

# SteamCraft® Gemini™ 10

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

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

SteamCraft® Generator Style High Speed Convection Steamers

## Models

- 24-CEA-10



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.

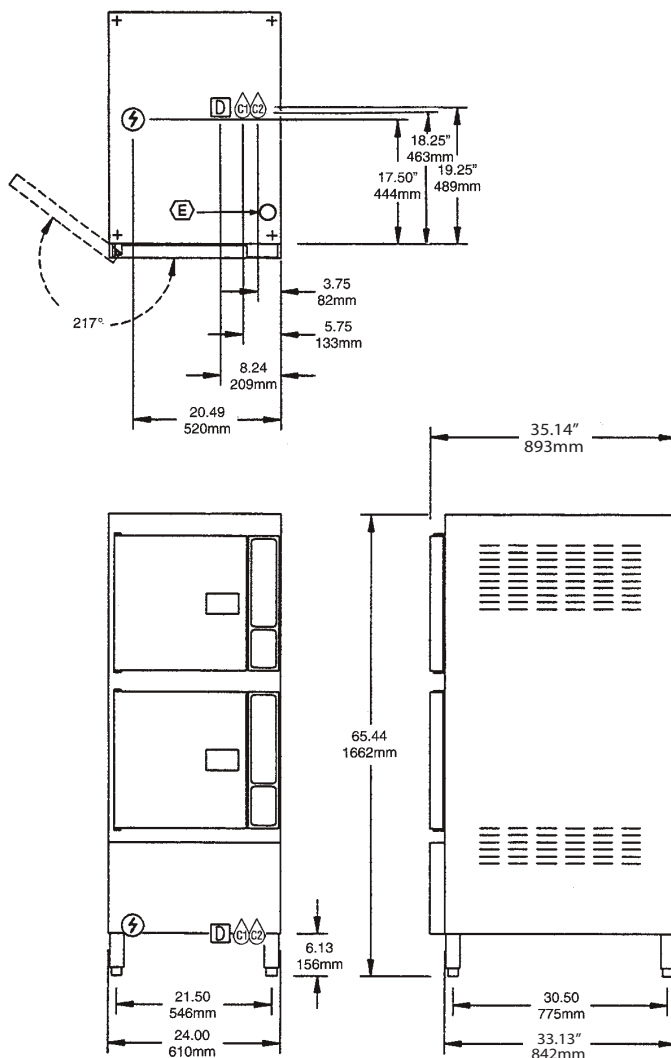
## Standard Features

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" 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.
- 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.
- Compartment Door Steam Shut Off Switch (SCS)

## Options & Accessories

- Right hand Door Hinging, Controls on the Right (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- 10" Stainless Steel Legs (LF10)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Low Wattage Option, 8 KW each compartment (LWO)
- Water Filters

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**COMPARTMENT HAS CAPACITY FOR:**

- Five, 12" x 20" x 2 1/2" deep Cafeteria 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:	max 0.1 ppm
(mono-chloramine)	
Total Alkalinity:	50 - 100 ppm
Water Pressure	35 - 80 PSI
Temperature:	max 104°F

ELECTRIC ⚡		COLD WATER ⚡	DRAINAGE D	CLEARANCE																														
<b>STANDARD ELECTRIC</b> <table border="1"> <thead> <tr> <th>Volts</th><th>Watts</th><th>Ph</th><th>Amps</th><th>Wire</th></tr> </thead> <tbody> <tr> <td>208</td><td>32,600</td><td>3</td><td>91.7</td><td>3</td></tr> <tr> <td>220</td><td>27,393</td><td>3</td><td>72.9</td><td>3</td></tr> <tr> <td>240</td><td>32,600</td><td>3</td><td>79.5</td><td>3</td></tr> <tr> <td>440</td><td>27,393</td><td>3</td><td>36.4</td><td>3</td></tr> <tr> <td>480</td><td>32,600</td><td>3</td><td>39.8</td><td>3</td></tr> </tbody> </table>		Volts	Watts	Ph	Amps	Wire	208	32,600	3	91.7	3	220	27,393	3	72.9	3	240	32,600	3	79.5	3	440	27,393	3	36.4	3	480	32,600	3	39.8	3	35 psi minimum 60 psi maximum ⚡ 1/2" Dia. NPT for Generator (for water treatment connection) ⚡ 1/2" Dia. NPT for Condenser	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) <b>Contact factory for variances to clearances.</b>
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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	(A) Electrical Supply (B) Cold Water Supply for Condenser 3/8" Dia. NPT (C) 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) (D) Drain: 1.50" Dia. (E) Inlet for Generator Deliming Solution

**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 U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

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