



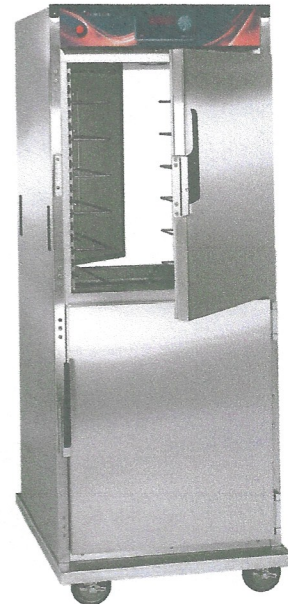
JOB: _____

ITEM NO: _____

INSULATED STAINLESS STEEL PASS THRU HOT CABINET MODEL H-137-PSUA-12D

FEATURES AND BENEFITS:

- Fully insulated hot cabinet keeps prepared foods at serving temperatures.
- Powerful, yet efficient, 2000 Watt heating system maintains the right temperature to properly hold products. Heats up to 200°F (93°C).
- Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature.
- Internal frame in body maintains structural rigidity.
- Stainless steel construction throughout for ease of cleaning. One piece extended base protects cabinet body.
- Smooth interior coved corners prevent food particle/grease buildup.
- Field reversible insulated Dutch doors on front and back prevent temperature loss. Silicone door gaskets for proper seal.
- Standard with right hand hinging; left hand hinging available upon request.
- High temperature ceramic magnetic latches for "easy open"; twist-lock catch secures door during transport.
- Recessed push/pull handles on both sides prevents damage to walls; allows easy maneuvering.
- Twelve sets of chrome plated wire universal angles accommodate a large variety of pan sizes on adjustable 1-1/2" centers.
- Heavy duty 5" swivel casters, two with brakes. Provides mobility when fully loaded.



H-137-PSUA-12D



Standard solid state electronic control with large, clear, easy-to-read and operate LED digital display to ensure holding at precise food temperature

ACCESSORIES and OPTIONS (Available at extra cost):

- ☐ Tempered Glass Door Windows
- ☐ Key Lock Handle
- ☐ Lock Hasp
- ☐ Bail Handles
- ☐ Extra Universal Angles
- ☐ Change from standard chrome plated wire angles to angles designed for transporting
- ☐ Corner Bumpers
- ☐ Perimeter Bumper
- ☐ Various Caster Options
- ☐ 208 or 240 Volt Service
- ☐ HACCP Documentation (Built-in USB port)

See page B-20 for accessory details.

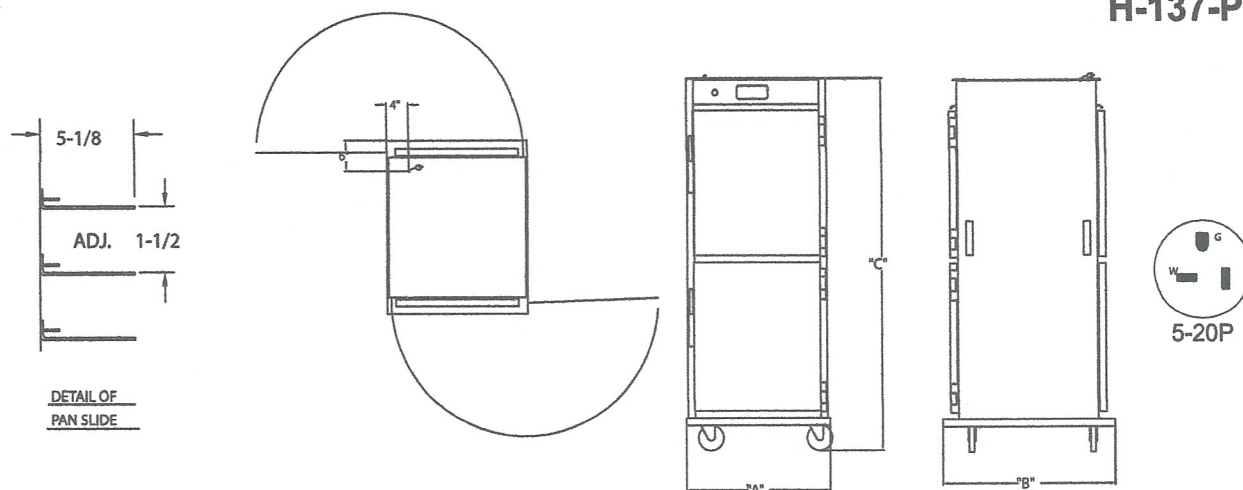


5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com



Gold indicates our Best Insulated Hot Cabinets with the best warranty in the industry.
3-Year Parts / 1-Year Labor.

