

## 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

	<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

	<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