Cleveland™

The Cleveland Advantage

GUIDELINE FOR SELECTING THE PROPER STEAMER

Increased Steam Production →

Batch Cooking
(Boilerless)

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