

Cleveland *SteamCraft*®

When You Need a Lot and Need It Fast



Cleveland

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Cleveland SteamCraft: The Ultimate in Ease, Dependability and Performance



We started the revolution, and continue the evolution.

With an emphasis on greater performance, efficiency and operating ease, SteamCraft is the leading line of steamers that deliver what food service demands today. Fresh nutritious foods in step with today's trends in healthful eating.

We offer high quality, high volume steamers that provide an ideal way to make meals healthy, delicious and appealing. Energy-efficient and cost-effective, the SteamCraft series fits any operation's menu or budget.

A complete line for complete versatility.

No other line offers as many models and options as SteamCraft.

Whether it's countertop, floor or stacking, 3, 5, or 10-pan capacity, we provide the performance you need.



Boiler-free means trouble free.

Our advanced boiler-free steam cooking system uses an energy-efficient generator to produce more steam, more quickly. Your output is higher yet your kitchen stays cooler.

What's more, this advanced design means there's less work for you. *There's no tedious cleaning, daily descaling or dismantling to keep it running efficiently.*

Not just a steamer. A SteamCraft.

When you see "SteamCraft," you can count on unsurpassed quality, from the exclusive steamtight doors to the patented steam jets inside.

Whether it's our compact 3-pan or high-capacity Ultra 10, every unit is designed to last. You'll find only SteamCraft is constructed of solid 14-gauge stainless steel for optimum durability.

Exteriors are sleek, with smooth surfaces for quick cleaning and easy-to-read controls.

The interior cooking chamber is coved to improve steam circulation and simplify cleaning. Plus, tops and bottoms are sloped to eliminate moisture build-up.

Raising High-Volume Steaming to a New Power

Exclusive PowerPak cooking system

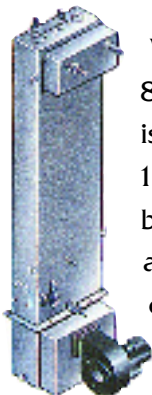
The SteamCraft boiler-free concept guarantees fast, flawless results. The single generator and special steam jets circulate a high volume of steam naturally, without the use of troublesome fans.

Models are gas-fired or electric steam generated. Our electric units feature a unique, durable flat bar heating element for significantly longer life.



Energy-saving 125,000 BTU generator

Only SteamCraft® Ultra 10 utilizes a highly efficient gas-fired generator with a full 7-gallon capacity. With an impressive 80% efficiency, it is dual rated at 125,000 BTUs for both compartments, at 75,000 BTUs when only one compartment is used.



High Quality Features Insure High Performance

- **Patented Steam Jets for High Velocity Steam**
Brass Steam Jets circulate a high volume of steam naturally, without the use of troublesome fans.
- **Exclusive Steamtight Two-Piece Compartment Door**
Unique free-floating inner door insures a lasting seal. So rugged, it has a 5-year warranty.
- **Easy Access Deliming Port**
Operators can delime and clean without tools or costly service calls.
- **Solid 14-Gauge Stainless Steel Construction**
Unique corrosion resistant doors; compartments and generator are field tested for long-lasting performance.
- **Instant Steam Standby Control**
Provides instant cooking at the touch of a button.
- **Exclusive Remote Automatic Water Level Controls**
Located outside the generator for easy access. Automatically maintains the water level. Operators never have to worry about adding water.
- **Patented Cold Water Condenser System**
Unique open drain system that continuously vents air and condensate from cooking compartment, making cleanup simple and quick.
- **Generator Deliming Light**
Indicator light signals the operator it is time to delime the generator.

The SteamCraft Ultra 5 and Ultra 3 Superior Performance All the Way Through the Line



SteamCraft Ultra 5

Incorporates the same progressive design attributes and exclusive features of the larger Ultra 10.

This five-pan unit produces exceptional results with countertop convenience.

Recommended for operations with 100 to 200 seats. Available in gas and electric.



SteamCraft Ultra 3

The most advanced countertop steamer in today's food service industry. This versatile performer assures remarkable results and has the same progressive design as Ultra 10, in a 3-pan capacity.

Ideal for operations with 50 to 100 seats. Available in electric, and as stacked units.



