

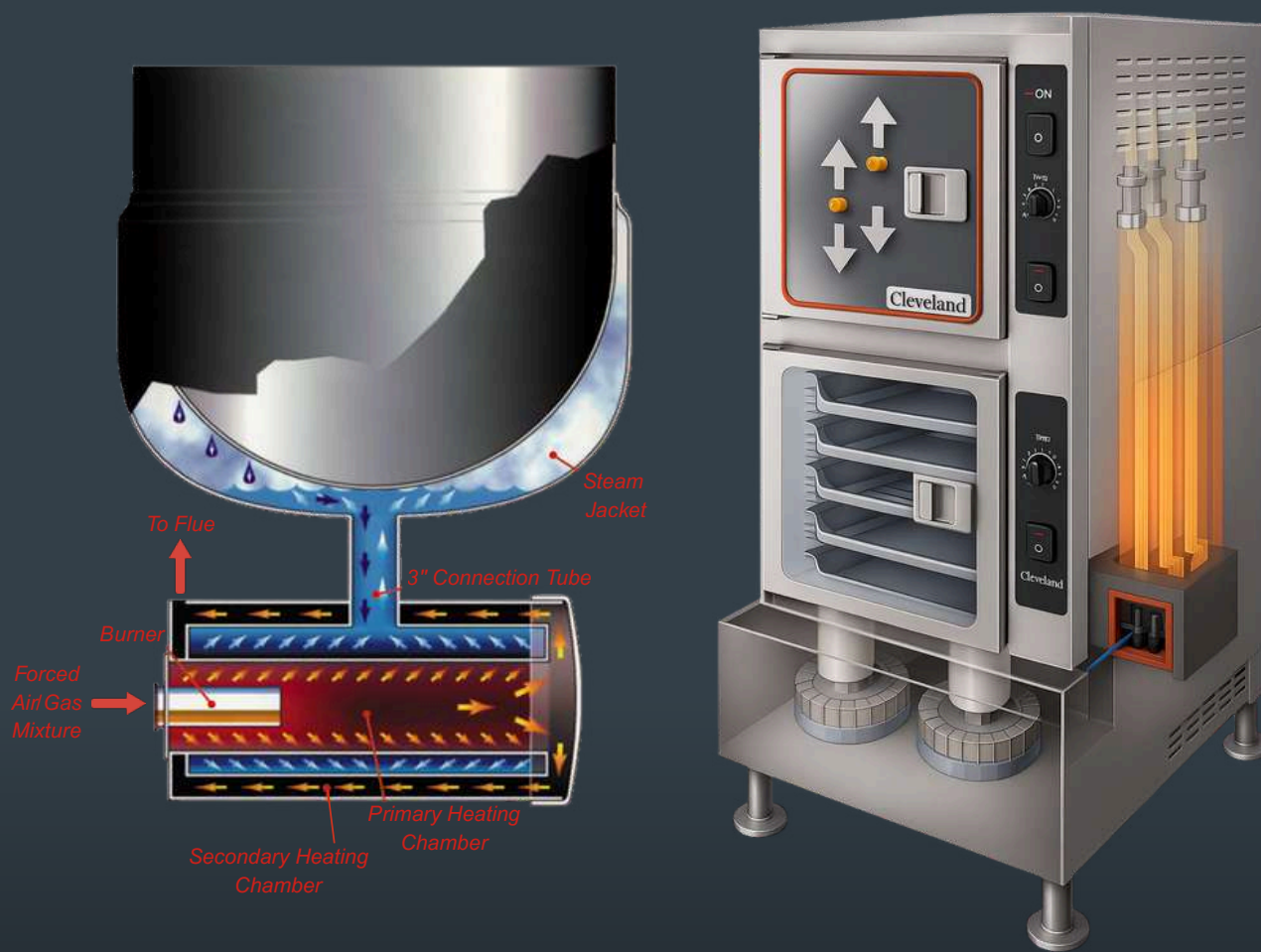
# Cleveland<sup>®</sup>

WHERE INNOVATION  
MEETS

***175 YEARS OF  
RELIABILITY***



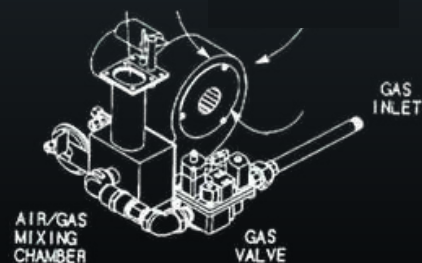
# TECHNOLOGY SPOTLIGHT: ***FORCED-AIR GAS COMBUSTION SYSTEM***



Cleveland's Forced-Air Gas Combustion System uses a powerful blower to mix air and gas for efficient, high-energy combustion. The result is rapid steam generation and quick recovery, keeping pace with heavy kitchen demands. With patented technology, it automatically adapts steam output to the load, ensuring consistent performance every time.

