

CONVECTIONPRO XVI<sup>®</sup>, TWO LARGE COMPARTMENTS,  
PRESSURELESS, 300M BTU GAS FIRED STEAM GENERATOR, 36" WIDE  
CABINET BASE DESIGN, WITH NICKELGUARD™

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

Classic Series Convection Steamers, 15 PSI Boiler Base Style

### Models

- 36-CGM-16-300



Shown with optional Electronic Timer

- Durable 10 Gauge Stainless Steel Construction: For Compartment Door and 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.
- High Efficiency Gas Steam Generator with Nickelguard™, Electronic Spark Ignition and Automatic Water Fill on start up.
- Automatic Generator Drain at shutdown: Contains a "Water Jet" Spray Rinse Cleaning Cycle to keep drain clear.
- Automatic Water Level Control System with Low Water Power Cut-off Circuit.
- Steam generator equipped with High Limit Pressure Safety Switch, 15 psi Safety Valve, and Steam Generator Pressure Gauge.
- NSF Certified 6" Stainless Steel Legs with adjustable flanged feet for a one inch level adjustment.
- Gas Pressure Regulator and Control Valve.
- Standard Voltage for Control: 115 volts, 60 Hz, single phase.
- All Controls are serviceable from the front.
- Compartment Door Steam Shut Off Switch.
- 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)

### Short Form Specifications

Shall be Two Large Compartments, CLEVELAND Convection Steamer, Gas-fired Steam Generator, Model 36-CGM-16-300, Nickelguard™, 300M BTU, \_\_\_\_\_ gas, \_\_\_\_\_ volts, \_\_\_\_\_ Hz, single phase. 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 cycle completion and steam shut-off.

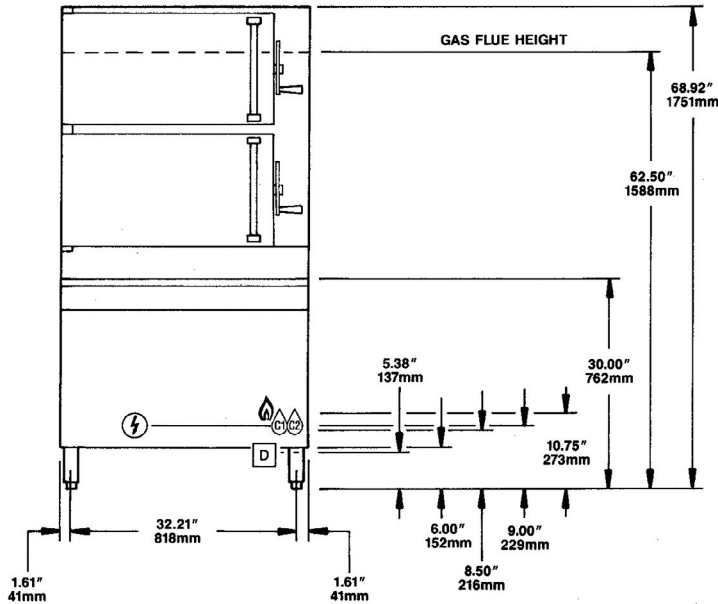
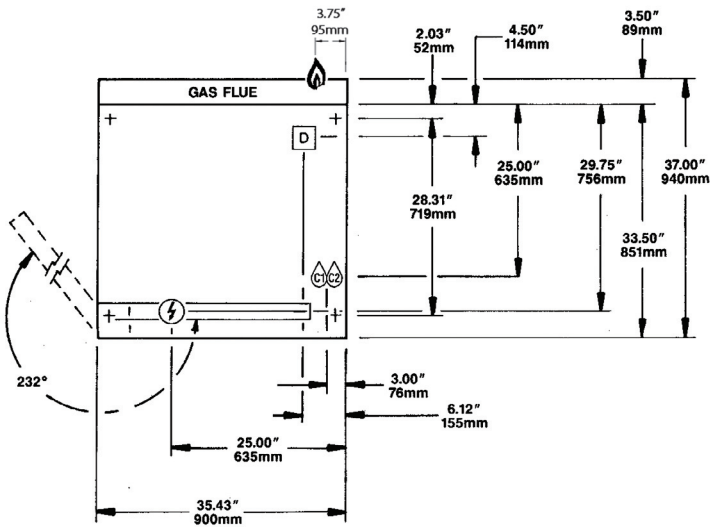
### Standard Features

- Cooking Capacity for up to eight 12" x 20" x 2 1/2" deep Cafeteria Pans per compartment, or four 18" x 26" 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.
- Instant Steam Standby Mode: Holds generator at steaming temperature. Allows unit to start cooking instantly.

### Options & Accessories

- Electronic Timer with Compensating Load Feature. (ETC)
- Cafeteria pans in depths of 1", 2 1/2", 4" and 6"
- 18" x 26" Bun Pans
- Stainless Steel Insulated Flue Cover (SSF)
- Quick Disconnect for gas line (QDC)
- Correctional Packages
- Boiler Descaling Pump Kit (107142)
- Water Filters

KE004046-33



**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
Cl <sub>2</sub> (free chlorine):	max 0.1 ppm
SiO <sub>2</sub> (silica):	max 13 ppm
NH <sub>2</sub> Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm
Water Pressure	35 - 80 PSI
Temperature:	max 104°F

**SHIPPING WEIGHTS  
& DIMENSIONS**

Weight	Width	Depth	Height
1,100 lbs	44"	42"	80"

GAS		ELECTRIC	WATER	DRAINAGE	CLEARANCE
NATURAL	PROPANE	115V-1 PH 25 watts per compartment. 50 watt Steam Generator Control.  ** Do not connect to GFI outlet. See note below.	35 psi minimum 80 psi maximum cold water  1/4" NPT Condenser feed 3/8" NPT Boiler feed	1 1/2" IPS common drain. Do not connect any 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.	Right - 6", Left - 6", Rear - 6" (12" on control side if adjoining wall or equipment is over 30" high for service access)  <b>For use in non-combustible locations. Contact factory for variances to clearances</b>
Piping-1" IPS Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum		Manufacturer must be notified if unit is to be used above 2,000 ft. altitude.			

**NOTES:**

\*\*DO NOT CONNECT TO GFI OUTLET. CLEVELAND RANGE RECOMMENDS GAS FIRED 120 VOLT STEAMERS BE HARD WIRED DIRECTLY TO ELECTRICAL SYSTEM. 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 (AGA, CGA).

(NOT TO SCALE)