



# Suggested List Price Standard Equipment and Accessories

**Effective: January 1, 2020**





Cleveland's "**Free Start-Up**" Program has been designed to ensure our customers receive the proper instructions for use and care, operation and performance of all Cleveland equipment purchased by the customer. Three separate functions are included; a performance check-out, equipment demonstration, and use and care video.

## ***Procedures for the FREE Start-up Program:***

**1**

### ***Performance Check-Out:***

After the equipment has been installed, the customer should locate their maintenance and repair center in the customer directory provided. The Cleveland Factory Authorized Servicer will inspect the equipment for proper installation, and will review proper cleaning and maintenance instructions. This performance check-out is our signal to start the warranty period by informing Cleveland of the installation date.

**2**

### ***Equipment Demonstration:***

Once this check-out has been performed, the customer should locate their Cleveland sales representative and arrange for a free demonstration. The demonstration will cover proper operation, cooking instructions, and use and care of the equipment.

**3**

### ***Use and Care Video:***

Upon completion of the demonstration, the Cleveland representative will present and explain to the customer their free use and care video.

If the customer can't locate the customer service directory to make arrangements for the start-up program, they can contact Cleveland Customer Service or Cleveland Service Department at (216) 481-4900 to arrange for their free start-up program.

Cleveland's "**Free Start-Up**" Program is another value added benefit provided to our customers.

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# SUGGESTED STEAMER SELECTOR GUIDELINES\*

Primary Secondary School Population		College Population	
Volume Cooking		Volume Cooking	
0 - 500 Students	SteamChef™ 3	0 - 2,000 Students	(2) SteamChef™ 3's
500 - 1,200 Students	SteamChef™ 6	2,000 - 5,000 Students	(2) SteamChef™ 6's
1,200 - 1,700 Students	(2) SteamChef™ 3's or Gemini™ 6	5,000 - 8,000 Students	(2) Gemini™ 10's or ConvectionPro®
1,700 - 2,500 Students	(2) SteamChef™ 6's or Gemini™ 10	11,000 Plus	ConvectionPro® or (2) SteamChef™ 6's
2,500 + Students	ConvectionPro®		
For Steamers operating a Kettle a Classic Convection is required		For Steamers operating a Kettle a Classic Convection is required	

Volume Cooking		Restaurant Seats		A la Carte Cooking	
0 - 75 Seats	SteamChef™ 3	0 - 75 Seats	SteamCraft® 3		
75 - 150 Seats	SteamChef™ 6	75 - 150 Seats	SteamCraft® 5		
150 - 400 Seats	(2) SteamChef™ 3's	150 - 400 Seats	Gemini™ 6		
400 - 600	(2) SteamChef™ 6's	400 - 600	Gemini™ 10		
600 Plus	ConvectionPro®	600 Plus	ConvectionPro®		

Hospital Beds		Prison Population	
Volume Cooking		Volume Cooking	
Up to 200 Beds	SteamChef™ 3	Up to 2,000 Inmates	Gemini™ 6
200 - 500 Beds	SteamChef™ 6	2,000 - 5,000 Inmates	Gemini™ 10
500 - 800 Beds	(2) SteamChef™ 3's	5,000 - 8,000 Inmates	Pressure Steamer or ConvectionPro®
800 - 1,200 Beds	(2) SteamChef™ 6's	8,000 - 11,000 Inmates	(2) Gemini™ 10
1,200 Plus	Convection Pro	11,000 Plus	(2) ConvectionPro®
For Steamers operating a Kettle a Classic Convection is required		For Steamers operating a Kettle a Classic Convection is required	

Volume Cooking		Hotel Seats		A la Carte Cooking	
Up to 500 Rooms	SteamChef™ 3	up to 75 Seats	SteamCraft® 3		
500 - 1,500 Rooms	SteamChef™ 6	75 - 150 Seats	SteamCraft® 5		
1,500 - 3,000 Seats	(2) SteamChef™ 3's	150 - 400 Seats	Gemini™ 6		
3,000 - 5,000 Seats	(2) SteamChef™ 6's	400 - 600	Gemini™ 10		
5,000 Plus	Convection Pro	600 Plus	ConvectionPro®		

Steamer Group Description		Benefits
SteamCub™ Series	Boilerless Pressureless Steamer with No Water or Drain Connections	Ideal for smaller "volume" steaming applications
SteamChef™ Series	Boilerless Convection Steamer with Water and Drain Connection	Ideal for large "volume" steaming applications and limited "volume" A la Carte cooking
SteamCraft® Gemini™	Convection Steamers with a Stainless Steel Generator	Ideal for large "volume" steaming applications and heavy "volume" A la Carte cooking
Classic Series	Convection Steamers with a	Optimum performance - ideal for all applications, 15 psi Boiler can operate direct steam kettles and
ConvectionPro®	Large Capacity Convection Steamer	16-Pan Capacity for large applications
Pressure Steamers	Large Capacity 5 psi Compartment Pressure Steamer	Higher steam temperature ideal for root type vegetables and special applications

\*NOTE: The Cleveland Steamer Selector is a suggested guideline. Sizing and selection of equipment may vary due to the differences in menu's, items cooked, food quality, age, shape and the degree of doneness. For further assistance, please contact your local Cleveland Sales Representative located on page RS8 and RS9, or call Cleveland Customer Service at 1-800-338-2204.

# Cleveland Convection Steamers

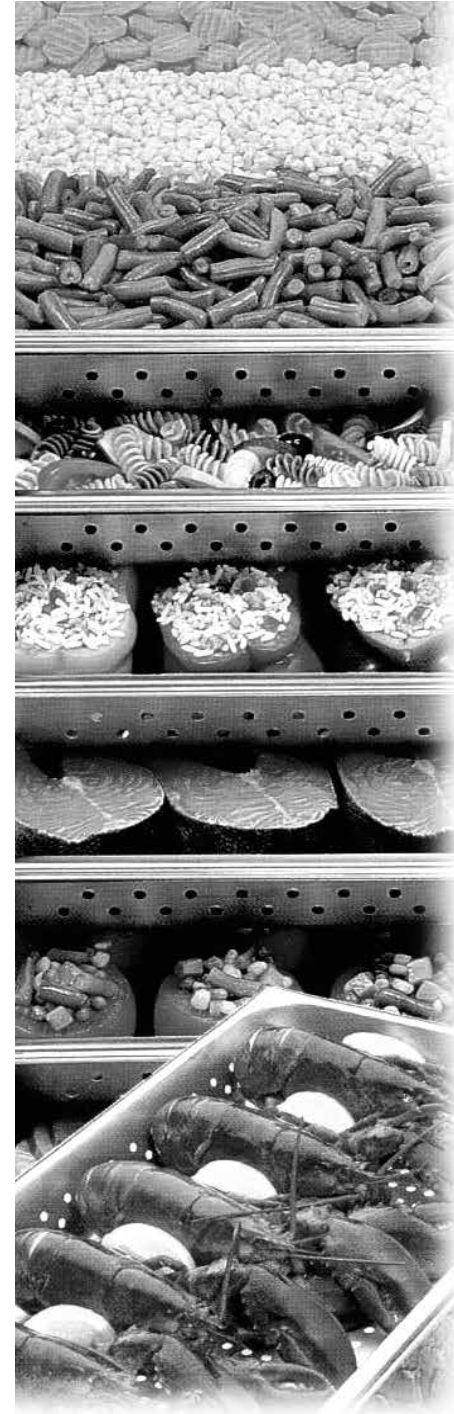


## The Originators and Inventors of the Convection Steamer

We started the revolution and continue the evolution. With an emphasis on performance, efficiency and operating ease, Cleveland is the leading brand of steamers that delivers what food service demands today. Fresh nutritious food in step with today's trends in healthful eating.

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# ENERGY STAR® STEAMER DATA



## SteamChef™

(Heavy Load #3 Red Skin Potatoes)

	22CGT6.1	22CGT3.1	22CET6.1	22CET3.1
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

## SteamCub™

(Heavy Load #3 Red Skin Potatoes)

	1SCE	1SCEMCS
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™

(Heavy Load #3 Red Skin Potatoes)

	24CGA10.2ES
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

### SteamChef™, Gas & Electric, 3 & 6 Pan



22CET3.1



22CGT6.1

### Gemini™, Gas, 6 & 10 Pan



24CGA10.2ES

### SteamCub™, Electric, 5 Pan



1SCEMCS



Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator @ <http://www.fishnick.com/saveenergy/tools/calculators/>

# STEAMCRAFT® 3, 5, 10 & GEMINI™

## CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

### SteamCraft®

Series High Speed Convection Steamers

*"When you need a lot and need it fast".*



Easy-access descaling port... if it's easy to do, it's more likely to get done.

Compartment interior has covered corners for better steam circulation and easy cleaning.

Free-floating inner door makes a positive seal every time, will never leak and isolates the outer door, keeping it cool to touch.

Reversible door gasket lasts twice as long.

14 gauge stainless steel door and cooking compartment.

Compartment Steam Shut-Off Switch when compartment door is opened.

4" adjustable legs are standard.



Steamcraft® Ultra 5

Additional heating element above the waterline dries the steam to reduce condensation on foods and speeds cooking.

Water level control located outside boiler, (where scale forms), preventing scale related control failure.

Power flush system not only drains the boiler automatically when the power is off, but actually flushes the water down the drain to ensure it never plugs with scale.

Electronic timer with load compensating feature automatically adjusts cook time to the load size for consistent results every time.

Manual by-pass switch for constant steaming.

- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating costs (72M BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a delimiting port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides an airtight seal, reversible door gasket for extended life
- Exclusive Gemini™ Drain/Power Control System: Simple, reliable 1/2" ball valve style drain automatically turns power ON/OFF
- Exclusive Brass Steam Jets distribute even, high velocity steam throughout cooking compartment for faster cooking times
- Easy, Front -Access Generator Controls comes with a pullout drawer for simple servicing of unit
- Compartment Steam Shut-Off Switch when compartment door is opened



SteamCraft® Gemini™ 10

# CONNECTIONLESS STEAMERS

## STEAMCUB

BOILERLESS STEAMER & HOLDING CABINET

## STEAMCHEF™

CONNECTIONLESS CONVECTION STEAMER



### Standard Features -

Capacity for five 2 1/2 " full size steam table pans (1/1GN, 65mm) or ten 1" full size steam table pans (1/1 GN, 40mm). 14 gauge stainless steel construction with 6" adjustable legs. A Low Water Signal Alarm and a High Temperature Safety Shut-off. Skid resistant Flanged Feet. Compartment door can be opened any time during cooking. 208 - 240 volt standard.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>5 Pan - Electric - Connectionless - Table Top</b> (Catalog Sect. I, Page 1)					
1SCEMCS	SteamCub Plus™, Steamer only, 60 minute mechanical timer and a manual (continuous steaming) bypass switch. A Heat-On Light and a Low-Water Indicator Light and Alarm.	12 kW	21.63 / 549	260 / 118 (Freight Class 85)	\$15,071
<b>5 Pan - Electric - Connectionless - Table Top</b> (Catalog Sect. I, Page 3)					
1SCE	SteamCub Plus™, Steamer & Holding Cabinet, Solid-State digital controls with three operating modes, steam and hold, continuous steaming and holding only. A Low-Water Indicator and Alarm.	12 kW	21.63 / 549	260 / 118 (Freight Class 85)	\$16,852
<b>Two Stacked 5 Pans - Electric - Connectionless</b> (Catalog Sect. 1, Page 5)					
(2) 1SCEMCS	Two SteamCub Plus™ steamers on ES2469 open-type stand, 60-minute mechanical timer and a manual (continuous steaming) bypass switch. A Heat-On Light and a Low-Water Indicator Light and Alarm.	12 kW	21.63 / 549 per unit	600/ 272 (Freight Class 85)	\$34,049
<b>6 Pan - Electric - Connectionless - Table Top</b> (Catalog Sect. 1, Page 5)					
22CCT6	SteamChef 6 Connectionless Boilerless Convection Steamer with Kleenshield	12 kW	21.63 / 549 per unit	335/ 153 (Freight Class 85)	\$17,854
<b>Equipment Stands</b> (Catalog Sect. B, Page 19)					
ES2469	Stacking Equipment Stand (P/N 1095981) for SteamCub			77 / 35	\$4,395
UNISTAND 34	Stainless Steel Equipment Stand (Part #111721)		34 / 864 (H)	85 / 39	\$2,689
ES263044E	SEE PAGE ST5 FOR DETAILS - 22CCT6		34 / 864 (H)	85 / 39	\$3,748

### UNISTAND 34 Accessories

TCK	Top Cover Kit (P/N 111728)	\$487
POSK	Pull-Out Shelf Kit (P/N 111724)	\$689
URK	Pan Rack Kit (P/N 111726)	\$521
109194	SteamCub™ Stand Mounting Kit (P/N 109194)	N/C

### Options & Accessories

SPH	Single Phase Option	N/C
VOS2	440-480 Volts, 60 HZ, 3 Phase	\$798

22CCT6



1SCEMCS



(2) 1SCEMCS



ES2469



UNISTAND34

Shown with optional:

- Top Cover Kit (111728)
- Pull-Out Shelf Kit (111724)
- Pan Rack Kit (111726)

For Additional Steamer Accessories and Special Options see page ST16 & ST17.



# STEAMCHEF™ BOILERLESS CONVECTION STEAMERS



## Standard Features -

SureCook Compartment Controls, 60-minute electro-mechanical timer with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy-duty 14 gauge stainless steel two-piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs. 208 - 240 volt standard.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Electric - Table Top</b> (Catalog Sect I, Page 5, 7)					
22CET3.1	SteamChef™ 3, Boiler Free, Table Top Electric Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN)	12 kW	21.63 / 549	235 / 107 (Freight Class 85)	\$13,704
22CET6.1	SteamChef™ 6, Boiler Free, Table Top, Electric Convection Steamer Holds six 2.5" x 12" x 20" pans (1/1 GN).	12 kW	21.63 / 549	335 / 153 (Freight Class 85)	\$18,129



22CET3.1



22CET6.1

<b>Stacking Combinations</b>					
(2) 22CET33.1	Two SteamChef™ 3s with one stacking stand model UNISTAND25, includes the CHEFSTACKIT Direct Stacking Kit, mounting spacer and common drain and water manifold (installation required).				\$29,796
(2) 22CET63.1	One SteamChef™ 3 stacked on one SteamChef™ 6 with one stacking stand model ES26304066E,				\$35,503
(2) 22CET66.1	Two Stacked SteamChef™ 6s with one stacking stand model ES26304066E, includes common drain and water manifold (installation required).				\$39,453

<b>SteamChef™ 3 &amp; 6 Options (per compartment)</b>		22CET3.1	22CET6.1
VOS2	440-480 Volts, 60 HZ, 3 Phase		\$798
DHR	Right Hand Door Hinging, Controls on Left		\$658
ETC	Electronic Controls with Load Compensating Feature		\$694
SPH	Single Phase Option		N/C

<b>SteamChef™ 3 &amp; 6 Available Accessories</b>		
NHT60	5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999)	\$289
SPW	Single Point Water connection (P/N 111009) (not available in stacked unit)	\$289
1114941	3-Pan SteamChef™ Heat Shield (add 4" to Right Side) for stack units	\$1,087

<b>Equipment Stands</b> (Catalog Sect. B, Page 19)					
<b>Single Unit Stand</b>					
UNISTAND34	Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CETS.1 or one 22CET6.1	34 / 864 (H)	85 / 39		\$2,689

<b>UNISTAND 34 Accessories</b>		
POSK	Pull-Out Shelf Kit (P/N 111724)	\$689
URK	Pan Rack Kit (P/N 111726)	\$521



(2) 22CET3.1

(2) 22CET6.1

<b>Stacking Stands</b> (Stacking combinations requires field installation of the steamers and stand)					
UNISTAND25	Stainless Steel Equipment Stacking Stand (P/N 111717) for mounting two stacked 22CET3.1	25" / 635 H	75 / 34		\$2,689

<b>UNISTAND 25 Options &amp; Accessories</b>					
POSK	Pull-Out Shelf Kit (P/N 111724)				\$689
URK	Pan Rack Kit (P/N 111726)				\$521
CHEFSTACK3	<b>Stacking kit for SteamChef™ 3</b> (stand not included) (P/N 111771)				\$959
	2-1/2" high mounting spacer				
	Common drain and water connection manifold				
ES263044E	Stainless Steel Equipment Stacking Stand (P/N 111467E) for mounting one 22CET3.1 on top of one 22CET6.1 or two stacked 22CET6.1. Includes the Equipment Stand and common drain and water connection manifold.	44" / 1118 (H)	100 / 44		\$3,748



UNISTAND34  
Shown with optional:  
• Pull-Out Shelf Kit  
• Pan Rack Kit



ES263044E

**For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# STEAMCHEF™ BOILERLESS CONVECTION STEAMERS



## Standard Features -

60-minute electro-mechanical timer with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy-duty 14 gauge stainless steel two piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs. Left hand door hinging with controls on right.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Gas - Table Top</b> (Catalog Sect. I, Page 9, 11)					
22CGT3.1*	SteamChef™ 3, Boiler Free, Table Top, Gas Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN).	32M BTU	21.63 / 549	255 / 116 (Freight Class 85)	\$16,593
22CGT6.1*	SteamChef™ 6, Boiler Free, Table Top, Gas Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN).	32M BTU	21.63 / 549	355 / 161 (Freight Class 85)	\$21,437

\* When ordering the 22CGT3.1 or the 22CGT6.1 with the UNISTAND34.1, please order Stacking Kit (Part # 111895), N/C.

