

# Buyers Guide

## Innovative Steam Cooking



*Timeless Quality, Trusted for Life*

# ENERGY STAR® Steamers

## SteamSaver® Technology

Responding to today's energy conservation demands, Cleveland has redesigned its' popular line Convection Steamers in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared.

These new ENERGY STAR Convection Steamers produce just enough energy for proper cooking quality and performance while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

### How Does SteamSaver® Technology Work?

To minimize energy and water use, the thermostatically designed cooking compartments automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

### Benefits of Steamers with SteamSaver Technology

**Save Energy** - SteamSaver reduces energy use by over 50%.

**Save Water** - SteamSaver reduces water use by 30%.

**Gas and Electric Models ENERGY STAR Approved** - Qualify for energy rebate programs.



## SteamChef®

(Heavy Load #3 Red Skin Potatoes)

	<b>22CGT6.1</b>	<b>22CGT3.1</b>	<b>22CET6.1</b>	<b>22CET3.1</b>
Cooking Time (min)	37.2	28.2	24.66	22.18
Preheat Energy (btu/kw) h	8,119.8	6,933.3	1.44	1.02
Idle Energy Rate (btu/kw) h	3,654	2,652.9	0.375	0.29
Potato Production (lbs/h)	77.9	51.49	117.41	65.07
Cooking Efficiency %	41.7	42	64.25	66.75
Water Consumption (gal/h)	<4.0	<4.0	<4.0	<4.0
Condensate Temperature (°F)G	99.15	N/A	109.72	119.94
Energy Consumption (Btu//kW) h	N/A	230	2.9	1.35
Cooking Energy Rate (Btu//kW) h	20,952	13,822	7.06	3.65

**SteamChef™**  
Gas & Electric, 3 & 6 Pan



22CET3.1



22CGT6.1

**SteamCub™**  
Electric, 5 Pan



1SCEMCS

**Gemini™**  
Gas, 6 & 10 Pan



24CGA10.2ES

## SteamCub®

Potatoes)

(Heavy Load #3 Red Skin Potatoes)

	<b>1SCE</b>	<b>1SCEMCS</b>
Cooking Time (min)	28.6	28.6
Preheat Energy (btu/kw) h	N/A	N/A
Idle Energy Rate (btu/kw) h	N/A	N/A
Potato Production (lbs/h)	N/A	N/A
Cooking Efficiency %	70.08	70.08
Water Consumption (gal/h)	2	2
Condensate Temperature (°F)G	N/A	N/A
Energy Consumption (Btu//kW) h	N/A	N/A
Cooking Energy Rate (Btu//kW) h	3.83	3.83

## Gemini™

Potatoes)

(Heavy Load #3 Red Skin Potatoes)

	<b>24CGA10.2ES</b>
Cooking Time (min)	25.8
Preheat Energy (btu/kw) h	16,860
Idle Energy Rate (btu/kw) h	3,711
Potato Production (lbs/h)	187
Cooking Efficiency %	44.74
Water Consumption (gal/h)	16.24
Condensate Temperature (°F)G	116.7
Energy Consumption (Btu//kW) h	127.9
Cooking Energy Rate (Btu//kW) h	47,683



Access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator  
<https://caenergywise.com/calculators/>

# SteamChef® CONVECTION STEAMERS



The SteamChef® 3 & 6 are Cleveland's newest generation of boiler / generator free convection steamers. Ultra fast and accurate cooking is achieved via a high-speed fan. The exclusive KleanShield® cooking compartment design eliminates foaming, flavor transfer and contamination of the water reservoir found in other boiler free models. This keeps the compartment clean, safe from impurities and easy to maintain.

This product line has five available models:

- The SteamChef® 3..... model 22CET3.1 (electric)  
model 22CGT3.1 (gas)
- The SteamChef® 6 .....model 22CET6.1 (electric)  
model 22CCT6 (Electric Connectionless)  
model 22CGT6.1 (gas)



MODEL	
22-CET-3.1	SteamChef™ 3, 12 KW

**Dimensions:** 21.63" (549mm) W x 31.19" (792mm) D x 22.50" (572mm) H



MODEL	
22-CET-6.1	SteamChef™ 6, 12 KW

**Dimensions:** 21.63" (549mm) W x 34.85" (885mm) D x 30.75" (781mm) H

## MODELS AND APPLICATIONS

### SteamChef® 3

- Accommodates three 2.5" (65mm) full size steam table pans (1/1GN)
- 50 - 100 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home

### SteamChef® 6

- Accommodates six 2.5" (65mm) full size steam table pans (1/1GN)
- 100 - 200 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 200 student population
- Up to 200 bed hospital or nursing home

# SteamCub® THE ORIGINAL CONNECTIONLESS STEAMER



The SteamCub® and SteamCub® Plus are Cleveland's original boilerless steamers. Both units are connectionless, requiring no drain and water line connection. To operate you simply pour water into the bottom of the compartment. Both models are extremely easy to use; the SteamCub® with a simple 60-minute mechanical timer, the SteamCub® Plus with solid state digital controls.

This product line has two available models (electric only):

- the SteamCub® ..... model 1SCEMCS
- the SteamCub® Plus ..... model 1SCE



MODEL	
1SCEMCS	SteamCub™, 9 KW

**Dimensions:** 21" (533mm) W x 24" (609mm) D x 29" (737mm) H

## MODELS AND APPLICATIONS

### SteamCub®

- Accommodates five 2.5" (65mm) full size steam table pans (1/1GN)
- Used for cooking and rethermalizing
- 50 - 100 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home

### SteamCub® Plus™

- Accommodates five 2.5" (65mm) full size steam table pans (1/1GN)
- Used for cooking, holding and rethermalizing
- 50 - 100 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 100 student population
- Up to 100 bed hospital or nursing home



MODEL	
1SCE	SteamCub Plus™, 9 KW

**Dimensions:** 21" (533mm) W x 24" (609mm) D x 29" (737mm) H

# Gemini™ 10 GENERATOR STYLE CONVECTION STEAMERS



The Gemini™ models have our Built-In Cleveland SteamSaver® Technology ... an exclusive energy and water saving compartment design that automatically controls steam production based on the type and volume of food being prepared. The Gemini 6 and 10 SST with their high efficiency Power Burner gas generator design allows enough steam to be produced for fast cooking while minimizing energy use and saving water.

