



Steam Chef® SST

Now With SteamSaver®

Exclusive Technology



Save Water,
Energy & Money



*Timeless Quality,
Trusted for Life*



The Steam Chef® SST with SteamSaver® Technology

An Innovative New Concept in Boilerless Convection Steamers

Cleveland continued to innovate and advance the commercial steam cooking market with the introduction of the Steam Chef® in 2003. The Steam Chef® was the first boilerless convection steamer on the market, combining its technologies in boilerless and generator style convection steam cookers.

Responding to today's energy conservation demands, Cleveland has redesigned the boilerless Steam Chef® in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared.

The Steam Chef® produces just enough energy for proper cooking quality and performance while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

How Does SteamSaver™ Technology Work?

To minimize energy and water use, The Steam Chef's® thermostatically designed cooking compartment automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

Benefits of the new Steam Chef® SST with SteamSaver™ Technology

Save Energy

- SteamSaver™ reduces energy use by over 50%.

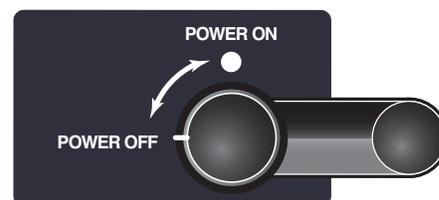
Save Water

- SteamSaver™ reduces water use by 30%.

Gas and Electric Models Energy Star Approved

- Qualify for energy rebate programs.

Clean, Safe and Easy to Use



The first Boilerless Cleveland Convection Steamer with Patented **Klean Shield**[®]

Klean Shield[®]

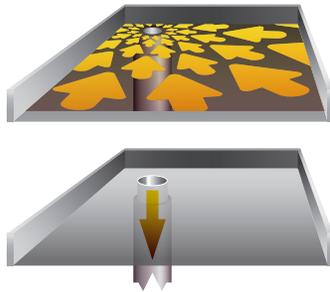
It's not a Convection Steamer if it doesn't have a Drain

All true Convection Steamers have a drain. The drain not only prevents pressure from building up in the compartment, but it also enhances the heat transfer process and keeps the compartment cleaner. The condensing system allows hot condensate to be forced down the drain so fresh steam can transfer the heat into the food more efficiently.

Clean, Safe and Easy to Use

The Steam Chef's[®] patented **Klean Shield**[®] boilerless convection steam system functions the same as a traditional convection steamer with a generator.

During cooking **Klean Shield**[®] collects food waste and forces the waste down the drain and not back into the cooking compartment. This prevents the waste from contaminating the open water reservoir. Not only does this enhance the heat transfer process, but it also prevents flavor transfer.



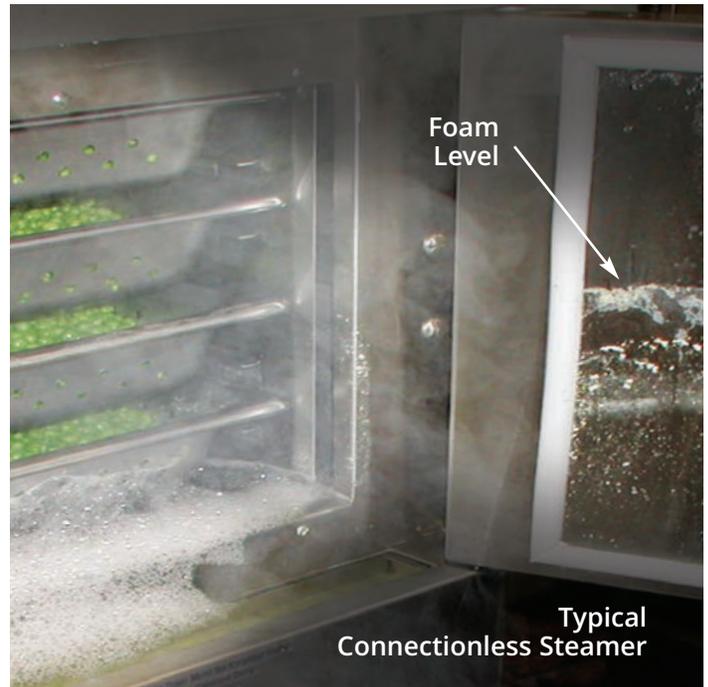
Klean Shield[®] keeps the compartment and water reservoir clean which makes it easy to maintain, eliminating the need to descale a separate generator.



Shown above is steam generated water from Steam Chef[®] with **Klean Shield**[®] (left) and typical connectionless steam water (right) after 3 loads of potatoes.