<b>Stacking Combinations</b>					
(2) 22CGT33.1	Two stacked model 22CGT3 counter top 3-pan gas boilerless SteamChefs™ with total capacity for six 2-1/2" deep full size steam table pans, 32,000 BTU each compartment, includes model ES26304433G Stacking Stand (Part # 113131G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions.				\$37,451
(2) 22CGT63.1	One model 22CGT3 three pan at 32,000 BTU and one model 22CGT6 six pan at 62,000 BTU boilerless gas SteamChefs™ with total capacity for nine 2- 1/2" deep full size steam table pans, includes model ES26304466G Stacking Stand (Part # 113130G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions.				\$42,023
(2) 22CGT66.1	Two stacked model 22CGT6 counter top 6-pan gas boilerless SteamChefs™ with total capacity for twelve 2-1/2" deep full size steam table pans, 32,000 BTU each compartment, includes model ES26304466G Stacking Stand (Part # 113130G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions.				\$46,400

<b>SteamChef™ 3 &amp; 6 Options (per compartment)</b>		
LPCK	Natural to LP Gas Conversion Kit, PN 114768	\$325
ETC	Electronic Controls with Load Compensating Feature	\$694

## Equipment Stands (Catalog Sect. B, Page 19)

<b>Single Unit Stand</b>					
UNISTAND34	Stainless Steel Equipment Stand (Part # 111721) or mounting one 22CGT3.1 or one 22CGT6.1, includes Mounting Kit (Part # 111895)		34 / 864 (H)	85 / 39	\$2,689

<b>UNISTAND34 Accessories</b>		
POSK	Pull-Out Shelf Kit (P/N 111724)	\$689
URK	Pan Rack Kit (P/N 111726)	\$521

**Stacking Stands (Steamers and stacking stands are shipped separately and require field installation of the steamers, stand and flue.)**

ES26304466G	Stainless Steel Equipment Stacking Stand (Part #113130G) for mounting two stacked 22CGT6's or one 22CGT3's on top of one 22CGT6's Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold.		44" / 1118 (H)	100 / 44	\$3,748
ES26304033G	Stainless Steel Equipment Stacking Stand (Part #113131G) for mounting two stacked 22CGT3's. Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold.		44" / 1118 (H)	100 / 44	\$3,748



22CGT3.1



22CGT6.1



(2) 22CGT66.1



UNISTAND34  
Shown with optional:  
• Pull-Out Shelf Kit  
• Pan Rack Kit

**For Gas Models, specify altitude if over 2,000 feet (610 meters).  
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# STEAMCRAFT® ULTRA

## TABLE TOP CONVECTION STEAMERS

**GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.**

### Standard Features -

**SteamCraft® Ultra Series** Table Top Convection Steamer, Standard with Compartment Doors Hinged Left, Controls on the Right, 60-Minute Mechanical Timer and 4" Adjustable Legs, Steam shut off switch, Two Water Connections.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>3 Pan - Electric - Table Top</b> (Catalog Sect. I, Page 13)					
21CET8	Steamcraft® Ultra 3	8 kW	21 / 533	210 / 50	\$12,571
<b>5 Pan - Electric - Table Top</b> (Catalog Sect. I, Page 15)					
21CET16	Steamcraft® Ultra 5	16 kW	21 / 533	248 / 58	\$18,514
<b>Two Stacked 3 Pans - Electric - Table Top</b> (Catalog Sect. IV, Page 9)					
(2)21CET8	Two Steamcraft® Ultra 3's stacked on a Unistand25, includes STK1 Stacking Kit	16 kW	21 / 533	600 / 58	\$29,775
<b>Electric Model Options &amp; Accessories</b>					
<b>Electric Model Options</b>					
DHR	Right Hand Door Hinging, Controls on Left				\$658
ETC	Electronic Controls with Load Compensating Feature				\$694
VOS1	208 or 240 volts, 60 Hz, 3 Phase (must specify one)				N/C
VOS2	440-480 Volts, 60 HZ, 3 Phase				\$798
SPH*	Single Phase Option (available for 21CET8 only)				N/C
<b>5 Pan - Gas - Table Top</b> (Catalog Sect. IV, Page 7)					
21CGA5	Steamcraft® Ultra 5	70M BTU	21 / 533	275 / 125	\$23,251
<b>Equipment Stands</b> (Catalog Sect. IV, Page 23, 25)					
UNISTAND34	Stainless Steel Equipment Stand (Part # 111721)		34 / 864 (H)	85 / 39	\$2,689
UNISTAND25	Stainless Steel Equipment Stand (Part # 111717)		25" / 635 (H)	75 / 34	\$2,689
<b>UNISTAND Options &amp; Accessories</b>					
POSK	Pull-Out Shelf Kit (P/N 111724)				\$689
URK	Pan Rack Kit (P/N 111726)				\$521
STK	1 Stacking Kit (P/N 107166) for direct stacking two 21CET8 Steamers				\$1,899
ES2446	Equipment Stand, two shelf stand for two 21CET8 Steamers or one 21CET8 and one 21CET16 or two 21CET16's. (P/N 1054251)			77 / 35	\$4,566
<b>Gas Model Options &amp; Accessories</b>					
<b>Gas Model Options (Right Hand Door Hinging Not Available)</b>					
SPECIFY	Natural Gas or L.P. Gas/N/C				N/C
VOS115	115 Volts, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
ETC	Electronic Controls with Load Compensating Feature				\$694



21CET8



21CET16



(2)21CET8



21CGA5



UNISTAND34 ES2446

Shown with optional:  
 • Pull-Out Shelf Kit (111724)  
 • Pan Rack Kit (111726)

**For Gas Models, specify altitude if over 2,000 feet (610 meters).  
 For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# STEAMCRAFT® ULTRA & POWER 10

## CONVECTION STEAMERS

**GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.**

### Standard Features -

**SteamCraft® Ultra & Power 10**, Two Compartment Convection Steamer, Capacity for 10 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) with Comp. Doors Hinged Left, Controls Right, 60 Minute Mechanical Timer and 6" Adjustable Legs and Flanged Feet, Steam shut off switch, Two Water Connections.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>10 Pan - Electric</b> (Catalog Sect. II, Page 1)					
24CEA10	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 16 KW	24 / 610	528 / 240	\$36,811
<b>Options</b>					
VOS1	208 or 240 volts, 60 Hz, 3 Phase (must specify one)				N/C
VOS2	440-480 Volts, 60 HZ, 3 Phase				\$798
LWO	Low Wattage Option				\$158
ETC2	Electronic Controls with Load Compensating Feature				\$1,365
DHR2	Right Hand Door Hinging, Controls on Right				\$1,259
<b>10 Pan - Gas</b> (Catalog Sect. II, Page 3)					
24CGA10	SteamCraft® Ultra 10 with Gas-Fired Stainless Steel Atmospheric Steam Generator.	125M BTU	24 / 610	565 / 256	\$34,911
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
DHR2	Right Hand Door Hinging, Controls on Right				\$1,259
ETC2	Electronic Controls with Load Compensating Feature				\$1,365
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
<b>10 Pan - Gas</b> (Catalog Sect. II, Page 5)					
24CGP10	SteamCraft® Power 10 with Gas-Fired 15 PSI Boiler.	240M BTU	24 / 610	830 / 376	\$53,689
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
GPTO10	Gas Power Take Off Valve for operating Kettles (P/N 107082)				\$686
ETC2	Electronic Controls with Load Compensating Feature				\$1,365
<b>10 Pan - Direct Steam</b> (Catalog Sect. II, Page 5)					
24CDP10	Steamcraft® Ultra 10 D, Pressureless Steamer, Direct Steam, 2 compartments, (5)12x20x2 1/2 pans/compart, electro-mechanical 60 min. timers, s/s construction, 6" s/s legs, 20-50 PSI incoming steam pressure, requires CLEAN steam		24 / 610		\$33,887



24CEA10



24CGA10



24CDP10

**For Gas Models, specify altitude if over 2,000 feet (610 meters).  
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# GEMINI™ 6 & 10

## CONVECTION STEAMERS

**GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.**

### Standard Features -

**SteamCraft® Gemini™ 6 & 10**, Two Compartment Convection Steamer, Capacity for 6 or 10 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) with Comp. Doors Hinged Left, Controls Right, 60 Minute Mechanical Timer and 6" Adjustable Legs, Flanged Feet, with independent stainless steel steam generators, gas valves, water level controls and automatic ignition systems, steam shut off switch, two water connections.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>10 Pan - Gas</b> (Catalog Sect. II, Page 9)					
24CGA10.2	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 72M BTU	24 / 610	565 / 256	\$38,497
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
DHR2	Right Hand Door Hinging, Controls on Right				\$1,259
ETC2	Electronic Controls with Load Compensating Feature				\$1,365
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
113717	10 Pan Heat Shield (add)				\$1,718
<b>10 Pan - Gas - SST</b> (Catalog Sect. II, Page 11)					
24CGA10.2ES	SteamCraft® Gemini™ SST 10 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$41,490
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
113717	10 Pan Heat Shield (add)				\$1,718
ETC2	Electronic Controls with Load Compensating Feature				\$1,365
<b>6 Pan - Gas</b> (Catalog Sect. II, Page 13)					
24CGA6.2S	SteamCraft® Gemini™ 6 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$37,118
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
ETC2	Electronic Controls with Load Compensating Feature				\$1,365



24CGA10.2



24CGA10.2ES

**For Gas Models, specify altitude if over 2,000 feet (610 meters).  
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# SIX PAN CLASSIC CONVECTION STEAMERS

## Standard Features -

24" Wide Convection Steamer and combination Steamer/Kettle, Capacity for 6 each 2.5" (65mm) Full Size Table Pans (1/1 GN), 60 Minute Mechanical Timer and 6" Adjustable Legs, Flanged Feet; Splash Guard and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame. Rear gas connection now standard, steam shut off switch, two water connections.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>6 Pan - Electric</b> (Catalog Sect. III, Page 1, 3)					
24CEM24	Convection Steamer with 15 psi Steam Boiler	24 kW	24 / 610	530 / 240	\$45,811
<b>Options</b>					
36KW	36 kW Electric Boiler				\$1,411
48KW	48 kW Electric Boiler				\$2,883
VOS1	Electronic Controls with Load Compensating Feature				N/C
VOS2	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				\$798
EPTO	10 Pan Heat Shield (add)				\$685
<b>6 Pan - Gas</b> (Catalog Sect. III, Page 5, 7, 9)					
24CGM200	Convection Steamer with 15 psi Steam Boiler	200M BTU	24 / 610	610 / 277	\$47,680
36CGM300	Convection Steamer with 15 psi Steam Boiler	300M BTU	36 / 915	755 / 342	\$53,953
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
GPTO	Power Take Off for operating Kettles				\$685
<b>6 Pan - Steam Coil / Direct Steam</b> (Catalog Sect. III, Page 11, 13)					
24CSM	Convection Steamer with Steam Coil Boiler (35 psi required)		24 / 610	635 / 288	\$51,169
<b>Options</b>					
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C



24CCGM200



36CGM300

**Note: Gas Models standard with 2 water connections (WIC2).  
For Gas Models, specify altitude if over 2,000 feet (610 meters).  
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# CONVECTIONPRO® XVI Standard Features ~

## LARGE CAPACITY CONVECTION STEAMERS

36" Wide, Two Compartment Convection Steamers, Capacity for 16 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN), Standard with Compartment Doors Hinged Left, Steam Shut-Off Switch, Controls on the Right, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet, Stainless Steel Base Frame; and Cal Code Secondary Low Water Cutoff. Rear gas connection now standard.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>16 Pan -</b> (Catalog Sect. III, Page 27 & Catalog Sect. IV, Page 5, 7)					
36CGM16300	ConvectionPro® XVII Convection Steamer with Electric Steam Boiler	300M BTU	36 / 915	1080 / 499	\$63,606
36CEM1648	Electric ConvectionPro® XVII Convection Steamer with Electric Steam Boiler	48 KW	36 / 915	1080 / 499	\$52,797
36CDM16	Electric ConvectionPro® XVII Convection Steamer with Direct Steam Boiler		36 / 915	1080 / 499	\$42,619
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
ETC2	Electronic Controls with Load Compensating Feature				\$1,365
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C



**Note: Gas Models standard with 2 water connections (WIC2).  
For Gas Models, specify altitude if over 2,000 feet (610 meters).  
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# LARGE CAPACITY PRESSURE STEAMERS

## Standard Features -

36" Wide, Two or Three Compartment Pressure Steamer, Capacity for 8 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) Per Compartment, Standard with Compartment Doors Hinged Right, Controls on the Left, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet, 5 psi Operating Pressure; and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame (except PDL Models). Rear gas connection now standard.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Electric -</b> (Catalog Sect. IV, Page 13, 15)					
PEM242	2 Compartment Pressure Steamer	24 kW	35.43 / 900	830 / 426	\$49,666
PEM243	3 Compartment Pressure Steamer	24 kW	35.43 / 900	830 / 426	\$51,339
<b>Options</b>					
36KW	36 kW Electric Boiler				\$1,411
48KW	48 kW Electric Boiler				\$2,883
VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
VOS2	440-480 Volts, 60 Hz, 3 Phase				\$798
PTO	Power Take Off for operating Kettles				\$685



PEM242

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Gas -</b> (Catalog Sect. IV, Page 13, 15)					
PGM3002	2 Compartment Pressure Steamer	300M BTU	35.43 / 900	874 / 397	\$54,029
PGM3003	3 Compartment Pressure Steamer	300M BTU	35.43 / 900	1040 / 472	\$64,559
<b>Options</b>					
Specify	Natural or LP Gas (Must specify one)				N/C
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
PTO	Power Take Off for operating Kettles				\$685



PDL3

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Direct Steam</b>					
PDL2	2-Compartment Pressure Steamer, 18" high closed base	Direct Steam	35.43 / 900	510/231	\$29,886
PDL3	3-Compartment Pressure Steamer, 18" high closed base	Direct Steam	35.43 / 900	600/272	\$39,246

**For Gas Models, specify altitude if over 2,000 feet (610 meters).**

**For Additional Steamer Accessories and Special Options see page ST16 & ST17.**



# MODULAR KETTLE BASES

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Electric -</b> (Catalog Sect. V, Page 1, 3, 5, 7)					
24EMK624	Boiler Base with one 6 Gallon Kettle		24 / 610	565 / 256	\$31,991
36EMK624	Boiler Base with two 6 Gallon Kettles	24 kW	36 / 915	610 / 276	\$47,364
<b>Options</b>					
36KW	36 kW Electric Boiler				\$1,411
48KW	48 kW Electric Boiler				\$2,883
VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
VOS2	440-480 Volts, 60 Hz, 3 Phase				\$798
316G1	316 Stainless Steel Liner, 6 Gallon Kettle (each)				\$674



36EMK66

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Gas -</b> (Catalog Sect. V, Page 9, 11, 13, 15, 17)					
24GMK6200	Boiler Base with one 6 Gallon Kettle	200M BTU	24 / 610	565 / 256	\$36,725
36GMK66300	Boiler Base with two 6 Gallon Kettles	300M BTU	36 / 915	630 / 286	\$51,585
36GMK1010300	Boiler Base with two 10 gallon Kettles	300M BTU	36 / 915	630 / 286	\$53,544
<b>Options</b>					
SPECIFY	Natural or LP Gas (must specify one)				N/C
VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
316G1	316 Stainless Steel Liner, 6 Gallon Kettle (each)				\$674

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Direct Steam -</b> (Catalog Sect. V, Page 9, 21, 23, 25, 27)					
24DMK6	Boiler Base with one 6 Gallon Kettle		24 / 610	565 / 256	\$19,522
36DMK66	Boiler Base with two 6 Gallon Kettles		36 / 915	630 / 286	\$32,614
36DMK1010	Boiler Base with two 10 Gallon Kettles		36 / 915	630 / 286	\$36,099
All Modular Base Style Models come standard with Lift-Off Covers, Double Pantry Faucet, Sink and Drain, Splash Guard and Stainless Steel Frame.					
<b>Options</b>					
316G1	316 Stainless Steel Liner, 6 Gallon Kettle (each)				\$674

**For Gas Models, specify altitude if over 2,000 feet (610 meters).**

**For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

**For Additional Kettle Accessories and Special Options see pages KE18-KE20.**

# MODULAR STEAM BOILER BASES

## Standard Features -

24" and 36" Wide Modular Boiler Base, Standard with Automatic Boiler  
Blowdown Solid State Water Level Control, Power Take-Off and, Cal Code  
Secondary Low Water Cutoff and Stainless Steel Frame.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
<b>Gas</b> (Catalog Sect. V, Page 31, 33)					
24GM200	Boiler Base, includes Power Take-Off.	200M BTU	24 / 610	465 / 210	\$24,717
36GM300	Boiler Base, includes Power Take-Off.	300M BTU	36 / 915	520 / 235	\$30,230
<b>• Options</b>					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C