The Gemini™ Series Steamers are high performance steam cookers, ideal for any application. They are the ultimate in speed and recovery incorporating two totally independent high efficiency power burners, one for each compartment.

Cooking is quick and accurate. The automatic SureCook controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking. There is no need to constantly check and monitor when the product is finished. The Gemini™ 6 and 10 SST qualify for Energy Rebate programs. This product line has two available models (gas only):

- the Gemini™ 10.....model 24CGA10.2ES

## SteamCraft® Gemini™ 10

- Accommodates six 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 150 + seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 + student population
- Up to 150 + bed hospital or nursing home

Gas only.

## Suggested Timer Settings

The following Timer Settings are approximate, due to the differences in food quality, shape and the degree of "doneness" desired.

FOOD PRODUCT	MAX. AMOUNT PER PAN	Gemini 6 (Gas)		Gemini 10 (Gas)	
		# pans	minutes	# pans	minutes
Asparagus Spears	5 Lbs (2.3 kg)	1-6	6	1-10	6
Broccoli Spears	4 Lbs (1.8 kg)	1-6	4	1-10	4
Carrots (Whole Baby)	4 Lbs (1.8 kg)	1-6	4	1-10	4
Corn (Cobbettes)	20 Ears	1-6	8-10	1-10	8-10
Peas (Green) 5 Lbs	(2.3 kg)	1-6	4	1-10	4
Shrimp	5 Lbs (2.3 kg)	1-6	4	1-10	4
Chicken	5 Lbs (2.3 kg)	1-6	20	1-10	20

Using 2.5" (65mm) perforated steam table pans (1/1GN).



MODEL	
24CGA6.2S	SteamCraft® Gemini™ 6, 50M BTU for each compartment

Dimensions: 24" (610mm) W x 38" (965mm) D x 69.2" (1758mm) H



MODEL	
24CGA10.2ES	SteamCraft® Gemini™ 10, 50M BTU for each compartment

Dimensions: 24" (610mm) W x 37" (940mm) D x 69" (1753mm) H

# SteamCraft® GENERATOR STYLE CONVECTION STEAMERS

The SteamCraft® Ultra Series Pressureless Convection Steamer features a large, heavy duty Atmospheric Steam Generator for durability and high production steam output. No steamer produces a higher quality food product.

This product line has four available models:

- the SteamCraft® Ultra 3 ..... model 21-CET-8
- the SteamCraft® Ultra 5 ..... model 21-CET-16 (electric)  
..... model 21-CGA-5 (gas)
- the SteamCraft® Ultra 10 ..... model 24-CGA-10 (gas)  
..... model 24-CEA-10 (electric)
- the SteamCraft® Power 10 ..... model 24-CGP-10  
(gas pressure generator)



MODEL	
<b>21-CET-8</b>	SteamCraft® Ultra 3, 8.5 KW

Dimensions: 21" (533mm) W x 18" (457mm) D x 30" (762mm) H



MODELS	
<b>21-CET-16</b>	SteamCraft® Ultra 5, 16.5 KW
<b>21-CGA-5</b>	SteamCraft® Ultra 5, 70M BTU

Dimensions: 21" (533mm) W x 18" (457mm) D x 25" (635mm) H

## MODELS AND APPLICATIONS

### SteamCraft® Ultra 3

This versatile model is the most advanced Counter Type Convection Steamer in the industry! Ideal for restaurants and cafeterias with 50 to 100 seats, and hospitals with up to 100 beds. Our progressive design offers superior cooking results, excelling beyond all others offered in the industry. Accommodates three 2.5" (65mm) full size steam table pans (1/1GN). Electric only.

### SteamCraft® Ultra 5

This five pan capacity steamer is equipped to provide more output than our SteamCraft® Ultra 3, incorporating the same progressive design attributes, and producing the same flavorful results. An excellent selection for restaurants and cafeterias with a seating capacity of 100 to 200, and hospitals with up to 200 beds. Accommodates five 2.5" (65mm) full size steam table pans (1/1GN). Available in gas or electric models.

### SteamCraft® Ultra 10

The unique SteamCraft® Ultra 10...the next evolutionary step in the history of our Convection Steamers. The Ultra 10 offers increased compartment capacities, higher performance capabilities, heavy duty construction, "keep it simple" designing, reliability, greatly reduced excess kitchen heat, with an affordable price tag. Our new compartment design will accommodate five 2.5" (65mm) full size steam table pans (1/1GN) per compartment, for a total of TEN pans. Available in gas or electric models.

### SteamCraft® Power 10

This exclusive unit features a powerful gas steam generator, which puts out 240,000 BTU and produces 180 Lbs (81.6 kg) of steam per hour, with capacity for up to ten 2.5" (65mm) full size steam table pans (1/1GN).



MODELS	
<b>24-CEA-10</b>	SteamCraft® Ultra 10, 32 KW
<b>24-CGA-10</b>	SteamCraft® Ultra 10, 125M BTU

Dimensions: 24" (610mm) W x 35" (890mm) D x 65.5" (1664mm) H

## Suggested Timer Settings

The following Timer Settings are approximate, due to the differences in food quality, shape and the degree of "doneness" desired.

FOOD PRODUCT	MAX. AMOUNT PER PAN	Ultra 3		Ultra 5		Ultra 10	
		# pans	minutes	# pans	minutes	# pans	minutes
Asparagus Spears	8 Lbs (3.6 kg)	1-3	6	1-5	4	1-10	4
Broccoli Spears	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Carrots (Whole Baby)	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Corn (Cobbettes)	20 Ears	1-3	8-10	1-5	8-10	1-10	8-10
Peas (Green)	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Shrimp	8 Lbs (3.6 kg)	1-3	4	1-5	4	1-10	4
Chicken	8 Lbs (3.6 kg)	1-3	20	1-5	20	1-10	20

Using 2.5" (65mm) perforated steam table pans (1/1GN).



