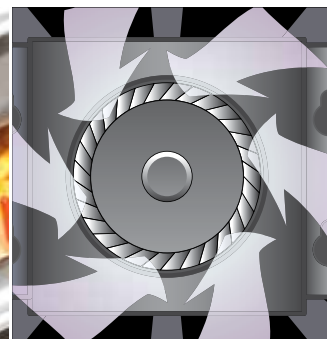
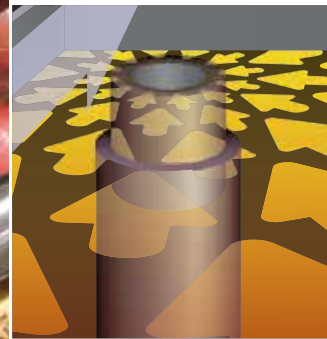


SteamChef SST

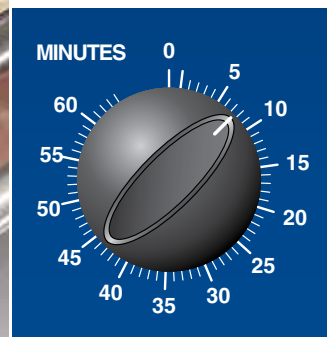
SteamSaver® Technology Exclusive Design



Save Energy 💧 ⚡



Save Water 💧



Save Money 💰





SteamChef SST with SteamSaver Technology



Responding to today's energy conservation demands, Cleveland Range has redesigned the boilerless SteamChef® 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 SteamChef 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 SteamChef'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.

More Exclusive Benefits of the SteamChef SST

- The first Boilerless Convection Steamer ENERGY STAR® approved.
- Unique Patented **KleanShield®** Boilerless Convection Steam Design.
- Simple Reliable Drain Control System.
- Automatic Water Fill and Drain.
- Boilerless design reduces maintenance costs.

Benefits of the new SteamChef 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.





The First ENERGY STAR Approved Boilerless Cleveland Convection Steamer



Illustration of Electric Model SteamChef.



Illustration of Gas Model SteamChef.

Patented **KleanShield** Boilerless Convection Steam Design

Cleveland Started the Evolution and Continues the Revolution

Cleveland Range has led in almost every major advancement in steam cooking equipment. Cleveland introduced the first boilerless connectionless steamer, the SteamCraft® Cub, and re-introduced an updated version the SteamCub.

Cleveland then revolutionized the foodservice industry with the invention of the Convection Steamer with its trademarked name "Cleveland Convection Steamer." The patented free-venting open drain with cold water condensing system was a significant improvement over other steam cooking methods that utilized boilers and steam generators.

An Innovative New Concept in Boilerless Convection Steamers

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

The SteamChef's patented **KleanShield** design eliminated foaming and contamination of the water reservoir commonly found in boilerless connectionless steamers. Because of this development, and the addition of automatic water level controls and free venting open drain, the SteamChef now performs like a traditional generator style Convection Steamer but without a boiler or generator.

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.

The SteamChef's patented **KleanShield**® boilerless convection steam system functions the same as traditional convection steamer with a generator and drain. During cooking, **KleanShield** collects food waste and forces it down the drain preventing it from contaminating the open water reservoir. Not only does this enhance the heat transfer process, but it also prevents flavor transfer. **KleanShield** keeps the compartment and water reservoir clean which makes it easy to maintain, eliminating the need to descale a separate generator.



Typical connectionless steamer performance without drain.



A Great New Advancement in Quality and Volume Cooking

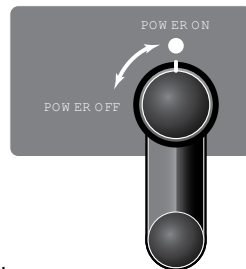
Aerodynamic Compartment Convection Design

- 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.



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.
- 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 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.



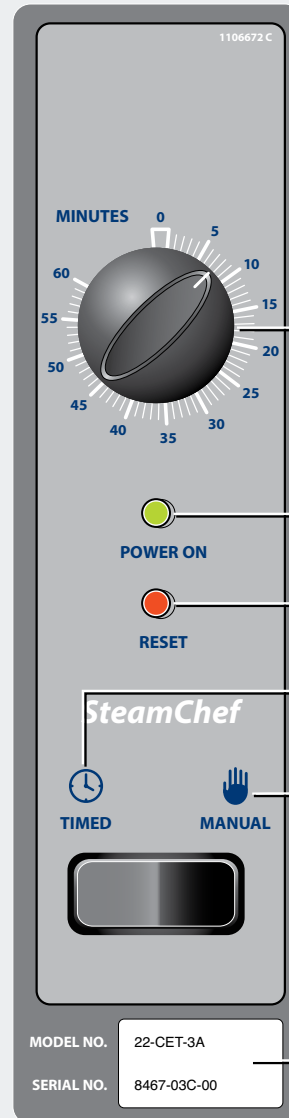
Cool, Self Adjusting Door



- 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.