## **WHY IT MATTERS:**

- Faster cooking and recovery speeds
- Maintains performance under heavy loads
- Consistent, reliable steam production
- Maximizes productivity in high-volume kitchens



# PRODUCT SERIES SPOTLIGHT:

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**Performance.**  
**Precision.**  
**Peace of Mind.**

The **SteamCraft Gemini 10 Convection Steamer (Model 24CGA10.2)** features twin, independent gas-fired steam generators delivering 72M BTU's input per compartment. Powered by Cleveland's patented Forced-Air Gas Combustion System, it achieves the industry's fastest cooking speeds and recovery times. With automatic water fill, generator blowdown system, and exclusive brass "Steam Jet" distribution, it ensures even cooking and reliable operation. Built with Type 304 Stainless Steel construction, free-floating compartment doors, and a pullout service drawer, the Gemini 10 is engineered for durability.





The **KGL Gas Steam Kettle**, available in 40, 60, or 80 gallons, delivers fast, efficient cooking with a 50 PSI Steam Jacket Rating and Power Burner Heating System. Equipped with insulated heat exchangers, precise variable temperature controls, and a smooth tilting mechanism, it ensures safe, effortless pouring and consistent results. Recognized as a **2024 Blue Flame Award Winner** for energy efficiency and innovation, the KGL is built for reliability, performance, and long-lasting durability — making it the ideal solution for high-volume, demanding kitchens.

The **PowerPan Braising Pan Tilting Skillet (Model SGL-T1)**, available in 30 and 40 gallon models, delivers fast heat-up, quick recovery, and lasting durability for high-volume kitchens. Recognized with a **2025 Blue Flame Award** and built with a durable 5/8" stainless steel clad surface and dual power settings, it combines versatility and performance for braising, sautéing, steaming or grilling. User-friendly features like manual hand tilt, splash-proof controls, spring-assist cover, and easy-clean design make it a reliable, chef-friendly workhorse.





# CONSULTANT ADVANTAGES:

- **Consistent BTU Output**  
across changing kitchen conditions
- **Rapid Heat-Up** and  
recovery for high-  
volume cooking  
demands
- **Altitude Friendly** –  
Maintains  
performance without  
adjustment
- **Reduced Service Calls**  
– No pilot outages or  
vent-draft issues
- **Cleaner Burn** – Higher  
combustion efficiency  
lowers emissions and  
heat loss



# INNOVATION AND RELIABILITY COMING HAND-IN-HAND

## INNOVATION



**easyTimer** includes a SureCook load compensating feature with Manual Bypass Switch for constant steaming.

## FEATURES



### Two-Piece Compartment Door

- Self adjusting free floating inner for air-tight seal
- Reversible door gasket, quadruples the life of the gasket

## INDUSTRY'S BEST WARRANTY

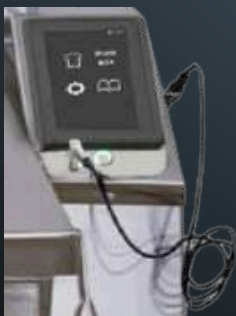


**easyDial** offers three cooking modes – Cook/Simmer, Cook/Off, Cook/Cook with optional core temperature probe.

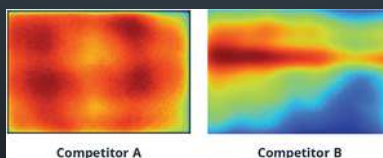
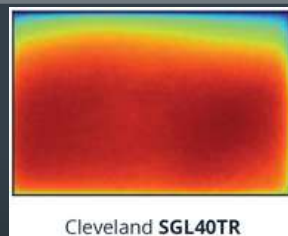


**Reinforced Rolled Rim**  
eliminates warping

**5-Year Prorated Generator Warranty**  
**3-Year Exclusive Steamer Door Warranty**  
**3-Year K-12 School Warranty on Steamer with Filter Purchase**  
**2-Year Steamer Warranty with Filter & Replacement Cartridge Kit Purchase**  
**2-Year Extended Water Filter Warranty**  
**1-Year Steamer Door Gaskets & Adjustments**  
**Extended Warranty on Assistant Living**



New **easyTouch** UI interface simplifies operations with accurate touch tune and various cooking modes, including Sous Vide, Probe and Press&Go recipes.