MODEL	
<b>24-CGP-10</b>	SteamCraft® Power 10, Two compartment; Floor Model Steamer, Gas-Fired Steam generator 240M BTU Capacity for ten 2 1/2" deep pans

Dimensions: 24" (610mm) W x 35" (890mm) D x 65" (1651mm) H

# Gemini™ GENERATOR STYLE CONVECTION STEAMERS

The SteamCraft® Gemini™ Series Steamers are high performance steam cookers, ideal for any application. They are the ultimate in speed and recovery incorporating two totally independent high efficiency power burners, one for each compartment.

Cooking is quick and accurate. The automatic SureCook controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking. There is no need to constantly check and monitor when the product is finished.

This product line has three available models:

- the SteamCraft® Gemini 6 ..... model 24CGA6.2S (gas)
- the SteamCraft® Gemini 10 ..... model 24CEA10 (electric)
- ..... model 24CGA10.2 (gas)



## MODELS AND APPLICATIONS

### SteamCraft® Gemini™ 6

User friendly 54.5" (1138mm) working height to the top of the upper cooking compartment.

- Accommodates three 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 50 - 150 seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 student population
- Up to 150 bed hospital or nursing home

Gas only.

### SteamCraft® Gemini™ 10

- Accommodates six 2.5" (65mm) full size steam table pans (1/1GN) per compartment
- 150 + seat restaurants, supermarkets, deli's, seafood restaurants
- Elementary or secondary schools with up to a 150 + student population
- Up to 150 + bed hospital or nursing home

Available in gas or electric models.

### Suggested Timer Settings

The following Timer Settings are approximate, due to the differences in food quality, shape and the degree of "doneness" desired.

FOOD PRODUCT	MAX. AMOUNT PER PAN	Gemini 6 (Gas)		Gemini 10 (Electric)		Gemini 10 (Gas)	
		# pans	minutes	# pans	minutes	# pans	minutes
Asparagus Spears	5 Lbs (2.3 kg)	1-6	6	1-10	6	1-10	6
Broccoli Spears	4 Lbs (1.8 kg)	1-6	4	1-10	4	1-10	4
Carrots (Whole Baby)	4 Lbs (1.8 kg)	1-6	4	1-10	4	1-10	4
Corn (Cobbettes)	20 Ears	1-6	8-10	1-10	8-10	1-10	8-10
Peas (Green)	5 Lbs (2.3 kg)	1-6	4	1-10	4	1-10	4
Shrimp	5 Lbs (2.3 kg)	1-6	4	1-10	4	1-10	4
Chicken	5 Lbs (2.3 kg)	1-6	20	1-10	20	1-10	20

Using 2.5" (65mm) perforated steam table pans (1/1GN).

MODEL	
24CGA6S	SteamCraft® Gemini™ 6, 50M BTU for each compartment

Dimensions: 24" (610mm) W x 38" (965mm) D x 69.2" (1758mm) H



MODEL	
24CEA10	SteamCraft® Gemini™ 10, 16 KW for each compartment

Dimensions: 24" (610mm) W x 35" (890mm) D x 65.5" (1664mm) H



MODEL	
24CGA10.2	SteamCraft® Gemini™ 10, 72M BTU for each compartment

Dimensions: 24" (610mm) W x 37" (940mm) D x 69" (1753mm) H

# CLASSIC LINE BOILER BASE CONVECTION STEAMERS

Cleveland Convection Steamers are designed to prepare high volumes of food products at an incredibly fast pace while maintaining a high quality standard. Our Convection steamer is very energy efficient and easy to operate. It cooks, defrosts and reheats. Food products can't burn, stick, scorch or dry out (shrinkage is minimized) and steamed products are moist, nutritious, bright in color and tasty. A variety of foods can be steamed in the same compartment, at the same time, with absolutely **no flavor transfer!**

## Batch Cooking

Batch Cooking means from the freezer/refrigerator to the steamer, and directly to the serving line. This eliminates holding the cooked food for long periods of time at high temperatures, causing product quality to deteriorate. Cleveland Convection Steamers will accommodate your most demanding Batch Cooking requirements.

## APPLICATIONS

Cleveland Convection Steamers are designed for operations serving 100 to 300 meals per hour, such as:

- Restaurants
- Hotels
- Hospitals
- Nursing Homes
- Small Industrial Cafeterias
- Small Correctional Facilities

...and for school lunches up to 500 meals per hour. Each compartment accommodates three 2.5" (65mm) full size steam table pans (1/1GN).

## Cooking Times in Minutes

FOOD PRODUCT	FRESH	FROZEN
Asparagus	4	6
Broccoli Spears	3	3-4
Beans (green, 2" cut)	10	5
Carrots (fresh baby)	7-8	3
Corn (yellow, whole kernel)		4
Corn-on-the-Cob 6	12	
Peas (green)		3
Potatoes (whole, 8 oz. with skin)	30-35	
Eggs: (hard cooked)	10-12	
(soft cooked)6		
Eggs: (coddled)	6	
King Crab Legs		4-6
Halibut (8 oz.)	8	
Salmon Steaks (8 oz.)		7
Loebster (12 oz. to 1 lb.)	6	



MODELS		
ELECTRIC	GAS	STEAM COIL
24-CEM-24	24-CGM-200	24-CSM
24-CEM-36	36C6M300	
24-CEM-48		

**Dimensions:** 24" (610mm) W x 34" (864mm) D x 62" (1575mm) H  
Gas models are 37" (940mm) D



# HIGH VOLUME CONVECTION & STEAMERS

Both the Cleveland ConvectionPro® XVI Convection Steamers have been developed to accommodate volume feeding operations.

Each large compartment of the Cleveland ConvectionPro® XVI can be independently operated in the Convection Steaming mode, steaming without pressure.

