

Gemini SST*

 **Cleveland**



Introducing:

SteamSaver™ Technology (SST)



An exclusive energy and water saving design now available on all gas Gemini SST generator style convection steamers.

Save money 💰, save energy 💧 & save water 💧.



*Patent pending





New Gemini **SST** generator style convection steamer for faster heat-up and recovery.



The **Gemini SST**

New Gemini SST Key Features & Benefits:

1. Cooks Faster:

The new Gemini SST with independent steam generators is the fastest cooking steamer on the market that meets Energy Star. It features a high efficiency gas Power Burner (forced-air) stainless steel steam generator located behind the cooking compartment.

This provides the ultimate in steam production and energy efficiency and produces a high velocity steam for faster cooking and recovery times.

Ideal for both cook to serve and batch cooking operations

2. Meets Energy Star, Saves Water and Energy:

The new Gemini SST features exclusive SteamSaver™ Technology (SST). This is an energy and water saving built-in compartment design that automatically controls steam production based on the type and volume of food being prepared. The Gemini SST with its 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 SST qualifies for Energy Rebate Programs.

3. Many Standard Built-In Reliability Features:

The new Gemini SST features many built-in reliability features that save operators expensive repair bills and costly downtime.

- Easy front access controls in a pullout drawer for simple serving of unit.
- Trouble Free ½" Ball Valve style drain with Micro Switch for automatic controls.
- Easy access remote Probe Style water level controls located outside generator.

Gemini SST Models

SteamCraft® Gemini SST 6 (Gas)

Floor Model, Short Series, Pressureless Steamer, Twin 50,000 BTU Gas Fired Steam Generators



24CGA6.2SES

Available Options -

- Natural or LP gas available
- VOS 115V, 60Hz, 1Ph for controls (standard U.S.)
- NTC Instant On/Off compartment controls (no timers)

SteamCraft® Gemini SST 10 (Gas)

Floor Model, Pressureless Steamer, Twin 50,000 BTU Gas Fired Steam Generators



24CGA10.2ES

Available Options -

- Natural or LP Gas available
- VOS 115 V, 60Hz, 1Ph, for controls (standard U.S.)
- VOS4G 220/240V, 50Hz, 3Ph (for export)
- DHR2 Right hand door hinging (controls on right)
- MC On/Off compartment controls (no timers)

Energy Star Data

(Heavy Load #3 Red Skin Potatoes)

	24CGA10.2ES	24CGA6.2SES
Cooking Time (min)	25.8	23.6
Preheat Energy (btu/kw) h	16,860	15,587
Idle Energy Rate (btu/kw) h	3,711	3,709
Potato Production (lbs/h)	187	122
Cooking Efficiency %	44.7%	39.3%
Energy Consumption (Btu//kW) h	127.9	99.6
Cooking Energy Rate (Btu//kW) h	47,683	37,657



Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator @

<http://www.fishnick.com/saveenergy/tools/calculators/>

- Maintenance Free Brass Steam Jets for high velocity steam circulation.
- Heavy Duty rugged 14-gauge stainless steel construction hold up to abuse.
- Easy Access Delimiting Port and Clean Light feature simplifies maintenance.

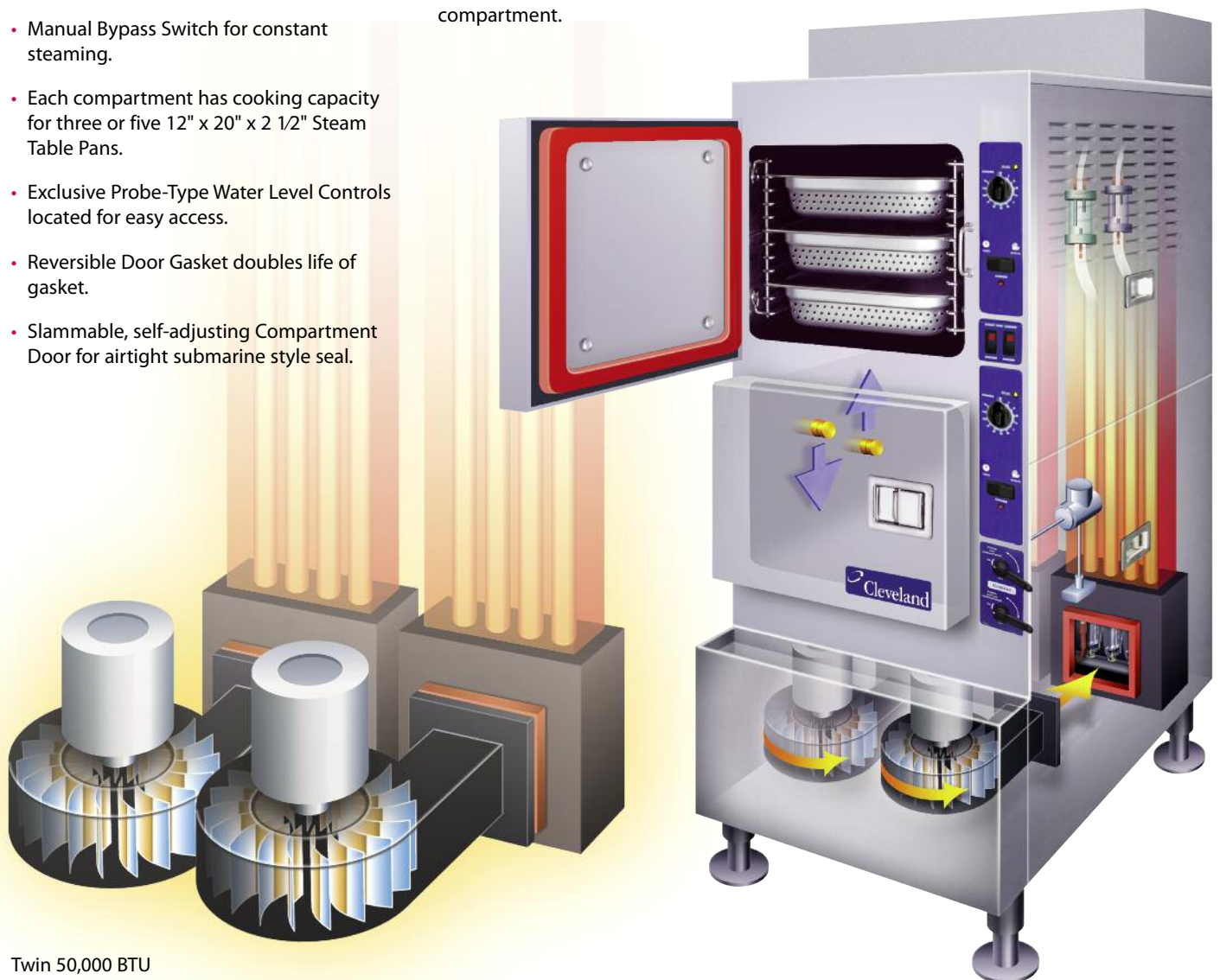
4. Independent Cooking Compartments:

The new Gemini SST incorporates two totally independent gas generators for each compartment for complete redundancy, no shared components. One compartment is fully functional while the other is turned off.

High performance steam cookers, ideal for any application. The ultimate in Energy Star performance.

The **Gemini**

- Incorporates two totally independent high efficiency power burners.
- Quick and accurate cooking, easy to operate.
- Exclusive SureCook* controls with simple load compensating electro-mechanical timer takes the guesswork out of cooking.
- No need to constantly check and monitor when the product is finished.
- Manual Bypass Switch for constant steaming.
- Each compartment has cooking capacity for three or five 12" x 20" x 2 1/2" Steam Table Pans.
- Exclusive Probe-Type Water Level Controls located for easy access.
- Reversible Door Gasket doubles life of gasket.
- Slamable, self-adjusting Compartment Door for airtight submarine style seal.
- Exclusive maintenance free Brass Steam Jets distribute steam evenly throughout the compartment.
- Trouble free manual 1/2" Ball Valve type drain that controls main power On/Off and automatically fills generator (located on the control panel).
- High efficiency energy saving independent Power Burner Steam Generators – 50,000 BTU's for each compartment.
- Easy, Front - Access Generator Controls in a pullout drawer for simple servicing of unit.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator.
- 6" Stainless Steel Adjustable Legs with Flanged Feet.



Twin 50,000 BTU
Gas Fired Steam Generators

Why a Cleveland Convection Steamer?



Cleveland's award winning product line was voted "Best in Class" Six Years in a Row

Cleveland was voted "Best In Class" for steamers in the annual Best in Class survey conducted by Foodservice Equipment and Supplies Magazine, receiving top recognition from dealers, foodservice consultants and broadline distributors.

A Model for Every Kitchen

Cleveland offers a complete line of boilerless, connectionless, generator and boiler base convection steamers ideal for each application.

Cleveland's broad product line has a model to suit your needs, one size doesn't fit all.

Steam Cooking Specialists

Cleveland Range is one of the few manufacturers that specializes in engineering and manufacturing of steam cooking equipment.

Our two manufacturing facilities has over 300,000 square feet of engineering and production space dedicated to steam.

Customer Service – Technical Support

Experienced and dedicated steam trained culinary professionals, customer and technical support staff committed to legendary before and after sales support.



Performance, Productivity & Efficiency

All Cleveland steamers are designed for maximum performance and productivity while maintaining high energy efficiency standards. The Gemini series now meet Energy Star standards.

Simple Operation and Maintenance



Cleveland steamers are one of the least expensive and easiest kitchen appliances to maintain. Every steamer is designed for low maintenance and long life that will lower your operating costs and improve your profits.

Experience

Since its founding in 1922, Cleveland has led in almost every major advancement in steam cooking technology. Cleveland has the technology, history and experience for today's demanding and changing food service industry.

SOLUTIONS

Cleveland Range LLC. provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.



FINANCING

Manitowoc offers low-rate, fast-approval financing on equipment from Manitowoc brands and on other equipment when purchased with Manitowoc brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Manitowoc Authorized Dealers with Manitowoc financing.



SERVICE

Cleveland Range LLC. products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Cleveland Range LLC. and other leading Manitowoc brands can equip you, or to apply for financing, visit www.enodisusa.com, consult your dealer, or call 727-375-7010.