**Embedded Temperature Sensors**  
drilled into pan bottom for precise even cooking

**Pressure Boiler – Steam Generator Warranty**  
**1-Year Parts and Labor Warranty**  
**Extended Warranty**

# Packages & Accessories

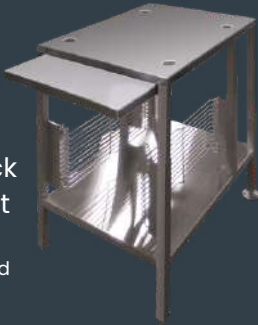
## STEAMERS



(2)22CET66.1  
with Double  
Stacking  
Stands  
(P/N 113130GC)

Equipment Stand  
with Pan Rack Kit,  
Additional Pan Rack  
Glides and Pull Out  
Shelf

(P/N Unistand34, POSK and  
URK)



Water Treatment  
Filtration System  
with Cartridge  
(P/N FLT0040, FLT0018 and  
FLT0014)

Dissolve Descaling Solution  
& Boiler Descaling Pump Kit  
(P/N 106174 and BDPK1)



### Correctional Packages:

- For Classic Series Convection Steamers: 24", 36" and 42" Wide Models
- For SteamCraft 3, 5, 10, Gemini 6, 10 Models

## KETTLES



Drain Pan &  
Pan Carrier  
(P/N DRAINPAN6 and PCK)

Flow Diverter  
(P/N FD)



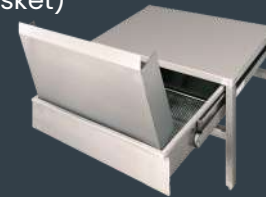
Tangent Draw Off  
Valve  
(P/N TD)



Swing Drain  
(P/N SF-3)

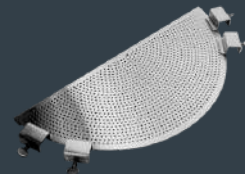


Cooking Baskets  
(Available in Tri-Basket)  
(P/N BS12)



Equipment Stand w/  
Splash Shield  
(P/N ST28)

Kettle Accessory Kit  
(P/N KAK)



Half Moon Strainer  
(P/N FS40)

### Correctional Packages:

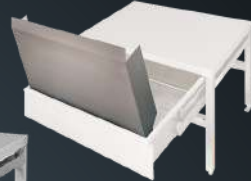
- For Steam Jacketed Kettles
- Complete Correctional Package WITH Tangent Draw-off Option
- Complete Correctional Package with NO Tangent Draw-off Option

### Built-In Marine Options:

- Self-Contained Electric or Steam Tabletop or Floor Model Kettles
- Safety Tilt Lock and Self-Locking Manual Worm Gear Style Tilt

## SKILLETS

Equipment  
Stand  
(P/N EST28)



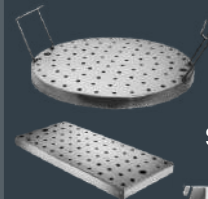
Splash Shield  
Pan Shelf  
(P/N ST28)



Pantry  
Faucets  
(P/N DPK)



Pre-Rinse  
Spray Head  
(P/N PRSK)



Poaching  
Pans  
(P/N PP and PPR)

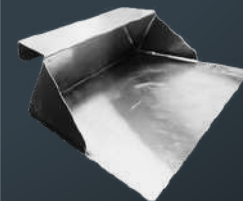


Food  
Strainer  
(P/N FSSK)



Vegetable  
Steamer  
(P/N VS)

Scrooper



Fry Basket  
(P/N KE604938)

### Correctional Packages:

- For Floor Model Tilting Braising Pans

### Built-In Marine Options:

- Self-Contained Electric Tilt Skillets (Braising Pans)

