

Suggested List Price Standard Equipment and Accessories

Effective: January 1, 2015





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

January 1, 2015

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Cleveland

SUGGESTED STEAMER SELECTOR GUIDELINES*

Primary Secondary School Population Volume Cooking		College Population 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 8,000 - 11,000 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 Volume Cooking		Prison Population 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		
1,200 Plus	Convection Pro	8,000 - 11,000 Inmates	(2) Gemini™ 10
		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 15 psi Boiler	Optimum performance - ideal for all applications, can operate direct steam kettles and steamers	
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 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

SteamChef™, Gas & Electric, 3 & 6 Pan



22CET3.1



22CGT6.1

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™, Gas, 6 & 10 Pan



24CGA10.2ES

Gemini™

(Heavy Load #3 Red Skin Potatoes)

	24CGA10.2ES	24CGA6.2SES
Cooking Time (min)	25.8	23.64
Preheat Energy (btu/kw) h	16,860	15,587
Idle Energy Rate (btu/kw) h	3,711	3,709
Potato Production (lbs/h)	187	122
Cooking Efficiency %	44.74	39.29
Water Consumption (gal/h)	16.24	13.03
Condensate Temperature (°F)G	116.7	109.6
Energy Consumption (Btu//kW) h	127.9	99.6
Cooking Energy Rate (Btu//kW) h	47,683	37,657

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™

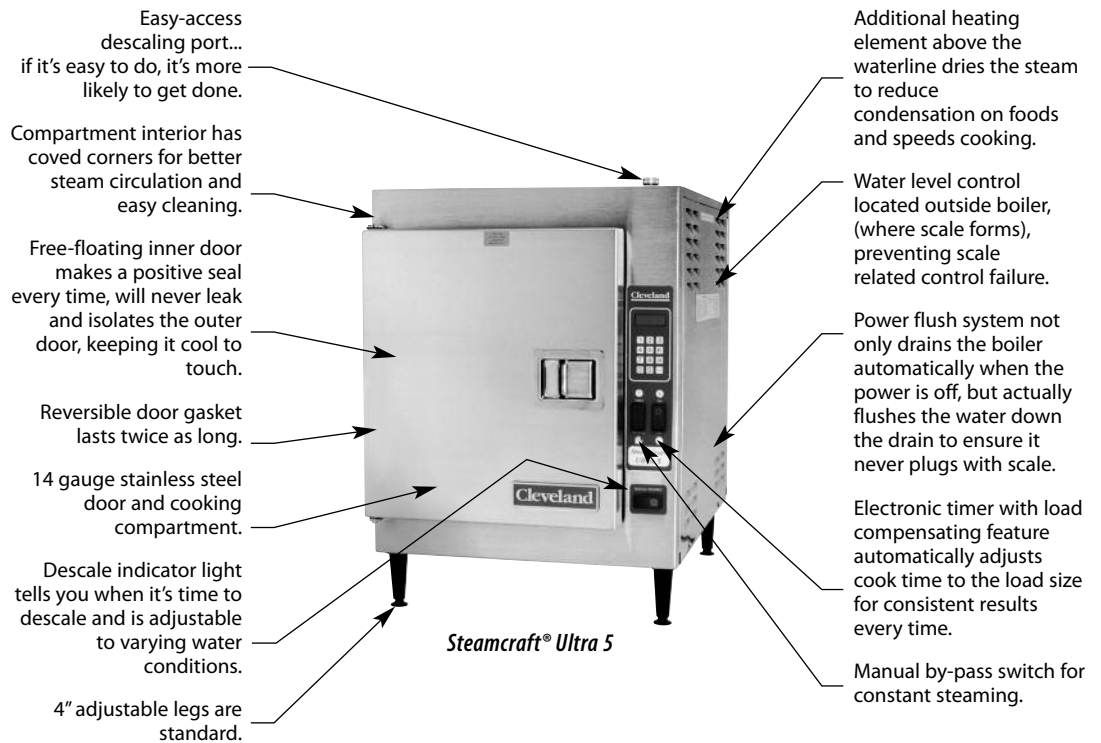
CONVECTION STEAMERS

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".



- 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 deliming port located on the outside, top of the unit
- Generator Cleaning Light for each compartment warns the operator to delime generator
- 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 and 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

STEAMCUB PLUS™ BOILERLESS STEAMER & HOLDING CABINET

STEAMCUB™ BOILERLESS STEAMER ONLY



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. Lbs. / kgs.	Price
5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 1)					
1SCEMCS	<i>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.</i>	12 kW	21.63 / 549	260 / 118	\$12,320 (Freight Class 85)

1SCE



5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 3)					
1SCE	<i>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.</i>	12 kW	21.63 / 549	260 / 118	\$13,770 (Freight Class 85)