Page B-6.3
Jun., 2016

H-137-PSUA-12D

CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP/ ANGLES	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H-137-PSUA-12D	12 SETS	SEE NOTE BELOW	IN	28-3/4	34-5/8	73-1/2	22	26-7/8	58	LBS	283
			MM	730	880	1865	560	685	1475	KG	128

NOTES: 1. Pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, 12" x 20" (305 x 510) Steam Table Pans.
Refer to Pan Size Chart at end of section.

2. When ordering bumpers, add 2" to overall dimensions.

CABINET:

- Body: 22 ga. stainless steel.
- Reinforcement: Internal framework of 18 ga. 304 stainless steel.
- Insulation: Fiberglass, thermal conductivity (K factor) is .23 at 75°F. 1-1/2" in doors, base top; 2" in sidewalls.
- Air tunnels: 22 ga. stainless steel; lift-out type, mounted on sides.
- Push/pull handles (4): 5" vertical; recessed.
- Interior coved corners.

BASE:

- One piece construction, .125 aluminum.
- Casters: 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DUTCH DOORS:

- Field reversible.
- Formed 22 ga. stainless steel.
- Latches: Chrome plated zinc, high temperature ceramic magnetic type, mounted inboard.
- Transport Latches.
- Hinges: Heavy duty chrome plated zinc.
- Gaskets: Perimeter type, silicone.
- Pan stops: Embossed.

PAN SLIDES:

- Wire angles (.306 dia.), nickel chrome plated steel, mounted on lift-off posts.
- Spaced on 4-1/2" centers; adjustable on 1-1/2" centers.



Scan QR code to view Spec Sheet,
Operating Manual, Wiring Diagram
or to call Customer Service.

If you need a QR reader visit your App
Store on your Smartphone or Tablet.

HOT UNIT COMPONENTS:

- Thermostat: Solid state digital display control, room ambient to 200°F (93°C).
- Switch: ON-OFF push button type.
- Power cord: Permanent, 10 ft., 12/3 ga.
- Heater: 1850 Watts.
- Blower motor.
- Vent Fan.
- Thermometer: Digital.

POWER REQUIREMENTS:

- 2000 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Hot Cabinet Model H-137-PSUA-12D. Solid state electronic controlled time and temperatures. Cabinet 22 ga. stainless steel; stainless steel internal frame. (12) sets wire universal angles for multiple pan sizes, adjustable spacing every 1-1/2". Field reversible Dutch doors, 22 ga. stainless steel. Fiberglass insulation in sides, 2"; doors, base, top 1-1/2". Interior coved corners. 2000 Watt, 120 Volt power unit. One piece insulated base, .125 aluminum. 5" swivel modulus casters, Delrin bearings. Load capacity 250 lbs. each. 3-Year Parts / 1-Year Labor warranty. Provide the following accessories: _____. NSF, CSA-US, CSA-C listed.

CRES COR

5925 Heisley Road • Mentor, OH 44060-1833
Phone: 877/CRESCOR • Fax: 440/350-7267
www.crescor.com

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In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Litho in U.S.A.



MODEL DFG-100
Full-Size Standard Depth
Dual Flow Gas Convection Oven



OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - ☐ 6" (152mm) seismic legs
 - ☐ 6" (152mm) casters
 - ☐ 4" (102mm) low profile casters (double only)
 - ☐ 25" (635mm) stainless steel stand w/rack guides
 - ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports
- **Controls:**
 - ☐ SSI-D - Solid state infinite control w/digital timer
 - ☐ SSI-M - Solid state infinite control w/manual timer
- **Gas hose w/quick disconnect restraining device:**
 - ☐ 48" (1219mm) hose
 - ☐ 36" (914mm) hose
- ☐ Stainless steel oven liner
- ☐ Extra oven racks
- ☐ Stainless steel solid back panel
- ☐ Gas manifold (for double sections)
- ☐ Prison package (includes security control panel and stainless steel back)
- ☐ Flue connector

OPTIONS AND ACCESSORIES
(AT NO CHARGE)

- ☐ Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows encased in stainless steel door frames
- Powder coated door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- SSD - Solid state digital control with LED display, Cook & Hold and Pulse Plus®
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*

* For all international markets, contact your local distributor.