<b>Electric</b> (Catalog Sect. V, Page 29)					
24EM24	Boiler Base, includes Power Take-Off.	24kW	24 / 610	390 / 176	\$20,536
<b>• Options</b>					
• 36kW	36 kW Electric Boiler				\$1,411
• 48kW	48 kW Electric Boiler				\$2,883
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase				\$798

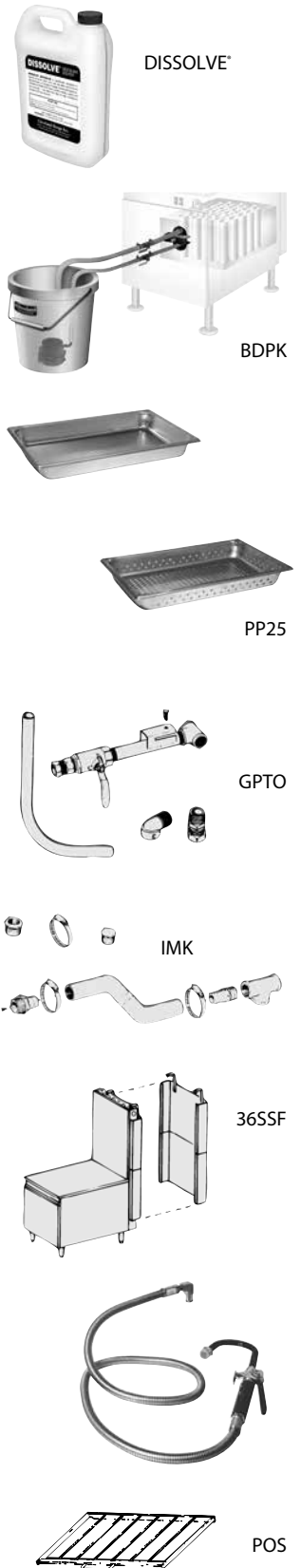
<b>Options &amp; Accessories</b>			
• IMK6	P/N 409351	Kettle Interconnecting Kit, (6')	\$587
• IMK10	P/N 409355	Kettle Interconnecting Kit, (10')	\$811
• IMK15	P/N 409358	Kettle Interconnecting Kit, (15')	\$1,023
• PRV	P/N 22200	Pressure Reducing Valve	\$1,477
• MS	P/N 19020	Moisture Separator Trap	\$902
• TRF	P/N 107040	Step Down Transformer	\$913
• DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers	\$474
• BDPK	P/N 107142	Boiler Descaling Pump Kit	\$1,309
• GPTO (ETPO)		Power Take-Off Kit	\$685

**For Gas Models, specify altitude if over 2,000 feet (610 meters).**

**For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

# CLEVELAND STEAMER ACCESSORIES

Model #	PART #	Description	Price
<b>Steamer Accessories</b>			
DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers with Quart Markings, 6.1 Lbs; 2.8 Kgs	\$474
BDPK	P/N 107142	Boiler Descaling Pump Kit for 15 psi boilers	\$1,309
BDPK1	P/N 1071421	Boiler Descaling Pump Kit for SteamCraft® atmospheric generators	\$1,309
PP25	P/N 16868	2.5" x 12" x 20" Perforated Steam Table Pan	\$385
PP4	P/N 16854	4" x 12" x 20" Perforated Steam Table Pan	\$444
SP25	P/N 16869	2.5" x 12" x 20" Solid Steam Table Pan	\$361
PRV	P/N 22200	Pressure Reducing Valve	\$1,477
QDC60	P/N 1007841	60" Long Gas Quick Disconnect Hose	\$1,171
MS	P/N 19020	Moisture Separator Trap	\$902
TRF	P/N 107040	Step Down Transformer-For Export	\$913
GPTO	P/N 40946	Power Take-Off Kit, Gas Convection Steamers	\$685
EPTO	P/N 40947	Power Take-Off Kit, Electric Convection Steamers	\$685
GPTO10	P/N 107082	Power Take-Off Kit, SteamCraft® Power 10	\$686
IMK6	P/N 409351	Kettle Interconnecting Kit, (6')	\$587
IMK10	P/N 409355	Kettle Interconnecting Kit, (10')	\$811
IMK15	P/N 409358	Kettle Interconnecting Kit, (15')	\$1,023
24SSF	P/N 100755	24" Wide Stainless Steel Insulated Gas Flue Cover	\$1,729
36SSF	P/N 100756	36" Wide Stainless Steel Insulated Gas Flue Cover	\$2,030
SPH1	P/N 104393	Single Phase Field Conversion Kit for Steamcraft® Ultra 3	\$1,380
SMDCK	P/N FK104658	Drain Cooling Kit, Small, for Counter Top Steamers (Not for SteamChef™ Models) Requires 115 Volt Connection	\$409
LGDCCK	P/N 106290	Drain Cooling Kit, Large, for Floor Model steamers (Not for SteamChef™ Models) Requires 115 Volt Connection	\$853
PR		Additional Pan Rack Guides	\$1,322



<b>Heat Shield Accessory Kits</b>		
113716	10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10, 24CEA10, & 24CGP110)	\$1,718
113717	10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10.2)	\$1,718
1114941	3-Pan SteamChef™ Heat Shield (add 4" to Right Side). For electric models only.	\$1,087

# WATER TREATMENT SYSTEMS

2-year Warranty on all Cleveland Steamers on water related components is free of charge with the purchase of Cleveland Water Treatment Systems.\*

\*Water must meet minimum Cleveland water treatment system requirements; see RS3 for limited extended warranty coverage

Model #	Description	Price
<b>WATER TREATMENT FOR COUNTERTOP AND FLOOR MODEL STEAMERS</b>		
QT11-CR	The QT11-CR is a dual-cartridge water treatment system, reduce sediment over 0.5 microns, reduce chlorine. The system includes IsoNet®, patented scale-inhibiting technology. PN# 160-52081) System Includes: - (1) CTOS-QCR Catalytic Carbon Scale Inhibitor Filter (300-05832) - (1) CTO-Q10 sediment activated carbon filtration (300-05828)	\$727

QT11-CR Filter Accessories		
CTO-Q10	Replacement Cartridge #300-05828 for QT11-CR	\$143
CTOS-QCR	Replacement Cartridge #300-05832 for QT11-CR	\$215
1150360	H2O Water Quality Test Kit (180-80181)	\$45

Model #	Description	Price
<b>WATER TREATMENT FOR COUNTERTOP AND FLOOR MODEL STEAMERS - HIGH HARDNESS (+170 PPM)</b>		

QTSX-2PG	The QTSX-2PG is a dual-cartridge water treatment system for High Hardness applications, reduce sediment over 0.5 microns, reduce chlorine. The system includes ScaleX2 Cartridge, (PN# 160-52822) System Includes: - (1) CTO-Q Sediment Cartridge (300-05830) - (1) SCLX2 ScaleX2 cartridge (300-05860)	\$856
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QT11-CR Filter Accessories		
CTO-Q	Replacement Cartridge (300-05830), CTO-Q Sediment carbon	\$143
SCLX2-Q	Replacement Cartridge (300-05860) SCLX2 ScaleX2 Scale Inhibitor	\$272
1150360	H2O Water Quality Test Kit (180-80181)	\$45

Model #	Description	Price
<b>REVERSE OSMOSIS FILTER WITH MINERAL ADDITION FOR COUNTER TOP STEAMERS</b>		

OPS70CR/10	70 Gallon per day Reverse Osmosis Filter with 10 gallon storage tank. PN# 164-01005	\$2,355
OPS175/16	175 Gallon per day Reverse Osmosis Filter with 16 gallon storage tank. (PN# 164-00216)	\$4,195
OPS350/16	350 Gallon per day Reverse Osmosis Filter with 16 gallon storage tank. (PN# 164-14416)	\$6,565
OPS350/50	350 Gallon per day Reverse Osmosis Filter with 50 gallon storage tank. (PN# 164-14450)	\$7,726
BWS1500/50	1,500 Gallon per day Reverse Osmosis Filter with 50 gallon storage tank. (PN# 160-15550)	\$14,194

## REPLACEMENT CARTRIDGES, WATER QUALITY TEST KITS

		Price
1150360	H2O Water Quality Test Kit (180-80181)	\$45
CTO-Q10	Replacement Cartridge #300-05828 for QT1-CR and prefilter for OP70, OP175	\$143
CTOS-QCR	Replacement Cartridge #300-05832 for QT11-CR	\$215
CTO-Q	Replacement Cartridge #300-05830 for QTSX-2PG and prefilter for OP350, BWS1500	\$143
CTO-QCR	Replacement Cartridge #300-05831 for QT1+CR	\$215
CCM-10	CCM-10 Replacement Cartridge (252-20610)	\$84
SCLX2-Q	Replacement Cartridge for QTSX-2PG (300-05860)	\$272
BPA100	BPA100 Booster Pump Assembly (164-85010)	\$1,317
BPA200	BPA200 Booster Pump Assembly (164-85015) for OP175	\$2,999
BPSQT	BPSQT Booster Pump Assembly (164-85020) for OP350	\$2,999
PRV	PRV Pressure Reducing Valve 164-89938	\$1,477
321	AMS-QT15 Membrane (204-52820) for OP175	\$669
AMS-4021XLE	AMS-4021XLE Membrane (204-44021) for BWS1500	\$1,275
164-89912	Dual Oven Manifold (164-89912)	\$209
MA-Q15	MA-Q15 Post-Treatment Filter (300-05855) for OP350	\$162
AMS-QT	AMS-QT Membrane (204-53040)	\$1,024
MA-Q10	AMS-QT-15 Membrane (204-53040) for OP350	\$146
ILMA6.14	Mineral Addition Filter # (252-70260) For OP70	\$78



QT11-CR



QTSX-2PG



OP175/16

# Steam Kettles

## (High Pressure Boiling Pans)



Cleveland Kettles are available in over 60 different models, all steam jacketed to cook quickly and evenly without sticking, burning or scorching. Each model's design is technically advanced and capable of accomplishing your most demanding cooking challenges.

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

KETTLE CAPACITY		PORTIONS: SERVINGS (calculated)					
U.S. Gal.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
0.5	2	51	26	17	13	9	6
3	11	333	167	111	83	37	56
6	23	640	320	213	160	107	80
12	45	1,280	640	427	320	213	160
20	76	2,304	1,152	768	576	384	288
25	95	2,688	1,344	896	672	448	336
30	114	3,328	1,664	1,109	832	555	416
40	151	4,608	2,304	1,536	1,152	768	576
60	227	6,784	3,393	2,261	1,696	1,131	848
80	303	9,088	4,544	3,029	2,272	1,515	1,136
100	379	11,264	5,632	3,755	2,816	1,877	1,408
125	473	14,080	7,040	4,693	3,520	2,347	1,760
150	568	16,896	8,448	5,632	4,224	2,816	2,112
200	757	21,760	10,880	7,253	5,440	3,627	2,720
250	946	27,264	13,632	9,088	6,816	4,544	3,408

### INDEX

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# KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## Cleveland Steam Jacketed Kettles

Set the Standard for Comparison.



Gas Kettles



Electric Kettles



Direct Steam Kettles

Rotateable, domed cover with spring assist for easy cleaning.

Sealed roller bearing pivot for easy tilting and longer life than brass bushings.

50 PSI (3.5 Bar) Steam Jacket Rating for higher temperatures and faster cooking and superior browning.

Hard molded nylon tangent stem will not dent; never a dripping or leaking valve.

High-efficiency power burner (on Gas models), provides efficient heat transfer, making for extremely fast heat-up and recovery with economical gas consumption.

Hardened, adjustable tilt gears for long life and easy tilting.

Water resistant controls and splash-proof design prevent water damage from spillage or cleaning.

Solid State Temperature controls are accurate to within 1°C, and do not wander; perfect for delicate products and tightly controlled simmering.

Additional leg, (4 total) on electric models with 80 gallon+ capacity for greater stability (all gas models come standard with 4 legs).

### GAS KETTLES

Rotateable, domed cover with spring assist for easy cleaning.

Sealed roller bearing pivot for easy tilting and longer life than brass bushings.

50 PSI (3.5 Bar) Steam Jacket Rating for higher temperatures and faster cooking and superior browning.

Hard molded nylon tangent stem will not dent; never a dripping or leaking valve.

Hardened, adjustable tilt gears for long life and easy tilting.

Water resistant controls and splash-proof design prevent water damage from spillage or cleaning.

Solid State Temperature controls are accurate to within 1°C, and do not wander; perfect for delicate products and tightly controlled simmering.

Additional leg, (4 total) on models with 80 gallon+ capacity for greater stability.

### ELECTRIC KETTLES

# KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

### Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

### Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

### Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

### Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

### Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

### Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.

## Our State of the Art Sets Us Apart

### Higher Pressure, Higher Performance

50 PSI (3.5 bar) steam jacket rating lets you cook faster at higher temperatures than most other kettles.



### Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



### Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° C variance, lets you simmer delicate foods with total confidence.



### Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



### Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



### Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



### Reinforced Rolled Rim

Added extra strength mes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



### Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.



# ELECTRIC STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## TABLETOP & LEVER TILT MODELS - TILTING

316 STAINLESS STEEL INTERIOR STANDARD

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Table Top - Tilting</b> € (Catalog Sect. VIII, Page 1/3/5)				
KET3T	3 / 11	2/3 Steam Jacketed Electric Kettle	95 / 43	\$9,547
KET6T	6 / 232/3	Steam Jacketed Electric Kettle	160 / 73	\$11,067
KET12T	12 / 452/3	Steam Jacketed Electric Kettle	180 / 82	\$13,520
KET6TGB	6 / 232/3	Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	170 / 77	\$13,967
KET12TGB	12 / 452/3	Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	190 / 86	\$15,087
TKET3T*	Twin 3 / 11	Two 2/3 Steam Jacketed Electric Kettle (with common console)	135 / 60	\$21,061
TKET6T	Twin 6 / 23	Two 2/3 Steam Jacketed Electric Kettle (with common console)	226 / 103	\$25,313
TKET12T	Twin 12 / 45	Two 2/3 Steam Jacketed Electric Kettle (with common console)	315 / 143	\$31,912

Standard with 208/240 Volt, 60 Hz, 3 Phase (field adjustable for Single Phase) and Safety Marine Lock.

KET3T, TKET3T available in Single Phase only.

\* Note: Not CE approved.

**For Equipment Stands see page KE17.**

## Floor Type - Lever Tilt

€ (Catalog Sect. VIII, Page 7)

KET20T	20 / 80	2/3 Steam Jacketed Electric Kettle	260 / 118	\$21,324
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Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, 6" Adjustable Legs, Rear Flanged Feet.

### • KET20T Available Option

• SLD20		Sliding Drain Drawer		\$1,966
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## Common Options & Accessories

### • KET Options

• E2D		easyDial Control Option		\$1,470
• TCP1		Core Temperature Probe		\$1,340
• HW( ___ )		High Wattage (6 , 12 & 20 gallon kettles only)		N/C
• 316G1		316 Stainless Steel Interior		N/C
• VOK1		380 or 415 Volts, 50 Hz, 3 Phase-For Export (N/A on KET-3-T)		\$919
• VOK2		440/480 Volts, 60 Hz, 3 Phase (N/A on KET-3-T)		\$1,636
• KM1G		Kettle Markings, 1 gallon increments		\$974
• PCE		Protective Control Cover		\$438

### • KET Accessories

• CL3		Lift-Off Cover (3 Gallon)		\$664
• CL6		Lift-Off Cover (6 Gallon)		\$664
• CL12		Lift-Off Cover (12 Gallon)		\$862
• CL20		Lift-off Cover (20 Gallon)		\$911
• DPKT		Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$1,056
• SPKT		Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$817

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.



KET12T



KET12TGB



TKET6T  
Shown with optional  
Lift-Off Covers



KET20T  
(Shown with optional  
Sliding Drain Drawer)

**For Additional Kettle Accessories and Special Options see pages KE18-KE20.**



# ELECTRIC KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## FLOOR MODELS - TILTING & STATIONARY

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Floor Type - Tilting</b> € (Catalog Sect. VIII, Page 9)				
KEL25T	25 / 100	2/3 Steam Jacketed Electric Kettle	290 / 132	\$36,302
KEL40T	40 / 150	2/3 Steam Jacketed Electric Kettle	360 / 163	\$38,814
KEL60T	60 / 225	2/3 Steam Jacketed Electric Kettle	415 / 188	\$44,393
KEL80T	80 / 300	2/3 Steam Jacketed Electric Kettle	470 / 213	\$50,221
KEL100T	100 / 375	2/3 Steam Jacketed Electric Kettle	520 / 235	\$60,995

Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet.

