

### **Gemini 10 SST**

*TWIN, INDEPENDENT GAS-FIRED GENERATOR  
with SteamSaver™ TECHNOLOGY  
and ENERGY STAR APPROVED*

**MODEL:**  24CGA10.2ES

#### **Cleveland 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 delimiting port located on the outside, top of the unit
- Generator Cleaning Light for each compartment warns the operator to delime generator
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting 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

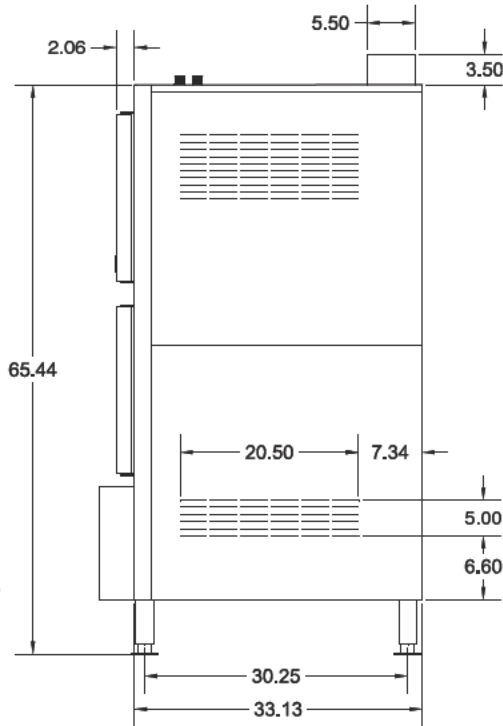
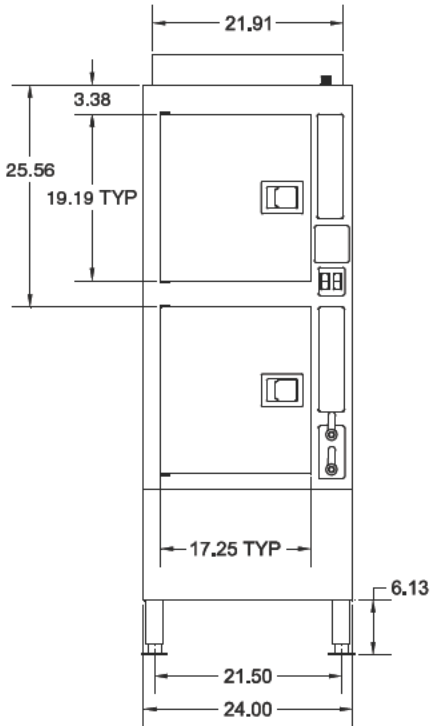
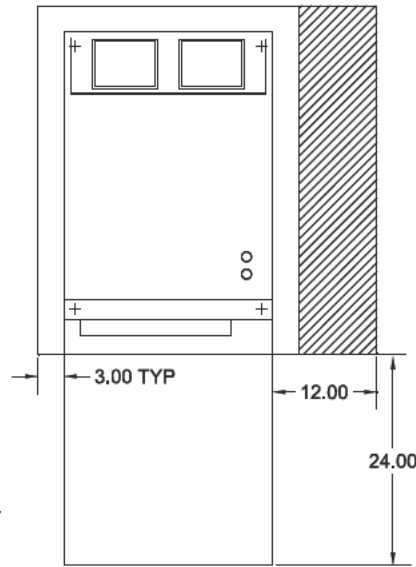
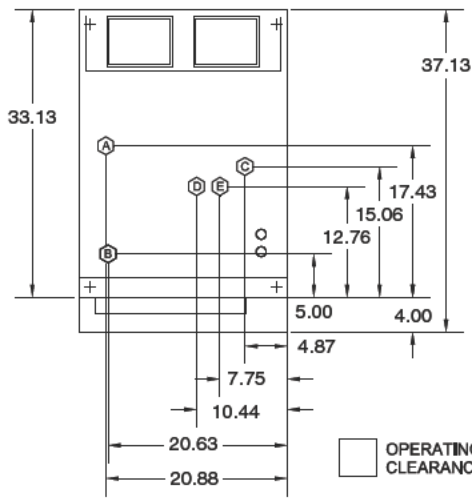


#### **Short Form Specifications**

*Cleveland Gemini 10 SST Model 24CGA10.2ES, Two compartment steamer with SteamSaver™ 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 probe-type water level controls. Exclusive Brass "Steam Jet" distribution system. Two-piece free-floating compartment door. 14 gauge stainless steel cavity and door. Pullout service drawer for controls and Gemini Drain/Power Control System.*

#### **Options & Accessories**

- Electronic Timer with Compensating Feature (ETC)
- On/Off Steam Switch Controls, no timer (MC)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Water Filters (9797-21 KleenSteam II)



Each Compartment has capacity for:

- Five, 12" x 20" x 2½" deep Cafeteria Pans.

### WATER QUALITY REQUIREMENTS

The quality of water varies greatly from region to region. Steam equipment generators must be drained daily and chemically descaled periodically to ensure proper operation. To minimize service problems caused by the accumulation of minerals and chemicals in water review the following quality guidelines with a local water treatment specialist. Inlet water that is beyond these specified guidelines should be treated to achieve these acceptable limits. Total Dissolved Solids less than 60 ppm, Alkalinity less than 20 ppm, Silica less than 13 ppm, pH factor greater than 7.5, Chlorine less than 30 ppm.

### Energy Star Data

	(Heavy Load #3 Red Skin Potatoes)	
	24CGA10.2ES	24CGA6.2SES
Cooking Time (min)	25.8	3.6
Preheat Energy (btu/kw) h	16,860	15,587
Idle Energy Rate (btu/kw) h	3,711	3,709
Potato Production (lbs/h)	187	122
Cooking Efficiency %	44.7%	39.3%
Energy Consumption (Btu/kW) h	127.9	99.6
Cooking Energy Rate (Btu/kW) h	47,683	37,657

Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator @ <http://www.fishnick.com/saveenergy/tools/calculators/>

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
NATURAL	PROPANE	BTU	2 Fans & controls 150 watts each	60 psi maximum	SIDES = 3.00"	Do not connect other units to this drain. Drain must be free air vented.
Piping 3/4" NPT	Piping 3/4" NPT	50,000 each Generator		(1) 1/2" dia. IPS for D Condenser	REAR = 3.00"	
Supply pressure	Supply pressure	100,000 total		(1) 3/8" dia. IPS for E Generator	FRONT = 24.00"	Drain plumbing must be able to withstand 140F (60°C).
4.50" W.C. Min. 14.00" W.C. Max.	11.00" W.C. Min. 14.00" W.C. Max.					The drain must not be located beneath the steamer itself.
Manufacturer must be notified if unit will be used above 2,000 feet						

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