## Convection Mode

The dry steam neither adds excessive moisture to the product nor causes excessive shrinkage by drying the product. There is virtually no flavor transfer when cooking with dry steam. Frozen casseroles and other foods can be steamed without being overcooked.

## Compartment Capacity

Each compartment will hold the following number of Cafeteria Pans with the center pan support in place:

- Sixteen, 1" (25mm) full size steam table pans (1/1GN) or
  - Eight, 2.5" (65mm) full size steam table pans (1/1GN) or
  - Six, 4" (102mm) full size steam table pans (1/1GN) or
  - Four, 6" (152mm) full size steam table pans (1/1GN)
- Remove the center pan support and each compartment will hold:
- Four, 18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)



36-PCGM-300

## APPLICATIONS

Cleveland Pressure / Convection Steamers are designed to accommodate the following operations:

- Hotels / Banquet operations: 1000 seats
- Commissary Kitchens: — School lunches
- Commissary Kitchens: — Restaurants
- Commissary Kitchens: — Colleges / Universities
- Hospitals / Health Care Institutions: 600 to 1000 beds
- Correctional Facilities
- Military Bases

### MODELS

MODELS	
<b>36-CEM-16-48</b>	ConvectionPro® XVI, Electric, 48KW 35.5" (902mm) W x 33.5" (851mm) D x 69" (1753mm) H
<b>36-CGM-16-300</b>	ConvectionPro® XVI, Gas, 300M BTU 35.5" (902mm) W x 37" (940mm) D x 69" (1753mm) H

## Volume Production Samples

Food Product	Loads per Compartment Lbs (kg)	Loads per Hr.
Corn, Peas, Mixed		
Vegetables (frozen)	80 (36.3 kg)	3
Potatoes — 8 oz. (fresh)	100 (45.4 kg)	2
Rice, Long Grain	24 (10.9 kg)	3
Chicken Pieces	75 (34 kg)	2
Corned Beef	80 (36.3 kg)	*

\*2.5 hours cooking time

# PRESSURE STEAMERS



PEM-24-2

MODELS			
ELECTRIC	GAS	DIRECT STEAM	STEAM COIL
PEM-24-2 PEM-36-2 PEM-48-2	PGM-300-2	PDM-2	PSM-2
PEM-24-3 PEM-36-3 PEM-48-3		PDM-3	PSM-3
	PGM-300-3		

**Dimensions:**

- 2 Compartment models:  
36" (914mm) W x 33.5" (851mm) D x 64" (1626mm) H
  - 3 Compartment models:  
36" (914mm) W x 33.5" (851mm) D x 73.6" (1870mm) H
- All Gas models are 37" (940mm) D



PEM-24-2

<b>OPEN STAND</b>
PDL-2 PDL-3

Cleveland Pressure Steamers are designed to accommodate a much higher volume output than conventional steamers, without increasing production time or requiring additional floor space.

Capacity per compartment for:

- Eight, 2.5" (65mm) full size steam table pans (1/1GN) or
- Six, 4" (102mm) full size steam table pans (1/1GN) or
- Four, 6" (152mm) full size steam table pans (1/1GN)
- Four, 18" (457mm) x 26" (660mm) full size sheet pans (2/1GN)

Cleveland Pressure Steamers are available with two or three compartments in Gas, Electric or Steam Coil models and up to four compartments in Direct Steam models using existing building steam. For impure building steam, we recommend our Steam Coil model.

## APPLICATIONS

Cleveland Pressure Steamers are designed for operations serving 500 to 1,000 meals per hour, such as:

- Hotels
- Hospitals
- Military
- Schools
- Nursing Homes
- Industrial Cafeterias
- Correctional Facilities

An application example is:

VEGETABLES: Volume cooking of potatoes and other root vegetables is an excellent application. 100 Lbs (45.4 kg) of potatoes, per compartment, can be cooked in 35 minutes. Other root vegetables include: sweet potatoes, carrots, beets, onions, and turnips.

## Suggested Timer Settings

The cooking times for vegetables vary due to several factors: degree of freshness and size, plus the type of container used. (Time listed is in minutes.)

Fresh		Frozen	
Asparagus	7-8	Asparagus	4-5
Beans (green)	8-10	Beans (green)	4-5
Beets	20-40	Beans (Lima)	5-6
Brussels Sprouts	10-15	Broccoli Spears	2-3
Carrots	8-10	Brussels Sprouts	4-5
Cauliflower	8-10	Carrots (frozen baby)	5-6
Corn	5-8	Cauliflower	3-4
Onions	10-12	Mixed Vegetables	5-6
Peppers (stuffed)	20-30		
Potatoes (white)	20-40		
Potatoes (sweet)	25-40		

Above Models are for Direct Steam only.

# Steam Jacketed Kettles: Electric, Gas & Direct Steam

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

### Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

### Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

### Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

### Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

### Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

### Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.

## Our State of the Art Sets Us Apart

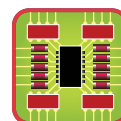
### Higher Pressure, Higher Performance

50 PSI (3.5 bar) steam jacket rating lets you cook faster at higher temperatures than most other kettles.



### Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



### Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° C variance, lets you simmer delicate foods with total confidence.



### Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



### Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



### Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



### Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



### Front Mounted Combination Pressure/ Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.



# Steam Jacketed Kettles: Electric, Gas & Direct Steam

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

Set the Standard for Comparison.



Gas Kettles



Electric Kettles



Direct Steam Kettles



## GAS KETTLES



## ELECTRIC KETTLES

# STEAM JACKETED KETTLES — ELECTRIC & GAS



KET-12-T

Cleveland Kettles are available in over 60 different models, all steam jacketed to cook quickly and evenly without sticking, burning or scorching. Each model's design is technically advanced and capable of meeting your most demanding cooking challenges.

Our kettles are powered by either Electric, Gas or Direct Steam sources for easy installation in your kitchen. Many standard features are included with each model. Actual output capacities range from 0.5 gallon (2 liters) to 250 gallons (946 liters).

Cleveland Kettles can assist you with an infinite number of cooking possibilities.