### • KELT Options

• E2D		easyDial Control Option		\$1,470
• TCP1		Core Temperature Probe		\$1,340
• TD2		2" Tangent Draw-Off Valve with Strainer		\$2,028
• TD3		3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)		\$6,234
• 316G1		316 Stainless Steel Interior (25, 40 Gallons) 304 standard		\$674
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350
• VOK1		380 or 415 Volts, 50 Hz, 3 Phase-For Export		\$919
• VOK2		440/480 Volts, 60 Hz, 3 Phase		\$1,636
• HW( ___ )		High Wattage Option		\$2,248
• KM2G		Kettle Markings, 5 gallon increments		\$984
• BV3		3" Butterfly Valve (gas models only, except KGL25T)		\$6,816
• HS001		Heat Deflector Shield		\$1,181

### • Spring Assist Covers

• CHS25	25 Gallon	25 Gallon Spring Assist Cover		\$2,168
• CHS40	40 Gallon	40 Gallon Spring Assist Cover		\$2,640
• CHS60	60 Gallon	60 Gallon Spring Assist Cover		\$2,747
• CHS80	80 Gallon	80 Gallon Spring Assist Cover		\$3,096
• CHS100	100 Gallon	100 Gallon Spring Assist Cover		\$5,472

### Floor Type – Stationary

 € (Catalog Sect. VIII, Page 15)

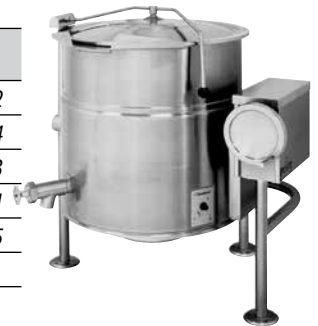
KEL25	25 / 100	2/3 Steam Jacketed Electric Kettle	210 / 95	\$26,017
KEL30	30 / 110	2/3 Steam Jacketed Electric Kettle	230 / 105	\$26,254
KEL40	40 / 150	2/3 Steam Jacketed Electric Kettle	280 / 127	\$26,797
KEL60	60 / 225	2/3 Steam Jacketed Electric Kettle	330 / 150	\$34,572
KEL80	80 / 300	2/3 Steam Jacketed Electric Kettle	385 / 175	\$44,290
KEL100	100 / 375	2/3 Steam Jacketed Electric Kettle	415 / 195	\$50,866

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet.

### • KEL Options

• TD3S		3" Tangent Draw-Off Valve with Strainer (add-on price)		\$2,912
• 316G1		316 Stainless Steel Interior (25, 40 Gallons) 304 standard		\$674
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350
• VOK1		380 or 415 Volts, 50 Hz, 3 Phase-For Export		\$919
• VOK2		440/480 Volts, 60 Hz, 3 Phase		\$1,636
• HW( ___ )		High Wattage		\$2,248
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181

For Additional Kettle Accessories and Special Options see pages KE18-KE20.



KEL40T  
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off



KEL60

# ELECTRIC KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## FLOOR MODELS - TILTING & STATIONARY

# SH SERIES™

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
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### Electric SH Series - Tilting € (Catalog Sect. VIII, Page 17)

KEL40TSH	40 / 150	Full Jacketed Electric Kettle	360 / 163	\$47,274
KEL60TSH	60 / 225	Full Jacketed Electric Kettle	415 / 188	\$56,998

Standard with 35" Rim Height, 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet

#### • KELTSH Options

• CHS40ETSH		40 Gallon Spring-Assisted Cover		\$2,840
• CHS60ETSH		60 Gallon Spring-Assisted Cover		\$2,850
• TD2		2" Tangent Draw-Off Valve with Strainer-for 40 gallon model only		\$2,028
• 316G2		316 Stainless Steel Interior (304 standard)		\$350
• VOK1		380 or 415 Volts, 50 Hz, 3 Phase-For Export		\$919
• VOK2		440/480 Volts, 60 Hz, 3 Phase		\$1,636
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181



KEL40TSH  
Shown with optional  
Spring-Assisted Cover and  
2" Tangent Draw-Off Valve

### Electric SH Series - Stationary € (Catalog Sect. VIII, Page 15)

KEL40SH	40 / 150	Full Jacketed Electric Kettle	280 / 127	\$32,021
KEL60SH	60 / 225	Full Jacketed Electric Kettle	340 / 155	\$42,086

Standard with 34.8" Rim Height, 50 psi Steam Jacket Rating, Fully Steam Jacketed, 208 - 240 Volts, 60 Hz, 3 Phase-Adjustable to Single Phase, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket.

#### • Model KELSH Options

• TD3S		3" Tangent Draw-Off with Drain Strainer (add on price)		\$2,912
• 316G2		316 Stainless Steel Liner		\$350
• KM2G		Kettle Markings, 5 gallon Increments		\$984
• HW( ___ )		High Wattage		\$2,248
• VOK1		380 or 415 Volts, 50 Hz, 3 Phase-For Export (electric models only)		\$919
• VOK2		440/480 Volts, 60 Hz, 3 Phase		\$1,636
• HS001		Heat Deflector Shield		\$1,181



KEL40SH  
Shown with  
optional Double Pantry Faucet



Heat Shield  
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## TABLE TOP MODELS - TILTING

316 STAINLESS STEEL INTERIOR STANDARD

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Table Top - Tilting</b> (Catalog Sect. IX, Page 1)				
KGT6T	6 / 23	2/3 Steam Jacketed Gas Fired Kettle	130 / 59	\$20,492
KGT12T	12 / 45	2/3 Steam Jacketed Gas Fired Kettle	190 / 86	\$24,589
KGT12TGB	12 / 45	2/3 Steam Jacketed Gas Fired Kettle with Gear Box (for tilting Kettle)	215 / 98	\$27,010

Standard with 115 Volts 60 Hz, 1 Phase, Electronic Ignition and Cord & Plug for Controls.  
Specify altitude if over 2,000 feet (610 meters).

• **KGT Options**

• E2D		easyDial Control Option		\$1,470
• TCP1		Core Temperature Probe		\$1,340
• SPECIFY		Natural or LP Gas, must specify one		N/C
• 316G1		316 Stainless Steel Interior		N/C
• VOK1G		220 Volts, 50 Hz, 1 Phase - for export		\$972
• KM1G		Kettle Markings, 1 gallon increments		\$974

• **KGT Accessories**

• CL6		Lift-Off Cover (6 Gallon)		\$664
• CL12		Lift-Off Cover (12 Gallon)		\$862
• DPKT		Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$1,056
• SPKT		Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$817

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

**18" High Support Stand with Drain Drawer** (Catalog Sect.-Page VIII-1/3/5)

ST28	28 x 18" 71 x 46mm	Kettle Stand for Single Kettles	35 / 16	\$3,361
SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28		\$363

Come standard with a Sliding Drain Pan and Splash Screen.  
Allows unit to be hard piped to a floor drain.



KGT12T



KGT12TGB



ST28

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## FLOOR MODELS - - TILTING & STATIONARY

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
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### Floor Type - Tilting $\text{€}^*$ (Catalog Sect. IX, Page 3)

KGL25T	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90M BTU	320 / 144	\$45,549
KGL40T*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle,, 140M BTU	520 / 235	\$48,090
KGL60T*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	560 / 255	\$59,800
KGL80T*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	600 / 270	\$65,927

Standard with 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug.

#### • KGLT Options

• SPECIFY		Natural or LP Gas (gas models only)		N/C
• TD2		2" Tangent Draw-Off Valve with Strainer		\$2,028
• TD3		3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)		\$6,234
• 316G1		316 Stainless Steel Interior (25, 40 Gallons) 304 standard		\$674
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350
• VOK4		220 Volt, 60 Hz, 1 Phase		\$761
• VOK5		220-240 Volt, 50 Hz, 1 Phase-For Export		\$2,342
• KM2G		Kettle Markings, 5 gallon increments		\$984
• BV3		3" Butterfly Valve (gas models only, except KGL25T)		\$6,816
• HS001		Heat Deflector Shield		\$1,181

#### • Spring Assist Covers

• CHS25	25 Gallon	\$2,168	• CHS60	60 Gallon	\$2,747	• CHS100	100 Gallon	\$5,472
• CHS40	40 Gallon	\$2,640	• CHS80	80 Gallon	\$3,096			

### Floor Type - Stationary $\text{€}^*$ (Catalog Sect. IX, Page 7)

KGL25	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90,000 BTU	320 / 144	\$29,303
KGL40*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle, 140,000 BTU	520 / 235	\$32,911
KGL60*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	560 / 255	\$41,038
KGL80*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	600 / 270	\$47,493
KGL100*	100 / 375	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	620 / 280	\$57,525

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug

#### • KGL Options

• SPECIFY		Natural or LP Gas		N/C
• TD3S		3" Tangent Draw-Off Valve with Strainer (add-on price)		\$2,912
• 316G1		316 Stainless Steel Interior (25, 40 Gallons) 304 standard		\$674
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350
• VOK4		220 Volt, 60 Hz, 1 Phase		\$761
• VOK5		220-240 Volt, 50 Hz, 1 Phase-For Export		\$2,342
• BV3A		3" Butterfly Valve (except KGL-25)		\$3,649
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181

### Common Accessories

#### • KGLT & KGL Accessories

• DPKT		Double Pantry Faucet with Swing Spout and Bracket for tilting kettles		\$1,056
• SPKT		Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$817
• DPKS		Double Pantry Faucet with Swing Spout for Stationay Kettles		\$817
• SPKS		Single Pantry Faucet with Swing Spout for Stationay Kettles		\$817

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.



KGL25T  
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off



KGL40T  
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off



KGL25



KGL40



SPKT

DPKT



Heat Shield  
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

# SH SERIES™

## FLOOR MODELS - TILTING & STATIONARY

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Gas SH Series - Tilting €</b> (Catalog Sect. IX, Page 11)				
KGL40TSH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$57,236
KGLTSH Fully Steam Jacketed Kettles come standard with 38" Rim Height, 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug.				
<b>• KGLTSH Options</b>				
• CHS40GTSH		40 Gallon Spring-Assisted Cover		\$2,840
• BV3		3" Butterfly Valve		\$6,816
• 316G2		316 Stainless Steel Liner		\$350
• VOK4		220 Volt, 60 Hz, 1 Phase		\$761
• VOK5		220-240 Volt, 50 Hz, 1 Phase-For Export		\$2,342
• KM2G		Kettle Markings, 5 gallon increments		\$984
• TD2		2" Tangent Draw-Off with Drain Strainer		\$2,028
• HS001		Heat Deflector Shield		\$1,181



KGL40TSH  
Shown with optional  
Spring-Assisted Cover and 2" Tangent  
Draw-Off Valve

<b>Gas SH Series - Stationary €</b> (Catalog Sect. IX, Page 13)				
KGL40SH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$34,022
KGL60SH	60 / 225	Full Jacketed Gas Fired Kettle	560 / 255	\$44,541
Standard with 37.5" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating 190,000 BTU, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket, 115 Volt, 60 Hz, 1 Phase, Electronic Spark Ignition, Cord & Plug.				
<b>• Model KGLSH Options</b>				
• SPECIFY		Natural or LP Gas		N/C
• TD3S		3" Tangent Draw-Off with Drain Strainer (add on price)		\$2,912
• BV3A		3" Butterfly Valve (add on price)		\$3,649
• 316G2		316 Stainless Steel Liner		\$350
• VOK4		220 Volt, 60 Hz, 1 Phase		\$761
• VOK5		220-240 Volt, 50 Hz, 1 Phase-For Export		\$2,342
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181



KGL40SH  
Shown with optional  
Spring-Assisted Cover and 2" Tangent  
Draw-Off Valve



Heat Shield  
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## TABLE TOP MODELS, KETTLES ON STANDS & MODULAR MODELS - TILTING

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Table Top - Tilting</b> €* (Catalog Sect. X, Page 1 / 3)				
KDT1T	0.5 / 2	2/3 Steam Jacketed Direct Steam Oyster Kettle	20 / 9	\$8,923
KDT3T	3 / 11	2/3 Steam Jacketed Direct Steam Kettle	38 / 17	\$7,920
KDT6T	6 / 23	2/3 Steam Jacketed Direct Steam Kettle	40 / 18	\$7,920
KDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Kettle	55 / 25	\$12,638
KDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Kettle	90 / 41	\$16,948

Standard with Right Hand Steam Control Valve and Tilt Handle. Left Hand Valve available - please specify.

### • KDT Accessories

• CL1		Lift-Off Cover (1 Gallon)		\$664
• CL3		Lift-Off Cover (3 Gallon)		\$664
• CL6		Lift-Off Cover (6 Gallon)		\$664
• CL12		Lift-Off Cover (12 Gallon)		\$862
• CL20		Lift-off Cover (20 Gallon)		\$911
• SCK2		Steam Control Kit (Direct Steam Kettles only)		\$1,478

For Equipment Stands see page KE17.



### 18" High Support Stand with Drain Drawer (Catalog Sect. X, Page 7)

SD450K6	17.7 x 18" 450 x 33.5mm	One 6 Gallon Direct Steam Kettle on Stand	40 / 64	\$20,283
SD650K12	25.6 x 18" 650 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	160 / 73	\$23,289
SD760K12	29.9 x 18"   760 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	175 / 79	\$24,305
SD1050K66	41.3 x 18" 1050 x 33.5mm	Two 6 Gallon Direct Steam Kettles on Stand	210 / 95	\$30,818
SD1200K612	47.3 x 18" 1200 x 33.5mm	One 6, One 12 Gallon Direct Steam Kettle on Stand	230 / 104	\$34,796
SD1600K620	63 x 18" 1600 x 33.5mm	One 6, One 20 Gallon Direct Steam Kettle on Stand	290 / 132	\$43,457
SD1600K1212	63 x 18" 1600 x 33.5mm	Two 12 Gallon Direct Steam Kettle on Stand	250 / 114	\$43,457
SD1800K2020	70.9 x 18" 1800 x 33.5mm	Two 20 Gallon Direct Steam Kettle on Stand	340 / 154	\$52,804

Standard with Lift-Off Covers, Double Pantry Faucet, Sliding Drain Pan with Splash Shield and factory installed Steam Control Kit.



SD1200K612

### Modular - Power Tilt € (Catalog Sect. X, Page 15)

KDM25T	25 / 100	2/3 Steam Jacketed Kettle	330 / 150	\$39,246
KDM40T	40 / 150	2/3 Steam Jacketed Kettle	385 / 175	\$43,766
KDM60T	60 / 225	2/3 Steam Jacketed Kettle	430 / 195	\$50,941

Standard with Power Tilt (115v), Spring-Assisted Cover, Steam Control Kit (factory installed), Double Pantry Faucet, Drain Strainer, Swing Drain Funnel, 2" Tangent Draw-Off Valve (1-1/2" Tangent Draw-Off Valve for Model KDM25T)

NOTE: No Draw-off Valve substitutions available.

Standard voltage is 115 Volts, 60 Hz, 1 phase.



KDM40T

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## FLOOR MODELS - TILTING

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Floor Type - Tri-Leg - Tilting</b> € (Catalog Sect. X, Page 9)				
KDL25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$18,642
KDL40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$19,622
KDL60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$23,644

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.

NOTE: • SCK2 Steam control Kit required on all new installations.

<b>Floor Type - Quad-Leg - Tilting</b> € (Catalog Sect. X, Page 11)				
KDL80T	80 / 300	2/3 Jacketed Direct Steam Kettle	415 / 188	\$27,100
KDL100T	100 / 375	2/3 Jacketed Direct Steam Kettle	475 / 216	\$33,499
KDL125T	125 / 475	2/3 Jacketed Direct Steam Kettle	535 / 244	\$40,382
KDL150T	150 / 575	2/3 Jacketed Direct Steam Kettle	595 / 270	\$47,677

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.

NOTE: • SCK2 Steam control Kit required on all new installations.

<b>Floor Type - Pedestal - Tilting</b> € (Catalog Sect. X, Page 13)				
KDP25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$20,793
KDP40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$22,843
KDP60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$27,033

Standard with Steam Control Valve, 50 psi Steam Jacket Rating.

NOTE: • SCK2 Steam Control Kit required on all new installations.

