

2 OR 3 COMPARTMENTS, CABINET MOUNTED, ELECTRIC STEAM GENERATOR, 24, 36 OR 48 KW, 36" WIDE CABINET BASE

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

Models

2 COMPARTMENTS

- PEM-24-2
- PEM-36-2
- PEM-48-2

3 COMPARTMENT

- PEM-24-3
- PEM-36-3
- PEM-48-3



- Capacity per compartment for eight, 12" x 20" x 2 1/2" deep Cafeteria Pans, or four, 18" x 26" Bun Pans
- Heavy Duty, free floating, cast aluminum compartment doors
- Compartment Door Hinges have adjustable hinge pins and self-lubricating bushings
- Door Gasket replaceable without tools
- Pressure Gauge for compartment operating pressure
- Compartment Slide Racks are removable without tools, for easy cleaning
- Type 430 Stainless Steel: external enclosure, Table Top and eight gage plate cooking compartments
- Modular Cabinet Base with Hinged Doors
- High efficiency Electric Steam Generator with Automatic Water Fill on start-up
- Automatic Water Level Control System with Low Water Power Cut-off Circuit
- Steam Generator equipped with High-limit Pressure Safety Switch and Safety Valve
- Automatic Steam Generator (boiler) Blowdown allows intermittent control, complete with additional Manual Drain Valve
- Steam Generator Pressure Gauge
- 6" Stainless Steel Legs with level adjustment and flanged feet
- Single Cold Water Connection (no hot water required)
- Secondary Low Water Cut-Off, factory installed (CALE)
(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)
- Standard Voltage 208-240 volts, 60 hz, single phase, three wire
- All Major Components are serviceable from the front of unit

Short Form Specifications

Shall be _____ Compartments, CLEVELAND, Pressure Steamer, Model PEM- _____ - _____, Electric Steam Generator, _____ kw, _____ volts, _____ ph, three wire. Each Cooking Compartment equipped with: 60 Minute Timer; Heavy-duty, free floating Door with Safety Interlock; and synchronous operating Steam Inlet and Exhaust/Drain Valves. Solid State Controls operate Water Level and Steam Generator (boiler) Safety Functions. Automatic Steam Generator (boiler) Blowdown with additional Manual Drain Valve.

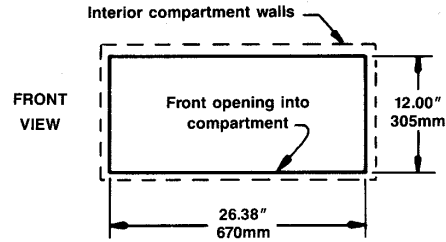
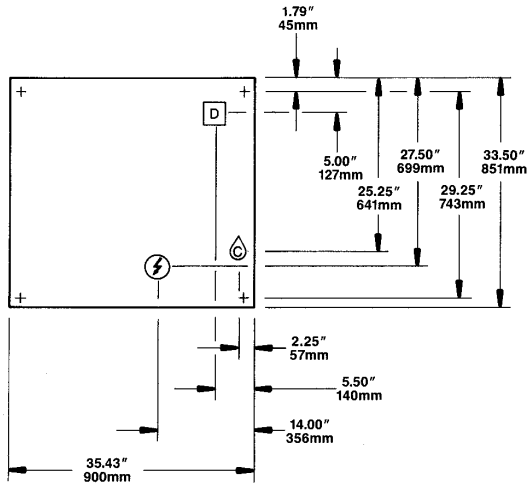
Standard Features

- 5 psi Operating Pressure in cooking compartments
- Mechanical interlock prevents unlatching door while compartment is pressurized
- Timers, one per compartment, are mechanical style with audible signal
- Thermostatic Trap vents cooking compartment automatically
- Steam Inlet Valves and Exhaust Valves interlocked for synchronous action
- 8 psi Compartment Safety Valve

Options & Accessories

- 15 psi for Kettle Operation, includes Power Take-Off (PTO)
- Kettle Interconnecting Kit (IMK)
- Stainless Steel gas flue cover, insulated (SSF)
- Special compartment Slide Racks
- 12" x 20" Cafeteria Pans 1", 2 1/2", 4" or 6" deep
- Intermediate Pull-Out Shelf (POS)
- Voltages, other than standard
- Water Filters
- Correctional Packages

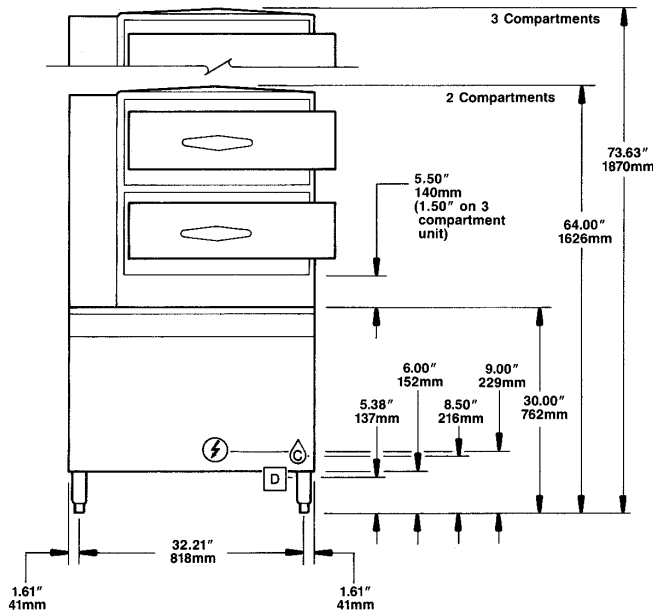
KE004046-84


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 |
| Water Pressure | 35 - 80 PSI |
| Temperature: | max 104°F |


ELECTRIC

| KW | Volts | Watts | Ph | Amps | Wire |
|-----|--------|--------|------|-------|------|
| 24 | 208 | 21,500 | 3 | 59.7 | 3 |
| | 220 | 24,000 | 3 | 63.1 | 3 |
| | 240 | 24,000 | 3 | 57.8 | 3 |
| | 440 | 20,200 | 3 | 26.5 | 3 |
| 480 | 24,000 | 3 | 28.9 | 3 | |
| KW | Volts | Watts | Ph | Amps | Wire |
| 36 | 208 | 32,200 | 3 | 89.5 | 3 |
| | 220 | 36,000 | 3 | 94.6 | 3 |
| | 240 | 36,000 | 3 | 86.7 | 3 |
| | 440 | 30,200 | 3 | 39.7 | 3 |
| 48 | 208 | 42,900 | 3 | 119.2 | 3 |
| | 220 | 48,000 | 3 | 126.1 | 3 |
| | 240 | 48,000 | 3 | 115.6 | 3 |
| | 440 | 40,300 | 3 | 52.9 | 3 |
| 480 | 48,000 | 3 | 57.8 | 3 | |

| WATER | DRAINAGE | CLEARANCE |
|---|--|---|
| 1/4" 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" I.P.S. common drain. Do not connect other units to this drain. Do not use PVC pipe for drain. | 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. |

Shipping Weight

| | |
|----------|------------------|
| Model - | |
| PEM-24-2 | Weight - 830 lbs |
| PEM-24-3 | Weight - 940 lbs |

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)