1SCEMCS



Two Stacked 5 Pans - Electric - Connectionless (Catalog Sect. I, Page 5)					
(2) 1SCEMCS	<i>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.</i>	12 kW (per unit)	21.63 / 549	600 / 272	\$27,830 (Freight Class 85)

(2) 1SCEMCS



Equipment Stands (Catalog Sect. B, Page 19)					
ES2469	<i>Stacking Equipment Stand (P/N 1095981)</i>			77 / 35	\$3,460
UNISTAND34	<i>Stainless Steel Equipment Stand (Part # 111721)</i>		34 / 864 (H)	85 / 39	\$2,070
UNISTAND34 Accessories					
	• TCK Top Cover Kit (P/N 111728)				\$370
	• POSK, Pull-Out Shelf Kit (P/N 111724)				\$540
	• URK, Pan Rack Kit (P/N 111726)				\$410
	• SteamCub™ Stand Mounting Kit (P/N 109194)				N/C

ES2469



Options & Accessories

• Available Options

• SPH	<i>Single Phase Option</i>	N/C
• VOS2	<i>440-480 Volts, 60 HZ, 3 Phase</i>	\$660
• DHR	<i>Right Hand Door Hinging, Controls on Left</i>	\$540

• Available Accessories

• NHT60	<i>5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999)</i>	\$200
• SPW	<i>Single Point Water Connection (P/N 111009)</i>	\$190



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. Lbs. / kgs.	Price
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Electric - Table Top (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)	\$11,690
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)	\$15,470



22CET3.1



22CET6.1

Stacking Combinations

(2) 22CET33.1	Two Stacked SteamChef™ 3's with one stacking stand model UNISTAND25, includes the CHEFSTACKIT Direct Stacking Kit, mounting spacer and common drain and water manifold (installation required).				\$25,430
(2) 22CET63.1	One SteamChef™ 3 stacked on one SteamChef™ 6 with one stacking stand model ES26304066E, includes common drain and water manifold (installation required).				\$30,470
(2) 22CET66.1	Two Stacked SteamChef™ 6's with one stacking stand model ES26304066E, includes common drain and water manifold (installation required).				\$33,670

• SteamChef™ 3 & 6 Options (per compartment)		22CET3.1	22CET6.1	
• VOS2	440-480 Volts, 60 HZ, 3 Phase			\$660
• DHR	Right Hand Door Hinging, Controls on Left			\$540
• SPH	Single Phase Option			N/C
• SteamChef™ 3 & 6 Available Accessories				
• NHT60	5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999)			\$200
• SPW	Single Point Water Connection (P/N 111009)			\$190
111494	3-Pan SteamChef™ Heat Shield (add 4" to Right Side)			\$780
1114941	Stacked SteamChef™ 3 Heat Shield Kit (add 4" to Right Side)			\$1,340



(2) 22CET3.1

(2) 22CET6.1

Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34	Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CET3.1 or one 22CET6.1	34 / 864 (H)	85 / 39	\$2,070
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- UNISTAND34 Accessories
- POSK Pull-Out Shelf Kit (P/N 111724) \$540
- URK Pan Rack Kit (P/N 111726) \$410

Stacking Stands (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	\$2,070
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- UNISTAND25 Options & Accessories
- POSK Pull-Out Shelf Kit (P/N 111724) \$540
- URK Pan Rack Kit (P/N 111726) \$410
- CHEFSTACK3 Stacking kit for SteamChef™ 3 (stand not included) (P/N 111771) \$760
- 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	\$2,950
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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. Lbs. / kgs.	Price
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Gas - Table Top (Catalog Sect. I, Page 9, 11)

22CGT3.1*	<i>SteamChef™ 3, Boiler Free, Table Top, Gas Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN).</i>	32M BTU	21.63 / 549	255 / 116 (Freight Class 85)	\$14,160
22CGT6.1*	<i>SteamChef™ 6, Boiler Free, Table Top, Gas Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN).</i>	32M BTU	21.63 / 549	355 / 161 (Freight Class 85)	\$18,300

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

Stacking Combinations

(2) 22CGT3.1	<i>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.</i>				\$31,970
(2) 22CGT6.1	<i>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.</i>				\$35,870
(2) 22CGT6.1	<i>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.</i>				\$38,650

• SteamChef™ 3 & 6 Options (per compartment)

• ETC	<i>Electronic Controls with Load Compensating Feature</i>	\$570
• LPCK	<i>Natural to LP Gas Conversion Kit, PN 114768</i>	\$260

Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34.1	<i>Stainless Steel Equipment Stand (Part # 111721) for mounting one 22CGT3.1 or one 22CGT6.1, includes Stacking Kit (Part # 111895)</i>	34 / 864 (H)	85 / 39	\$2,070
	• UNISTAND34 Accessories			
	• POSK, Pull-Out Shelf Kit (P/N 111724)			\$540
	• URK, Pan Rack Kit (P/N 111726)			\$410

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

ES26304466G	<i>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.</i>	44" / 1118 (H)	100 / 44	\$2,950
ES26304033G	<i>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.</i>	44" / 1118 (H)	100 / 44	\$2,950

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

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



22CGT3.1



22CGT6.1



(2) 22CGT6.1



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



ES26304466E

STEAMCRAFT® ULTRA

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.