Klean Shield[®] also prevents cross contamination of shellfish allergens.



The Steam Chef's[®] patented **Klean Shield**[®] design eliminates foaming and contamination of the water reservoir commonly found in boilerless steamers.

Because of this development and the addition of automatic water level controls and free venting open drain, the Steam Chef[®] now performs like a traditional generator style convection steamer but without a boiler or generator.

ENERGY STAR[®] **Approved Design**^{*}



Saves Energy & Water

The Steam Chef[®] is the first **ENERGY STAR**[®] approved Boilerless Cleveland Convection Steamer.

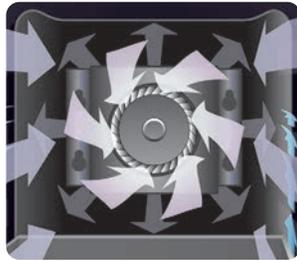
The Steam Chef[®] exceeds **ENERGY STAR**[®] requirements for cooking and idle efficiency with 72% cooking efficiency for heavy load potatoes.

The Steam Chef[®] is the first true boilerless convection steamer that meets **ENERGY STAR**[®] requirements and exceeds their cooking efficiency standards by 30%. It also has the lowest water use of all true convection steamers.

Great Advancements in Quality and Volume Cooking

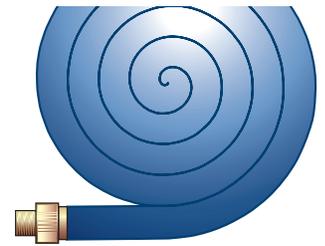
Aerodynamic Compartment Convection Design

- New convection baffle design improves temperature distribution and velocity for better heat transfer and cooking times.
- High-speed fan forced convection steam for faster heat-up and recovery.



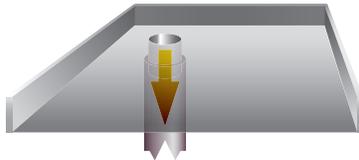
Automatic Water Fill Control*

- Automatic water fill and control eliminates the need to constantly monitor and refill water reservoir commonly in connectionless models.
- Ensures constant cooking without interruption.
- Easy garden hose connection for water line simplifies installation without expensive plumbing hardware.



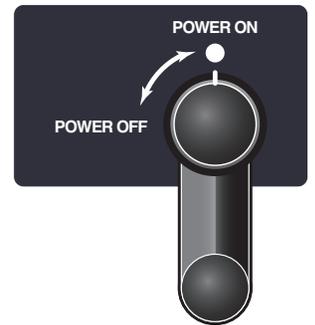
Simple, Reliable Automatic Drain Control System*

- Open drain line continuously vents condensate and contaminates down the drain during cooking. Increases heat transfer, decreases cooking times without expensive vacuum pumps..
- Exclusive safety overflow standpipe safely prevents hot water and condensate from spilling out of the cooking compartment.
- Automatic drain control via simple, reliable 1/2" ball valve with micro switch circuitry holds up even in the toughest kitchen environments.
- 1/2" ball valve style drain with microswitch circuitry for main power prevents expensive service calls.



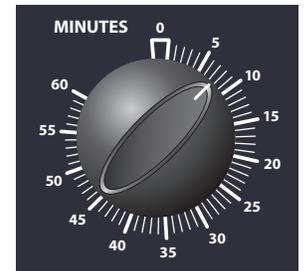
Automatic Preheat*

- Simple, automatic preheat upon start up brings compartment and water reservoir up to temperature and allows cooking within 10 minutes.



Easy to Operate

- Exclusive **SureCook** compartment controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking.
- No need to constantly check and monitor when the product is finished.
- Manual bypass switch for constant steaming.



Cool, Self Adjusting Door



- Durable 14 gauge stainless steel compartment door and latch withstands abuse and heavy wear.
- Two piece compartment door with free floating inner door is self adjustable and prevents leaks.
- Reversible door gasket doubles the life of the gasket.

Warranty

- 3 years parts and labor door warranty.
- 1 year parts and labor gasket warranty.

