

# Cleveland

CONVECTIONPRO XVI®,  
TWO LARGE COMPARTMENTS, PRESSURELESS, DIRECT STEAM  
BOILER, 36" WIDE CABINET BASE DESIGN

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

Classic Series Convection Steamers, 15 PSI Boiler Base Style

## Models

- 36-CDM-16



Shown with optional  
Electronic Timer

## Short Form Specifications

Shall be Two Large Compartments, CLEVELAND Convection Steamer, Model 36-CDM-16, Solid State Controls operate timing, water level and safety functions. Type 304 Stainless Steel cooking compartment. Insulated cooking compartments. One 60 minute Mechanical Timer with Touch Control per compartment. Audible and Visual Signals for completion and steam shut-off.

## Standard Features

- Cooking Capacity for up to eight 12" x 20" x 2 1/2" deep Cafeteria Pans per compartment, or four 12" x 18" Buns 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 10 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 bottom enhances 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.
- Heavy duty, one piece, solid compartment door design with replaceable door gasket.
- Left Hand Door Hinging: Compartment Doors hinged left, controls on the right.
- Modular Cabinet Base with Hinged Door.
- Heavy duty Stainless Steel Base Frame.
- Moisture separator trap for incoming steam
- Pressure reducing valve: For 35-50 PSI incoming steam pressure based on 3/4" steam line (min size)
- Single cold water connection
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- Standard voltage 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.
- Compartment Door Steam Shut Off Switch.

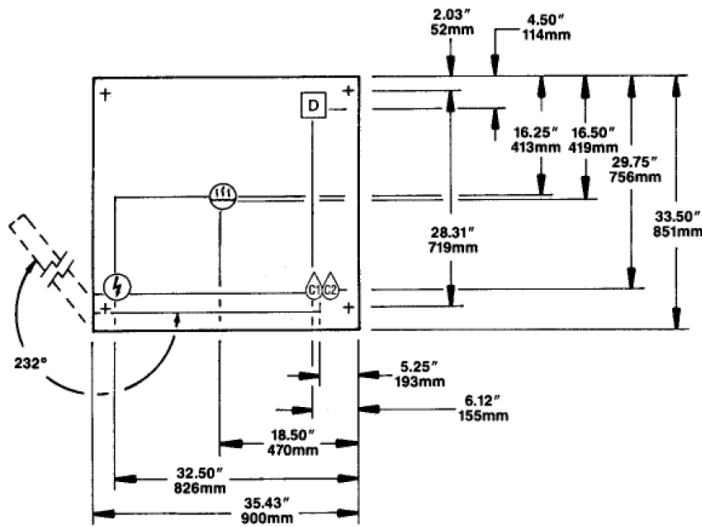
## Options & Accessories

- Electronic Timer with Compensating Load Feature. (ETC)
- ON/OFF Steam Switch for compartment controls (MC)
- Cafeteria pans in depths of 1", 2 1/2", 4" and 6"
- 12" x 18" Bun Pans
- Voltages other than standard (see back page)
- Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Second pressure reducing valve for 50-120 PSI steam pressure (PRV)

KE004046-30 Rev A

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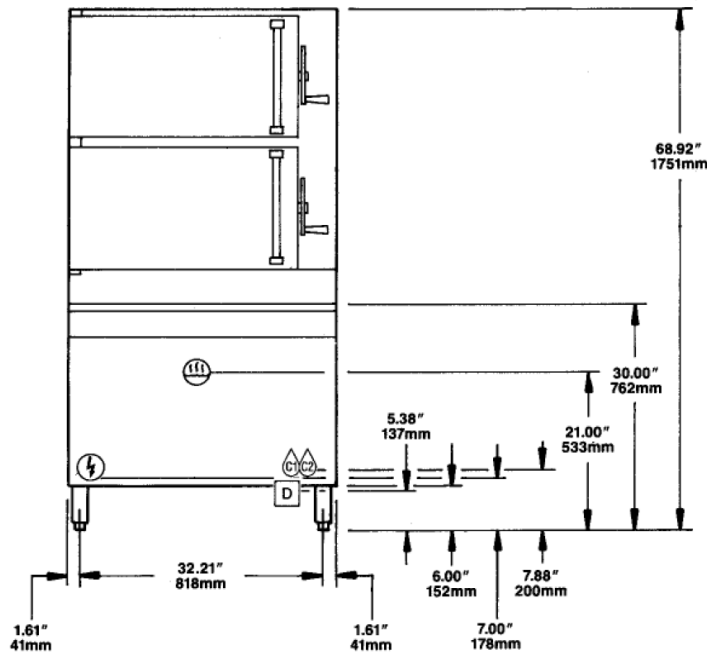


### COMPARTMENT HAS CAPACITY FOR:

Eight, 12" x 20" x 2 1/2"	Cafeteria Pans or
Six, 12" x 20" x 4"	Cafeteria Pans or
Four, 12" x 20" x 6"	Cafeteria Pans or
Four, 18" x 26"	Bun 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
990 lbs	44"	42"	80"

DIRECT STEAM (DS)	WATER (W)	DRAINAGE (D)	ELECTRIC (E)	CLEARANCE
<b>Steam Supply:</b> Furnish 3/4" IPS minimum line. 35 psi minimum pressure required. For pressures above 50 psi, an additional Pressure Reducing Valve must be specified.	35 psi minimum 60 psi maximum cold water 1/4" NPT Condenser feed	1 1/2" IPS common drain. Do not connect other units to this drain. Floor Drain must be located outside the confines of the equipment base Drain line must be vented 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 ASME/N. Bd, UL/NSF#4 and CSA.

(NOT TO SCALE)