

TWO COMPARTMENT, PRESSURELESS, 200M BTU GAS FIRED STEAM BOILER, 24" WIDE CABINET BASE DESIGN, WITH NICKELGUARD™

Project	
Item	
FCSI Section 11400	<u> </u>
Approved	
Date	

Models

• 24-CGM-200



Short Form Specifications

Shall be Two Compartments, CLEVELAND Convection Steamer, Model 24-CGM-200, Gasfired Steam Boiler, Nickelguard™, 200M BTU. Solid State Controls operate timing, water level and safety functions. Steam Boiler with Automatic Water Fill on start-up, Automatic Blowdown with additional Manual Drain Valve and Electronic Spark Ignition. For each cooking compartment: 60 minute Mechanical Timer, Manual Operation Mode and Cold Water Condenser. Type 304 Stainless Steel cooking compartment.

Standard Features

- Cooking Capacity for up to six 12" x 20" x 21/2" deep Cafeteria Pans.
- Pressureless cooking with forced convection steam, permitting doors to be opened while cooking continues.
- Solid State Controls operate water level and safety functions.
- 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.
- Instant Steam Standby Mode: Holds boiler at steaming temperature. Allows unit to start cooking instantly.
- **Durable 14 Gauge Stainless Steel Construction:** For 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.
- High Efficiency Gas Steam Boiler with Nickelguard™, Electronic Spark Ignition and Automatic Water Fill on start up.
- Automatic Boiler Drain at shutdown: Contains a "Water Jet" Spray Rinse Cleaning Cycle to keep drain clear.
- Automatic Boiler Mineral Purging Cycle automatically cleans boiler, reducing scale build up
- Automatic Water Level Control System with Low Water Power Cutoff Circuit.
- Steam boiler equipped with High Limit Pressure Safety Switch, 15 psi Safety Valve, and Steam Boiler Pressure Gauge.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- Gas Pressure Regulator and Control Valve.
- Standard Voltage for Control: 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.
- Secondary Low Water Cut-Off, factory installed (CALG) (Required for AZ, AR, CA, CO, CT, DE, FL, GA, HI, IL, IA, KS, MD, MA, MI. MN. MT. NE. NV. NM. NC. OK. OR. PR. RI. TN. UT. VA. WA. WV., Buffalo, NY, Wash. DC)

Options & Accessories

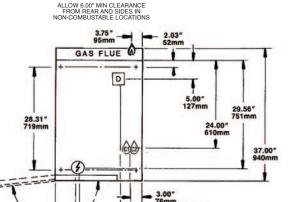
- Cafeteria pans in depths of 1", 21/2", 4" and 6"
- Power Take Off Kit (GPTO), Kettle Interconnecting Kit (IMK-)
- Correctional Packages
- Quick Disconnect for gas line (QDC)
- Boiler Descaling Pump Kit (107142)
- Water Filters

Series Convection Steamers, 15 PSI Boiler Base Style WELBILT[®]

KE004046-26

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5.38" 137mm 7.50" 191mm

6.12" 155mm

17.84" 453mm

COMPARTMENT HAS CAPACITY FOR:

 Three, 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				
617 lbs	30"	43"	78"				

NOTE: When ordering optional reverse door openings: Control Panel, door openings, cooking compartments and clearances are opposite that shown.

GA	is 🔕	ELECTRIC 3	WATER @@	DRAINAGE D	CLEARANCE
NATURAL %" IPS for 220,000 BTU or less. 1.00" IPS for 250,000 BTU or more. Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	PROPANE 34" IPS for 220,000 BTU or less. 1.00" IPS for 250,000 BTU or more. Supply pressure: 12.00" W.C. minimum 14.00" W.C. maximum	115V - 1 PH 25 watts per compartment. 50 watts for Steam Generator Control. 5.0 Amps	1/4" NPTCold Water Inlet 35 psi minimum 60 psi maximum (c) Condenser feed (d) Boiler feed	located outside the confines of the equipment base. 1 1/2" NPT common drain. Do not connect other units to this drain.	Right - 6", Left - 6", Rear - 6" (12" on control side if adjoining wall or equipment is over 30" high for service acess) For use in non-combustible locations. Contact factory for
Manufacturer must be nothled if unit will be used above		** Do not connect to GFI outlet. See note below.		Do not use PVC pipe for drain.	variances to clearances.

**DO NOT CONNECT TO GFI OUTLET. CLEVELAND RANGE RECOMMENDS 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 ASME/N. Bd, UL, NSF and CSA (AGA, CGA).

(NOT TO SCALE)