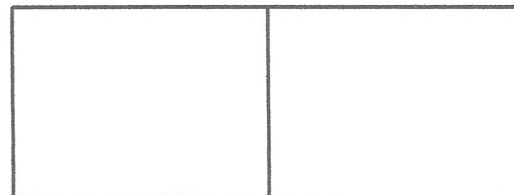
BLODGETT OVEN COMPANY

www.blodgett.com

42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183

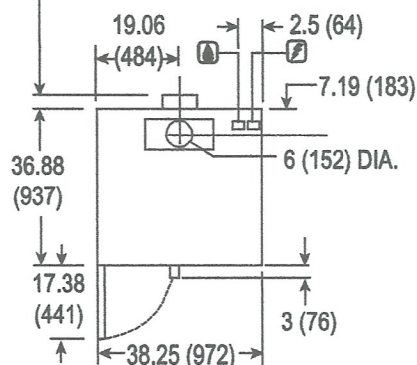


MODEL DFG-100

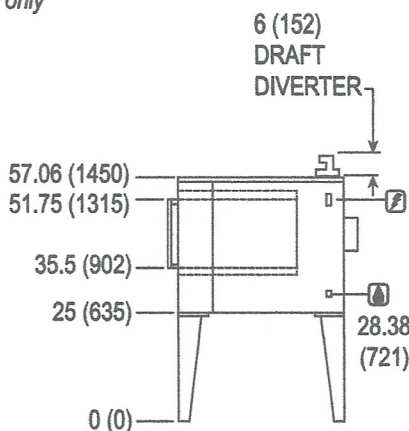


APPROVAL/STAMP

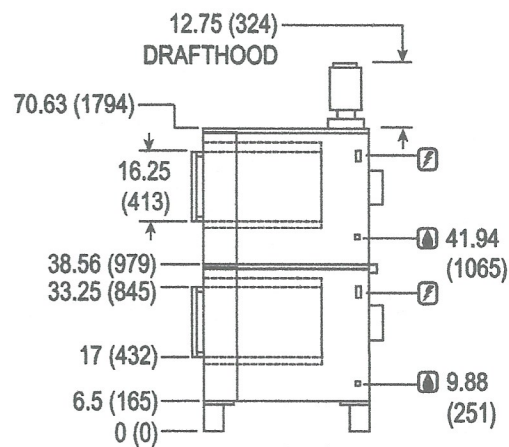
3.25 (83) TWO SPEED FAN
2.63 (67) SINGLE SPEED FAN CE Units only



TOP VIEW



SINGLE



DOUBLE

DIMENSIONS ARE IN INCHES (MM)

SHORT FORM SPECIFICATIONS - Provide Blodgett full-size convection oven model DFG-100, (single/double) compartment. Each compartment shall have (porcelainized/stainless) steel liner and shall accept five 18" x 26" standard full-size bake pans. Stainless steel front, top and sides. Doors shall be (solid stainless steel/ have dual pane thermal glass windows) with single powder coated handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a dual-flow system combining direct and indirect heat with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by dual inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two commercial oven lamps, and five chrome-plated removable racks. Control panel shall be recessed with solid state digital control with LED display, Cook & Hold and Pulse Plus. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS:

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Product clearance	
Oven Back	0" from combustible and non-combustible construction.
Oven Sides	2" from combustible and non-combustible construction.
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters:	
Single	Add 4-1/2" (114mm) to all height dimensions
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

GAS SUPPLY:

3/4" NPT	
Manifold Pressure:	Natural - 3.5" W.C. Propane - 10" W.C.
Inlet Pressure:	Natural - 7.0" W.C. min. - 10.5" W.C. max. Propane - 11.0" W.C. min. - 13.0" W.C. max.

MAXIMUM INPUT:

Single	55,000 BTU/hr (16.2 Kw)
Double	110,000 BTU/hr (32.4 Kw)

POWER SUPPLY:

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground,
1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

MINIMUM ENTRY CLEARANCE:

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION:

Approx. Weight:

Single	590 lbs. (268 kg)
Double	1095 lbs. (497 kg)

Crate sizes:

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)

NOTE: The company reserves the right to make substitutions of components without prior notice

BLODGETT OVEN COMPANY

www.blodgett.com • 42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183



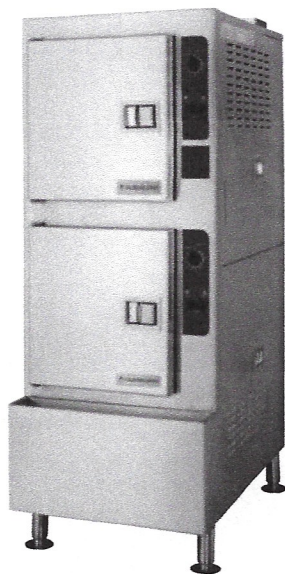
SteamCraft® Gemini™ 10

TWO COMPARTMENT FLOOR MODEL DESIGN. PRESSURELESS
CONVECTION STEAMER, TWIN, INDEPENDENT GAS-FIRED GENERATORS

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Models

- 24-CGA-10.2



Standard Features

- 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 (72M 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
- 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 cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides and airtight seal, reversible 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 (AGA, CSA) and U.L/NSF#4
- Compartment Steam Shut-Off Switch when compartment door is opened