**TABLE TOP CONVECTION
STEAMERS**

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
3 Pan - Electric - Table Top (Catalog Sect. I, Page 13)					
21CET8	Steamcraft® Ultra 3	8 kW	21 / 533	210 / 50	\$10,470



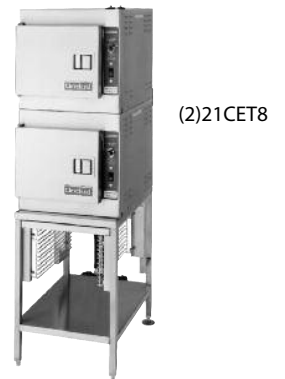
21CET8

5 Pan - Electric - Table Top (Catalog Sect. I, Page 15)					
21CET16	Steamcraft® Ultra 5	16 kW	21 / 533	248 / 58	\$15,670



21CET16

Two Stacked 3 Pans - Electric - Table Top (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	\$27,450



(2)21CET8

5 Pan - Gas - Table Top (Catalog Sect. IV, Page 7)					
21CGA5	Steamcraft® Ultra 5	70M BTU	21 / 533	275 / 125	\$19,750



21CGA5

Equipment Stands (Catalog Sect. IV, Page 23, 25)					
UNISTAND34	Stainless Steel Equipment Stand (Part # 111721)		34 / 864 (H)	85 / 39	\$2,070
UNISTAND25	Stainless Steel Equipment Stand (Part # 111721)		25" / 635 (H)	75 / 34	\$2,070
UNISTAND Options & Accessories					
	• POSK, Pull-Out Shelf Kit (P/N 111724)				\$540
	• URK, Pan Rack Kit (P/N 111726)				\$410
	• STK1 Stacking Kit (P/N 107166) for direct stacking two 21CET8 Steamers				\$2,260
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	\$3,590
• VOS4G	220/240 Volts, 50 Hz, 1 Phase - For Export				\$660



UNISTAND34

ES2446

Options & Accessories

• Electric Model Options					
• VOS1	208 or 240 volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase				\$660
• SPH*	Single Phase Option (available for 21CET8 only)				N/C
• DHR	Right Hand Door Hinging, Controls on Left				\$540
• ETC	Electronic Controls with Load Compensating Feature				\$570
• SCS	Steam Shut-Off Switch				\$540
• Gas Model Options (Right Hand Door Hinging Not Available)					
• SPECIFY	Natural Gas or L.P. Gas				N/C
• VOS115	115 Volts, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• ETC	Electronic Controls with Load Compensating Feature				\$570
• SCS	Steam Shut-Off Switch				\$540

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

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

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

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.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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10 Pan - Electric (Catalog Sect. II, Page 1)

24CEA10	<i>SteamCraft® Gemini™ 10 Pressureless Steamer.</i>	<i>Twin 16 KW</i>	<i>24 / 610</i>	<i>528 / 240</i>	<i>\$32,280</i>
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Options

• VOS1	<i>208 or 240 Volts, 60 Hz, 3 Phase (must specify one)</i>				<i>N/C</i>
• VOS2	<i>440-480 Volts, 60 Hz, 3 Phase</i>				<i>\$660</i>
• DHR2	<i>Right Hand Door hinging, Controls on Right</i>				<i>\$1,030</i>
• SCS2	<i>Steam Shut-Off Switch</i>				<i>\$1,030</i>

10 Pan - Gas (Catalog Sect. II, Page 3)

24CGA10	<i>SteamCraft® Ultra 10 with Gas-Fired Stainless Steel Atmospheric Steam Generator.</i>	<i>125M BTU</i>	<i>24 / 610</i>	<i>565 / 256</i>	<i>\$30,610</i>
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Options

• SPECIFY	<i>Natural or LP Gas (must specify one)</i>				<i>N/C</i>
• VOS115	<i>115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.</i>				<i>N/C</i>
• DHR2	<i>Right Hand Door hinging, Controls on Right</i>				<i>\$1,030</i>
• ETC2	<i>Electronic Controls with Load Compensating Feature</i>				<i>\$1,120</i>
• SCS2	<i>Steam Shut-Off Switch</i>				<i>\$1,030</i>

10 Pan - Gas (Catalog Sect. II, Page 5)

24CGP10	<i>SteamCraft® Power 10 with Gas-Fired 15 PSI Boiler.</i>	<i>240M BTU</i>	<i>24 / 610</i>	<i>830 / 376</i>	<i>\$42,970</i>
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Options

