

# Cleveland

## SteamChef™ 6

Boilerless Convection Steamer, Automatic Water Fill & Drain, Two 12 kW Boiler-Free Counter Type Design

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

High Efficiency Boilerless Steamchef™ Convection Steamers

### Models

- (2) 22CET6.1



Shown with optional Cafeteria Pans

### Standard Features

- Cooking capacity for up to six 12" x 20" x 2.5" deep steam table pans (1/1 G/N, 65 mm) per compartment.
- High-speed electric convection steamer with open style 1.0 gallon water reservoir located at the bottom of the cooking compartment for easy access and maintenance.
- Fan forced convection steam with patented KleanShield™ cooking compartment design. KleanShield™ collects and removes condensate waste from the cooking compartment. This keeps the compartment clean, safe from impurities and easy to maintain. Reduces foaming and avoids contamination of the reservoir water.
- Automatic water level controls, fills when main power switch is turned ON, Low Water and High Water probes inside cooking compartment maintains water levels during cooking, eliminating the need to manually refill and monitor water level during cooking. Additional Safety Overflow Standpipe. 193° preheat and standby temperature. High Temperature Automatic Safety Shut-off.
- Steam and Fan Shut Off Control when compartment door is opened.
- 12 kW electric heating element encased in a solid aluminum block for fast and ultra efficient heat transfer. Element never needs deliming because it is not immersed in water.
- Easytimer with 99 minute Digital Readout in minutes and seconds. Selector Dial with LED Light Descale Indicator. Sure Cook load compensating timer. Manual Constant Steam Mode.
- Simple 1.5" NPT drain connection required with water saving cold water condenser and 3 minute rinse feature.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Heavy gauge stainless steel compartment door and latch withstands abuse and heavy wear. Two piece compartment door with free floating inner door is self adjustable and prevents leaks. Reversible door gasket doubles the life of the gasket.
- Meets agency codes: specifically UL and CUL listed, classified to NSF#4 and Energy Star.
- Stacking combination requires field installation of the steamers and stand. This combination includes the following items:
  - 2-each 22CET6.1 SteamChef™ Counter Top Steamers.
  - 40" high equipment stand
  - common drain and water connection manifold.
- EPA202 Evaluated NFPA96 4.1.1.2 Compliant for ventless operation.

### Short Form Specifications

Shall be a Cleveland SteamChef™ 6, model (2) 22CET6.1, two stacked single compartment high-speed electric convection steamers ( \_\_\_ volt, \_\_\_ phase) on a ES26304066E stainless steel equipment stand and install hardware. Standard with Easytimer with 99 minute Digital Readout in minutes and seconds. Capacity per compartment for six 2.5" (1/1 G/N, 65 mm) full size steam table pans. 12kW electric heating elements in aluminum blocks. Automatic water level controls. Heavy gauge stainless steel cooking compartment. KleanShield™ clean cavity protection. 4" Adjustable Legs.



### Options & Accessories

- Right Hand Door Hinging, Controls on Left (DHR)
- 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (NHT60)
- Single Phase Operation (see back) • Optional Voltages, 480 Volt (VOS2), see back for alternative voltages.

KE004046-6 Rev C

760 Beta Drive, Unit D  
Mayfield Village, Ohio 44143

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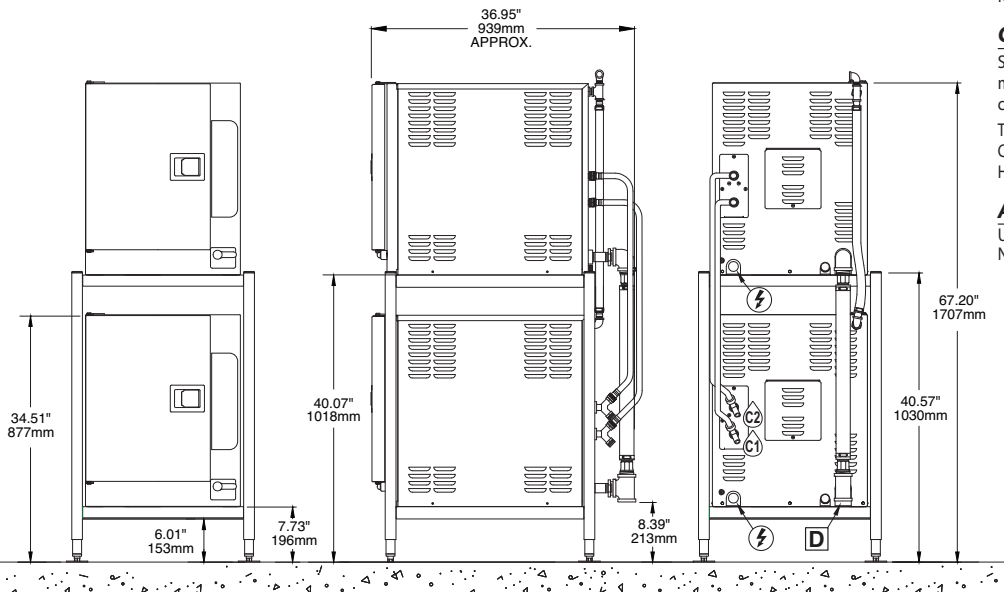
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Timeless Quality, Trusted For Life®

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## High Efficiency Boilerless Steamchef™ Convection Steamers

- Each compartment has capacity for: Six, 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Each compartment has capacity for: Twelve, 12" x 20" x 1" deep Cafeteria Pans.
- Each compartment has capacity for: Four, 12" x 20" x 4" deep Cafeteria Pans.



### COLD WATER\*\* C1C2

C-1: Feed water for reservoir, 35 Psi Minimum, 60 Psi Maximum.

C-2: Drain condenser water, 35 Psi Minimum, 60 Psi Maximum.

Two 3/4" NH-F (Garden Thread) connections. Use NSF approved hose.

### DRAIN CONNECTION\*\* D

1.25"

Do not connect other units to this drain.

Drain line must be vented.

Do not connect the appliance's drain connection to any drain material that cannot sustain 140°.

### OPERATING CLEARANCES

3" Left, 3" Right and 4" Rear.

### SERVICE CLEARANCES

12" on control side. Contact factory for variances to clearances.

### CONTROLS\*\*

SureCook 60-minute electro mechanical timer with load compensating feature.

Two function control switch for Timed Cooking, Continuous Steaming and Holding.

### APPROVALS

UL and cUL listed, classified to NSF#4 and Energy Star.

### ELECTRICAL\*\* (Contact factory if installed above 3,500 feet)

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
<b>Standard Wattage</b>						
<i>Three Phase - 12 kW Standard</i>						
10,725	208	3	3	60	29.8	8
12,000	220	3	3	60	31.5	8
14,280	240	3	3	60	34.4	8
10,085	440	3	3	60	13.2	12
12,000	480	3	3	60	14.4	12

WATTS	VOLTS	PHASE	WIRES	CYCLE HERTZ	AMPS	SUPPLY CONNECTION WIRE SIZE (COPPER)*
<b>Standard Wattage</b>						
<i>Single Phase - 12 kW Standard</i>						
10,725	208	1	2	60	51.6	6
12,000	220	1	2	60	54.5	4
14,280	240	1	2	60	59.5	4
10,085	440	1	2	60	22.9	10
12,000	480	1	2	60	25.0	8

\* For supply connection use only copper wire suitable for at least 75° C. (167° F).

\*\* Per compartment.

### NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

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