## Volume Measures

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

ELECTRIC MODELS		
MODEL NO.	O.A. DIMENSIONS W x D x H	CAPACITY (GALS./LITERS)
KET-3-T	20" x 14.5" x 27" (508mm x 368mm x 686mm)	3/11
KET-6-T	23.5" x 16.75" x 27.25" (597mm x 425mm x 692mm)	6/23
KET-12-T	27" x 20" x 31.5" (686mm x 508mm x 800mm)	12/45
KET-20-T	32" x 27.5" x 49.75" (813mm x 699mm x 1264mm)	12/45
TKET-3-T	34.5" x 14" x 23" (876mm x 356mm x 584mm)	3/11
TKET-6-T	44" x 17" x 29" (1118mm x 432mm x 737mm)	6/23
TKET-12-T	50.6" x 19.5" x 31.5" (1285mm x 495mm x 800mm)	12/45

KETTLE CAPACITY		PORTIONS: SERVINGS (calculated)					
SPECIFIED SIZE							
U.S. Gal.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
0.5	2	51	26	17	13	9	6
3	11	333	167	111	83	37	56
6	23	640	320	213	160	107	80
12	45	1,280	640	427	320	213	160
20	76	2,304	1,152	768	576	384	288
25	95	2,688	1,344	896	672	448	336
30	114	3,328	1,664	1,109	832	555	416
40	151	4,608	2,304	1,536	1,152	768	576
60	227	6,784	3,393	2,261	1,696	1,131	848
80	303	9,088	4,544	3,029	2,272	1,515	1,136
100	379	11,264	5,632	3,755	2,816	1,877	1,408
125	473	14,080	7,040	4,693	3,520	2,347	1,760
150	568	16,896	8,448	5,632	4,224	2,816	2,112
200	757	21,760	10,880	7,253	5,440	3,627	2,720
250	946	27,264	13,632	9,088	6,816	4,544	3,408



KGT-12-T

GAS, TABLE TOP MODELS		
MODEL NO.	O.A. DIMENSIONS W x D x H	CAPACITY (GALS./LITERS)
KGT-6-T	24" x 18.75" x 28.75" (610mm x 476mm x 730mm)	6/23
KGT-12-T	27" x 23" x 39" (686mm x 584mm x 991mm)	12/45



KGL-40-T



KEL-40-T



KEL-60

GAS MODEL			
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H	
TILTING KETTLES, 2/3 JACKETED			
KGL-40-T	40 151	45" x 46" x 40" (1143mm x 1168mm x 1016mm)	
KGL-60-T	60 227	48" x 54" x 44" (1219mm x 1372mm x 1118mm)	
KGL-80-T	80 303	52" x 56" x 46" (1321mm x 1422mm x 1168mm)	
STATIONARY KETTLES, 2/3 JACKETED			
KGL-40	40 151	34" x 40" x 40" (864mm x 1016mm x 1016mm)	
KGL-60	60 227	37" x 40" x 40" (940mm x 1016mm x 1016mm)	
KGL-80	80 303	41" x 45" x 46" (1041mm x 1143mm x 1168mm)	
KGL-100	100 379	43" x 46" x 48" (1092mm x 1168mm x 1219mm)	

ELECTRIC, TILTING MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
KEL-25-T	25 95	36" x 37" x 38" (914mm x 940mm x 965mm)
KEL-40-T	40 151	42" x 43" x 40" (1067mm x 1092mm x 1016mm)
KEL-60-T	60 227	45" x 46" x 42" (1143mm x 1168mm x 1067mm)
KEL-80-T	80 303	48" x 50" x 48" (1219mm x 1270mm x 1219mm)

ELECTRIC, STATIONARY MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
KEL-25	25 95	25" x 33" x 39" (635mm x 838mm x 991mm)
KEL-30	30 114	28" x 37" x 40" (711mm x 940mm x 1016mm)
KEL-40	40 151	30" x 38" x 42" (762mm x 965mm x 1067mm)
KEL-60	60 227	34" x 42" x 45" (864mm x 1067mm x 1143mm)
KEL-80	80 303	37" x 46" x 46" (940mm x 1168mm x 1168mm)

# STEAM JACKETED KETTLES - DIRECT STEAM



KDL-40-T



KDL-40



KDM-40-M

DIRECT STEAM - TILTING			
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H	
<b>TRI-LEG TYPE</b>			
KDL-25-T	25 95	37" x 33" x 41" (940mm x 838mm x 1041mm)	
KDL-40-T	40 151	42" x 34" x 41" (1067mm x 864mm x 1041mm)	
KDL-60-T	60 227	45" x 36" x 45" (1143mm x 914mm x 1143mm)	
KDL-80-T	80 303	49" x 39" x 47" (1245mm x 991mm x 1194mm)	
KDL-100-T	100 379	51" x 41" x 45" (1295mm x 1041mm x 1143mm)	
<b>PEDESTAL TYPE</b>			
KDP-25-T	25 95	35" x 28" x 40" (889mm x 711mm x 1016mm)	
KDP-40-T	40 151	40" x 32" x 41" (1016mm x 813mm x 1041mm)	
KDP-60-T	60 227	43" x 34" x 45" (1092mm x 865mm x 1143mm)	

DIRECT STEAM - STATIONARY			
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H	
KDL-25	25 95	26.5" x 26.6" x 59.5" (673mm x 676mm x 1511mm)	
KDL-40	40 151	31.5" x 30.3" x 64.3" (800mm x 770mm x 1633mm)	
KDL-60	60 227	35.0" x 32.6" x 69.5" (889mm x 828mm x 1765mm)	
KDL-80	80 303	38.5" x 35" x 74" (978mm x 889mm x 1880mm)	
KDL-100	100 379	41" x 36.8" x 79" (1041mm x 935mm x 2007mm)	
KDL-125	125 473	45.5" x 39.4" x 83.3" (1156mm x 1001mm x 2116mm)	
KDL-150	150 568	45.5" x 39.4" x 88.3" (1156mm x 1001mm x 2243mm)	
KDL-250	250 946	53.5" x 46.5" x 99.8" (1359mm x 1181mm x 2535mm)	

