

Cleveland

SteamChef™ 6

Boilerless Connectionless Gas Convection Steamer, Manual Water Fill & Drain, Counter Top Design

High Efficiency Boilerless SteamChef™ Convection Steamers

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Model

- 22CCGT6



Standard Features

- Capacity for:
 - 6 each 2.5" x 12" x 20" steam table pans.
 - 4 each 4" x 12" x 20" steam table pans.
 - 3 each 6" x 12" x 20" steam table pans.
- Manual Water Fill and Drain, no water or drain connection required.
- 2.5" deep solid Drain Pan for Manual Drain (required for proper operation of steamer).
- Fan forced convection steam with exclusive baffle system for superior steam circulation.
- 32,000 BTU high efficiency atmospheric gas boilerless style heating system.
- Large 2.5-gallon water reservoir.
- Patented "KleanShield" eliminates flavor transfer and foaming caused by contamination of the water reservoir.
- Manual Bypass Plate (to bypass KleanShield).
- Standpipe Safety Overflow Drain eliminates water overflow from cooking compartment.
- Easymeter with 99 minute Digital Readout in minutes and seconds. Selector Dial with LED Light Descaling Indicator. Sure Cook load compensating timer. Manual Constant Steam Mode.
- Exclusive "Self-Adjusting" two-piece compartment door with Free Floating inner door and reversible door gasket extends gasket life 4-times.
- Heavy gauge stainless steel construction.
- Left Hand Door Hinging, Controls on the Right.
- High temperature safety shut off and reset button.
- 120-volt, 1 phase.
- 5" skid resistant adjustable legs
- Stand or Counter Top Mounted.

Short Form Specifications

Shall be a Cleveland SteamChef™ 6, model 22CCGT6 connectionless (manual water fill) boilerless convection steamer, 120 volt, 1 phase. Capacity for six 2.5" full size steam table pans. Patented KleanShield™ clean cavity protection with manual bypass tray. Standard with Easymeter with 99 minute Digital Readout in minutes and seconds. Heavy gauge stainless steel cooking compartment. 5" Adjustable Legs. 2.5" deep solid Drain Pan.

Options & Accessories

- Unistand34 - 34" high equipment stand (111721)
- Unistand25 - 25" high Equipment stand (111717)
- Double Stack Stand (113130GC)
- Pull Out Shelf for Unistands (POSK)
- Pan Rack Kit for Unistands (URK)
- 5 Foot Cord and Plug - See List Below (optional at additional cost)



Equipment Stand model
Unistand34 with POSK Pull Out
Shelf and URK Pan Rack Kit

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- Each compartment has capacity for: Six, 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Each compartment has capacity for: Twelve, 12" x 20" x 1" deep Cafeteria Pans.
- Each compartment has capacity for: Four, 12" x 20" x 4" deep Cafeteria Pans.

OPERATING CLEARANCES

3" Left, 3" Right and 3" Rear.

SERVICE CLEARANCES

12" on control side. Contact factory for variances to clearances.

GAS

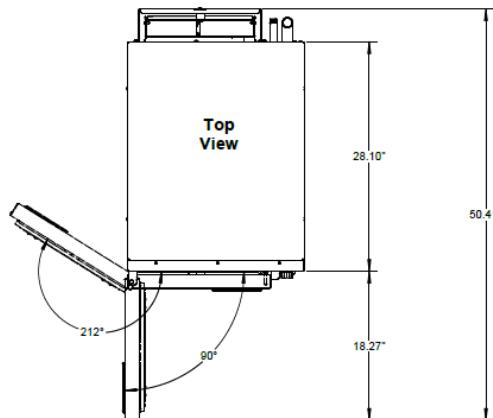
1/2" Dia. IPS

32,000 BTU's

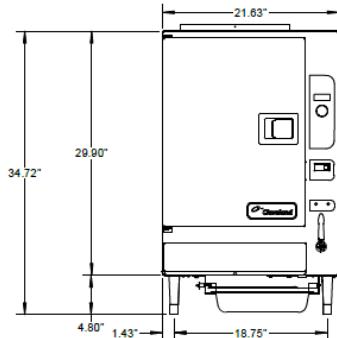
SUPPLY PRESSURE: NATURAL - 4.00' W.C. minimum, 14.00" W.C. maximum
PROPANE - 11.00" W.C. minimum, 14.00" W.C. maximum
Manufacturer must be notified if unit will be used above 2,000 ft. altitude.

ELECTRICAL

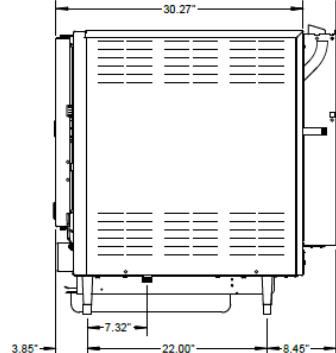
120V, 1 Phase, 4 Amps.



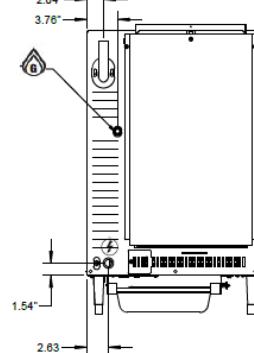
Front View



Side View



Rear View



NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)