• SPECIFY	<i>Natural or LP Gas (must specify one)</i>				<i>N/C</i>
• VOS115	<i>115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.</i>				<i>N/C</i>
• DHR2	<i>Right Hand Door hinging, Controls on Right</i>				<i>\$1,030</i>
• ETC2	<i>Electronic Controls with Load Compensating Feature</i>				<i>\$1,120</i>
• SCS2	<i>Steam Shut-Off Switch</i>				<i>\$1,030</i>
• GPT010	<i>Gas Power Take Off Valve for operating Kettles (P/N 107082)</i>				<i>\$550</i>

10 Pan - Direct Steam (Catalog Sect. II, Page 7)

24CDP10	<i>SteamCraft® Ultra 10 D, Direct Steam (20-50 psi clean steam required).</i>	<i>24 / 610</i>	<i>469 / 213</i>		<i>\$30,320</i>
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Options

• VOS115	<i>115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.</i>				<i>N/C</i>
• ETC2	<i>Electronic Controls with Load Compensating Feature</i>				<i>\$1,120</i>
• DHR2	<i>Right Hand Door hinging, Controls on Right</i>				<i>\$1,030</i>
• SCS2	<i>Steam Shut-Off Switch</i>				<i>\$1,030</i>



24CEA10



24CGA10



24CGP10, 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 and stainless steel frame.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
10 Pan - Gas (Catalog Sect. II, Page 9)					
24CGA10.2	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 72M BTU	24 / 610	565 / 256	\$33,100
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• DHR2	Right Hand Door hinging, Controls on Right				\$1,030
• SCS2	Steam Shut-Off Switch				STANDARD
• ETC2	Electronic Controls with Load Compensating Feature				\$1,120
• 113296	10 Pan Heat Shield (add)				\$1,240



24CGA10.2

10 Pan - Gas - SST (Catalog Sect. II, Page 11)					
24CGA10.2ES	SteamCraft® Gemini™ SST 10 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$35,330
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• DHR2	Right Hand Door hinging, Controls on Right				\$1,030
• SCS2	Steam Shut-Off Switch				STANDARD
• 113296	10 Pan Heat Shield (add)				\$1,240



24CGA10.2ES

6 Pan - Gas (Catalog Sect. II, Page 13)					
24CGA6.2S	SteamCraft® Gemini™ 6 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$30,700
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• SCS2	Steam Shut-Off Switch				STANDARD
• DHR2	Right Hand Door hinging, Controls on Right				\$1,030
• ETC2	Electronic Controls with Load Compensating Feature				\$1,120

6 Pan - Gas - SST (Catalog Sect. II, Page 15)					
24CGA6.2SES	SteamCraft® Gemini™ SST 6 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$32,260
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• SCS2	Steam Shut-Off Switch				STANDARD
• DHR2	Right Hand Door hinging, Controls on Right				\$1,030



24CGA6.2SES

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 & STEAMER/KETTLES

Standard Features -

24" and 42" Wide Convection Steamer and combination Steamer/Kettle, Capacity for 6 each 2.5" (65mm) Full Size Table Pans (1/1 GN), One 6-Gallon Kettle (23 Liter) with Compartment Doors Hinged Left, Kettle on the Right, 60 Minute Mechanical Timer and 6" Adjustable Legs, Flanged Feet; NickelGuard™ (Gas Model only); Splash Guard and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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6 Pan - Electric (Catalog Sect. III, Page 1, 3)

24CEM24	Convection Steamer with 15 psi Steam Boiler.	24 kW	24 / 610	530 / 240	\$36,910
42CKEM24	Convection Steamer/Kettle with 15 psi Steam Boiler.	24 kW	42 / 1077	680 / 308	\$56,190

• Options

• 36KW	36 kW Electric Boiler				\$1,160
• 48KW	48 kW Electric Boiler				\$2,370
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$660
• SPH2	Single Phase Operation - 24 kW Boilers Only				\$1,350
• EPTO	Power Take Off for operating Kettles				\$550
• WIC2	Two Water Inlets - one for Treated water, P/N 101059				\$290



24CCGM200

6 Pan - Gas (Catalog Sect. III, Page 5, 7, 9)

NickelGuard™ 100% 5 year P&L. boiler warranty standard.

24CGM200	Convection Steamer with 15 psi Steam Boiler.	200M BTU	24 / 610	610 / 277	\$39,160
36CGM300	Convection Steamer with 15 psi Steam Boiler.	300M BTU	36 / 915	755 / 342	\$43,890
42CKGM200	Convection Steamer/Kettle with 15 psi Steam Boiler.	200M BTU	42 / 1077	758 / 344	\$56,090
42CKGM300	Convection Steamer/Kettle with 15 psi Steam Boiler.	300M BTU	42 / 1077	809 / 367	\$58,450

• Options

• 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				\$550
• RGCT	Rear Gas Connection				\$200



42CKEM

6 Pan - Steam Coil / Direct Steam (Catalog Sect. III, Page 11, 13)

24CSM	Convection Steamer with Steam Coil Boiler (35 psi required).		24 / 610	635 / 288	\$42,020
24CDM	Convection Steamer, 15 psi Direct Steam (15-50 psi clean steam required).		24 / 610	440 / 200	\$30,490

• Options

• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$660



36CGM300

Options & Accessories

• DHR2	Right Hand Door hinging, Controls on Right				\$1,030
• ETC2	Electronic Controls with Load Compensating Feature				\$1,120
• SCS2	Steam Shut-Off Switch				\$1,030

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.



