

# SteamCraft®

## Convection Steamers

When You Need a Lot and Need It Fast



# 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.

### 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.

Every SteamCraft 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.

### High-quality features ensure 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 ensures 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 & Ultra 3

## Superior Performance all the Way Through the Line



### 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	—

### 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 Ultra3

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.



Contact Cleveland Range for a complete list of menu items.

# Cleveland SteamCraft, the Ultimate in High Speed Convection Steamers

## SteamCraft® Ultra 3



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

## SteamCraft® Ultra 5



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

## SteamCraft® Ultra 5



21CGT16

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

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