



CLASSIC CONVECTION STEAMERS

Cleveland Classic Series CONVECTION STEAMERS

TWO COMPARTMENT, PRESSURELESS
DIRECT STEAM
24" WIDE CABINET BASE DESIGN

MODEL: 24-CDM

Cleveland Standard Features

- Cooking Capacity for up to six 12" x 20" x 2½" deep Cafeteria Pans.
 - Pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues.
 - Each compartment is equipped with a 60 minute mechanical timer, separate bypass switch for constant steaming and a cold water condenser for superior cooking results.
 - **Durable 14 Gauge Stainless Steel Construction:** For Compartment Door and Steam Cooking Cavity.
 - **Separate Main Power Switch for "On/Off"**
 - **Exclusive Steam Cooking Distribution System:** The exclusive Convection Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly and is easy to keep clean. Creased top & bottom enhance drainage. Cold Water Condenser for each compartment maintains a dry steam. Fully insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks for easy cleaning.
 - **Exclusive "Cool to the Touch" Compartment Door Design:** Free floating inner door with reversible door gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism provides greater reliability.
 - **Left Hand Door Hinging:** Compartment Doors hinged left, controls on the right.
 - Modular Cabinet Base with Hinged Door.
 - **Moisture Separator Trap for incoming steam.**
 - **Pressure Reducing Valve:** For 15-50 psi incoming steam pressure based on a ¾" steam line. (minimum size)
 - **Single Cold Water Connection**
 - **NSF Certified 6" Stainless Steel Legs** with adjustable flanged feet for a one inch level adjustment.
 - Standard Voltage for Controls: 115 volts, 60 Hz, single phase.
 - All Controls are serviceable from the front.
- Clean non-toxic, uncontaminated steam is required for all "Direct Steam" steamers

ITEM NUMBER _____

JOB NAME / NUMBER _____

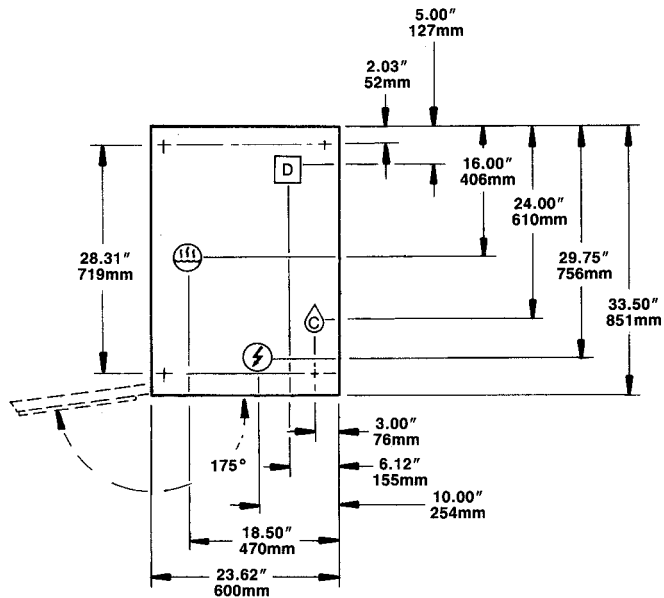


Short Form Specifications

Shall be Two Compartments, CLEVELAND Convection Steamer, Model 24-CDM, Direct Steam, 115 volts, single phase. For each cooking compartment: 60 minute Mechanical Timer, Manual Operation Mode and Cold Water Condenser. Type 304 Stainless Steel cooking compartment.

Options & Accessories

- Right Hand Door Hinging, Controls on the Left (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- ON/OFF Steam Switch only for compartment controls (MC)
- Cafeteria pans in depths of 1", 2½", 4" and 6"
- Voltages for controls other than standard
- Compartment Door Steam Shut Off Switch (SCS)
- Stainless Steel Base Frame (FSS)
- Second Pressure Reducing Valve for 50-120 psi steam pressure (PRV)
- Correctional Packages



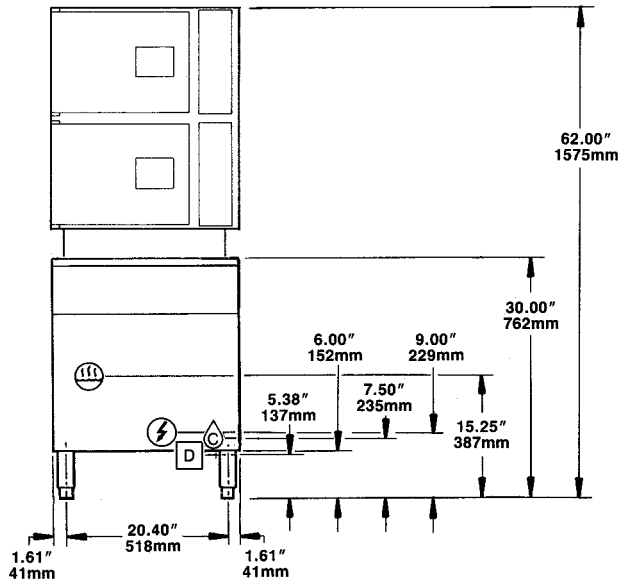
- Each compartment has capacity for:
Three, 12" x 20" x 2½" or six, 12" x 20" x 1" deep Cafeteria Pans.

WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS	less than 60 parts per million
TOTAL ALKALINITY	less than 20 parts per million
SILICA	less than 13 parts per million
pH FACTOR	greater than 7.5
CHLORINE	less than 30 parts per million

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.



NOTE: When ordering optional reverse door openings: Control Panel, door openings, and cooking compartments are opposite that shown. Required clearance on left side, when ordered with reverse door openings, is 12.00" if adjoining wall or equipment is over 30.00" high.

DIRECT STEAM (⊕)	WATER (💧)	DRAINAGE (D)	ELECTRIC (⚡)	CLEARANCE
Steam supply: • Furnish ¾" IPS minimum line. 15 to 50 psi minimum required. • For pressures between 50 to 120 psi, an additional Pressure Reducing Valve must be specified.	¼" NPT Cold Water Inlet 35 psi minimum 60 psi maximum	The Floor Drain must be located outside the confines of the equipment base. 1 1/2" IPS common drain. Do not connect other units to this drain. Do not use PVC pipe for drain.	115V-1PH 25 watts per compartment.	Right - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) Contact factory for variances to clearances.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are UL, NSF and CSA.