DIRECT STEAM - MODULAR			
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H	
<b>TILTING</b>			
KDM-25-T	25 95	30" x 34" x 42" (762mm x 864mm x 1067mm)	
KDM-40-T	40 151	36" x 34" x 42" (914mm x 864mm x 1067mm)	
KDM-60-T	60 227	36" x 34" x 45" (914mm x 864mm x 1143mm)	



SD-650-K12



SD-1200-K1212



36-DM-K66

DIRECT STEAM MODELS			
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H	
SD-450-K6	6 23	18" x 37" x 42.5" (457mm x 940mm x 1080mm)	
SD-650-K12	12 45	26" x 37" x 47" (660mm x 940mm x 1194mm)	
SD-760-K12	12 45	30" x 37" x 47" (762mm x 940mm x 1194mm)	
SD-760-K20	20 76	30" x 37" x 51" (762mm x 940mm x 1295mm)	

\*Equipment Stands are 18" high.

DIRECT STEAM MODELS			
MODEL NO.	CAPACITY GAL./LITERS	O.A. DIMENSIONS W x D x H	
SD-1050-K66	6 and 6/	42" x 37" x 42.5" (1067mm x 940mm x 1080mm)	
SD-1200-K612	23 and 23 6 and 12/ 23 and 45	48" x 37" x 47" (1219mm x 940mm x 1194mm)	
SD-1600-K1212	12 and 12/ 45 and 45	63" x 37" x 47" (1600mm x 940mm x 1194mm)	
SD-1600-K2020	20 and 20/ 76 and 76	63" x 37" x 51" (1600mm x 940mm x 1295mm)	
SD-1600-K6201	6 and 20/ 23 and 76	63" x 37" x 51" (1600mm x 940mm x 1295mm)	
SD-1600-K1220	12 and 20/ 45 and 76	63" x 37" x 51" (1600mm x 940mm x 1295mm)	

\*Equipment Stands are 18" high.

MODELS		
ELECTRIC	GAS	DIRECT STEAM
24-EM-K66-24	24-GM-K66-200	
36-EM-K66-24	24-GM-K66-200	24-DM-K66
36-EM-K66-24	36-GM-K66-200	36-DM-K66

# STEAM JACKETED MIXER KETTLES

Cleveland offers the most technically advanced product line of steam jacketed Mixer Kettles available today. The combination of rapid heat transfer via steam heating and the hydraulically powered stirring/scraping action, go together to produce quality food quickly and efficiently.

The stirring / scraping effect (produced by the main Agitator and secondary Agitator) not only thoroughly mixes the product, but it also reduces heating and cooling times dramatically.

To reduce cooling time, Cleveland offers an optional Automatic Water Cooling feature which operates by flushing the steam jacket with cold water (available on Direct Steam Mixer Kettles only).

Cleveland Mixer Kettles are available in Direct Steam or self-generating Electric and Gas with capacities ranging from 12 gallons (45 liters) to 250 gallons (946 liters). A wide variety of options (such as Sequential Programmers, Time/Temperature Chart Recorders, Water Meters, etc.) allow you to equip your Mixer Kettle to meet your specific requirements.



MKDT-12-T

DIRECT STEAM MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKDT-12-T	12 45	28.63" x 32.25" x 33.38" (727mm x 819mm x 848mm)
MKDT-20-T	20 76	33.75" x 38" x 51.25" (857mm x 965mm x 1302mm)

\*With Scraper/Agitator in working position.



HA-MKGL-60-T

GAS MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
HA-MKGL-60-T	60 227	49.75" x 35.75" x 48.75" (1264mm x 908mm x 1238mm)
HA-MKGL-80-T	80 303	53.5" x 38.7" x 51.25" (1359mm x 983mm x 1302mm)



MKET-12-T

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKET-12-T	12 45	27.63" x 32.75" x 33.5" (702mm x 832mm x 851mm)
MKET-20-T	12 76	32" x 38.88" x 45.75" (813mm x 988mm x 1162mm)

\*With Scraper/Agitator in working position.



MKEL-60-T

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKEL-40-T	40 151	58" x 36" x 60" (1473mm x 914mm x 1524mm)
MKEL-60-T	60 227	61.5" x 36" x 60" (1562mm x 914mm x 1524mm)
MKEL-80-T	80 303	65" x 39.75" x 60" (1651mm x 1010mm x 1524mm)

\*With Scraper/Agitator in working position.



TMKEL-60-T

ELECTRIC MODELS		
MODEL NO.	CAPACITY* GAL. LITERS	O.A. DIMENSIONS W x D x H**
TMKEL-40-T	80 303	98.88" x 36" x 60" (2511mm x 914mm x 1524mm)
TMKEL-60-T	120 454	105.88" x 36" x 80" (2689mm x 914mm x 2032mm)
TMKEL-80-T	160 606	112.88" x 39.75" x 60" (2867mm x 1010mm x 1524mm)

\*Total Capacity for two (2) Kettles.

\*\*With Scraper/Agitator in working position.



MKDL-60-T

DIRECT STEAM MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKDL-40-T	40 151	58" x 36" x 48.5" (1473mm x 914mm x 1232mm)
MKDL-60-T	60 227	61.5" x 36" x 48.5" (1562mm x 914mm x 1232mm)
MKDL-180-T	180 303	65" x 36" x 48.5" (1651mm x 914mm x 1232mm)
MKDL-100-T	100 379	73.5" x 40.5" x 54" (1867mm x 1029mm x 1372mm)
MKDL-125-T	125 473	78" x 40.5" x 54" (1981mm x 1029mm x 1372mm)
MKDL-150-T	150 568	78" x 40.5" x 57" (1981mm x 1029mm x 1448mm)

\*With Scraper/Agitator in working position.