* Not included in Connectionless Models



NEW Steam Chef®

Boilerless/Connectionless Convection Steamer

Steam Chef® 6CCT

Model No. 22CET6.1CCT



Capacity: 6 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 12 kW

Dimensions: 21.6" (549 mm) W x 32.0" (814 mm) H x 32.0" (814 mm) D

General Application Guidelines:

- 100 - 200 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed hospital or nursing home

Standard Features:

- Manual Water Fill and Drain, no water or drain connection required.
- 4" deep solid Drain Pan for Manual Drain (required for proper operation of steamer).
- Fan forced convection steam with exclusive baffle system for superior steam circulation.
- Large 3-gallon water reservoir.
- Patented "Klean Shield®" eliminates flavor transfer and foaming caused by contamination of the water reservoir.
- Manual Bypass Plate (to bypass Klean Shield®).
- Standpipe Safety Overflow Drain eliminates water overflow from cooking compartment.
- SureCook Load Compensating Thermostat eliminates guesswork for cooking times.
- Timed and Manual Bypass Switch for continuous cooking.
- Exclusive "Self-Adjusting" two-piece compartment door with Free Floating inner door and reversible door gasket extends gasket life 2-times.
- Heavy Duty 14-gauge stainless steel construction.
- Left Hand Door Hinging, Controls on the Right.
- High temperature safety shut off and reset button.
- 208 – 240-volt, 12 kW, 3 phase standard (1 phase optional).
- 5" skid resistant adjustable legs
- Stand or Counter Top Mounted.
- Meets agency codes, specifically UL, cUL listed, classified to NSF4
- Meets ENERGY STAR®



Options & Accessories

- Unistand34 – 34" high equipment stand (111721)
- Unistand25 – 25" high Equipment stand (111717)
- Pull Out Shelf for Unistands (POSK)
- Pan Rack Kit for Unistands (URK)
- 5 Foot Cord and Plug (optional at additional cost)
- 480 Volt option (VOS2)
- Single Phase option (SPH)



UNISTAND34
Shown with optional:

- Pull-Out Shelf Kit
- Pan rack Kit

* All per meal, per seat, and per population information is a guideline. The equipment is menu driven and depends on the steamable items on your menu.

Steam Chef® 3 & 6 Electric Models

Steam Chef® 3

Model No. 22CET3.1*

Capacity: 3 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 12 kW

Dimensions: 21.6" (549 mm) W x 22.5" (571mm) H x 33.8" (859 mm) D

General Application Guidelines:

- 50 - 100 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home



22CET3.1

Steam Chef® 6

Model No. 22CET6.1*

Capacity: 6 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 12 kW

Dimensions: 21.6" (549 mm) W x 30.8" (781 mm) H x 33.8" (859 mm) D

General Application Guidelines:

- 100 - 200 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed hospital or nursing home



22CET6.1

Two Steam Chef® 3's

Model No: (2) 22CET3.1*

Capacity: 6 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 12 kW (per unit)

Dimensions: 21.6" (549 mm) W x 62.9" (1596 mm) H x 35.6" (903 mm) D

General Application Guidelines:

- 100 - 200 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed nursing homes



(2) 22CET3.1

Two Steam Chef® 6's

Model No: (2) 22CET6.1*

Capacity: 12 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 12 kW (per unit)

Dimensions: 25.5" (648mm) W 24.6" (879 mm) H x 70.5" (1791 mm) D

General Application Guidelines:

- 200 - 400 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 400 student population
- Up to 400 bed nursing homes



(2) 22CET6.1

Stands



UNISTAND34
Shown with optional:

- Pull-Out Shelf Kit
- Pan rack Kit

UNISTAND25 – 25" (635mm) high]

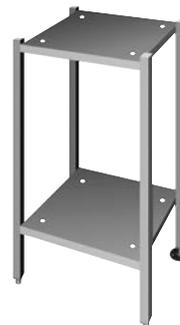
- Stainless steel stand for mounting:
- two 22CET3.1 or one 22CET6.1

UNISTAND34 – 34" (864mm) high]

- Stainless steel stand for mounting:
- two 22CET3.1 or one 22CET6.1

UNISTAND25 & 34 Accessories

- POSK Pull-Out Shelf Kit (P/N 111724)
- URK Pan Rack Kit (P/N 111726)



ES26304066E

ES26304066E – 40" (1016mm) high

(Includes the Equipment Stand and common drain and water connection manifold)

- Stainless steel stand for mounting:
- two 22CET6.1

* All per meal, per seat, and per population information is a guideline. The equipment is menu driven and depends on the steamable items on your menu.

