

High Efficiency Boilerless SteamChef™ Convection Steamers

Cleveland

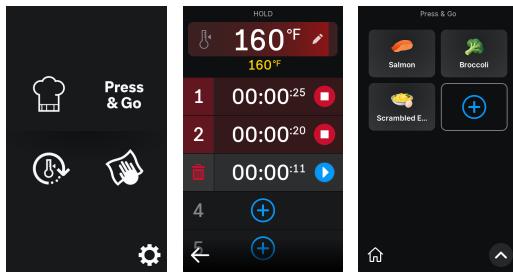
SteamChef™ Booster 6.2

Boilerless Convection Steamer, Automatic Water Fill & Drain, 12 kW Boiler-Free Counter Type Design

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

Models

- 22CET6.2



Short Form Specifications

Shall be a Cleveland SteamChef™ Booster 6.2, model 22CET6.2, one compartment high-speed electric convection steamer. ____ volt, ____ phase. Standard with S50 5" EasyTouch Controls. Capacity for six 2.5" (1/1 G/N, 65 mm) full size steam table pans. 12kW electric heating elements in aluminum blocks. Automatic water level controls. Heavy gauge stainless steel cooking compartment. KleanShield™ clean cavity protection. 4" Adjustable Legs.



Standard Features

- Cooking capacity for up to six 12" x 20" x 2.5" deep steam table pans (1/1 G/N, 65 mm).
- High-speed electric convection steamer with open style 1.0 gallon water reservoir located at the bottom of the cooking compartment for easy access and maintenance.
- Fan forced convection steam with patented KleanShield™ cooking compartment design. KleanShield™ collects and removes condensate waste from the cooking compartment. This keeps the compartment clean, safe from impurities and easy to maintain. Eliminates foaming and avoids contamination of the reservoir water.
- Automatic water level controls, fills when main power switch is turned ON, Low Water and High Water probes inside cooking compartment maintains water levels during cooking, eliminating the need to manually refill and monitor water level during cooking. Additional Safety Overflow Standpipe.
- 12 kW electric heating element encased in a solid aluminum block for fast and ultra efficient heat transfer. Element never needs deliming because it is not immersed in water.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Heavy gauge stainless steel compartment door and latch withstands abuse and heavy wear. Two piece compartment door with free floating inner door is self adjustable and prevents leaks. Reversible door gasket doubles the life of the gasket.
- Heavy-duty 4" (102mm) Skid Resistant Adjustable Legs with Flanged Feet.
- SteamChef automatic drain control
- NSF/ANSI 4 , UL certified and EPA202 Evaluated NFPA96 4.1.1.2 Compliant for ventless operation.

Booster 6.2 Features

- 5" easyTouch UI interface simplifies operations with accurate touch tune sensitivity
- Ability to maintain ± 1 Degrees Fahrenheit for all cook modes
- Low temperature steam and holding mode
- Individual tray timers
- Press & Go Recipes with cookbook storage
- Self Diagnostics & Maintenance - error logs and descale steps/notifications

Options & Accessories

- 34" (864mm) High Stainless Steel Economy Stand, for one 22CET6.2 (UniStand34)
- 40" (1016mm) High Stainless Steel Stacking Stand (111467E), for mounting two stacked 22CET6.2
- Right Hand Door Hinging, controls on left (DHR)
- 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (NHT60)
- Single Point Water Connection (SPW)
- Optional Voltages, 480 Volt (VOS2), see back for alternative voltages.

KE004046-14

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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.

COLD WATER

C-1: Feed water for reservoir, 35 Psi Minimum, 60 Psi Maximum.
 C-2: Drain condenser water, 35 Psi Minimum, 60 Psi Maximum.
 Two 3/4" NH-F (Garden Thread) connections. Use NSF approved hose.

DRAIN CONNECTION

1 1/4" NPT-M
 Do not connect other units to this drain.
 Drain line must be vented.

OPERATING CLEARANCES

3" Left, 3" Right and 4" Rear.

VENT

V: Do not block or plug.

SERVICE CLEARANCES

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

CONTROLS

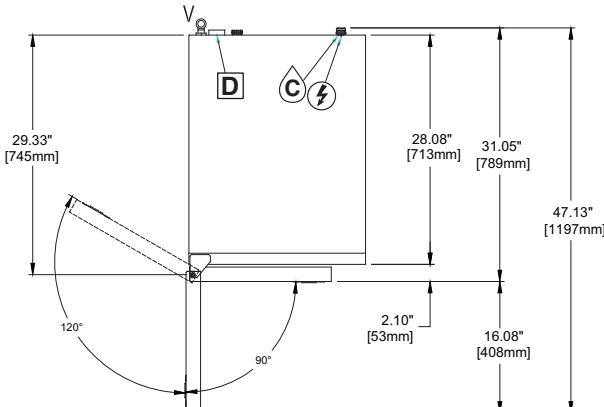
550 5" easyTouch Screen UI Controls.

APPROVALS

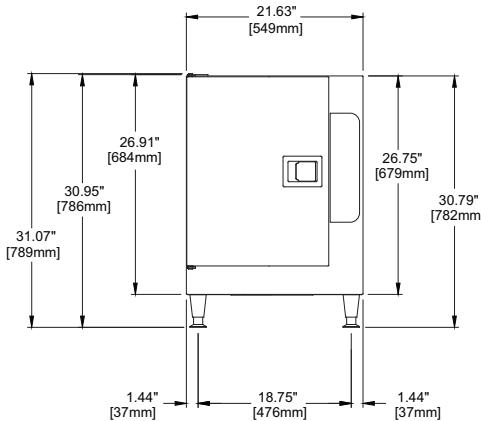
NSF#4 and EPA202 Ventless.

Shipping Weights & Dimensions

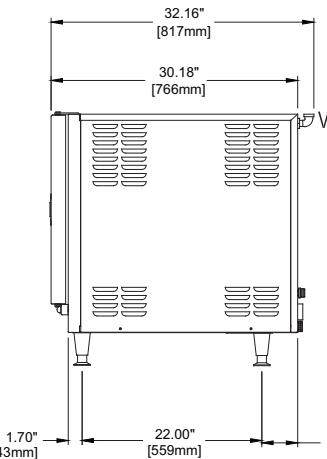
Weight 282 lbs	Width 30"	Depth 41"	Height 40"
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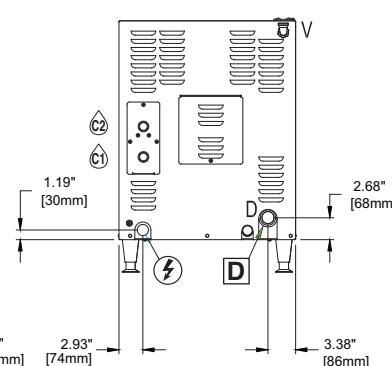
TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW



REAR VIEW

ELECTRICAL

(Contact factory if installed above 3,500 feet)

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
10,725	208	3	3	60	29.8	8
12,000	220	3	3	60	31.5	8
14,280	240	3	3	60	34.4	8
10,085	440	3	3	60	13.2	12
12,000	480	3	3	60	14.4	12

* For supply connection use only copper wire suitable for at least 75°C. (167°F).

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
Standard Wattage						
10,725	208	1	2	60	51.6	6
12,000	220	1	2	60	54.5	4
14,280	240	1	2	60	59.5	4
10,085	440	1	2	60	22.9	10
12,000	480	1	2	60	25.0	8

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.

(NOT TO SCALE)