TMKDL-60-T

DIRECT STEAM MODELS		
MODEL NO.	CAPACITY* GAL. LITERS	O.A. DIMENSIONS W x D x H**
TMKDL-40-T	80 303	98" x 36" x 48.5" (2489mm x 914mm x 1232mm)
TMKDL-60-T	120 454	105" x 36" x 48.5" (2667mm x 914mm x 1232mm)
TMKDL-80-T	160 606	112" x 36" x 48.5" (2845mm x 914mm x 1232mm)
TMKDL-100-T	200 757	117" x 40.5" x 54" (2972mm x 1029mm x 1372mm)
TMKDL-125-T	250 946	126" x 40.5" x 54" (3200mm x 1029mm x 1372mm)
TMKDL-150-T	300 1136	126" x 40.5" x 57" (3200mm x 1029mm x 1448mm)

\*Total Capacity for two (2) Kettles.

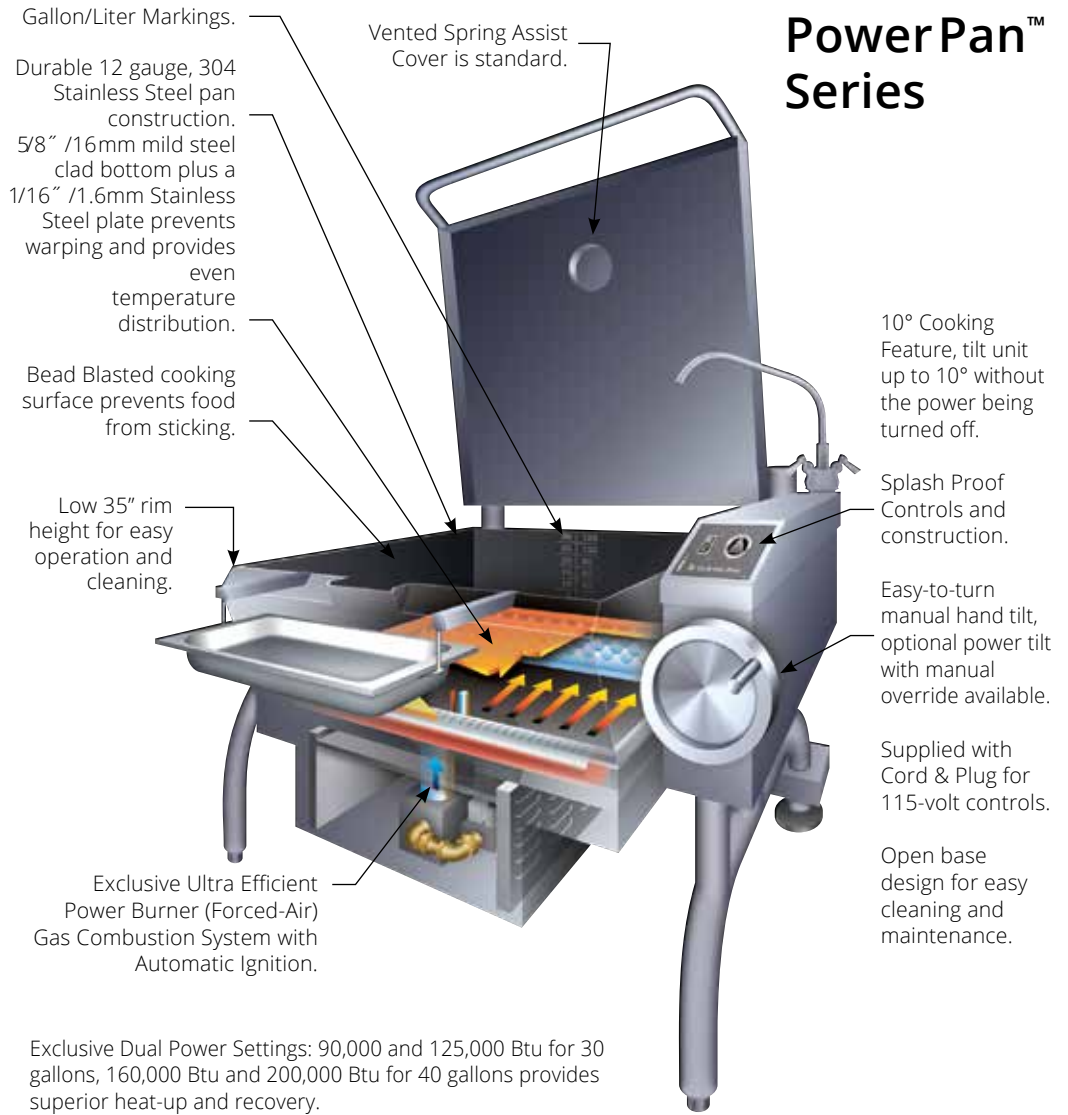
\*\*With Scraper/Agitator in working position.

# Gas & Electric Tilting Braising Pans

## Cleveland Braising Pans

Value-Added Features Built Into Every Model.

## Power Pan™ Series



Gallon/Liter Markings.

Vented Spring Assist Cover is standard.

Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" /16mm mild steel clad bottom plus a 1/16" /1.6mm Stainless Steel plate prevents warping and provides even temperature distribution.

Bead Blasted cooking surface prevents food from sticking.

Low 35" rim height for easy operation and cleaning.

10° Cooking Feature, tilt unit up to 10° without the power being turned off.

Splash Proof Controls and construction.

Easy-to-turn manual hand tilt, optional power tilt with manual override available.

Supplied with Cord & Plug for 115-volt controls.

Open base design for easy cleaning and maintenance.

Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.



SET10



SET15



SEL40TR  
Shown with Sliding Drain Pan (SLD)



SGL40T1



SEL40T1



# TILTING BRAISING PANS



SEL-40-T1

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
SEL-30-T1	30 114	39.2" x 41" x 39" (996mm x 1041mm x 991mm)
SEL-40-T1	40 151	51.2" x 41" x 39" (1300mm x 1041mm x 991mm)

\*71" (1803mm) high with open Spring Assist Cover.



