# Cleveland

## Gemini 10 SST

TWIN, INDEPENDENT GAS-FIRED GENERATOR WITH STEAMSAVER™ TECHNOLOGY AND ENERGY STAR APPROVED

Proje	ect
Item	
Quar	ntity
FCSI	Section 11400
Appr	oved
Date	

### Models

24CGA10.2ES





### **Short Form Specifications**

Shall be Cleveland Gemini 10 SST Model 24CGA10.2ES, Two compartment steamer with SteamSaver<sup>TM</sup> Technology and Energy Star approved, Independent steam generators, 50,000 BTU's input per compartment. "SureCook" electro mechanical timer with load compensating feature. Gas valve and water level control system. Exclusive remote probetype water level controls. Exclusive Brass "Steam Jet" distribution system. Two-piece free-floating compartment door. Heavy gauge stainless steel cavity-. Pullout service drawer for controls and Gemini Drain/Power Control System.

### Standard Features

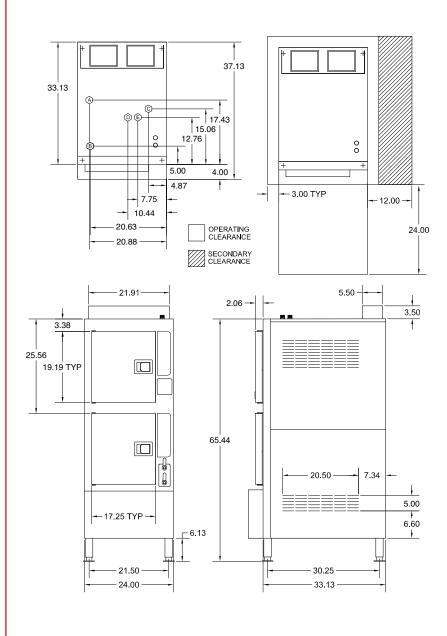
- Exclusive SteamSaver™ Technology (SST) is an energy and water saving compartment design that automatically controls steam production based on the type and volume of food being prepared. The Gemini SST with its high efficiency forced air gas generator design allows enough steam to be produced for proper cooking times while minimizing energy use and saving water
- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating costs (50,000 BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a deliming port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Easytimer with 99 minute Digital Readout in minutes and seconds. Selector Dial with LED Light Descale Indicator. Sure Cook load compensating timer. Manual Constant Steam Mode.
- Exclusive Two-Piece Compartment door: Slammable, selfadjusting door provides and airtight seal, reversable door gasket for extended life
- Exclusive Gemini Drain/Power Control System: Simple, reliable 1/2" ball valve style drain automatically turns power ON/OFF
- Exclusive Brass Steam Jets distribute even-high velocity steam throughout cooking compartment for faster cooking times
- Easy, Front -Access Generator Controls comes with a pullout drawer for simple servicing of unit
- 6" Stainless Steel Adjustable Legs with Flanged Feet
- Approvals: CSA (formerly AGA), U.L/NSF#4 and Energy Star
- Compartment Steam Shut-Off Switch when compartment door is opened
- Field Reversible Door Hinging

## Options & Accessories

- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Water Filters (9797-21 KleenSteam II)
- Propane Gas

Efficiency Generator Style Gas Convection Steame

## Cleveland



#### **COMPARTMENT HAS CAPACITY FOR:**

 Five, 12" x 20" x 21/2" 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: (mono-chloramine)	max 0.1 ppm				
Total Alkalinity:	50 - 100 ppm				

### **Energy Star Data**

(Heavy Load #3 Red Skin Potatoes) 24CGA10.2ES 24CGA6.2SES

	24CGA 10.2L3	24CGA0.23E3
Cooking Time (min)	25.8	3.6
Preheat Energy	16,860	15,587
(btu/kw) h		
Idle Energy Rate	3,711	3,709
(btu/kw) h		
Potato Production	187	122
(lbs/h)		
Cooking Efficiency %	44.7%	39.3%
<b>Energy Consumption</b>	127.9	99.6
(Btu//kW) h		
Cooking Energy Rate	47,683	37,657
(Btu//kW) h		

Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost

http://www.fishnick.com/saveenergy/tools/calculators/

### **SHIPPING WEIGHTS & DIMENSIONS**

Weight	Width	Depth	Height	
548 lbs	49"	41"	78"	

A GAS			B ELECTRIC	COLD WATER	CLEARANCE	C DRAINAGE
1-1/4" IPS line size, 3/4" connection		115V-1Phase, 60 Hz.	35 PSI minimum	RIGHT = 12.00" for service	2" dia. OD Tube	
NATURAL	PROPANE	BTU	2 Fans & controls	60 psi maximum	SIDES = 3.00"	
Piping 3/4" NPT	Piping 3/4" NPT	50,000 each	150 watts each	(1) <b>1/2"</b> dia. IPS for <b>D</b> Condenser		Do not connect other units to this drain.
Supply pressure	Supply pressure	Generator			FRONT = 24.00"	Drain must be free air vented.
4.50" W.C. Min. 14.00" W.C. Max.	11.00" W.C. Min. 14.00" W.C. Max.	100,000 total		(1) <b>3/8"</b> dia. IPS for <b>E</b> Generator		Drain plumbing must be able to withstand 140 € (60 ℃).
Manufacturer must be notified if unit will be used above 2,000 feet					The drain must not be located beneath the steamer itself.	

\*\*DO NOT CONNECT TO GFI OUTLET. CLEVELAND RANGE RECOMENTS 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 U.L/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)