



STEAMCRAFT® GENERATOR STYLE
HIGH SPEED CONVECTION STEAMERS

Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____

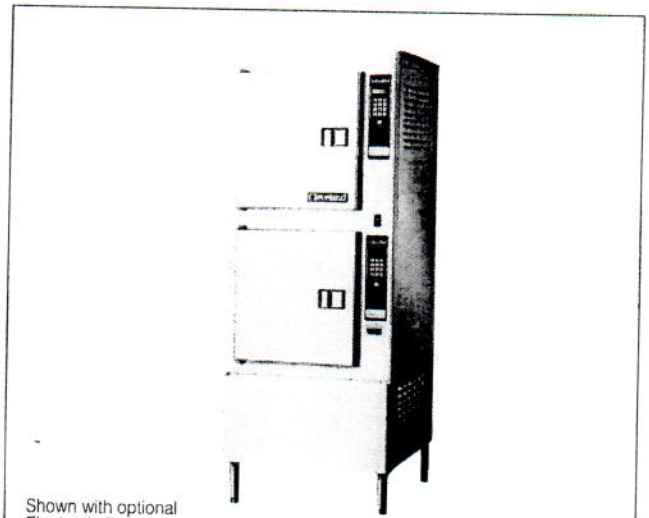
SteamCraft® Gemini™ 10

TWO COMPARTMENT FLOOR MODEL DESIGN
PRESSURELESS CONVECTION STEAMER
TWIN ELECTRIC STEAM GENERATORS, 16 KW EACH

MODEL: 24-CEA-10

Cleveland Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2½" deep Cafeteria Pans, five each compartment.
- **Innovative PowerPak Electric Steam Generator:** Twin Vertical Atmospheric Electric Steam Generators operate independently. Two 8 KW Fire Bar Heating Elements per generator. Strong 14 Gauge Stainless Steel Construction. Large 5 gallon generator reservoir for each compartment for high speed steam cooking production. Two fully insulated rear mounted independent steam generators.
- Each steam-cooking compartment is independently operated and controlled by a separate stainless steel steam generator.
- **Easy Access Generator Cleaning Port:** Two Generator Cleaning Ports located on the outside, top of the unit.
- **Generator Cleaning Light:** Indicator Light located on the front of the unit warns operator it is time to delime generator.
- **Instant Steam Stand By Mode:** Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- **Durable 14 Gauge, Stainless Steel Construction:** For compartment door, cavity and steam generator.
- **Two 60 Minute Electro-Mechanical Timers and Switches for manual operation:** Audible signal for cooking time completion. (MCS)
- **Main Power On/Off Switch:** Automatically fills generator with water, and then starts heating elements in 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 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 build up.
- **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.