SGL-40-T1

GAS MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
SGL-30-T1	30 114	39.2" x 41" x 39" (996mm x 1041mm x 991mm)
SGL-40-T1	40 151	51.2" x 41" x 39" (1300mm x 1041mm x 991mm)

\*72" (1829mm) high with open Spring Assist Cover.

Cleveland Tilting Braising Pans are designed for exceptional versatility.

Preparation of recipes that usually require various pots and pans can be accomplished efficiently with this "one piece of equipment" alternative.

A Cleveland Tilting Braising Pan can easily fit into your kitchen. Our special product designs utilize kitchen space for maximum output. In fact, the width of each unit is no greater than the actual cooking surface!

Cleveland Tilting Braising Pans are so versatile that you can braise, poach, pan fry, stir fry, steam, sauté, grill or deglaze in the same piece of equipment. Applications include:

- **Braising Pan:** *Spare Ribs, Sautéed Chicken, Pot Roast, Pork Chops*
- **Kettle:** *Soups, Stews, Chili, Sauces, Rice*
- **Vegetable Steamer:** *Frozen or Fresh Vegetables*
- **Grill:** *Pancakes, Bacon, Ham Steaks, Italian Sausages*
- **Griddle:** *Hamburgers, Hot Dogs, Pancakes*

## Batch Size Volume Measures

The following Liquid Volume Measure Chart translates Batch Sizes to Portion Serving Calculations.

CAPACITY		BATCH SIZE					
		Portions: Servings (calculated)					
U.S. Gals.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
10	38	1,280	640	426	320	213	160
15	57	1,920	960	640	495	320	240
30	114	3,840	1,920	1,280	960	640	480
40	152	5,120	2,560	1,760	1,280	853	640



SET-10



SET-15



SEL-40-TR (Shown with Sliding Drain Pan, SLD)



SGM-40-TR

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
SET-10	10 38	25" x 28.5" x 32.5" (635mm x 724mm x 826mm)
SET-15	15 56	31" x 28.5" x 34.4" (787mm x 724mm x 874mm)

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
SEL-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SEL-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)
SEM-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SEM-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)

\*72" (1829mm) high with open Spring Assist Cover.

GAS MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
SGL-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SGL-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)
SGM-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SGM-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)

\*72" (1829mm) high with open Spring Assist Cover.

# Advanced Food Production Solutions

Cleveland **Cook Chill** equipment can be found in small and large Food Production Kitchens producing a wide variety of quality foods to meet USDA / FDA standards. Conversion to **Cook Chill** can improve food quality, increase menu variety, assure food safety and lower costs.

Typical **Cook Chill** operators are casinos, schools, hotels, health care facilities, prisons, colleges, supermarkets, chain restaurants and caterers.

## Advantages of **Cook Chill**

- High Volume: Produce larger volumes in less time with better results.
- High Production: Produce a greater variety of foods to meet changing menu and customer demands.
- High Consistency: Duplicate the same excellent results, each time and every time.
- Increase Efficiency: Reduce the expense of labor, food, and other costs by 20 to 50%.
- Innovation: Create methods of food production that provide desired results.

## **Cook Chill** Menu Items

Many menu items can be produced in **Cook Chill** equipment – soups, sauces, stews, casseroles, salad dressings, cold salads, gelatins, pie fillings, whole meats, and many ethnic specialties.

## Mixer Kettles

Any product that will flow can be cooked in a Mixer Kettle and pumped with a Food Pump into **Cook Chill** bags or pans.

This produces consistently high quality food by:

- Mixing gently yet thoroughly while cooking to achieve the desired textures and flavors.
- Pumping product with a piston food pump to retain the shape and quality of the food.
- Cooking to the desired doneness and rapidly chilling to stop the cooking process and retain quality.
- Producing hot or cold recipes while maintaining food safety standards.

## Cook Tanks & Turbojet

Meats and many other foods such as rice, potatoes and vegetables can be cooked in a Cook Tank or Turbojet. Both use a low temperature water bath to slow cook the vacuum packaged products.



# IT'S ALL ABOUT OFFERING MORE CHOICES & PROVIDING BETTER SOLUTIONS

As the leader in **Cook Chill**, Cleveland offers the largest selection of **Cook Chill** production and support equipment.

A Cleveland **Cook Chill** Specialist can help develop strategies and ideas for your specific **Cook Chill** operation.



## More Choices & Solutions

### Kettle Cooking

- Agitator Mixer Kettles, horizontal, vertical or inclined mixer styles
- Sizes from 40 gallons to more than 500 gallons
- Pasta Kettles

### Cook Tank Cooking

- 600, 1,000 and 2,000 lbs. capacity **Cook Chill** Tanks
- 60 and 120 gallon Combination Tumble Chiller / Cook Tanks
- Turbojet Chiller / Cook Tank

### Pumping and Filling Equipment

- Product Metering Filling Station
- Cycle-Matic, automatic-form-fill seal machine

### Product Chilling

- Vertical and Horizontal Water-Bath Chillers
- Capacities from 120 to 320 gallons per batch

### Support Equipment

- Gas fired and electric Steam Boilers
- Ice Builders
- Glycol Cooling System
- Compressed Air Systems

## Factory - Customer Support

Cleveland Range is well known for customer satisfaction and it's proven factory training program.

### Pre-Sales Support

- Working with design consultants, architects, engineers and the end user

### Pre Start-Up Support

- Meeting with staff regarding installation and maintenance criteria
- Discussing recipe development, staffing requirements, etc.

### Systems Start-Up and Employee Training

- Installation inspection, equipment calibration and start-up
- Training the food production staff
- Food preparation and recipe adjustments
- Discussing "HACCP" and food safety regulation

All Cleveland Range **Cook Chill** equipment comes with a one year warranty.

# Innovative Steam Cooking Manufacturing Since 1922



Cleveland has led in almost every major advancement in steam cooking equipment.

Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer.

Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Tilting Braising Pans and Cook/Chill Equipment to its product line.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer of Steamers, Kettles, Braising Pans and Cook/Chill Systems in North America.

As a Cleveland customer, you can depend on us to continue to provide high quality cooking equipment to meet the most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.