<b>Common Options &amp; Accessories</b>				
<b>• KDLT &amp; KDPT Options</b>				
• TD2		2" Tangent Draw-Off Valve with Strainer		\$2,028
• TD3*		3" Tangent Draw-Off Valve with Strainer (will raise rim height 5 5/8"/143mm)		\$6,234
• BV3		3" Butterfly Valve		\$6,816
• 316G1		316 Stainless Steel Interior (25, 40 Gallons) 304 standard		\$674
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181

\* not available on KDP models

<b>• KDLT &amp; KDPT Accessories</b>				
• SCK2		Steam Control Kit (required for new installations)		\$1,478
• DPKT		Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$1,056
• SPKT		Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles		\$817
• PCK		Pan Carrier		\$1,120
• PRSK		Pre-Rinse Spray Head and Hose (P/N B-0113)		\$2,251

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

<b>• Spring Assist Covers</b>								
• CHS25	25 Gallon	\$2,168	• CHS80	80 Gallon	\$3,096	• CHS125	125 Gallon	\$5,472
• CHS40	40 Gallon	\$2,640	• CHS100	100 Gallon	\$5,472	• CHS150	150 Gallon	\$5,472
• CHS60	60 Gallon	\$2,747						



KDL40T  
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off Valve



KDP40T  
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off Valve



For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## FLOOR MODELS - STATIONARY

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Floor Type - Tri-Leg - Stationary</b> (Catalog Sect. X, Page 17)				
KDL25	25 / 100	2/3 Jacketed Direct Steam Kettle	170 / 77	\$16,411
KDL40	40 / 150	2/3 Jacketed Direct Steam Kettle	230 / 104	\$16,840
KDL60	60 / 225	2/3 Jacketed Direct Steam Kettle	260 / 150	\$20,049
KDL80	80 / 300	2/3 Jacketed Direct Steam Kettle	290 / 130	\$24,330
KDL100	100 / 375	2/3 Jacketed Direct Steam Kettle	360 / 150	\$32,237
KDL125	125 / 475	2/3 Jacketed Direct Steam Kettle	410 / 170	\$41,035
KDL150	150 / 575	2/3 Jacketed Direct Steam Kettle	490 / 196	\$45,551
KDL200	200 / 757	2/3 Jacketed Direct Steam Kettle	560 / 255	\$62,864
KDL250	250 / 974	2/3 Jacketed Direct Steam Kettle	625 / 284	\$68,665

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, Flanged Feet, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.



KDL40



KDL30F

<b>Floor Type - Tri-Leg - Stationary</b> (Catalog Sect. X, Page 19)				
KDL30F	30 / 110	Full Jacketed Direct Steam Kettle	135 / 61	\$28,531
KDL40F	40 / 150	Full Jacketed Direct Steam Kettle	185 / 83	\$29,816
KDL60F	60 / 225	Full Jacketed Direct Steam Kettle	205 / 92	\$35,300
KDL80F	80 / 300	Full Jacketed Direct Steam Kettle	315 / 142	\$42,308
KDL100F	100 / 375	Full Jacketed Direct Steam Kettle	360 / 163	\$61,692
KDL125F	125 / 475	Full Jacketed Direct Steam Kettle	410 / 185	\$74,184
KDL150F	150 / 575	Full Jacketed Direct Steam Kettle	490 / 222	\$85,561

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, Flanged Feet, 50 psi Steam Jacket Rating, 35 psi on 80 Gallon and larger.



KDP40

<b>Floor Type - Pedestal - Stationary</b> (Catalog Sect. X, Page 19)				
KDP40	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$20,815
KDP60	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$24,837
KDP80	80 / 300	Full Jacketed Direct Steam Kettle	290 / 130	\$29,388
KDP100	100 / 375	Full Jacketed Direct Steam Kettle	360 / 150	\$36,178

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.

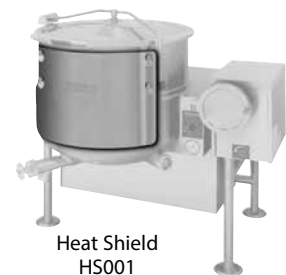
### Common Options & Accessories

#### • KDL, KDLF & KDP Options

• TD3S		3" Tangent Draw-Off Valve with Strainer (add-on price)		\$2,912
• 316G1		316 Stainless Steel Interior (25, 40 Gallons) 304 standard		\$674
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350
• BV3A		3" Butterfly Valve (add-on price)		\$3,649
• SCK1		Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)		\$1,478
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181

#### • KDL, KDLF & KDP Accessories

• DPKS		Double Pantry Faucet and Swing Spout for Stationary Kettles		\$817
• SPKS		Single Pantry Faucet and Swing Spout for Stationary Kettles		\$817
• PRSK		Pre-Rinse Spray Head and Hose (P/N B-0113)		\$2,251



Heat Shield  
HS001



PRSK

DPK

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.




# DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)


**SH SERIES™**

## FLOOR MODELS - TILTING & STATIONARY

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Direct Steam SH Series - Tilting</b>  (Catalog Sect. IX, Page 21)				
KDL40TSH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$27,720
KDL60TSH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$32,913
KDL80TSH*	80 / 300	Full Jacketed Direct Steam Kettle	290 / 255	\$38,500
Standard with 35" Rim Height*, Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.				
<b>• KDLTSH Options</b>				
• CHS40DTSH		40 Gallon Spring-Assisted Cover		\$2,840
• CHS60DTSH		60 Gallon Spring-Assisted Cover		\$2,850
• CHS80DTSH		80 Gallon Spring-Assisted Cover		\$3,096
• TD2		2" Tangent Draw-Off with Drain Strainer		\$2,028
• KM2G		Kettle Markings, 5 gallon increments		\$984
• 316G2		316 Stainless Steel Liner		\$350
• HS001		Heat Deflector Shield		\$1,181
*NOTE: KDL80TSH with TD2 is 1" higher.				

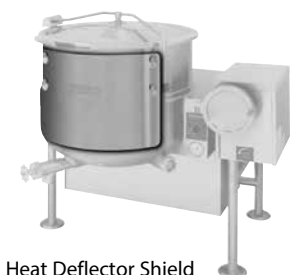


KDL40TSH  
Shown with optional  
Spring-Assisted Cover and 2" Tangent  
Draw-Off Valve

<b>Direct Steam SH Series - Stationary</b>  (Catalog Sect. X, Page 23)				
KDL40SH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$23,801
KDL60SH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$28,036
KDL80SH	80 / 300	Full Jacketed Direct Steam Kettle	290 / 180	\$31,944
Standard with 34.8" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Steam Control Valve, Faucet Bracket.				
<b>• Model KDLSH Options</b>				
• TD3S		3" Tangent Draw-Off with Drain Strainer (add on price)		\$2,912
• BV3A		3" Butterfly Valve (add on price)		\$3,649
• 316G2		316 Stainless Steel Liner		\$350
• SCK1		Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)		\$1,478
• KM2G		Kettle Markings, 5 gallon increments		\$984
• HS001		Heat Deflector Shield		\$1,181



KDL40SH



Heat Deflector Shield  
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# ELECTRIC SWEEP & FOLD™ VERTICAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## FLOOR & TABLE TOP MODELS - TILTING

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
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### Floor Type – Single - Tilting ☼ Catalog Sect.-Page XI-5

MKEL40T	40 / 150	2/3 Steam Jacketed Electric Mixer Kettle	820 / 369	\$124,532
MKEL60T	60 / 225	2/3 Steam Jacketed Electric Mixer Kettle	870 / 391	\$127,288
MKEL80T	80 / 300	2/3 Steam Jacketed Electric Mixer Kettle	1060 / 477	\$136,320
MKEL100T	100 / 375	2/3 Steam Jacketed Electric Mixer Kettle	1250 / 525	\$145,941

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 2" Tangent Draw-Off Valve, High Wattage, Volume Markings (specify gallons or liters).

Standard with Safety Screen and Auto Shut-off.

Specify voltage, phase (available in high wattage only).



MKEL80T

### Floor Type – Twin - Tilting ☼ Catalog Sect.-Page XI-7

TMKEL40T	80 / 300	2/3 Steam Jacketed Twin Mixer Kettle	1600 / 720	\$157,257
TMKEL60T	120 / 450	2/3 Steam Jacketed Twin Mixer Kettle	1670 / 751	\$159,231
TMKEL80T	160 / 600	2/3 Steam Jacketed Twin Mixer Kettle	1840 / 828	\$179,210
TMKEL100T	200 / 750	2/3 Steam Jacketed Twin Mixer Kettle	2150 / 975	\$198,015

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 2" Tangent Draw-Off Valve, High Wattage, Volume Markings (specify gallons or liters).

Standard with Safety Screen and Auto Shut-off.

Specify voltage, phase (available in high wattage only).



TMKEL80T

### Floor Type – Lever Tilt ☼ Catalog Sect.-Page XI-3

MKET20T	20 / 80	2/3 Steam Jacketed Electric Mixer Kettle	340 / 153	\$59,224
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Double Pantry Faucet, Volume Markings (specify Gallons or liters).

Specify voltage, phase (available in high wattage only).



MKET20T

### Table Top – Lever Tilt ☼ Catalog Sect.-Page XI-1

MKET12T	12 / 45	2/3 Steam Jacketed Electric Mixer Kettle	340 / 153	\$42,591
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).

For Equipment Stands, see page KE4.

Specify voltage, phase (available in high wattage only).



MKET12T

### Electrical

Standard 208-240 Volts, 60 Hz, 3 phase.

• VOK1		380 or 415 Volts, 50 Hz, 3 phase		\$919
• VOK2		440-480 Volts, 60 Hz, 3 phase		\$1,636

### Options

• 316G1		316 Stainless Steel Interior (25, 40 Gallons)		N/C
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

# DIRECT STEAM SWEEP & FOLD™ VERTICAL MIXER KETTLES -

## 50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

### FLOOR & TABLE TOP MODELS - TILTING

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Floor Type – Single - Tilting</b> ☺ Catalog Sect.-Page XI-13				
MKDL40T	40 / 150	2/3 Steam Jacketed Direct Steam Mixer Kettle	700 / 315	\$120,193
MKDL60T	60 / 225	2/3 Steam Jacketed Direct Steam Mixer Kettle	740 / 333	\$124,023
MKDL80T	80 / 300	2/3 Steam Jacketed Direct Steam Mixer Kettle	830 / 373	\$127,541
MKDL100T	100 / 375	2/3 Steam Jacketed Direct Steam Mixer Kettle	910 / 409	\$141,360
MKDL125T	125 / 475	2/3 Steam Jacketed Direct Steam Mixer Kettle	1000 / 450	\$142,157
MKDL150T	150 / 575	2/3 Steam Jacketed Direct Steam Mixer Kettle	1100 / 495	\$143,300

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, Steam Control Kit (factory installed), H/C Faucet, 3" Butterfly Valve, Volume Markings (specify gallons or liters), Power Tilt on 150 & 200 gallon models.  
Standard with Safety Screen and Auto Shut-off.

Specify voltage and phase.

<b>Floor Type – Twin - Tilting</b> ☺ Catalog Sect.-Page XI-15				
TMKDL40T	80 / 300	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1360 / 612	\$206,977
TMKDL60T	120 / 450	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1610 / 730	\$205,882
TMKDL80T	160 / 600	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1700 / 771	\$210,670
TMKDL100T	200 / 750	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1800 / 817	\$236,186
TMKDL125T	250 / 950	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1890 / 857	\$243,869
TMKDL150T	300 / 1150	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1990 / 903	\$246,985

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, Steam Control Kit (factory installed), H/C Faucet, 3" Butterfly Valve, Volume Markings (specify gallons or liters), Power Tilt on 150 gallon models.  
Standard with Safety Screen and Auto Shut-off.

Specify voltage and phase.

<b>Floor Type – Lever Tilt</b> Catalog Sect.-Page XI-11				
MKDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Mixer Kettle	410 / 186	\$51,265

Standard with Variable Speed Control, Enclosed Tilt Bridge, Steam Control Kit (factory installed), Double Pantry Faucet, Volume Markings (specify gallons or liters).

Specify voltage and phase.

<b>Table Top – Lever Tilt</b> Catalog Sect.-Page XI-9				
MKDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Mixer Kettle	370 / 168	\$37,331

Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).  
For Equipment Stands, see page KE4.

Specify voltage and phase.

## Electrical

Single and Twin Mixer Kettles (Leg Type) come standard 208-240 Volts, 60 Hz, 3 Phase.  
Floor Lever Type and Table Top Models come standard 120 Volt, 60 Hz, single phase.

<b>Options</b>				
• 316G1		316 Stainless Steel Interior (25, 40 Gallons)		N/C
• 316G2		316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard		\$350

For Additional Kettle Accessories and Special Options see pages KE18-KE20.



MKDT20T



MKDT12T

# GAS FIRED SWEEP & FOLD™ & HORIZONTAL MIXER KETTLES -

## 50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

### FLOOR MODELS - TILTING

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>Floor Type – Sweep &amp; Fold - Tilting</b> € Catalog Sect.-Page XI-21				
MKGL40T	40 / 150	2/3 Steam Jacketed Gas Fired Mixer Kettle	850 / 386	\$139,792
MKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	925 / 420	\$143,239
MKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,000 / 454	\$146,818

Standard with Gas-Fired Vertical Mixer Kettles, Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 3" Diameter Butterfly Valve, 50 psi Steam Jacket Rating, 2/3 Steam Jacketed, Volume Markings (specify gallon or liters) Standard with Safety Screen and Auto Shut-off.



MKGL40T

<b>Floor Type – Horizontal Agitator - Tilting</b> Catalog Sect.-Page XI-25				
HAMKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,050 / 477	\$139,389
HAMKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,160 / 527	\$146,818
HAMKGL100T	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,365 / 620	\$164,190

Standard with 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover, 3HP Motor Drive for mixer arm with variable speed control, 3" dia Butterfly Valve, Kettle Filler with 60" Hose for hot and cold water. Standard with Safety Screen and Auto Shut-off.



HAMKGLT

<b>Floor Type – Horizontal Agitator - Stationary</b> Catalog Sect.-Page XI-23				
HAMKGL60	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	980 / 445	\$118,924
HAMKGL80	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,070 / 486	\$124,922
HAMKGL100	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,150 / 522	\$139,008

Standard with 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover, 3HP Motor Drive for mixer arm with variable speed control, 3" dia Butterfly Valve, Kettle Filler with Swing Spout for hot and cold water. Standard with Safety Screen and Auto Shut-off.



HAMKGL

### Electrical

All gas mixer kettles come standard with 208-240 Volts, 60 Hz, 3 Phase.  
For optional voltage and special applications consult factory.

**For Additional Kettle Accessories and Special Options see pages KE18-KE20.**

# 18" HIGH SUPPORT STANDS

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
<b>18" High Economy Stand</b> (Catalog Sect.-Page VII-11)				
EST28	28 x 18" 71 x 46mm	18" High Open Type Equipment Stand	28 / 13	\$2,220

**For mounting:** one table type kettle: KET-3-T, KET-6-T, KET-12-T, KDT-3-T\*, KDT-6-T\*, KDT-12-T\*, KDT-20-T\*, or one mixer kettle: MKET-12-T, MKDT-12-T, or one skillet: SET-15, SET-10  
Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).  
\*Requires Direct Steam Adaptor Top accessory



EST28

## 18" High Equipments Stands with Drain Drawers

### 28" Wide

(Catalog Sect.-Page VII-11)

ST28	28 x 18" 71 x 46mm	18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	35 / 16	\$3,361
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**For mounting:** one table type kettle (KET-3-T, KET-6-T, KET-12-T, KDT-3-T\*, KDT-6-T\*, KDT-12-T\*, KDT-20-T\*), or one mixer kettle (MKET-12-T, MKDT-12-T), or one skillet (SET-15, SET-10)



ST28

### 42" Wide

(Catalog Sect.-Page VII-13)

ST42	42 x 18" 107 x 46mm	18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	65 / 29	\$5,856
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**For mounting:** two table type kettles (KDT-3-T's\*, KDT-6-T's\*, KET-3-T's), or one twin kettle (TKET-3-T, TKET-6-T)



ST55

### 55" Wide

(Catalog Sect.-Page VII-15)

ST55	55 x 18" 140 x 46mm	18" High Equipment Stand with two Sliding Drain Drawers and two Splash Shields	70 / 32	\$6,303
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**For mounting:** two table type kettles/skillets (KET-3-T, KET-6-T, KET-12-T, KDT-3-T\*, KDT-6-T\*, KDT-12-T\*, KDT-20-T\*, SET-15, SET-10)

ST55T	55 x 18" 140 x 46mm	18" High Equipment Stand with two Slidings Drain Drawers and two Splash Shields	70 / 32	\$6,303
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**For mounting:** one twin kettle (TKET-12-T)

Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).  
The ST28, ST42, ST55 and ST55T Kettle Stands allows unit(s) to be hard piped to a floor drain.

\*Requires Direct Steam Adaptor Top accessory.

