

PRESSURE STEAMERS

2 OR 3 COMPARTMENTS
 DIRECT STEAM
 36" WIDE CABINET BASE

MODELS: 2 Compartments 3 Compartments
 PDM-2 PDM-3

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 self-lubricating bushings
- Door Gasket replaceable without tools
- Pressure Gauge for compartment Operating Pressure
- Compartment Slide Racks are removable without tools, for easy cleaning
- Type430 Stainless Steel: external enclosure, Table Top and eight gage plate cooking compartments
- 6" Stainless Steel Legs with level adjustment and flanged feet
- Moisture Separator for incoming steam
- Pressure Reducing Valve for 12 to 50 psi steam supply pressure

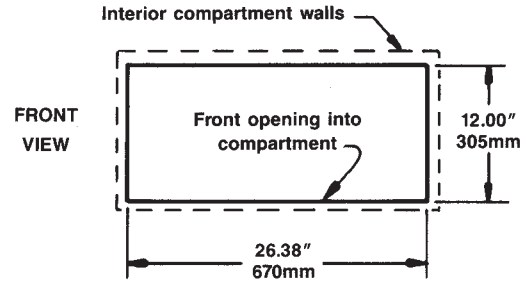
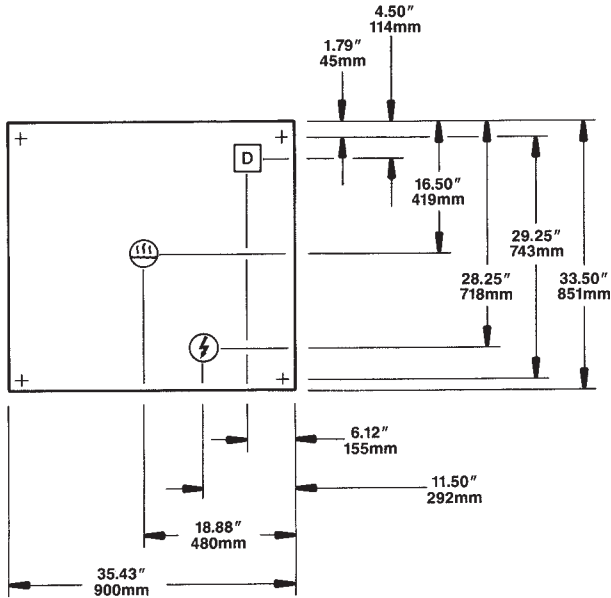


Short Form Specifications

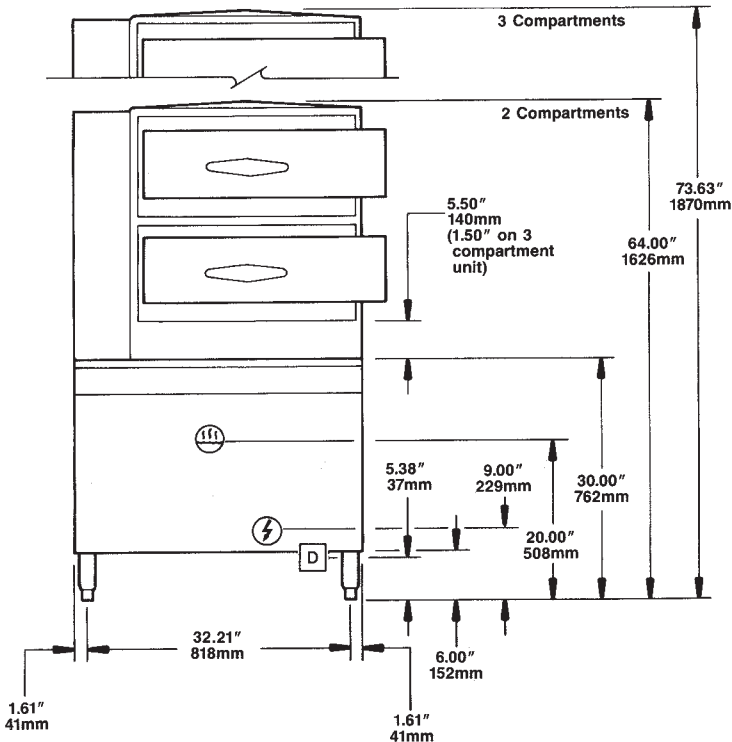
Shall be ____ Compartments, CLEVELAND, Pressure Steamer, Model PDM-____, for Direct Steam Operation, ____ volts single phase. Each Cooking Compartment equipped with: 60 Minute Timer; Pressure Safety Valve; Heavy-duty, free floating Door with Safety Interlock; and synchronous operating Steam Inlet and Exhaust/Drain Valves. Modular Cabinet Base with Hinged Doors. Pressure Reducing Valve and Moisture Separator.

Options & Accessories

- Automatic Steam Inlet and Exhaust Operation (AT-2): includes 60 minute Automatic Timers and Manual Bypass
 - Second Pressure Reducing Valve for 50 to 120 psi steam supply pressure (PRV)
 - Stainless Steel base Frame (FSS)
 - 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)
 - Water Filters
- ▲ Clean, non toxic, uncontaminated steam is required for all "Direct Steam" steamers



- 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: UL, ULC, NSF, and CSA.



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.

DIRECT STEAM (ff)	ELECTRIC (⚡)	DRAINAGE (D)	CLEARANCE
Steam Supply Piping: • ¾" IPS minimum for 12 to 50 psi required. • For pressures above 50 psi, an additional Pressure Reducing Valve must be specified.	115V - 1 PH Units with Auto Timers use 25 watts per compartment.	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 - 3", Left - 3", Rear - 3" (12" on control side if adjoining wall or equipment is over 30" high for service access) Contact factory for variances to clearances.

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