Short Form Specifications

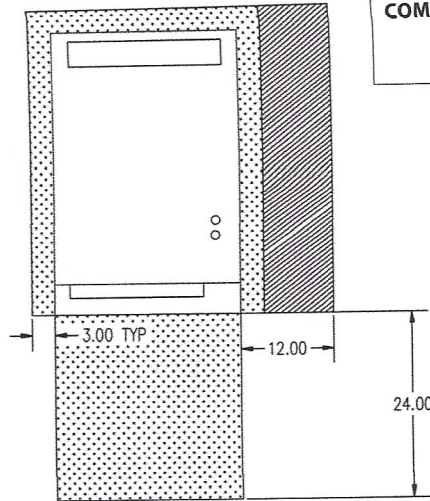
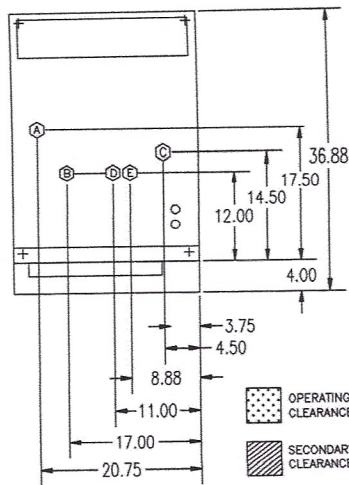
Shall be Two Compartments, Cleveland Convection Steamer series SteamCraft® Gemini™ 10, Model 24-CGA-10.2, Twin Gas Atmospheric Steam Generator, 72M BTU's input per compartment. Independent steam generator, gas valve and water level control system. Automatic Generator Blowdown. Steam Generator with Automatic Water Fill on start up. Exclusive remote probe-type water level controls. Exclusive Brass "Steam Jet" distribution system. Two-piece free-floating compartment door. Type 430 Stainless Steel exterior and cooking compartments. Pullout service drawer for controls and Gemini Drain/Power Control System. Exclusive Cold Water Condenser design. Choice of Compartment Controls. Manual By Pass for continuous steaming.

Options & Accessories

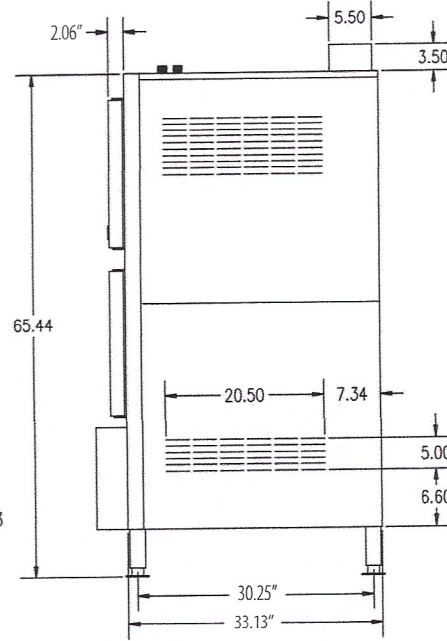
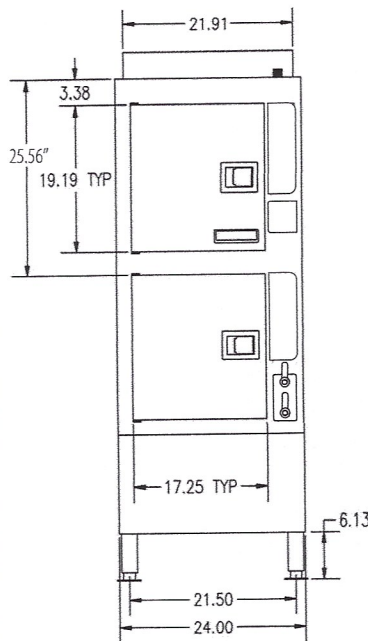
- Electronic Timer with Compensating Feature (ETC)
- Propane Gas (PG)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Water Filters
- Hinged Right Door, controls on right

SteamCraft® Generator Style High Speed Convection Steamers

KE004046-23


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

A GAS			B ELECTRIC	CD COLD WATER	E CLEARANCE	D DRAINAGE
1 1/4" IPS line size, 3/4" connection			120V-1Phase, 60 Hz.	35 psi minimum	Right - 3", Left - 3", Rear - 3"	1/2" IPS-M
NATURAL	PROPANE	BTU	2 Blowers & Controls	60 psi maximum	(12" on control side if adjoining wall or equipment is over 30" high for service access)	Do not connect other units to this drain
Piping 3/4" N.P.T.	Piping 3/4" N.P.T.	72,000 each	150 watts each	1/2" IPS-M	Contact factory for variances to clearances.	Drain must not be located beneath the steamer itself
Supply pressure	Supply pressure	Generator,	** Do not connect to GFI outlet. See note below.	NPT for Generator		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.
4.50" W.C. Min.	11.00" W.C. Min.	144,000 total		1/2" IPS-M		Do not use PVC pipe
14.00" W.C. Max.	14.00" W.C. Max.			NPT for Condenser		
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 U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)