Cleveland

SteamCraft® Ultra 10

TWO COMPARTMENT FLOOR MODEL DESIGN PRESSURELESS CONVECTION STEAMER GAS STEAM GENERATORS, 125M BTU

Project
Item
Quantity
FCSI Section 11400
Approved
Date

Models

• 24-CGA-10



Short Form Specifications

Shall be CLEVELAND, SteamCraft® Ultra 10, two compartments, Floor Model Steamer, Model 24-CGA-10, single, large capacity Gas-fired Atmospheric Steam Generator, 125M BTU input. Remote Probe Type Water Level Controls. Steam Generator with Automatic Water Fill on start up, Automatic Generator Blowdown, Electronic Spark Ignition and Generator Stand-by for instant steam. Choice of Compartment Controls, Manual By Pass Operation Mode, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

Standard Features

- Cooking Capacity for up to ten 12" x 20" x 21/2" deep Cafeteria Pans, five each compartment.
- Innovative PowerPak Gas Steam Generator: Unique 125,000 BTU, 80% efficient Vertical Atmospheric Generator Design, only uses 75M BTU when one compartment is used. Strong 14 Gauge Stainless Steel Construction. Large 7.5 gallon generator reservoir for high speed cooking production. Fully insulated rear mounted steam generator.
- Easy Access Cleaning Port: Generator Cleaning Port located on the outside, top of the unit.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Easytimer with 99 minute Digital Readout in minutes and seconds. Selector Dial with LED Light Descale Indicator. Sure Cook load compensating timer. Manual Constant Steam Mode.
- Main Power On/Off Switch: Automatically fills generator with water, then ignites gas burners via a fully automatic Electronic Spark Ignition (pilotless) to start generator.
- Exclusive Steam Cooking Distribution System: Exclusive Brass
 Steam 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.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Probe for Water Level Control: Separate from the generator for easy access, contains a high velocity rinse cycle to eliminate mineral buildup.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- Condensate Drip Trough: Provide under lower compartment door to collect condensate.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- · SCS Steam Cut off switch standard.
- Field Reversible Door Hinging.

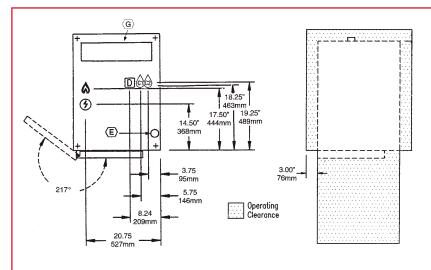
Options & Accessories

- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Cafeteria Pans in depths of 1", 21/2" and 4"
- Propane Gas (PG)

KE004046-21

teamCraft® Generator Style High Speed Convection Steamers

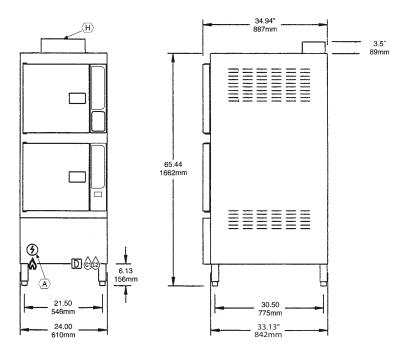
Cleveland



COMPARTMENT HAS CAPACITY FOR:

• Five, 12" x 20" x 21/2" deep Cafeteria Pans

WATER QUALITY REQUIREMENTS (Boilers, Generators)						
TTDS:	50-250 ppm					
Hardness:	50 - 200 mm (3 - 12 gpg)					
pH value:	7.0 - 8.5					
CL (Chloride):	max 50 ppm					
Cl2 (free chlorine):	max 0.1 ppm					
SiO2 (silica):	max 13 ppm					
NH2Cl: (mono-chloramine)	max 0.1 ppm					
Total Alkalinity:	50 - 100 ppm					



SHIPPING WEIGHTS **& DIMENSIONS**

Weight Width Depth Height 540 lbs 49" 41" 78"

TOTAL CAPACITY (2 Compartments)	UTILITY CONNECTIONS			
10 — 12" x 20" x 2½" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	Electrical Supply Cold Water Supply for Condenser 3/8" Dia. NPT COld Water Supply for Generator and Water Injection. 3/8" Dia. NPT (for water treatment conn.) Unit comes with a 50 Mesh Water Strainer (installation)	D Drain: 1.50° Dia. E Inlet for Generator Deliming Solution F Gas Supply .75° Dia. required)	Flue Gas Exhaust from Boiler Flue Diverter (if required)	

GA:	5 🚳	ELECTRIC 3	COLD WATER 🔞	DRAINAGE D	CLEARANCE
75,000 BTU - 1 Compartment, 125	,000 BTU - 2 Compartments	1 Fan & Controls, 1 Phase	35 psi minimum 60 psi maximum	1 1/2"IPS-M Do not connect other units to this drain	Right - 3", Left - 3", Rear - 3"
SUPPLY F NATURAL	PRESSURE PROPANE	Volts Watts Amps Wire 120 200 2.0 2 ** Do not connect to GFI	(ci) 3/4" NH-F (Garden	Drain must not be located beneath the steamer	(12" on control side if adjoining wall or equipment
4.00″ W.C. minimum 14.00″ W.C. maximum	12.00″ W.C. minimum 14.00″ W.C. maximum		Hose Thread)	itself. Preferred floor drain location should be a minimum distance (from the unit) of at least 12" from the left side, 12" from the right side, 6" from	is over 30" high for service access)
Manufacturer must be notified if altitude.	unit will be used above 2,000 ft.		(2) 3/4" NH-F (Garden Hose Thread)	the front and 6" from the rear Do not use PVC pipe	Contact factory for variances to clearances.

**DO NOT CONNECT TO GFI OUTLET. CLEVELAND RANGE RECOMENTS GAS FIRED 120 VOLT STEAMERS BE HARD WIRED DIRECTLY TO ELECTRICAL SYSTEM.

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 U.L/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)