## Retractable Splash Guard/Pan Shelf

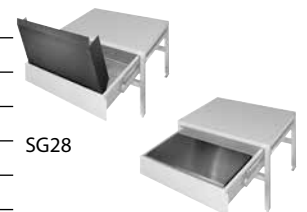
(Catalog Sect.-Page VII-17)

SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (for ST-55 order two SG28's)		\$363
SG42		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST42		\$357

## Direct Steam Adaptor Top

(required for attaching direct steam kettles to EST or ST stands)

AK-3-ST28		for one 3 gallon direct steam kettle on a ST28 stand		\$1,682
AK-6-ST28		for one 6 gallon direct steam kettle on a ST28 stand		\$1,682
AK-12-ST28		for one 12 gallon direct steam kettle on a ST28 stand		\$1,682
AK-20-ST28		for one 20 gallon direct steam kettle on a ST28 stand		\$1,682
AK-3/3-ST42		for two 3 gallon direct steam kettles on a ST42 stand		\$1,682
AK-3/6-ST42		for one 3 gallon and one 6 gallon direct steam kettle on a ST42 stand		\$1,682
AK-6/12-ST42		for one 6 gallon and one 12 gallon direct steam kettle on a ST42 stand		\$1,682
AK-6/6-ST42		for two 6 gallon direct steam kettles on a ST42 stand		\$1,682



SG28

**For Additional Kettle Accessories and Special Options see pages KE18-KE20.**

# STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price	Model	Description	Price
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## Lift-Off Covers

CL1	for 1 gallon kettle	\$664	CL25	for 25 gallon kettle	\$1,335
CL3	for 3 gallon kettle	\$664	CL40	for 40 gallon kettle	\$1,580
CL6	for 6 gallon kettle	\$664	CL60	for 60 gallon kettle	\$1,752
CL10	for 12 gallon kettle	\$690	CL80	for 80 gallon kettle	\$2,009
CL12	for 12 gallon kettle	\$862	CL100	for 100 gallon kettle	\$2,266
CL20	for 20 gallon kettle	\$911			



CL20



LCH6

## Lift-Off Cover Holder

LCH3	for 3 gallon kettle	\$323	LCH12	for 12 gallon kettle	\$323
LCH6	for 6 gallon kettle	\$323	LCH20	for 20 gallon kettle	\$323

## Two-Piece Covers Mixer Kettles

MTP12	for 12 gallon kettle	\$751			
MTP20	for 20 gallon kettle	\$751			



MTP80

Model #	Description	Price
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## Steam Control Kit (required on all new installations)

SCK1	Steam Control Kit - Direct Steam Stationary Kettle	\$1,478
SCK2	Steam Control Kit - Direct Steam Tilting Kettle	\$1,478
SCK3	Steam Control Kit - Direct Steam Stationary Kettle, 200 Gallon and larger	\$1,478

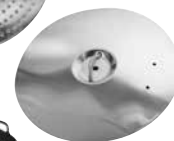
Price includes: Steam Trap, Condensate Strainer, Check Valve

## Drain Strainers & Hooks

DS2	2" Tangent Draw Off Drain Strainer 3/16" Holes	\$547
DS3	3" Tangent Draw Off Drain Strainer 3/16" Hole	\$547
MKDS2/316A	2" Mixer Kettle Drain Strainer 1/4" Holes	\$503
MKDS3/316A	3" Mixer Kettle Drain Strainer 1/4" Holes	\$503
"S"	Add suffix "S" for Solid Drain Cover (Priced same as above)	



DS2



DS2S

## Cooking Baskets

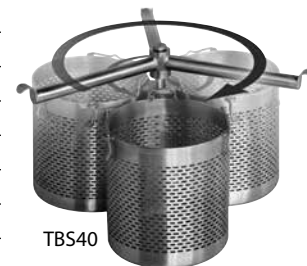
BS3	3 Gallon S/S Cooking Basket	\$1,211
BS6	6 Gallon S/S Cooking Basket	\$1,277
BS12	12 Gallon S/S Cooking Basket	\$1,611



BS6

## Baskets Systems

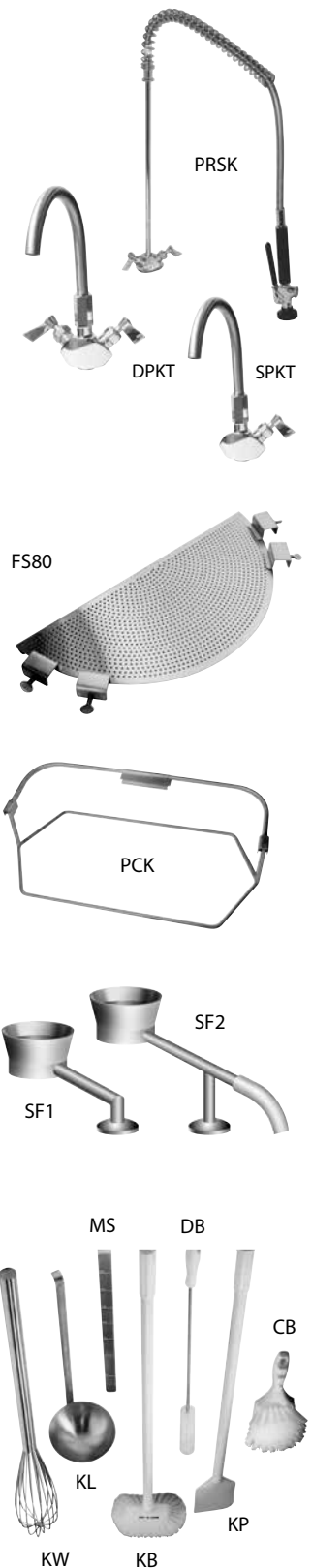
TBS20	for 20 & 25 gallon electric & direct steam kettles (includes three BS3)	\$4,314
TBS40	for 40 gallon electric, direct steam & gas kettles (includes three BS6)	\$4,355
TBS60	for 60 gallon electric, direct steam & gas kettles (includes three BS6)	\$5,341
TBS80	for 80 gallon electric, direct steam & gas kettles (includes three BS6)	\$5,341
TBS100	for 100 gallon electric, direct steam & gas kettles (includes three BS12)	\$5,341
TBS40SH	for 40SH gallon electric, direct steam & gas kettles (includes three BS6)	\$5,341
TBS60SH	for 60SH gallon electric & direct steam kettles (includes three BS6)	\$5,341
TBS60SHGAS	for 60SH gallon gas kettles (includes three BS6)	\$5,341
TBS80SH	for 80SH gallon direct steam kettles (includes three BS6)	\$5,341



TBS40

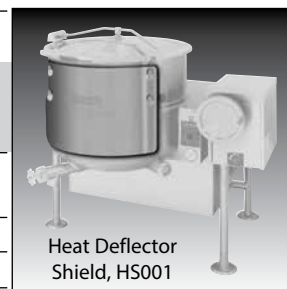
# STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price
<b>Faucets</b>		
DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting kettles	\$1,056
SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$817
DPKS	Double Pantry Faucet with Swing Spout for Stationay Kettles	\$817
SPKS	Single Pantry Faucet with Swing Spout for Stationay Kettles	\$817
SKFK	Single Pantry Kettle Filler with 60" Hose (P/N 105978)	\$1,800
DKFK	Double Pantry Kettle Filler with 60" hose (P/N 105979)	\$2,270
PRSK	Double Pantry Pre-Rinse Spray Hose (P/N B-0113)	\$2,251
FBKT	Faucet Bracket-Tilting Kettles (P/N KE54159)	\$370
NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.		
<b>Food Strainers, Stainless Steel</b>		
FS3	3 Gallon	\$554
FS6	6 Gallon Direct Steam & Electric	\$554
FS6GAS	6 Gallon Gas	\$554
FS12	12 Gallon Direct Steam & Electric	\$554
FS12GAS	12 Gallon Gas	\$554
FS20	20 Gallon	\$554
FS25	25 Gallon	\$554
FS40	40 Gallon	\$1,587
FS60	60 Gallon	\$1,588
FS80	80 Gallon	\$3,964
FS100	100 Gallon	\$3,964
<b>SHORT SERIES KETTLES</b>		
FS40SH	40 Gallon Direct Steam & Electric	\$1,968
FS60SH	60 Gallon Direct Steam & Electric	\$1,968
FS80SH	80 Gallon Direct Steam	\$1,968
FS40SHG	40 Gallon Gas	\$1,968
<b>HORIZONTAL GAS MIXERS</b>		
FS60HA	60 Gallon Gas, HA Mixer	\$1,968
FS80HA	80 Gallon Gas, HA Mixer	\$3,964
FS100HA	100 Gallon Gas, HA Mixer	\$3,964
<b>Miscellaneous</b>		
MS( ___ )	Gallon Measuring Strip (specify gallon size)	\$902
FD	Flow Diverter (for tilting kettles only)	\$1,413
PCK	Pan Carrier (25 Gallon and larger, except KDM25T)	\$1,120
SF1	Swing Drain Funnel for Floor Drain Mounting	\$1,027
SF2	Swing Drain Funnel for Floor Mounting	\$1,026
SF3	Swing Drain Funnel for Floor Mounting	\$1,026
SF4	Swing Drain Funnel for Floor Mounting	\$1,026
<b>Kettle Accessory Kit</b>		
KAK	Kettle Accessory Kit (Consists of all items) (P/N 40880)	\$2,041
KBK	Kettle Brush Kit (consists of CB, KP, KB) (P/N 408802)	\$737
CB	Clean Up Brush, Nylon (P/N 00856)	\$188
KP	Kettle Paddle, Nylon, 36" Handle (P/N 102405)	\$337
KW	Kettle Whip, Stainless Steel (P/N 00961)	\$676
KB	Kettle Brush, Nylon, 36" Handle (P/N 00853)	\$323
DB	Draw-Off Brush, Nylon (P/N 00852)	\$190
KL	Kettle Ladle, 24 oz, Stainless Steel (P/N 00904)	\$544



# STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price
<b>Heat Deflector Shield</b>		
HS001	Heat Deflector Shield (for gas, electric and direct steam floor models only)	\$1,181



## 2" Tangent Draw Off Valve (Catalog Sect. XIII, Page 9) with Drain Hose Assembly

<b>Used to:</b>	<ul style="list-style-type: none"> <li>• Connect Cleveland Range Kettles that have TDD2A Valve to existing center positioned drains.</li> <li>• Connect Cleveland Kettles to remote drain locations</li> </ul>	
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<b>TD2A90</b>	<b>Includes:</b> <ul style="list-style-type: none"> <li>• 2" Tangent Draw-Off Valve with ACME Thread (TD2A)</li> <li>• 90° Stainless Steel Elbow (HEA90)</li> <li>• 8' length of 2" ID Hose (HO8.2) (cut to required length)</li> <li>• Hose Clamp</li> </ul>	\$3,597
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<b>TD2A45</b>	<b>Includes:</b> <ul style="list-style-type: none"> <li>• 2" Tangent Draw-Off Valve with ACME Thread (TD2A)</li> <li>• 45° Stainless Steel Elbow (HEA45)</li> <li>• 8' length of 2" ID Hose (HO8.2) (cut to required length)</li> <li>• Hose Clamp</li> </ul>	\$3,597
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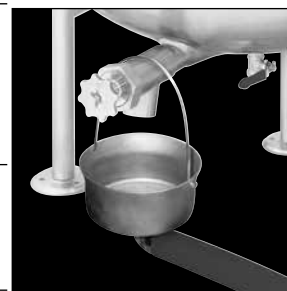


**NOTE:** The TD2A (Tangent Draw-off with Acme Thread) must be configured on kettle at time of purchase. It cannot be replaced, installed, or retro-fitted in the field.

## Drain Cup Assembly (Catalog Sect. XIII, Page 17)

Used to connect Cleveland Range floor model tilting and stationary kettles that have a Tangent Draw-Off Valve to a remote drain location.

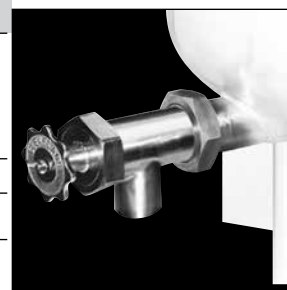
<b>TDDC</b>	<b>Includes:</b> <ul style="list-style-type: none"> <li>• 8' length of 2" ID Hose (HO8.2) (cut to required length)</li> <li>• Stainless Steel Cup Assembly</li> <li>• Hose Clamp</li> </ul>	\$898
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## Removable Tangent Draw-Off Valve

<b>TDF2</b>	<ul style="list-style-type: none"> <li>• 2" diameter removable Tangent Draw-Off Valve</li> <li>• Acme Thread for easy removal/cleaning</li> <li>• Available as substitute on any Cleveland stationary kettle with a Tangent-Draw Off Valve (not available on tilting models)</li> </ul>	\$554
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**Note:** This is an additional add on price to a 2" Tangent Draw-Off Valve



## Water Meter

<b>GMF w/ SNM</b>	Water meter with stand	\$10,016
<b>GMF</b>	Water meter - wall mounted	\$10,016



# Cleveland Braising Pans

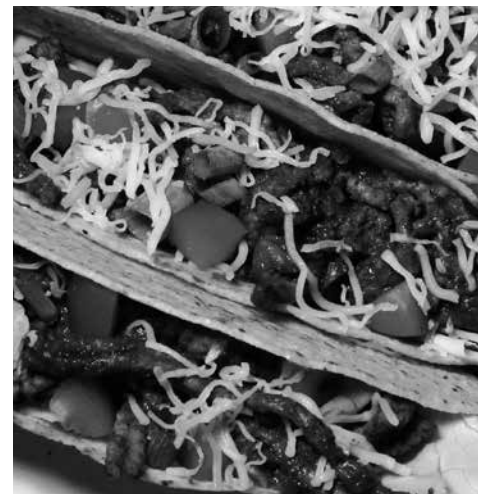


High Productivity,  
Unmatched Performance -  
The Workhorse of the Kitchen

Cleveland Range has taken the best features and design innovation, gained through the years of working with customers and engineering design, to introduce our leading line of Braising Pans. No matter what kind of Braising Pans will work best in today's kitchen, Cleveland Braising Pans have it covered.

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

CAPACITY		BATCH SIZE					
		Portions: Servings (calculated)					
U.S. Gals.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
10	38	1,280	640	426	320	213	160
15	57	1,920	960	640	495	320	240
30	114	3,840	1,920	1,280	960	640	480
40	152	5,120	2,560	1,760	1,280	853	640



## INDEX

Model	Page #
<b>Tilting Braising Pans</b>	
Product Information .....	SK2
Durapan™ Tilting Braising Pans .....	SK3
Powerpan™ Tilting Braising Pans.....	SK4
Tabletop Tilting Braising Pans.....	SK5
Accessories .....	SK6
Special Options .....	SK7

# GAS & ELECTRIC TILTING BRAISING PANS

## Cleveland Braising Pans

Value-Added  
Features Built  
Into Every  
Model.

## PowerPan™ Series

Gallon/Liter Markings.

Vented Spring Assist  
Cover is standard.

Durable 12 gauge, 304  
Stainless Steel pan  
construction.

5/8" /16mm mild steel  
clad bottom plus a 1/16"  
/1.6mm Stainless Steel  
plate prevents warping  
and provides even  
temperature  
distribution.

Bead Blasted cooking  
surface prevents food  
from sticking.

Low 35" rim  
height for easy  
operation and  
cleaning.

10° Cooking  
Feature, tilt unit  
up to 10° without  
the power being  
turned off.

Splash Proof  
Controls and  
construction.

Easy-to-turn  
manual hand tilt,  
optional power tilt  
with manual  
override available.

Supplied with  
Cord & Plug for  
115-volt controls.

Open base design  
for easy cleaning  
and maintenance.

Exclusive Ultra Efficient  
Power Burner (Forced-Air)  
Gas Combustion System with  
Automatic Ignition.

Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.



SET10



SET15



SEL40TR  
Shown with Sliding Drain Pan (SLD)



SGL40T1



SEL40T1

# DURAPAN™

## TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
<b>DuraPan™ Open Base &amp; Modular Base – Electric</b> (Catalog Sect. XII, Page 5)				
SEL30TR	30 / 117	Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)	485 / 220	\$25,656
SEL40TR	40 / 156	Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)	620 / 282	\$28,455
SEM30TR	30 / 117	Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)	490 / 223	\$33,572
SEM40TR	40 / 156	Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)	625 / 284	\$35,789

Standard with Spring-Assisted Cover, Liter and Gallon Markings, Power Tilt, Food Strainer, 208 Volt, 60 Hz, 3 Phase.

### • SELTR & SEMTR Options:

• HTS		Manual Hand Tilt Option (Hydraulic)	N/C
• PT1		Power Tilt with Hand Tilt Override	\$765
• TD2SK**		Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,186
• VOSK1		240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2		380/415 Volts 50, Hz, 3 Phase-For Export	\$913
• VOSK3		440/480, 60 Hz, 3 Phase	\$913
• SPH		Single Phase Option	N/C
• SPK14*		Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$987
• DPK14*		Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,056
• SLD		Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$2,017
• SGSLDTR		Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$336
• CPPCBTR		Protective Control Cover	\$649

\*Mounts on right side of unit, add 4.5" to width.

\*\*Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

### DuraPan™ Open Base & Modular Base – Gas € (Catalog Sect. XII, Page 7)

SGL30TR	30 / 117	Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)	498 / 227	\$31,889
SGL40TR	40 / 156	Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)	622 / 318	\$34,501
SGM30TR	30 / 117	Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)	500 / 227	\$40,451
SGM40TR	40 / 156	Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)	635 / 288	\$41,898

Standard with Spring-Assisted Cover, Liter and Gallon Markings, Electronic Spark Ignition, Power Tilt, Food Strainer, 115 Volts, 60 Hz, 1 Phase.

### • SELTR Options

• PT1		Power Tilt with Hand Tilt Override	\$765
• TD2SK**		Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,186
• VOSK4		220/240 Volts, 50 Hz, 1 Phase-For Export	\$913
• SPK14*		Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$987
• DPK14*		Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,056
• SLD		Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$2,017
• SGSLDTR		Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$336
• CPPCBTR		Protective Control Cover	\$649

\*Mounts on right side of unit, add 4.5" to width.

