

BORN

The Right Equipment, Priced Right.



Baked, braised or steamed – no matter the menu, success depends on the right equipment: dependable, efficient, and priced so it earns its keep. The SteamCub™ steams, rethermalizes and holds from one simple control.

A value-focused option for cost-conscious operators, backed by Cleveland Range.

CONFIGURATIONS



Steamer
(Model 1SCMCS)



On Stand
(On UNISTAND34)



Double Stack
(Model ES2469)

AT A GLANCE

- ✓ Electric
- ✓ No water filter required
- ✓ Energy Star® qualified
- ✓ Five full-size pans
- ✓ Connectionless
- ✓ Boilerless
- ✓ 60-min mechanical timer

SPECIFICATIONS

CAPACITY

Five 2½" or ten 1" full-size (1/1 GN) pans

POWER

12 kW · 208-240 V · 1 or 3 ph

Optional 440-480 V. With cord & plug (must be GFCI protected)

DIMENSIONS

17.4" W × 24.9" D × 25.4" H

WEIGHT · LISTINGS

239 lb · cUL · NSF #4