Samples of Items That Can be Cooked in a SteamCraft

	<u>Minutes</u>	
	<u>Fresh</u>	<u>Frozen</u>
Broccoli spears/florets, 6 lbs./pan	3-4	5-8
Beans, green 2" cut, 6 lb./pan	6-8	6-8
Beans, green fresh, 1lb./pan	10-15	—
Carrots, Crinkle cut, 6 lb./pan	5-8	5-8
Corn, yellow whole kernel, 8 lb./pan	7-9	8-10
Peas, 8 lbs. per pan	—	4-6
Potatoes, whole, 8 oz. with skin, 8 lb./pan	35-40	
Eggs, hard cooked, 3-4 dozen/pan	12-14	
Eggs, soft cooked, 3-4 dozen/pan	4-5	
Clams, in shell	3-5	
Halibut, 8 oz.	8-10	12-15
Salmon steaks, 8 oz.	6-10	12-15
Lobster, Whole Live 1-2 lbs.	8-10	
Strip Steak, 12 oz. (then grill or broil)	6-8	
Chicken Pieces, breaded, (Steam then fry to brown as needed)	20-25	
Corned Beef Brisket, 6-8 lbs.	2 hrs	
Turkey Breast 6-8 lbs. ea. 2/pan (minutes per lb.)	6-8	6-10
Pork Roast, boneless rolled, 4" diameter	45-50	—
Macaroni & Cheese, (frozen prepared 4-6 lbs.)	—	35-40
Lasagna (frozen prepared 4-6 lbs.)	—	60-65
Rice; long grain, 4 cups water/lbs., 3 lbs. per pan	18-20	
Spaghetti, 3 lbs./pan, covered with water	10-12	
Cake, 5 lb. cake mix plus water, 12" x 20" pan	25-30	

Contact Cleveland Range for a complete list of menu items.

*The Ultimate in
High Speed
Convection Steamers*



More Cleveland SteamCraft Models

The originator and innovator of the Cleveland Convection Steamer®.

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21CET8



SteamCraft® Ultra 3 Model 21CET8

This compact unit is ideal for 50-100 seat restaurants, supermarket deli and seafood departments.

Pan Capacity: Three, 12" x 20" x 2 1/2" deep cafeteria pans.
Available Voltages: 208, 220, 240, 440, 480
Available Phases: Single Phase or Three Phase
Dimensions: Height (22.25") Width (21.00") Depth (32.13")
Wattage: 8 KW, Electric Atmospheric Steam Generators – 14-gauge stainless steel

21CET16



SteamCraft® Ultra 5 Model 21CET16

This compact unit is ideal for 100-200 seat restaurants, supermarket deli and seafood departments.

Pan Capacity: Five, 12" x 20" x 2 1/2" deep cafeteria pans.
Available Voltages: 208, 220, 240, 440, 480
Available Phases: Three Phase
Dimensions: Height (29.00") Width (21.00") Depth (32.13")
Wattage: 16 KW, Electric Atmospheric Steam Generators – 14-gauge stainless steel

21CGA5



SteamCraft® Ultra 5 Model 21CGA5

This compact unit is ideal for 100-200 seat restaurants, supermarket deli and seafood departments.

Pan Capacity: Five, 12" x 20" x 2 1/2" deep cafeteria pans.
Available Gas Types: Natural or Propane
Dimensions: Height (29.00") Width (21.00") Depth (32.13")
BTUs: 75,000, Gas Atmospheric Steam Generators – 14-gauge stainless steel

24CGA10



SteamCraft® Ultra 10 Model 24CGA10

Designed for 200-800 seat restaurants, 200-600 bed care facilities, schools with populations up to 1,500, in-plant feedings, military bases, and correction facilities up to 1,000.

Pan Capacity: Ten, 12" x 20" x 2 1/2" deep cafeteria pans.
Available Gas Types: Natural or Propane
Dimensions: Height (65.44") Width (24.00") Depth (34.94")
BTUs: 125,000, Gas Atmospheric Steam Generators – 14-gauge stainless steel

24CEA10



SteamCraft® Ultra 10 Model 24CEA10

Designed for 200-800 seat restaurants, 200-600 bed care facilities, schools with populations up to 1,500, in-plant feedings, military bases, and correction facilities up to 1,000.

Pan Capacity: Ten, 12" x 20" x 2 1/2" deep cafeteria pans.
Available Voltages: 208, 220, 240, 440, 480
Available Phases: Three Phase
Dimensions: Height (65.44") Width (24.00") Depth (34.94")
Wattage: Twin 16 KW, Electric Atmospheric Steam Generators – 14-gauge stainless steel