42CKGM200

CONVECTIONPRO® XVI & STEAMPRO® XVI

LARGE CAPACITY
CONVECTION STEAMERS &
CONVECTION / PRESSURE STEAMERS

Standard Features ~

36" Wide, Two Compartment Convection and Convection / Pressure 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; NickelGuard™ (Gas Models only) and Cal Code Secondary Low Water Cutoff. (SteamPro® models require 5 psi Operating Pressure)

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
16 Pan - Electric (Catalog Sect. III, Page 25 & Catalog Sect. IV, Page 1, 3)					
36CEM1648	<i>ConvectionPro® XVI Convection Steamer with Electric Steam Boiler.</i>	48 kW	36 / 915	1035 / 470	\$49,290
36PEM48	<i>SteamPro® XVI Convection / Pressure Steamer with Electric Steam Boiler.</i>	48 kW	36 / 915	1035 / 470	\$67,740
• Options					
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$660
• ETC2	Electronic Controls with Load Compensating Feature				\$1,120
• WIC2	Two Water Inlets - one for Treated water, P/N 101059				\$290



16 Pan - Gas

(Catalog Sect. III, Page 27 & Catalog Sect. IV, Page 5, 7)
NickelGuard™ 100% 5 year P&L. boiler warranty standard.

36CGM16300	<i>ConvectionPro® XVII Convection Steamer with Electric Steam Boiler.</i>	300M BTU	36 / 915	1080 / 499	\$51,750
36PCGM300	<i>SteamPro® XVI Convection / Pressure Steamer with Electric Steam Boiler.</i>	300M BTU	36 / 915	1050 / 476	\$69,730
• Options					
• 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				\$1,120
• RGCT	Rear Gas Connection				\$200



16 Pan - Steam Coil / Direct Steam

(Catalog Sect. IV, Page 9, 11)

36PCSM	<i>SteamPro® XVI Convection / Pressure Steamer with Steam Coil Boiler (40 psi required).</i>		36 / 915	1040 / 471	\$66,100
36PCDM	<i>SteamPro® XVI Convection / Pressure Steamer 15 psi Direct Steam (40-50 psi clean steam required).</i>		36 / 915	810 / 367	\$51,060
• Options					
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• ETC2	Electronic Controls with Load Compensating Feature				\$1,120

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; NickelGuard™ (Gas Models only) and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame (except PDL Models).

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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Electric (Catalog Sect. IV, Page 13, 15)

PEM242	2 Compartment Pressure Steamer.	24 kW	35.43 / 900	830 / 426	\$40,010
PEM243	3 Compartment Pressure Steamer.	24 kW	35.43 / 900	940 / 418	\$48,270
• Options					
• 36KW	36 kW Electric Boiler				\$1,160
• 48KW	48 kW Electric Boiler				\$2,370
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$660
• PTO	Power Take Off for operating Kettles				\$1,190



PEM242

Gas (Catalog Sect. IV, Page 17, 19, 21, 23)

PGM2002	2 Compartment Pressure Steamer.	200M BTU	35.43 / 900	874 / 397	\$41,710
PGM3002	2 Compartment Pressure Steamer.	300M BTU	35.43 / 900	874 / 397	\$49,100
PGM2003	3 Compartment Pressure Steamer.	200M BTU	35.43 / 900	874 / 397	\$43,530
PGM3003	3 Compartment Pressure Steamer.	300M BTU	35.43 / 900	1040 / 472	\$52,010
• Options					
• 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				\$1,190
• RGCT	Rear Gas Connection				\$200



PGM2002

Steam Coil / Direct Steam (Catalog Sect. IV, Page 25, 27, 29, 31, 33)

PSM2*	2 Compartment Pressure Steamer		35.43 / 900	925 / 420	\$43,630
PSM3*	3 Compartment Pressure Steamer		35.43 / 900	1015 / 460	\$52,950
	*30 psi required.				
PDL2**	2 Compartment Pressure Steamer, 18" / 457mm High Base.		35.43 / 900	510 / 231	\$29,310
PDL3**	3 Compartment Pressure Steamer, 18" / 457mm High Base.		35.43 / 900	600 / 272	\$38,480
PDL4**	4 Compartment Pressure Steamer, 18" / 457mm High Base.		35.43 / 900	690 / 312	\$48,550
	**12 psi clean steam required.				
• Options					
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls-Standard U.S.				N/C



