

Engineered to Outperform: Cleveland vs. the Competition

Featuring the SteamChef 22CET6.1

CLEAN STEAM

Cleveland Range steamers prioritize performance and food safety with patented **Kleanshield with open drain** technology, which removes dirty water during cooking to prevent flavor transfer, preserve food integrity, and avoid cross-contamination. Unlike competitors, Cleveland's design maintains a clean cooking environment, ensuring consistent quality and peace of mind with every meal.



DOOR AND DRAIN TEMPERATURES

The **Cleveland steamer's door stays below 85°F**—cool enough to prevent accidental burns—while **competitors' doors reach 150°F**. Our two-piece, self-sealing design also prevents steam leaks and heat loss, boosting kitchen safety and energy efficiency. Additionally, Cleveland SteamChef units use cold-water condensing to **drain water at a safer 140°F**, compared to a **scorching 210°F from the competitor's manual drain**.

FORCED CONVECTION

Cleveland's SteamChef units use **forced air convection** to ensure product is cooked evenly and efficiently, as opposed to our competitors who rely on natural convection.

ADDITIONAL DETAILS

- EnergyStar rated
- Electric Models Certified Ventless (EPA202)
- No water filter or descaling required
- Casters now available on select units
- Connectionless model available
- easyTimer controls, SureCook Load Compensating Timer Standard

Cleveland[™]
Timeless Quality, Trusted For Life.

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