Pressure Steamers

Cleveland

2 OR 3 COMPARTMENTS, GAS FIRED STEAM BOILER, 300M BTU, 36" WIDE CABINET BASE WITH NICKELGUARD™

ItemQuantity FCSI Section 11400 Approved Date	Project
Quantity	
FCSI Section 11400	
Approved	
Date	Approved
	Date

Models

- 2 COMPARTMENTS
- PGM-300-2
- 3 COMPARTMENT
- PGM-200-3



Short Form Specifications

- 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 gauge plate cooking compartments
- Modular Cabinet Base with Hinged Doors
- High efficiency Gas-Fired Steam Boiler with NickelGard and Automatic Water Fill on start-up
- Automatic Water Level Control System with Low Water Power Cut-off Circuit
- Steam Boiler equipped with High-limit Pressure Safety Switch and Safety Valve
- Automatic Steam Boiler (boiler) Blowdown allows intermittent control, complete with additional Manual Drain Valve
- Steam Boiler 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)

Standard Features

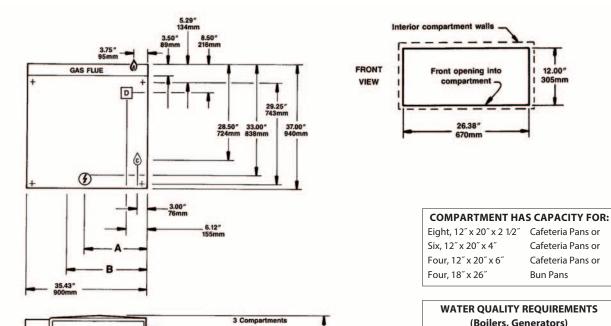
- 5 psi Operating Pressure in cooking compartments
- Mechanical interlock prevents unlatching door while compartment is pressurized
- Timers, one per compartment, are mechanical style with audible signal
- Thermostatic Trap vents cooking compartment automatically
- Steam Inlet Valves and Exhaust Valves 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

Options & Accessories

- 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)
- · Gas Option, other than natural
- Water Filters
- Correctional Packages

KE004046-85





		14	2 Comp 50" 10mm 50" on 3 ompartment nit)	partment		73.63" 1870mn "
	32.21" = 318mm	5.38" 137mm	8.50" 10	30.0 762r 3.75"	o"	
m	618MM	1.61" 41mm			A	В
			PGM-200	IN mm	23.38 594	23.63 600
			PGM-300	IN mm	18.63 473	23.63

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				
NH2CI: (mono-chloramine)	max 0.1 ppm				
Total Alkalinity:	50 - 100 ppm				

12.00

Cafeteria Pans or

Cafeteria Pans or

Bun Pans

Shipping Weight Model -PGM-300-2 Weight - 974 lbs Weight - 1,100 lbs

GAS	sa	ELECTRIC®	WATER ©	DRAINAGE D	CLEARANCE	
NATURAL PROPANE %" IPS for 220,000 BTU or less. 1,00" IPS for 250,000 BTU or less. 1,00" IPS for 250,000 BTU or more. Supply pressure: 4,00" W.C. minimum 14,00" W.C. maximum 14,00" W.C. maximum		115V - 1 PH 25 watts per compartment 50 watts for Steam Generator Control	14 " NPT Cold Water Inlet 35 psi minimum 60 psi maximum G Boiler feed 5.0 Amps " Do not connect to GFI	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.	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	
			outlet. See note below.	Do not use PVC pipe for drain.	variances to clearances.	

NOTES:
"DO NOT CONNECT TO GFI OUTLET. CLEVELAND RANGE RECOMMENDS GAS FIRED 120 VOLT STEAMERS BE HARD WIRED DIRECTLY TO ELECTRICAL SYSTEM.

DO NOT CONNECT TO GIT OUTER. CLEVEARD HANGE RECOMMENDS GAS THEED 120 VOLT STEAMERS BE THAND WHED DIRECTED TO ELECTRICAL STSTEM. 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, NSF and CSA (AGA, CGA).

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(NOT TO SCALE)