Steam Chef® 3 & 6 Gas Models

Steam Chef® 3

Model No. 22CGT3.1*

Capacity: 3 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 32,000 BTU's

Dimensions: 21.63" (549mm) W x 25.69" (653mm) H x 34.38" (874mm) D

General Application Guidelines:

- 50 - 100 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home



22CGT3.1

Steam Chef® 6

Model No. 22CGT6.1*

Capacity: 6 each 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 32,000 BTU's

Dimensions: 21.63" (549mm) W x 34.82" (884mm) H x 34.38" (874mm) D

General Application Guidelines:

- 100 - 200 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed hospital or nursing home



22CGT6.1



(2) 22CGT33.1



(2) 22CGT66.1

Two Steam Chef® 3

Model No: (2) 22CGT33.1*

Capacity (total): Twelve 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power (per unit): 32,000 BTU's

Dimensions: 25.5" (648 mm) W x 65.06" (1653 mm) H x 38.84" (987 mm) D

General Application Guidelines:

- 100 - 200 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed nursing homes

Two Steam Chef® 6

Model No: (2) 22CGT66.1*

Capacity (total): Twelve 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power (per unit): 32,000 BTU's

Dimensions: 25.5" (648mm) W x 74.31" (1887 mm) H x 38.84" (987 mm) D

General Application Guidelines:

- 150 - 300 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 300 student population
- Up to 300 bed nursing homes

One Steam Chef® 3 & one 6

Model No: (2) 22CGT63.1*

Capacity (total): Eighteen 2.5" x 12" x 20" steam table pans (1/1 G/N, 65 mm)

Power: 32,000 BTU's (22CGT3.1) 32,000 BTU's (22CGT6.1)

Dimensions: 25.5" (648mm) W x 66.09" (1687 mm) H x 38.84" (987 mm) D

General Application Guidelines:

- 200 - 400 seat restaurants, supermarkets deli's, seafood restaurants
- Elementary or secondary schools with up to a 400 student population
- Up to 400 bed nursing homes



(2) 22CGT63.1

Stands (Stacked units requires field installation of the steamers, stand and flue)



UNISTAND34
Shown with optional:

- Pull-Out Shelf Kit
- Pan rack Kit

UNISTAND25 – 25" (635mm) high

- Stainless steel stand for mounting:
 - one 22CGT3.1 *or*
 - one 22CGT6.1 *or*
 - two 22CGT3.1 or two 22CGT6.1 *or*
 - one 22CGT3.1 on top of one 22CGT6.1

UNISTAND34 – 34" (864mm) high]

- Stainless steel stand for mounting:
 - one 22CGT3.1 or one 22CGT6.1

UNISTAND25 & 34 Accessories

- POSK Pull-Out Shelf Kit (P/N 111724)
- URK Pan Rack Kit (P/N 111726)



ES26304466G

ES26304433G – 44" (1118mm) high
(Includes the Equipment Stand and common drain and water connection manifold)

- Stainless steel stand for mounting:
 - two 22CGT3.1

ES26304466G – 44" (1118mm) high
(Includes the Equipment Stand and common drain and water connection manifold)

- Stainless steel stand for mounting:
 - two 22CGT6.1 *or*
 - one 22CGT3.1 on top of one 22CGT6.1

* All per meal, per seat, and per population information is a guideline. The equipment is menu driven and depends on the steamable items on your menu.

Why a Cleveland Convection Steamer?



Cleveland's award winning product line was voted "Best in Class" for 2011

Cleveland was voted "Best In Class" for steamers in the annual Best in Class survey conducted by Foodservice Equipment and Supplies Magazine, receiving top recognition from dealers, foodservice consultants and broadline distributors.

A Model for Every Kitchen

Cleveland offers a complete line of boilerless, connectionless, generator and boiler base convection steamers ideal for each application.

Cleveland's broad product line has a model to suit your needs, one size doesn't fit all.

Steam Cooking Specialists

Cleveland is one of the few manufacturers that specializes in engineering and manufacturing of steam cooking equipment.

Our two manufacturing facilities has over 300,000 square feet of engineering and production space dedicated to steam.

Customer Service – Technical Support

Experienced and dedicated steam trained culinary professionals, customer and technical support staff committed to legendary before and after sales support.

Performance, Productivity & Efficiency

All Cleveland steamers are designed for maximum performance and productivity while maintaining high energy efficiency standards.



The SteamCub® and Steam Chef® series now meet Energy Star standards.

Simple Operation and Maintenance

Cleveland steamers are one of the least expensive and easiest kitchen appliances to maintain. Every steamer is designed for low maintenance and long life that will lower your operating costs and improve your profits.

Experience

Since its founding in 1922, Cleveland has led in almost every major advancement in steam cooking technology. Cleveland has the technology, history and experience for today's demanding and changing food service industry.