\*\*Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

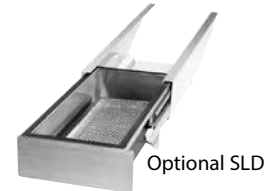
**Specify type of gas (Natural or LP), also altitude if over 2000 feet.**



SEL40TR  
Shown with Sliding Drain  
Pan (SLD)



SEM40TR



Optional SLD



Optional SGSLDTR



TD2SK



DPK

SPK

**For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.**

# POWER PAN™

## TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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### Power Pan™ Open Base – Electric € (Catalog Sect. XII, Page 9)

SEL30T1	30/117	Tilting Braising Pan (with standard Manual Tilt)	390/178	\$26,235
SEL40T1	40/156	Tilting Braising Pan (with standard Manual Tilt)	645/187	\$28,596

Standard with Spring Assist Cover with Vent, Liter and Gallon Markings, Easy Manual Hand Tilt, Food Strainer, 208 volt, 60 Hz, 3 phase (Field convertible to single phase), Flanged Feet, Bead Blasted Cooking Surface, 10° Tilt Cooking Feature, 35" Rim Height.

#### • SELT1 Options

• E2D		easyDial Control Option		\$1,470
• TCP1		Core Temperature Probe		\$1,340
• TD2SK**		Front mounted 2" Tangent Draw-Off Valve (left side only)		\$1,186
• PT2		Power Tilt with Hand Tilt Override		\$765
• VOSK1		240 Volts, 60 Hz, 3 Phase		N/C
• VOSK2		380/415 Volts, 50 Hz, 3 Phase-For Export		\$913
• VOSK3		440/480 Volts, 60 Hz, 3 Phase		\$913
• HWS		High Wattage Option (16 KW - 30 gal, 24 KW - 40 gal)		\$597
• SPK13*		Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket		\$987
• DPK13*		Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket		\$1,056
• CST1		Casters Set, 2 locking, 2 swivel, P/N 0308787		\$1,139

\*Mounts on right side of unit, add 4.5" to width.

\*\* Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

### Power Pan™ Open Base – Gas € (Catalog Sect. XII, Page 11)

SGL30T1	30 /117	Tilting Braising Pan (with standard Manual Tilt)	520/237	\$33,908
SGL40T1	40 / 156	Tilting Braising Pan (with standard Manual Tilt)	610/277	\$36,512

Standard with Spring Assist Cover with Vent, Liter and Gallon Markings, Easy Manual Hand Tilt, Food Strainer, 115 Volts, 60 Hz., 1 Phase, Natural Gas, Flanged Feet, Bead Blasted Cooking Surface, 10° Tilt Cooking Feature, 35" Rim Height.

#### • SGLT1 Options:

• E2D		easyDial Control Option		\$1,470
• TCP1		Core Temperature Probe		\$1,340
• TD2SK**		Front mounted 2" Tangent Draw-Off Valve (left side only)		\$1,186
• PT2		Power Tilt with Hand Tilt Override		\$765
• VOSK4		220/240 Volts, 50 Hz, 1 Phase-For Export		\$913
• SPK13*		Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket		\$987
• DPK13*		Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket		\$1,056
• CST1		Casters Set, 2 locking, 2 swivel, P/N 0308787		\$1,139

\* Mounts on right side of unit, add 4.5" to width.

\*\* Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

TD2A45 and TD2A90 only available on SGL40T1 models.

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Specify type of gas (Natural or LP), also altitude if over 2000 feet.

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.



SEL40T1 Heavy Duty  
"PowerPan™" Series  
(shown with standard Manual Tilt)



SGL40T1 Heavy Duty  
"PowerPan™" Series  
(shown with standard Manual Tilt)



TD2SK




DPK



SPK

# TABLE TOP TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
<b>Table Top - Electric</b>  * (Catalog Sect. XII, Page 1/3)				
SET15*	15/68	Table Top Tilting Braising Pan	201/73	\$17,555
SET10	10/42	Table Top Tilting Braising Pan	200/91	\$19,955
Standard with Lift-Off Cover, 208 Volt, 60 Hz, 3 Phase, Right Hand Tilt Handle, Marine Lock (SET15 only).				
<b>• SET Options</b>				
• SPK16		Single Pantry Faucet with Swing Spout and Bracket for SET15		\$987
• DPK16		Double Pantry Faucet with Swing Spout and Bracket for SET15		\$1,056
• SPK15		Single Pantry Faucet with Swing Spout and Bracket for SET10		\$987
• DPK15		Double Pantry Faucet with Swing Spout and Bracket for SET10		\$1,056
• LTKS		4" Stainless Steel Legs		\$841
• VOSK1		240 Volts, 60 Hz, 3 Phase		N/C
• VOSK2		220/240/380/415 Volts, 50 Hz, 3 Phase-For Export - Dual Voltage		\$913
• VOSK3		440/480 Volts, 60 Hz, 3 Phase (not available for SET-10)		\$913
• SPH		Single Phase Option		N/C
• ST28		18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	35 / 16	\$3,361
• ST55		Equipment Stand for two SET10's or two SET15's (comes with Sliding Drain Drawer)		\$6,303
• SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (For ST55 order two SG28's)		\$363
• BSSET15		Pasta Basket for SET15 Skillets		\$1,687
NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.				

Specify voltage and phase.



SET15



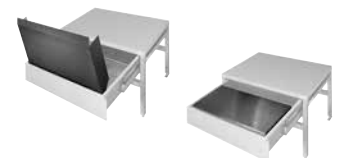
BSSET15



SET10



ST55

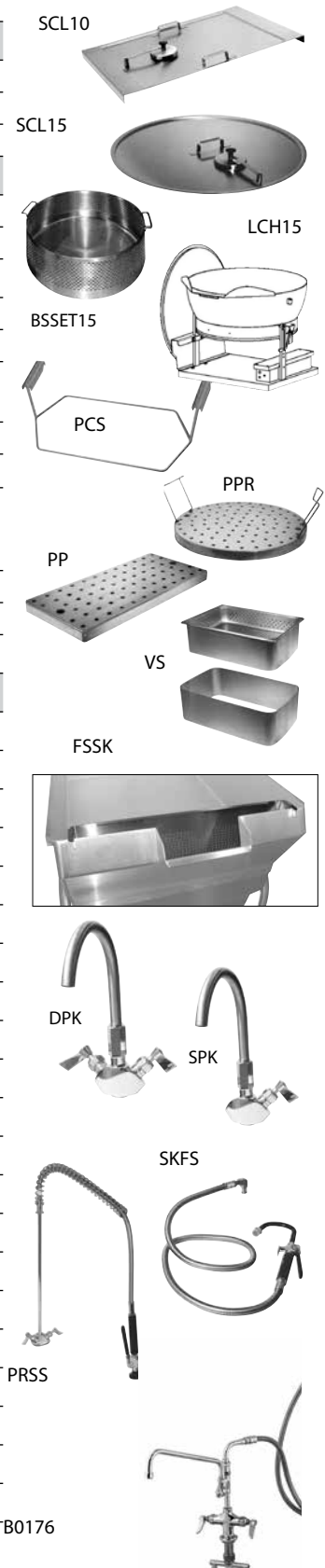


SG28

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

# TILTING BRAISING PANS ACCESSORIES

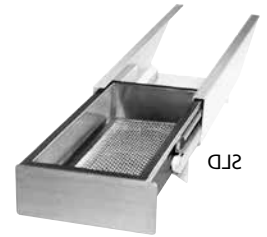
Model #	Description	Price
<b>Lift-Off Covers</b>		
SCL10	for Model SET10 (comes standard with Model SET10)	\$1,275
SCL15	for Model SET15 (comes standard with Model SET15)	\$958
LCHS15	Lift-Off Cover Holder for SET15 Skillets	\$306
<b>Miscellaneous Cooking Accessories</b>		
<b>Pasta Basket</b>		
BSSET15	Pasta Basket for SET15 Skillets	\$1,687
<b>Pan Carrier</b>		
PCS	for Floor Model Braising Pans (T1 Series P/N 2499999) (R Series P/N 2240099)	\$1,113
<b>Poaching Pans</b>		
PP	model SET10 holds 1 pan, 30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans (P/N SK2242000)	\$1,093 (each)
PPR	for model SET15 only	\$1,322
<b>Vegetable Steamer (including 4", full size, Perforated Pan)</b>		
VS	Table Top models hold 1 pan (30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans)	\$1,166 (each)
<b>Food Strainers</b>		
FSSK	for 30 and 40 Gallon Braising Pans (P/N KE603840) (comes standard on floor model Braising Pans)	\$565
FS15S	for 15 Gallon Braising Pans (for model SET15 only)	\$576
<b>Faucets</b>		
<b>Pantry Faucets</b>		
SPK13*	Single Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$987
DPK13*	Double Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$1,056
SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$987
DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,056
SPK16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$987
DPK16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$1,056
SPK15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$987
DPK15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$1,056
B0176	T&S model B0176 double pantry faucet with spout and PRS spray hose combination	\$2,420
* Mounts on right side of unit, add 4.5" to width.		
<b>Braising Pan Fillers (requires Faucet Bracket)</b>		
SKFS	Single Pantry Braising Pan Filler with 60" hose (P/N 105978)	\$1,791
DKFS	Double Pantry Braising Pan Filler with 60" hose (P/N 105979)	\$2,320
<b>H/C Pre-Rinse Spray Head with Hose (requires Faucet Bracket)</b>		
PRSS	Pre-rinse Spray Hose (P/N B-0113)	\$2,320
<b>Faucet Brackets</b>		
FBSL1	Faucet Bracket for SET15 (P/N 2302200)	\$370
FBSL2	Faucet Bracket for SET10 (P/N 2308800)	\$370
FBSTR	Faucet Bracket for R Series Floor Model Braising Pans	\$370
FBST1	Faucet Bracket for T1 Series Floor Model Braising Pans	\$370



NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

# TILTING BRAISING PANS SPECIAL OPTIONS

Model #	Description	Price
<b>Sliding Drain Drawer</b> (for open base R Series Braising Pans only)		
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$2,017
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$336



SLD



SGSLDTR

## 2" Drain Pan Assembly Catalog Sect. XIII, Page 11

Used to connect Cleveland Range floor model Braising Pans to a remote drain location.

The 6" or 12" deep solid stainless steel drain pan easily mounts inside a Cleveland Pan Carrier (PCS).

DRAINPAN6	<b>Includes:</b> <ul style="list-style-type: none"> <li>• 6" x 12" x 20" Stainless Steel Solid Pan with Elbow</li> <li>• 8' length of 2" ID Hose (H08.2) (cut to required length)</li> <li>• Hose Clamp</li> </ul>	\$737
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**NOTE:** Pan Carrier (PCS) sold separately.



DRAINPAN6

# Cleveland Correctional Packages



<b>Model</b>	<b>Page #</b>
Steamer Options:	
For Classic Series Convection Steamers 24", 36" and 42" wide models ..	CP2
For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models .....	CP2
Tilting Braising Pans Options:	
For Floor Model Tilting Skillets .....	CP2
Steam jacketed kettle Options:	
For Gas, Electric and Direct Steam models .....	CP3



**Ready to Serve  
a Long Sentence**





# CORRECTIONAL PACKAGES - STEAMER OPTIONS

## For Classic Series Convection Steamers:

24", 36" and 42" wide models.

Model #	Description	List Price
CP-LCBD	Tamper Proof Lockable Cabinet Base Door for 24" 36" and 42" wide Convection Steamers, and Boiler Bases. * Locks provided by others.	
CP-PR	Non-Removable-Tamper proof pan racks for interior cooking compartment for all floor model steamers.	
CP-EXT	Tamper Proof exterior compartment and cabinet base sheeting using Tamper Proof Spanner Drilled Head Screws for all floor model steamers.	
CP-SCRD	Set of Screwdrivers: For tamper proof screws.	
CP-COVER	Tamper Proof Hasp-Type* Hinged Cover for controls.	
CP-CCX	* For 24" and 36" & 42" Convection Steamers only. * Locks provided by others.	
<b>TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes all of the above options).</b>		<b>\$2,154</b>



CP-LCBD



CP-COVER

## For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models:

Model #	Description	List Price
CP-SC10	Tamper Proof exterior with Tamper Proof Spanner Drilled Head Screws for all SteamCraft® 10 models.	
CP-SCRD	Set of Screwdrivers: For tamper proof screws.	
CP-PR	Non-Removable Tamper proof pan racks for interior cooking compartment for all floor model steamers	
CP-PORT	Tamper Proof Hasp-Type Hinged Cover for descaling port. * Locks provided by others.	
CP-COVER	Tamper Proof Hasp-Type Hinged Cover for controls and power switch. * Locks provided by others.	
CP-SCG	<b>TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes of the above options).</b>	<b>\$1,997</b>

# CORRECTIONAL PACKAGES - TILTING BRAISING PANS OPTIONS

## For Floor Model Tilting Skillets:

Model #	Description	List Price
CP-SCB	Tamper Proof exterior side and rear panels with Spanner Drilled Head Screws, R-Series Skillets	
CP-SCRD	Set of three Spanner Drilled Head Screwdrivers.	
CP-PCB-T1	Protective Control Cover, T-1 Series Skillets * Locks provided by others.	
CP-PCB-TR	Protective Control Cover, TR Series Skillets	
CP-TDM	Tangent Draw-Off Valve Modification.	
CP-SK	Correctional Package, includes CP-SCB, CP-SCRD, CP-PCB-T1 (TR)	
CP-SKTD	Correctional Package includes Tangent Draw off protection package CP-TDM, plus CP-SCB, CP-SCRD, CP-PCB-T1 (TR)	<b>\$1,932</b>

# CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

For Gas, Electric and Direct Steam models.

Model #	Description	Price
CP-CHS	<i>Tamper Resistant Spring Assist Cover: Tamper proof screws used to prevent hinge removal. Anti rotational bracket welded to cover to prevent removal and rotation. Price does not include the cover. * Locks provided by others</i>	
CP-HASP	<i>Hasp style Lockable Spring Assist Cover. * Locks provided by others</i>	
CP-RB	<i>Heavy Duty Reinforced Rim Bar: 1/2" X 1" stainless steel bar continuously welded around the rim.</i>	
CP-TDPB	<i>Tangent Draw-Off Valve Protection: Bar type Stainless steel bar welded to kettle. Prevents operator from standing on valve.</i>	
CP-TDM	<i>Tangent Draw-Off Valve Modification: Selected valve will be modified by having the valve handle fastened to stem with tamper proof screws.</i>	
CP-TD-STRAP	<i>Cable attached to TD valve stem.</i>	
CP-FBKT	<i>Tamper Proof Faucet Bracket: Non removable, reinforced faucet bracket. Standard on stationary models.</i>	
CP-SCR	<i>Tamper Proof Screws: Standard screws replaced by tamper proof screws for fastening all removable covers and panels.</i>	
CP-SCRD	<i>Set of Screwdrivers: For tamper proof screws</i>	
SG	<i>Switch Guard: 3/16" dia. Stainless steel rod bolted over controls to prevent damage from impacts. Gas and electric models only.</i>	
SGCP-PCB	<i>Protective Box for Controls: Completely covers controls. Gas and electric models only. * Locks Provided by others.</i>	
CP-PG	<i>Pressure Gauge Guard: 1/4" x 1/2" stainless steel bar bolted over gauge to prevent damage from impacts. Gas and electric models only.</i>	
SGP	<i>Sight glass guard</i>	
CP-CHS	<i>Tamper proof spring hinge assembly with spanner drilled screws used to prevent removal, tamper resistant cover with welded brackets to prevent dome cover rotation &amp; removal, CP HASP Hasp Style Lock (Lock by others) (price does not include cover), CPSCR tamper proof spring assembly and TD valve</i>	
CP-RB	<i>Heavy duty reinforced rim bar 1/2" x 1" stainless steel bar continuously welded to top &amp; bottom</i>	\$2,337
CP-STATKT	<i>Complete correctional package for stationary kettles, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-TDPB Bar type tangent protection, CP TDM tamper proof TD valve, CT-TD STRAP for TD valve, CP-SCR tamper proof exterior screws and CP-SCRD set of screw drivers, SG - Bar Type Switch Guard for controls, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard. (Locks by others).</i>	\$3,012
CP-TILTCTD	<i>Complete correctional package Tilting Kettles WITH Tangent Draw-off option, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-TDPB Bar type tangent protection, CP TDM tamper proof TD valve, CT-TD STRAP, CP-SCR tamper proof exterior screws and CP-SCRD screw drivers, SG - bar type switch guard for controls, CP-FBKT tamper proof faucet bracket, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard. (Locks by others).</i>	\$3,175
CP-TILTCT	<i>Complete correctional package Tilting Kettles with NO Tangent Draw-OFF, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-SCR tamper proof exterior screws and CP-SCRD set of screw drivers, SG - bar type switch guard for controls, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard, CP-FBKT tamper proof faucet bracket (Locks by others).</i>	\$2,396



CP-CHS



CP-HASP



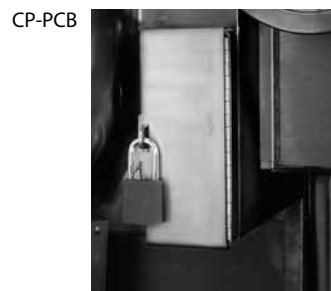
CP-RB



CP-TDPB



SG



CP-PCB



SGP

# Cleveland Reference Section



## INDEX

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STEAMERS / KETTLES / BRAISING PANS / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: [www.ClevelandRange.com](http://www.ClevelandRange.com) / Email: [Steam@ClevelandRange.com](mailto:Steam@ClevelandRange.com)



# Cleveland STATEMENT OF POLICIES

## STATEMENT OF POLICY

Cleveland Steam Cooking Equipment is intended for Commercial use only by professionally trained personnel.