PDL3

Options & Accessories

• AT2	Automatic Steam Inlet & Exhaust, Per Compartment	\$1,040
• PRV	Pressure Reducing Valve	\$1,190

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 & OYSTER BARS

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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Electric (Catalog Sect. V, Page 1, 3, 5, 7)

36EMK1124	Boiler Base with Two Oyster Kettles	24 kW	36 / 915	480 / 217	\$35,180
42EMK11124	Boiler Base with Three Oyster Kettles	24 kW	42 / 1077	500 / 206	\$43,500
24EMK624	Boiler Base with one 6 Gallon Kettle	24 kW	24 / 610	550 / 250	\$28,580
36EMK6624	Boiler Base with two 6 Gallon Kettles	24 kW	36 / 915	610 / 276	\$38,160

All Models come standard with Lift-Off Covers, Double Pantry Faucet, Sink and Drain, Splash Guard and Stainless Steel Frame.

• Options

• 36KW	36 kW Electric Boiler				\$1,160
• 48KW	48 kW Electric Boiler				\$2,370
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase				\$660
• 316G1	316 Stainless Steel Liner, 6 Gallon Kettle (each)				\$600
• SPH2	Single Phase Operation, 24 KW only				\$1,350



42EMK11124

Gas (Catalog Sect. V, Page 9, 11, 13, 15, 17)

NickelGuard™ 100% 5 year P&L boiler warranty standard.

24GMK6200	Boiler Base with one 6 Gallon Kettle	200M BTU	24 / 610	565 / 256	\$29,590
36GMK66200	Boiler Base with two 6 Gallon Kettles	200M BTU	36 / 915	620 / 281	\$39,430
36GMK66300	Boiler Base with two 6 Gallon Kettles	300M BTU	36 / 915	630 / 286	\$42,330
42GMK612200	Boiler Base with one 6 and one 12 Gallon Kettle	200M BTU	41 / 1042	630 / 286	\$43,770

All Modular Base Style Models come standard with Lift-Off Covers, Double Pantry Faucet, Sink and Drain, Nickel Plated Boiler, Splash Guard and Stainless Steel Frame.

• Options

• 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 Interior, 6 Gallon Kettle (each)				\$600
• RGCT	Rear Gas Connection				\$200



42GMK612200

Direct Steam (Catalog Sect. V, Page 19, 21, 23, 25, 27)

18DMK6	Boiler Base with one 6 Gallon Kettle		18 / 457	410 / 186	\$17,610
24DMK6	Boiler Base with one 6 Gallon Kettle		24 / 610	435 / 197	\$18,230
36DMK66	Boiler Base with two 6 Gallon Kettles		36 / 915	490 / 222	\$30,460

All Models come standard with Lift-Off Covers, Double Pantry Faucet, Sink and Drain, Splash Guard and Stainless Steel Frame.

• Options

• 316G1	316 Stainless Steel Interior, 6 Gallon Kettle (each)				\$600
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36DMK66

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 NickelGuard™ (Gas Models only), Cal Code Secondary Low Water Cutoff and Stainless Steel Frame.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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Electric (Catalog Sect. V, Page 29)

24EM24	Boiler Base, includes Power Take-Off.	24 kW	24 / 610	390 / 176	\$19,180
• Options					
• 36KW	36 kW Electric Boiler				\$1,160
• 48KW	48 kW Electric Boiler				\$2,370
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase				\$660
• SPH2	Single Phase Operation - 24 KW Boiler only				\$1,350

Gas (Catalog Sect. V, Page 31, 33)

NickelGuard™ 100% 5 year P&L. boiler warranty standard.

24GM200	Boiler Base, includes Power Take-Off.	200M BTU	24 / 610	465 / 211	\$20,510
36GM300	Boiler Base, includes Power Take-Off.	300M BTU	36 / 915	520 / 235	\$24,350
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• CALG	Secondary Low Water Cut-Off-Gas Boilers (Cal code) (standard effective Jan. 2008)				N/C

Steam - Coil (Catalog Sect. V, Page 35)

24SM	Boiler Base, 35-50 psi required.		24 / 610	490 / 222	\$20,780
• Options					
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C

Options & Accessories

• IMK6	P/N 409351	Kettle Interconnecting Kit, (6')			\$450
• IMK10	P/N 409355	Kettle Interconnecting Kit, (10')			\$630
• IMK15	P/N 409358	Kettle Interconnecting Kit, (15')			\$790
• PRV	P/N 22200	Pressure Reducing Valve			\$1,190
• MS	P/N 19020	Moisture Separator Trap			\$1,130
• TRF	P/N 20532	Step Down Transformer			\$720
• LF10	P/N 06157	10" adjustable Legs, shipped loose			\$640
• DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers			\$340
• BDPK	P/N 107142	Boiler Descaling Pump Kit			\$640
• GPTO (ETPO)		Power Take-Off Kit			\$550