Clean, Safe and Easy to Use

- SteamChef's patented **KleanShield®** eliminates foaming and contamination of the water reservoir commonly found in boilerless connectionless steamers.



60-Minute
Electro-Mechanical
Timer

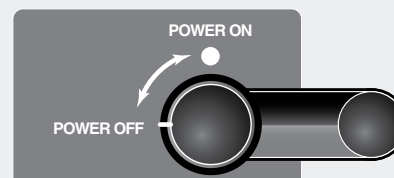
Green LED Power
Indicator Light

Red LED Reset
Indicator Light

Switch for
Automatic Operation

Switch for
Continuous Steaming

ID numbers
conveniently located
at front of unit



SteamChef Boilerless Convection Steamers

Electric Models

Exceeds ENERGY STAR® requirements for cooking and idle efficiency. 65% cooking efficiency for heavy load potatoes. Uses less than 7.5 gallons of water per hour for heavy load potatoes.



Electric model shown without **KleanShield**.



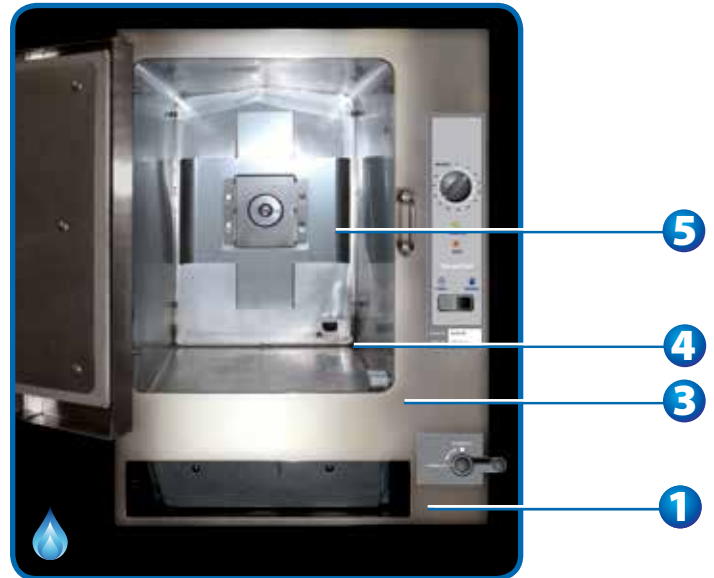
Electric model shown with **KleanShield**.

Heating elements cast into aluminum blocks attached to bottom of compartment. Maintenance-free, scale-free elements not submerged in water.

- 1** **KleanShield**® condensate catch pan.
- 2** Easy access front mounted low and high water probes.
- 3** **KleanShield** condensate catch pan with drain and safety overflow.
- 4** Convection fan cover and baffle system.

Gas Models

Exceeds ENERGY STAR requirements for cooking efficiency. 39.5% cooking efficiency for heavy load potatoes. Uses less than 7.5 gallons of water per hour for heavy load potatoes.



Gas model shown without "Works in a Drawer" Condensate Cover and **KleanShield**.



Gas model shown with "Works in a Drawer" Condensate Cover and **KleanShield**.

- 1** Front-mounted "Works-In-Drawer" gas burner system with removable condensate cover for easy access.
- 2** **KleanShield** condensate catch pan.
- 3** Easy access front location low and high-water probes.
- 4** **KleanShield** condensate catch pan with drain and safety overflow.
- 5** Convection fan cover and baffle system.

A model to suit your needs

Electric Models



SteamChef 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" (571 mm) 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



22CET6.1

SteamChef 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

Two SteamChef 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



(2) 22CET6.1

Two SteamChef 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" (648 mm) W x 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

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.

Gas Models



SteamChef 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



22CGT6.1

SteamChef 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

Two SteamChef 3's

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



(2) 22CGT33.1



(2) 22CGT66.1

Two SteamChef 6's

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 SteamChef 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

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 2014

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

Our two manufacturing facilities have 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 SteamChef™ 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.

Manitowoc Foodservice is a global leader in foodservice operations that speaks the language of our partners from sales to aftercare. Purchasing equipment is easy with Maniowoc Finance, which offers direct, low-rate financing options for the equipment you need today. Maniowoc KitchenCare® helps service, maintain, and protect your foodservice equipment and facility throughout the lifecycle of your business. Being fluent is more than understanding equipment; it is an understanding of your foodservice business. If you're ready to talk foodservice, Maniowoc speaks your language.

Our best in class brands include: Cleveland, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Kolpak®, Koolaire®, Kysor Panel Systems®, Lincoln, Maniowoc® Beverage Systems, Maniowoc® Ice, Merco®, Merrychef®, Multiplex®, RDI Systems, Servend®, U.S. Range & Welbilt®



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