

## PRESSURE STEAMERS

Project
Item
Quantity
CSI Section 11400
Approval
Date

# PRESSURE STEAMERS

2 OR 3 COMPARTMENTS, GAS FIRED STEAM GENERATOR 200 OR 300M BTU, 36" WIDE CABINET BASE

### **Cleveland 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
- 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 selflubricating 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 gauge plate cooking compartments
- Modular Cabinet Base with Hinged Doors
- High efficiency Gas-Fired Steam Generator and 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 with Electronic Spark Ignition
- Single Cold Water Connection (no hot water required)
- 6" Stainless Steel Legs with level adjustment and flanged feet
- Gas Pressure Regulator and Control Valve
- Standard Voltage 115 volts, 60 hz, single phase
- All Major Components are serviceable from the front of unit
- Secondary Low Water Cut-Off, factory installed (CALG)
   (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)
- Stainless Steel Base Frame (FSS)

MODELS:	2 Compartments	3 Compartments
	☐ PGM-200-2	☐ PGM-200-3
	PGM-300-2	PGM-300-3



## **Short Form Specifications**

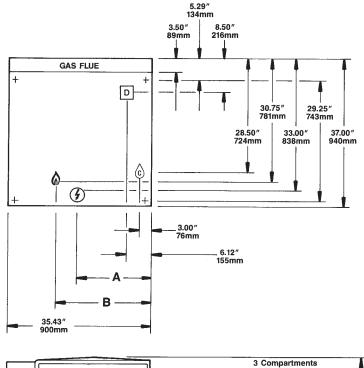
Shall be \_\_\_\_\_ Compartments, CLEVELAND, Pressure Steamer, Model PGM-\_\_\_\_ , Gas-fired Steam Generator, \_\_\_\_ M BTU input; \_\_\_\_ volts, single phase. Each Cooking Compartment equipped with: 60 Minute Timer; Pressure Safety Valve; Heavy-duty, free floating Door with Safety Interlock; and 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.

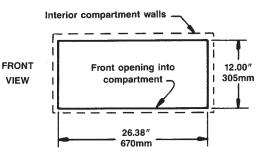
#### **Options & Accessories**

- Automatic Steam Inlet and Exhaust Operation (AT-2): includes 60 minute Automatic Timers and Manual Bypass
- 15 psi for Kettle Operation, includes Power Take-Off (PTO)
- Kettle Interconnecting Kit (IMK)
- Stainless Steel Insulated Flue (SSF)
- Special Compartment Slide Racks
- 12" x 20" Cafeteria Pans 1", 2 1/2", 4" or 6" deep
- Intermediate Pull-Out Shelf (POS)
- Spray Head with flexible Hose (SH)
- Gas Option, other than natural
- Water Filters
- Correctional Packages

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• Each compartment has capacity for:

Eight, 12" x 20" x 2½" 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

- Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with those codes.
- Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: ASME/N.Bd., NSF, CSA (AGA, CGA).

# WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

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

Consult a local water treatment specialist for an on site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.

	3 Compartments			
	2 Compartments			
14	50" 0mm 50" on 3 ompartment nit)		64,00 1626m	73.63 <i>"</i> 1870mm , m
6.00 152m 5.38" 137mm	m 229mm 8.50" 10	30.00 762n 75″ 3mm	0" nm	
32.21" 818mm	<b>†</b> †	•	A	В
41mm 41mm	PGM-200	IN mm	23.38 594	23.63 600
	PGM-300	IN mm	18.63 473	23.63 600

GAS 🙆		ELECTRIC 3	WATER ©	DRAINAGE D	CLEARANCE
NATURAL  34" IPS for 220,000 BTU or less. 1.00" IPS for 250,000 BTU or more.  Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum  Manufacturer must be notifie 2,000 ft. altitude.	PROPANE  34" IPS for 220,000 BTU or less. 1.00" IPS for 250,000 BTU or more.  Supply pressure: 12.00" W.C. minimum 14.00" W.C. maximum d if unit will be used above	115V - 1 PH 25 watts per compartment 50 watts for Steam Generator Control 5.0 Amps ** Do not connect to GFI outlet. See note below.	1/4" NPT Cold Water Inlet 35 psi minimum 60 psi maximum  © Boiler feed	The Floor Drain must be located outside the confines of the equipment.  1 1/2" IPS common drain. Do not connect other units to this drain. Do not use PVC pipe for drain.	Right - 6", Left - 6", Rear - 6" (12" on control side if adjoining wall or equipment is over 30" high for service access)  For use in non-combustible locations.  Contact factory for variances to clearances.