

The Cleveland Advantage

ELECTRIC STEAMCHEF'S NOW UL LISTED AS VENTLESS!

ADVANCED CLOSED SYSTEM (ACS) TECHNOLOGY

The SteamChef uses the Advanced Closed System with condenser box design. This eliminated grease laden vapors in addition to improving energy efficiency and provides superior cooking performance.

ADVANTAGES OF GOING VENTLESS

Space Savings: Requires limited overhead space, can be mounted on countertop or equipment stands.

Non-traditional locations: Expand your menu by adding a steamer in your kitchen, even in locations where traditional venting is not available.

Investment savings: Reduce investment cost by eliminating the expense for separate hood and cost for hood installation.

Front of House operations: Ventless equipment makes moving to front of the house now a viable option.

PLUS!

PATENTED KLEANSHIELD TECHNOLOGY

KleanShield collects proteins and starches from cooking and sends it down the drain.

This eliminates foaming, flavor transfer and cross contamination caused by the water reservoir typically found in other boilerless steamers.

EXCLUSIVE CONVECTION BAFFLE SYSTEM

High speed fan forced convection steam with exclusive baffle system for faster heat up and recovery. Improves heat transfer and even temperature distribution for superior cooking results.

SUPERIOR STANDARD WARRANTY PROGRAM*

- 1-year parts and labor
- 2-year parts and labor with filter purchase
- 3-year steamer door warranty standard
- 3-year K-12 school warranty
- 1 year steam door gasket and adjustments

* See warranty policy for details



COMMERCIAL CONVECTION STEAMER WITH INTEGRAL SYSTEMS FOR LIMITING THE EMISSIONS OF GREASE LADEN AIR

THIS PRODUCT CONFORMS TO THE VENTLESS OPERATION RECOMMENDATIONS SET FORTH BY NFPA96 USING EPA202 TEST METHOD

STEAMCHEF MODELS APPROVED FOR UL VENTLESS OPERATION*

Model No.	Description
22CCT6	6-Pan connectionless
22CET3.1	3-Pan connected
22CET6.1	6-Pan connected
(2)22CET33.1	3-3 Pan stacked, connected
(2)22CET36.1	3-6 Pan stacked, connected
(2) 22CET66.1	6-6 Pan stacked, connected

ALL STEAMCHEF MODELS MEETS ENERGY STAR

**Note: Even though these models meet UL for Ventless operation, check with local building codes for final venting requirements.*

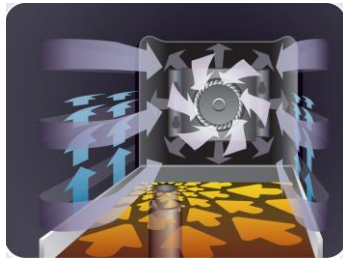


SURECOOK LOAD COMPENSATING TIMER STANDARD

The Surecook controls has a built-in thermostat inside the cooking compartment that automatically compensates for the volume of food or number of pans being cooked. Your cooking "Set Time" remains the same whether you're cooking 1, 3 or 6 pans of food.

The SureCook light illuminates when the cooking cycle begins. The timer will not start to count down when the sure cook light is illuminated, When 195°F. temperature is reached, the timer start to count down and the Surecook light turns off.

- The SureCook feature provides consistent cooking results, fresh or frozen, regardless of the batch size.
- Automatically compensates when door is opened to monitor foods.
- The SureCook feature eliminates guesswork on total cooking time.
- Manual Bypass Switch for continuous cooking.



EXCLUSIVE CONVECTION BAFFLE SYSTEM

- High-speed forced air convection steam and baffle system for faster heat up and recovery.
- Consistent results, top to bottom, left to right, front to back.

PATENTED KLEANSHIELD TECHNOLOGY

KleanShield collects proteins and starches from the cooking process using an exclusive catch pan design with drain system and sending it down the main compartment drain.

This keeps the compartment and water reservoir clean which makes it easy to maintain clean, **PLUS:**

- Eliminates foaming and flavor transfer common to other boilerless steamers.
- Eliminates cross contamination of shellfish allergens.



Generator water from SteamChef with KleanShield (left) and typical connectionless steamer (right) after cooking 3 pans of potatoes.