24EM24

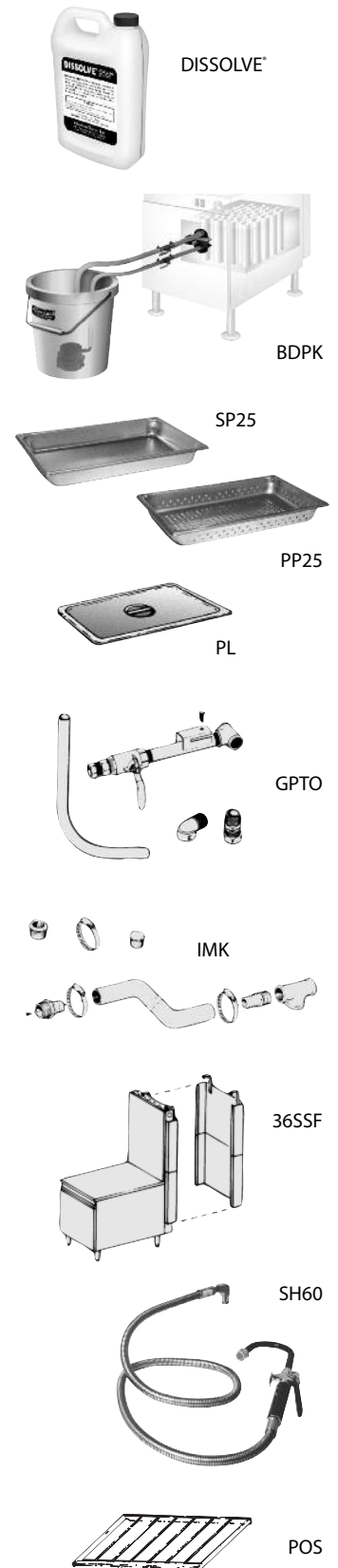


24GM200

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
Steamer Accessories			
LF4	P/N 06158	4" Nickel Plated Legs for 21CET8, 21CET16 (Standard - Plastic)	\$430
LF10	P/N 111288	10" Adjustable Legs	\$640
DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers with Quart Markings, 6.1 Lbs; 2.8 Kgs	\$340
BDPK	P/N 107142	Boiler Descaling Pump Kit for 15 psi boilers	\$640
BDPK1	P/N 1071421	Boiler Descaling Pump Kit for SteamCraft® atmospheric generators	\$640
PP1	P/N 16855	1" x 12" x 20" Perforated Steam Table Pan	\$290
PP25	P/N 16868	2.5" x 12" x 20" Perforated Steam Table Pan	\$310
PP4	P/N 16854	4" x 12" x 20" Perforated Steam Table Pan	\$350
SP1	P/N 16860	1" x 12" x 20" Solid Steam Table Pan	\$270
SP25	P/N 16869	2.5" x 12" x 20" Solid Steam Table Pan	\$290
SP4	P/N 16851	4" x 12" x 20" Solid Steam Table Pan	\$330
PL	P/N 03702	Pan Covers 12" x 20"	\$270
PRV	P/N 22200	Pressure Reducing Valve	\$1,190
QDC60	P/N 1007841	60" Long Gas Quick Disconnect Hose	\$900
MS	P/N 19020	Moisture Separator Trap	\$1,130
TRF	P/N 20532	Step Down Transformer-For Export	\$720
GPTO	P/N 40946	Power Take-Off Kit, Gas Convection Steamers	\$550
EPTO	P/N 40947	Power Take-Off Kit, Electric Convection Steamers	\$550
GPTO10	P/N 107082	Power Take-Off Kit, SteamCraft® Power 10	\$550
IMK6	P/N 409351	Kettle Interconnecting Kit, (6')	\$450
IMK10	P/N 409355	Kettle Interconnecting Kit, (10')	\$630
IMK15	P/N 409358	Kettle Interconnecting Kit, (15')	\$790
24SSF	P/N 100755	24" Wide Stainless Steel Insulated Gas Flue Cover	\$1,390
36SSF	P/N 100756	36" Wide Stainless Steel Insulated Gas Flue Cover	\$1,640
42SSF	P/N 100757	42" Wide Stainless Steel Insulated Gas Flue Cover	\$1,810
SH60	P/N 06112	Spray Hose w/60" Long Hose with spray head and wall hook	\$1,010
SPH1	P/N 104393	Single Phase Field Conversion Kit for Steamcraft® Ultra 3	\$1,030
SMDCK	P/N FK104658	Drain Cooling Kit, Small, for Counter Top Steamers (Not for SteamChef™ Models) Requires 115 Volt Connection	\$330
LGDCK	P/N 106290	Drain Cooling Kit, Large, for Floor Model steamers (Not for SteamChef™ Models) Requires 115 Volt Connection	\$680
PR		Additional Pan Rack Guides	\$540



Heat Shield Accessory Kits

113296	10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10, 24CEA10, 24CGA10.2, 24CGA10.2ES & 24CGP110)	\$1,240
111494	3-Pan SteamChef™ Heat Shield (add 4" to Right Side)	\$780
1114941	Stacked SteamChef™ 3 Heat Shield Kit (add 4" to Right Side)	\$1,340

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 System.*

*Water must meet minimum Cleveland water treatment system requirements.

