

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

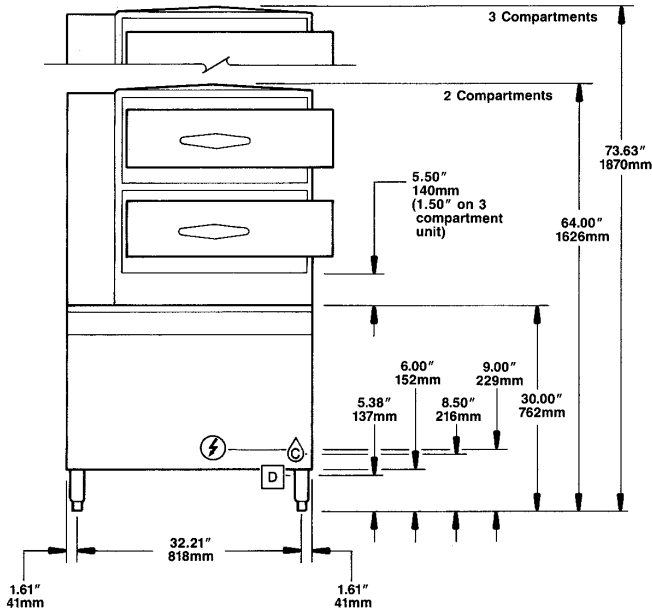
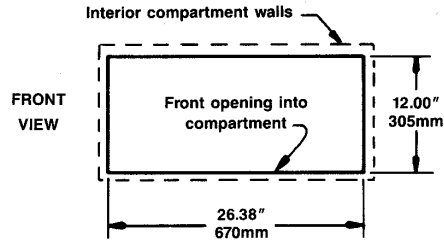
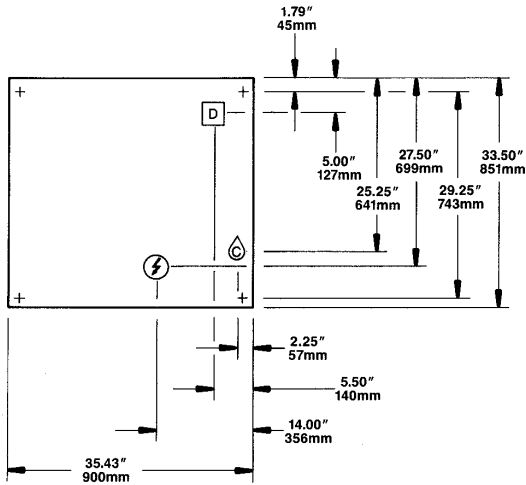
Shall be _____ Compartments, CLEVELAND, Pressure Steamer, Model PEM- _____ - _____, Electric Steam Generator, _____ kw, _____ volts, _____ ph, three wire. Each Cooking Compartment equipped with: 60 Minute Timer; Heavy-duty, free floating Door with Safety Interlock; and synchronous operating Steam Inlet 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


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

NEW WATER QUALITY REQUIREMENTS (Boilers, Generators)

TDS:	50-125 ppm
Hardness:	50 - 125 mm (3 - 6 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 25 ppm
Cl ₂ (free chlorine):	max 0.1 ppm
SiO ₄ 2 (sulfate):	max 150 ppm
Fe (iron):	max 0.1 ppm
SiO ₂ (silica):	max 13 ppm
NH ₂ Cl: (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
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
	480	42,900	3	119.2	3
48	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.

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

(NOT TO SCALE)