

SteamCraft® 10

TWO COMPARTMENT FLOOR MODEL DESIGN PRESSURELESS CONVECTION STEAMER DIRECT STEAM, 24" WIDE DESIGN

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

SteamCraft® Generator Style High Speed Convection Steamers

Models

- 24-CDP-10



Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Durable 14 Gauge Stainless Steel Construction: For cavity and front.
- One 60 Minute Electro-Mechanical Timer and Switch for manual operation. Audible signal for cooking time completion.
- Separate Switch for Power "on/off."
- 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.
- 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 for reliability.
- Condensate Drip Trough: Provided under lower compartment door to collect condensate.
- Left Hand Door Hinging: Compartment Doors hinged left, control on the right.
- Moisture Separator for incoming steam.
- Pressure reducing Valve or 20-50 psi steam supply pressure, based on a 3/4" line 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.
- Clean non-toxic, uncontaminated steam is required for all "Direct Steam" steamers.
- Compartment Door Steam Shut Off Switch (SCS)

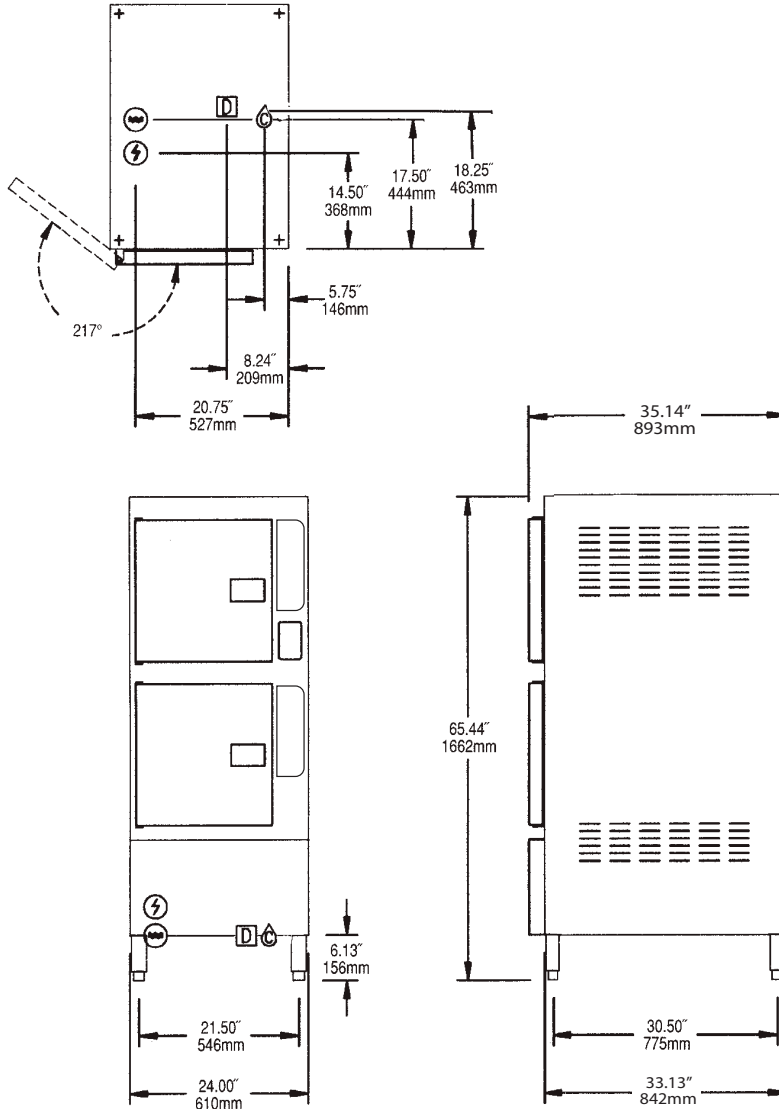
Short Form Specifications

Shall be CLEVELAND, SteamCraft® Ultra 10, two compartments, Direct Steam Floor Model Steamer, Model 24-CDP-10, single, large capacity Pressureless Convection Steamer. Choice of Compartment Controls, Manual By Pass Operation Mode, Compensating Thermostat, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

Options & Accessories

- Second Pressure Reducing Valve for 50-120 psi steam pressure. (PRV)
- Right Hand Door Hinging, Controls on the Right (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- Cafeteria Pans in depths of 1", 2 1/2", 4" and 6"
- Correctional Packages

KE004046-18


COMPARTMENT HAS CAPACITY FOR:

- Five, 12" x 20" x 2 1/2" 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
Cl ₂ (free chlorine):	max 0.1 ppm
SiO ₂ (silica):	max 13 ppm
NH ₂ Cl:	max 0.1 ppm (mono-chloramine)
Total Alkalinity:	50 - 100 ppm

TOTAL CAPACITY (2 Compartments)	UTILITY CONNECTIONS
10 — 12" x 20" x 2 1/2" Cafeteria Pans or 20 — 12" x 20" x 1" Cafeteria Pans or 6 — 12" x 20" x 4" Cafeteria Pans	(A) Electrical Supply (B) Water Supply for Condenser 1/2" Dia. NPT (C) Steam Supply: 0.75" Dia. (D) Drain: 1.50" Dia.

DIRECT STEAM ○	ELECTRIC ⚡	COLD WATER ⚓	DRAINAGE □
Steam supply: Furnish 1/2" IPS minimum line. 20 to 50 psi minimum required. For pressures between 50 to 120 psi, on additional Pressure Reducing Valve must be specified.	115V - 1 Phase Controls - 51 Watts	35 psi minimum 60 psi maximum 1/2" Dia. NPT for Condenser	1 1/2" Dia. Do not connect other units to this drain. Drain must not be located beneath the steamer itself. No PVC pipe for drain.

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

(NOT TO SCALE)