Cleveland Steam Cooking Equipment is built to comply with applicable standards of manufacturers. Included among these approval agencies are: U.L., N.S.F., A.S.M.E./Ntl. Bd., C.S.A., A.G.A., C.G.A., E.T.L., C.E., and others. Many local codes exist, and it is the responsibility of the Owner and Installer to comply with these codes.

Constant product improvement makes it necessary for new or improved models to be suited for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

Cleveland Steam Boilers (Steam Generators) and Kettles are National Board registered and carry the approved stampings and listing of the American Society of Mechanical Engineers (A.S.M.E.).

Cleveland Steam Cooking Equipment, when properly installed according to instructions, complies with the intent of the O.S.H.A. Act.

## SALES POLICIES

All orders are subject to acceptance at Cleveland Range's Home Office.

All quotations are subject to acceptance within 60 days unless otherwise noted at the time of quotation.

All shipments must be made within 90 days from date of quotation or may be subject to increase in price, unless price is protected in writing by the Factory.

All damaged shipments should be inspected immediately upon receipt and, any damage should be reported to carrier. All claims must be filed by consignee with carrier, not by or with Cleveland Range, LLC.

Payment Terms: Net 30 days only.

## RETURN POLICY

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is *non-returnable*.
5. Applicable freight charges and recrating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.

## ORDERING INFORMATION

All orders must have the Dealer's name and address; shipping address; and installation location, including name, address and phone number before the order can be processed.

All orders should indicate model number, electrical characteristics, type of gas, altitude (if installation is over 2000 feet) and, when required, the incoming steam pressure.

Approved drawings, when required, and firm shipping date must be received before equipment can be scheduled for production.

Specify left or right door hinging for cooking compartments on Convection and SteamCraft<sup>™</sup> Steamers.

## FREIGHT CLASSIFICATION

All Cleveland Products have a freight classification of 85.

Braising Pans have a freight classification of 100 if shipped third party.

## LIMITED WARRANTY

CLEVELAND RANGE products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever comes first.

CLEVELAND RANGE agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CONVOTHERM BY CLEVELAND OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED SERVICE (FAS) AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTING LOOSE FITTINGS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. CLEVELAND RANGE will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. CLEVELAND equipment is built to comply with applicable standards for manufacturers, including UL, AGA, NSF, ASNE/Ntl. Bd, CSA, CGA, ETL and others.

PRESSURE BOILER AND STEAM GENERATOR MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

## WATER QUALITY RECOMMENDATIONS

### WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	50 – 250 ppm	SiO <sub>4</sub> (sulfate)	max 150 ppm
HARDNESS	50 – 200 ppm (3-12 gpg)	NH <sub>2</sub> Cl (mono-chloramine)	max 0.1 ppm
PH VALUE	7.0 – 8.5	Total Alkalinity	50 – 100 ppm
CHLORIDE	max 50 ppm	Water Pressure	35 – 80 PSI
FREE CHLORIDE	max 0.1 ppm	Water Temperature	max 104° F

# LIMITED WARRANTY - CONTINUED

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Cleveland Range for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CLEVELAND RANGE'S liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CLEVELAND RANGE BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

## PRESSURE BOILER - STEAM GENERATOR WARRANTY

All Pressure boilers and steam generators will receive an additional 4 year prorated limited parts warranty after one year from effective warranty date. The user shall pay a prorated share of the selling price based on number of months in service. Prorated Coverage: 1 Year 100% - 2 Year 80% (100% with purchase of filter) - 3 Year 60% - 4 Year 40% - 5 year 20%

## PERFORMANCE START UP & DEMONSTRATION

Performance Start up by Factory Authorized Servicer included at customer request after equipment is installed to ensure equipment is installed properly and performing as designed. Included in the startup is a Free Water Quality Check. (Contact Cleveland sales representative for details).

## TWO YEAR WARRANTY K-12 SCHOOL WARRANTY

For K-12 Schools, extended two year limited warranty at no additional charge, not to exceed 24 months from date of installation. 3rd Year Water Filter Warranty included, see details below.

## 3-YEAR STEAMER DOOR WARRANTY, DOOR GASKETS AND ADJUSTMENTS

3 year limited parts warranty on 3, 5, 6 compartment steamer doors (Gaskets covered under 1-year limited warranty). Non part replacement adjustments on steamers, kettles and tilt skillets (lose wires, clamps, leaks) covered under 1-year limited warranty.

## EXTENDED WATER FILTER WARRANTY

When purchasing a steamer and Cleveland specified water filter from Cleveland Ranged at the same time, a second year limited extended warranty on will be included at no charge, must include a completed Performance Start-Up and water quality check. Must maintain equipment and filter replacements.

# LIMITED EXTENDED WARRANTY

## LIMITED EXTENDED WARRANTY

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period demonstration, or 18 months from date of shipment, whichever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded).

- Performance Start up required for extended warranty coverage.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

Prices for Extended Warranty are net prices

- 10% off net prices when purchased with Welbilt Kitchencare Installation
- 20% off net prices when purchased with Welbilt Kitchen Preventative Maintenance (PM) Program
- 30% off net prices when purchased with Welbilt Kitchencare Installation and PM Program

PRODUCT	PART NUMBER	ITEM DESCRIPTION	NET PRICE
SteamCub	EW SteamCub	+1YR Warranty SteamCub	\$292.95
SteamChef	EW Steamchef	+1YR Warranty Steamchef	\$576.45
SteamCraft 3	EW SCraft 3.1	+1YR Warranty Steamcraft31	\$460.95
SteamCraft 5	EW SCraft 5.1	+1YR Warranty Steamcraft51	\$912.45
SteamCraft 10	EW Steam 10	+1YR Warranty Steam10 Pan	\$985.95
ALL KETTLES	EW Kettle	+1YR Warranty Kettle	\$576.45
ALL TILT SKILLETS	EW Skillet	+1YR Warranty Skillet	\$523.95

Welbilt reserves the right to change warranties without notice

# Cleveland PIPE CAPACITIES & VOLUME MEASURES

## Recommended Pipe Capacity

The figures to the right are based on 100 feet of clean iron pipe, allowing 10% pressure drop. The presence of valves, elbows, etc. was not considered in calculating the values shown. If the length of pipe is less than 100 ft., the pressure drop will be proportionately less than 10%.

If the rate of flow shown for a given pressure and pipe size is increased, the pressure drop will be greater. If the rate of flow is decreased, the pressure drop will be less. The pressure drop to use depends on the particular circumstance.

Maximum Flow Rate of Dry Steam in Pounds Per Hour						
Standard Pipe Sizes						
Supply Pressure	1/2"	3/4"	1"	1-1/4"	1-1/2"	2"
5	20	40	70	140	210	380
10	30	60	110	220	320	600
15	40	80	150	290	430	
20	50	100	180	360	530	
25	60	120	220	430		
30	70	140	250	500		
35	80	160	290	570		
50	100	210	380	760		

KETTLE CAPACITY			PORTIONED SERVINGS (calculated)					
SPECIFIED SIZE		BATCH SIZE	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
U.S. Gal.	Liters	U.S. Gal.						
0.5	2	0.4	51	26	17	13	9	6
3	11	2.6	333	167	111	83	37	56
6	23	5	640	320	213	160	107	80
12	45	10	1,280	640	426	320	213	160
20	76	18	2,304	1,152	768	576	384	288
25	95	21	2,688	1,344	896	672	448	336
30	114	26	3,328	1,664	1,109	832	555	416
40	151	36	4,608	2,304	1,536	1,152	768	576
60	227	53	6,784	3,393	2,261	1,696	1,131	848
80	303	71	9,088	4,544	3,029	2,272	1,515	1,136
100	379	88	11,264	5,632	3,755	2,816	1,877	1,408
125	473	110	14,080	7,040	4,693	3,520	2,347	1,760
150	568	132	16,896	8,448	5,632	4,224	2,816	2,112
200	757	170	21,760	10,880	7,253	5,440	3,627	2,720
250	946	213	27,264	13,632	9,088	6,816	4,544	3,408

## Kettle Volume Measures

The Volume Measure Chart to the right identifies liquid output of Batch Sizes to Portioned Servings calculations.

### NOTE:

The BATCH SIZE is smaller than the SPECIFIED SIZE because you will not fill the kettle to the rim (SPECIFIED SIZE) during actual usage.

PAN CAPACITY	BATCH SIZE Portioned Servings (calculated)					
	U.S. Gals./ Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.
10/38	1,280	640	426	320	213	160
15/57	1,920	960	640	495	320	240
30/114	3,840	1,920	1,280	960	640	480
40/152	5,120	2,560	1,760	1,280	853	640

## Braising Pan Batch Size Volume Measures

This Liquid Volume Measure chart identifies Batch Size to Portioned Servings calculations.

# Cleveland STEAM GENERATOR APPLICATION CHART

Steam Generator Data	①	②		③		ConvectionPro® XVI or SteamPro® XVI	
	KETTLES ONLY	CONVECTION STEAMERS		PRESSURE STEAMERS		Including Kettle(s)	Without Kettle
	Maximum Total Capacity	Including Kettles(s)	Without Kettle	Including Kettle(s)	Without Kettle	Including Kettle(s)	Without Kettle
<b>Gas</b>							
Input 200K BTU/hr., Output per hr. 3.6 Bo.hp 125 lbs. Steam/hr.	70 Gal. *	2 Compt. +40 Gal. *	4 Compt.	2 Compt. +55 Gal. *	4 Compt.	N/A	N/A
Input 250K BTU/hr., Output per hr. 4.4 Bo.hp 150 lbs. Steam/hr.	85 Gal. *	2 Compt. +50 Gal. *	5 Compt.	2 Compt. +70 Gal. *	5 Compt.	N/A	N/A
Input 300K BTU/hr., Output per hr. 5.2 Bo.hp 180 lbs. Steam/hr.	100 Gal. *	2 Compt. +70 Gal. **	6 Compt.	2 Compt. +85 Gal. *	6 Compt.	2 Compt. No kettles	2 Compt.
<b>Electric</b>							
Input per hr. 24 KW, Output per hr. 2.0 Bo.hp 70 lbs. Steam/hr.	40 Gal. *	N/A	N/A	2 Compt. +20 Gal. *	2 Compt.	N/A	N/A
Input per hr. 36 KW, Output per hr. 3.5 Bo.hp 120 lbs. Steam/hr.	70 Gal. *	2 Compt. +35 Gal. *	4 Compt.	2 Compt. +50 Gal. *	4 Compt.	N/A	N/A
Input per hr. 48 KW, Output per hr. 4.3 Bo.hp 150 lbs. Steam/hr.	85 Gal. *	2 Compt. +50 Gal. *	5 Compt.	2 Compt. +70 Gal. *	5 Compt.	2 Compt. No kettles	2 Compt.
<b>Steam Coil</b>							
30 psi supply	Connect kettles directly to building steam	Connect kettles directly to building steam	None	Connect kettles directly to building steam	2 Compt.	N/A	N/A
35 psi supply			2 Compt.		N/A	N/A	
40 psi supply			2 Compt.		Connect kettles directly to building steam	2 Compt.	
45 psi supply			2 Compt.			3 Compt.	2 Compt.
50 psi supply			2 Compt.			3 Compt.	2 Compt.
<b>SteamCraft® Power 10</b>							
Input 240,000 BTU, 180 lbs. Steam/hr.	100 Gal. *	2 Compt. +40 Gal.	6 Compt.	N/A	N/A	N/A	N/A

\*In these units, all equipment should not be turned on simultaneously. Operation must be sequential. As an example, with a multiple kettle combination or a steam kettle combination, if more than one piece of equipment must be used at the same time, heat one kettle first. Then, when the steam pressure returns, another kettle or steamer compartment may be started, and so on.

\*\* Not applicable for kettles when using 36 CGM16300.

① KETTLE(S), CALCULATED FOR MEDIUM SPEED COOKING. ② PRESSURE STEAMERS, CALCULATED WITH STEAM FLOW RATE REQUIRED DURING COOKING.

③ **SteamPro® XVI**, CALCULATED WITH STEAM FLOW RATE REQUIRED IN CONVECTION MODE.

# Cleveland STEAM REQUIREMENT DATA

Use the following charts to determine the steam flow rate requirements for any combination of Cleveland Kettles or any combination of Cleveland Kettles and/or Steamers.

Steam Flow Rate Requirements for Cleveland Kettles; lbs. per hour with 10-15 psig steam at the kettle.				
Capacity		Fast Cooking	Medium Speed Cooking	Stock Kettle
Gallon*	Liter			
5	17	11	9	6
10	42	22	18	11
25	95	55	44	28
40	151	88	70	44
60	227	132	105	66
80	300	176	140	88

\*U.S. Gallons

The use of higher steam pressures (20-50 psig) will reduce heat-up time by 5 to 20%.

*Example:* Select a gas-fired steam generator, which will supply steam to a steam jacketed kettle and a Convection Steamer. First, determine the total steam flow requirement as illustrated below:

Combination	Steam flow required – lbs. per hour
(1) 60 Gallon kettle (medium speed cooking)	105
(1) Convection Steamer (total for 2 compartments)	60

TOTAL 165

Then run down the list of gas steam generator sizes until you find one rated at 165 lbs. per hour or more. In this example the selection would be a 300,000 BTU gas-fired steam generator. If, instead of a self contained steam generator, this particular steamer combination was operated with steam from a direct connection to the building's steam mains, the steam flow requirements would be the same, plus 33% more. Therefore, there should be 220 lbs. per hour of steam available just for these two cookers. (*It is good practice to recommend 33% more steam flow to compensate for steam condensation in the supply piping.*)

Steam Flow Rate Requirements of Cleveland Steamers; lbs. per hour.		
Cleveland Model (Series)	Rate required at start up per compartment	Rate req'd during cooking per compartment
Convection Steamers	30	30
Pressure Steamers	30	15
<b>ConvectionPro® XVI</b>	75	75
<b>SteamPro® XVI</b>		
(Pressure Mode)	75	38
(Convection Mode)	75	75
<b>SteamCraft® 10</b>	45	45

Steam Flow Rating of Cleveland Steam Generators		
Gas Input BTU per hour	Steam Output lbs. per hour	Steam Generator
200,000	125	3.6 BHP
300,000	180	5.2 BHP
Electric KW Input		
24	70	2.0 BHP
36	120	3.5 BHP
48	150	4.4 BHP
SteamCraft® Power 10		
Gas Input BTU per hour	Steam Output lbs. per hour	Steam Generator
240,000	180	5.2 BHP

Cleveland Kettles - Steam Flow Rate Requirements										
Kettle Capacity Gallons*	Liters	Kettle Dia	8-10	240°F	15	250°F	25	267°F	40	287°F
			Steam lbs/hr	Steam HP/hr	Steam lbs/hr	Steam HP/hr	Steam lbs/hr	Steam HP/hr	Steam lbs/hr	Steam HP/hr
5	17	12"	9	0.26	11	0.32	12.8	0.37	15.9	0.46
10	42	16"	18	0.52	21.9	0.64	25.7	0.75	32.1	0.93
20	95	21"	35	1	43.9	1.27	51.4	1.49	64.1	1.86
30	114	24"	55	1.59	65.9	1.91	77.1	2.24	96.2	2.79
40	151	26"	70	2	85.9	2.49	102.8	2.98	123.5	3.72
60	227	30"	105	3.1	131.7	3.82	154.2	4.47	192.4	5.58
80	300	33"	145	4.2	175.6	5.09	205.7	5.96	256.6	7.44
100	379	36"	175	5.1	219.5	6.36	257.1	7.45	320.7	9.3
125	473	40"	220	6.4	274	7.95	321.3	9.31	400.8	11.6
150	568	40"	250	7.25	329	9.54	385.6	11.1	481	13.9

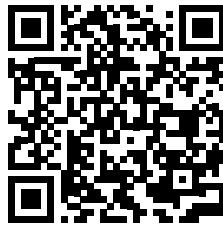
### Sample Steam Flow Requirements Calculation

24CGP10 - operates at 9 psi, Requirements lbs. per hour	90
KDM40T, Requirements lbs. per hour	70
Total steam lbs. per hour required	160
From chart, 240,000 Btu boiler produces lbs. per hour	180
Net difference lbs. per hour	+ 20

### Useful Boiler Definitions

One BHP (boiler horse power)	= 34.5 pounds of steam per hour (from and at 212°F)
One BHP	= 33,472 BTU per hour
One Pound of Steam (from and at 212°F)	= 970 BTU per hour

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