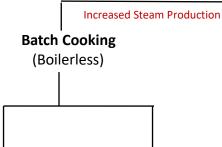


The Cleveland Advantage

GUIDELINE FOR SELECTING THE PROPER STEAMER



SteamChef

(Connectionless) (6 Pan Capacity) Electric only Model 22CCT6 (1SCE SteamCub - 5 Pans)

SteamChef

(Connections) (3 & 6 Pan Capacity) Electric and Gas Models 22CET3.1 22CET6.1, 22CGT3.1, 22CGT6.1







Ideal For: K12 Schools, Nursing Homes, Restaurants doing light to medium volume batch cooking

Boilerless style steamers not recommended for A la Carte style cooking

Batch Cooking and/or A la Carte Cooking

(Generator) (15 PSI Boiler)



SteamCraft 3, 5

(3 & 5 Pan capacity) Electric and Gas Models 21CET8, 21CET16, 21CGA5



SteamCraft/Gemini 10

Gas, Electric, Direct Steam (10 Pans – 5 per compartment) Models 24CGA10, 24CGA10.2, 24CEA10, 24CDP10, (24CGA10.2ES Energy Star model)

Ideal For: Larger K12 Schools, Nursing Homes, Hospitals doing medium to heavy batch cooking

Restaurants & Hotels/Casinos doing to medium to heavy volume batch cooking or A la Carte style cooking (cook and serve)

Stainless steel generators provide instant recovery when door is opened/closed



Classic Convection

(6 Pans- 3 per Comp) Gas, Electric, Steam Coil Model 24CEM24, 24CGM200,24CSM, 36CGM300 (10-Pan 24CGP10)



ConvectionPro

(16 pans- 8 per comp) Gas, Elect, Direct Steam, Models 36CGM16300, 36CEM1648, 36CDM16



Pressure Steamer

(16 - 24 pans)Gas, Electric Direct Steam Models PGM3002, PGM3003, PEM242, PEM243, PDL2, PDL3

Ideal For: Military, Prisons, Hospitals, Hotels/Casinos Colleges/Universities

15 PSI boilers operate at 9 PSI and can provide steam to direct steam kettles