

SteamChef™

The Ultimate in High Speed Convection Steamers®



Aerodynamic Compartment Convection Design

New Convection Baffle design improves temperature distribution and velocity for better heat transfer and cooking times.



High Efficiency Atmospheric Gas Boilerless Combustion System

- Works in Drawer style gas burners for simple maintenance.
- Burner Access Cover doubles as a door condensate drip trough.
- 45,000 Btu's for model 22CGT3.
- 62,000 Btu's for model 22CGT6.

Reliable Automatic Power/Drain Valve System

Open drain line vents condensate and food waste for increased heat transfer and faster pressureless steam cooking without expensive vacuum pumps.

Simple & Reliable

1/2" ball valve style drain with microswitch circuitry for main power prevents expensive service calls.



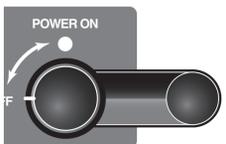
Patented KleanShield Drain Condensing System

- Eliminates foaming and contamination of the water reservoir.
- Prevents flavor transfer commonly found in connectionless models.
- Allows for light to medium volume a la carte style cooking.



Easy to Operate

- 60-Minute Electro-Mechanical Timer
- Model/Serial Number located on front control panel.



Automatic Preheat

Simple, Automatic Preheat upon start up brings compartment and water reservoir up to temperature and allows cooking within 10 minutes.



Automatic Water Fill & Control

- Eliminates the need to constantly monitor and re-fill water reservoir.
- Ensures constant cooking without interruption.
- Easy garden hose connection for water line simplifies installation without expensive plumbing hardware.



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.