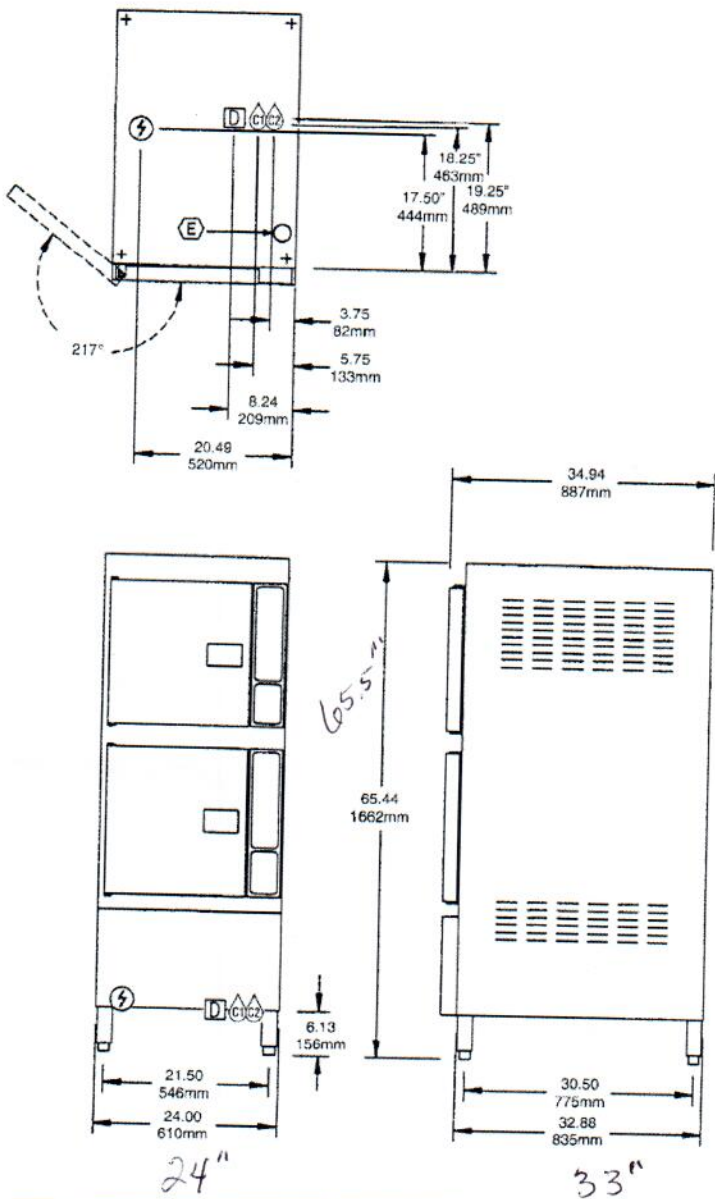
Shown with optional Electronic Timer

Short Form Specifications

Shall be Two Compartments, Cleveland Convection Steamer series SteamCraft® Gemini™ 10, Model 24-CEA-10, Twin Electric Atmospheric Steam Generator, 32 KW input. Remote Probe Type Water Level Controls. Steam Generator with Automatic Water Fill on start up. Automatic Generator Blowdown, Two each 16.5 KW Fire Bar Heating Elements. Choice of Compartment Controls, Manual By Pass Operation Mode, Exclusive Cold Water Condenser design, Type 430 Stainless Steel exterior and cooking compartments.

Options & Accessories

- Right hand Door Hinging, Controls on the Right (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- ON/OFF Steam Switch only for compartment controls (MC)
- 10" Stainless Steel Legs (LF10)
- Dissolve® Descale Solution, 6 one gallon container w/ quart markings (106174)
- Compartment Door Steam Shut Off Switch (SCS)
- Cafeteria Pans in depths of 1", 2½" and 4"
- Low Wattage Option, 8 KW each compartment (LWO)
- Water Filters



Each Compartment has capacity for:
 • Five, 12" x 20" x 2 1/2" deep Cafeteria Pans.

WATER QUALITY REQUIREMENT

The quality of water varies greatly from region to region. *Steam equipment must be blown down daily and chemically descaled periodically to ensure proper operation.* To minimize service problems caused by the accumulation of minerals and chemicals in water, review the following quality guidelines with a local water treatment specialist. Inlet water that is beyond these specified guidelines should be treated to achieve the acceptable limits.

TOTAL DISSOLVED SOLIDS	less than 60 parts per million
TOTAL ALKALINITY	less than 20 parts per million
SILICA	less than 13 parts per million
pH FACTOR	greater than 7.5
CHLORINE	less than 30 parts per million

A typical water quality analysis can be secured from your local water district. Water that is potable does not guarantee compatibility with steam equipment.

ELECTRIC ⚡				COLD WATER ⓐⓑ				DRAINAGE ⓓ		CLEARANCE			
STANDARD ELECTRIC				LOW WATTAGE OPTION				35 psi minimum 60 psi maximum		1 1/2" dia. Do not connect other units to this drain Drain must not be located beneath the steamer 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 the front and 6" from the rear Do not use PVC pipe		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.	
Volts	Watts	Ph	Amps	Wire	Volts	Watts	Ph						
208	32,600	3	91.8	3	208	16,500	3	46	3				
220	27,380	3	73.0	3	220	15,000	3	40	3				
240	32,600	3	79.8	3	240	18,000	3	44	3				
440	27,380	3	36.4	3	440	15,000	3	20	3				
480	32,600	3	39.8	3	480	18,000	3	22	3				
360	29,240	3	47.6	4									
380	32,600	3	50.2	4									
415	32,600	3	46.0	4									

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	ⓐ Electrical Supply	ⓓ Drain: 1.50" Dia.
	ⓑ Cold Water Supply for Condenser 3/8" Dia. NPT	ⓔ Inlet for Generator Deliming Solution
	ⓒ 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 required)	

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 UL, ULC, UL/NSF#4 and CSA (AGA, CGA).