

Cleveland[®]



WHERE INNOVATION
MEETS

***175 YEARS OF
RELIABILITY***



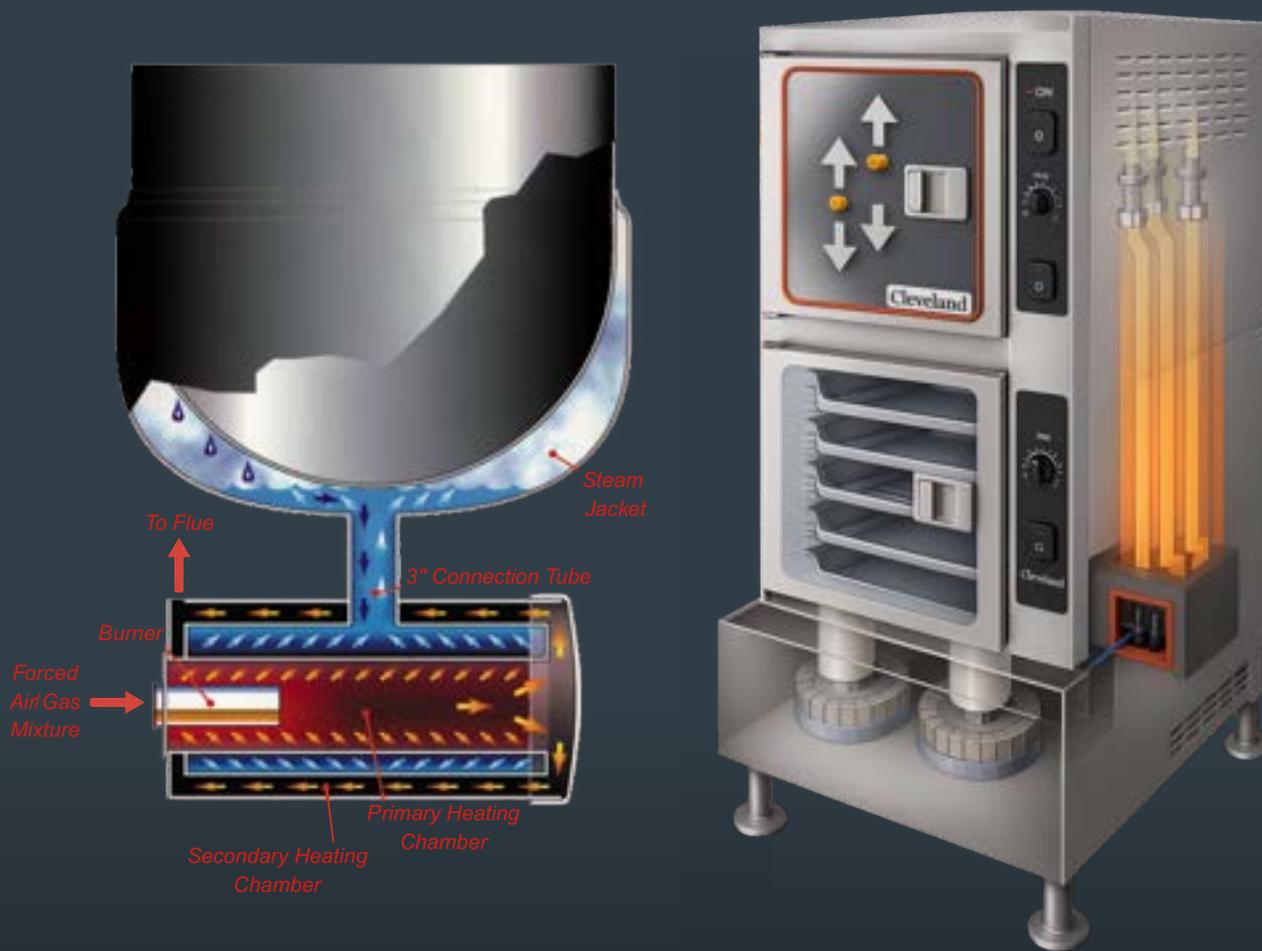
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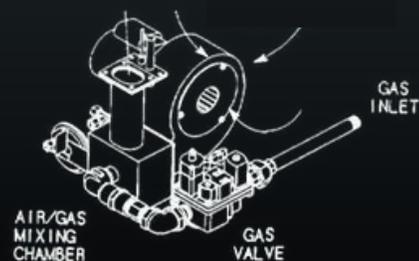
TECHNOLOGY SPOTLIGHT: **FORCED-AIR GAS COMBUSTION SYSTEM**



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:

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



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



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



Reinforced Rolled Rim
eliminates warping

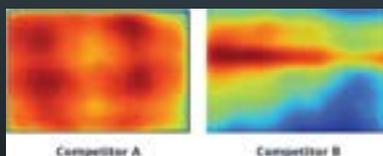
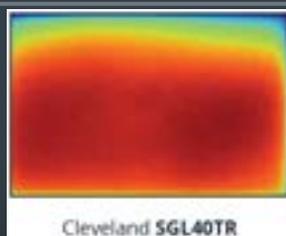
**Pressure Boiler - Steam Generator
Warranty**

1-Year Parts and Labor Warranty

Extended Warranty



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

Packages & Accessories

STEAMERS



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

KETTLES



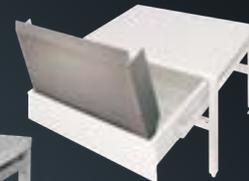
Drain Pan &
Pan Carrier
(P/N DRAINPAN6 and PCK)

Flow Diverter
(P/N FD)



SKILLETS

Equipment
Stand
(P/N EST28)



Splash Shield
Pan Shelf
(P/N ST28)

Equipment Stand
with Pan Rack Kit,
Additional Pan Rack
Glides and Pull Out
Shelf
(P/N Unistand34, POSK and
URK)



Tangent Draw Off
Valve
(P/N TD)



Swing Drain
(P/N SF-3)



Pantry
Faucets
(P/N DPK)



Pre-Rinse
Spray Head
(P/N PRSK)

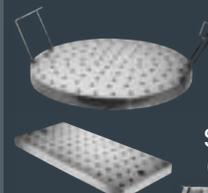


Water Treatment
Filtration System
with Cartridge
(P/N FLT0040, FLT0018 and
FLT0014)

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



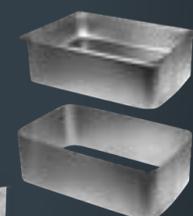
Equipment Stand w/
Splash Shield
(P/N ST28)



Poaching
Pans
(P/N PP and PPR)



Food
Strainer
(P/N FSSK)



Vegetable
Steamer
(P/N VS)

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

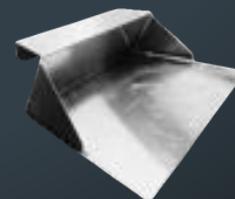


Kettle Accessory Kit
(P/N KAK)



Half Moon Strainer
(P/N FS40)

Scrooper



Fry Basket
(P/N KE604938)

Correctional Packages:

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

Correctional Packages:

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

Correctional Packages:

- For Floor Model Tilting Braising Pans

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

Built-In Marine Options:

- Self-Contained Electric Tilt Skillets (Braising Pans)