See page RS3 for limited extended warranty coverage.

Model #	Description	Price
Water Treatment System for Steamers		
CWT06	Claris: For all Cleveland Steamers delivering high quality filtered water.	\$1,590
<p>System includes:</p> <ul style="list-style-type: none"> • one (1) Pre Filter • one (1) Claris X-Large Steam System • one (1) Claris Flow Meter • one (1) Water Test Kit 		
9797-50CT	KLEENSTEAM® CT: For counter top steamers delivering high quality filtered water with inhibitor. Price includes: • one (1) 4CB5 cartridge (9617-11) • one (1) SS10 Scalestick Cartridge (9799-0201) • two (2) ScaleKleen 7.0 oz. packets (9796-20)	11 / 5 \$1,150
For use with counter top steamers with low flow rates.		

CLARIS SYSTEM
CWT06



X-Large Filter Cartridge with Single Head

Prefilter System

Water Test Kit



Flow Meter

WATER QUALITY REQUIREMENTS FOR CLEVELAND STEAMER AND COMBI'S

TDS 50-125 ppm	pH Factor 7.0-8.5
Total Alkalinity 50-100 ppm	Free Chlorine < 0.1 ppm
Silica < 13 ppm	Hardness 50-100 ppm (3<6 gpg)
Chloride < 25 ppm	Dynamic Water Pressure 35-80 psi

NOTE:
The owner / operator / purchaser must ensure that the drinking/potable water quality requirements are met. Not meeting the water quality requirements will void the original equipment warranty.

Filter Accessories

CWTXLC	Claris X-Large Filter Cartridge	\$550
EC110	EC110 Cartridge - Prefilter Replacement Cartridge	\$30

KLEENSTEAM® SYSTEM
9797-50CT



Water Inlet Conversion Kit

WIC2	Two Water Inlets - one for Treated water, P/N 101059	\$290
(for electric Classic Series Steamers only, models 24CEM24, 36CEM1648, 36PCEM48 & 42CKEM24)		



X-Large Filter Cartridge

Prefilter Cartridge

Cleveland 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

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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.



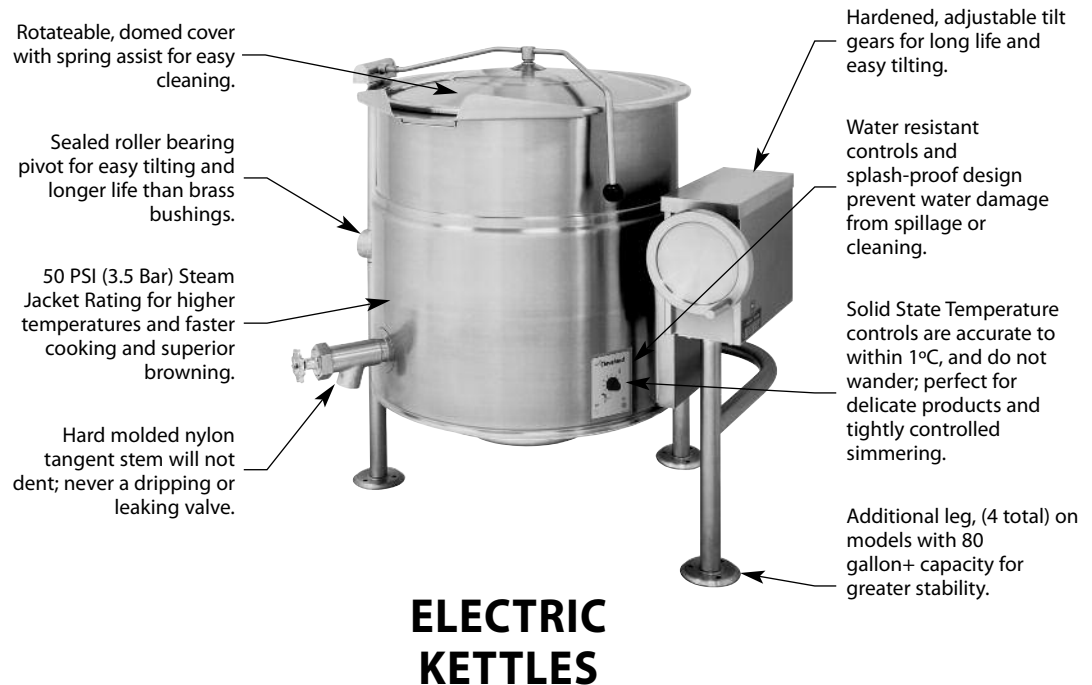
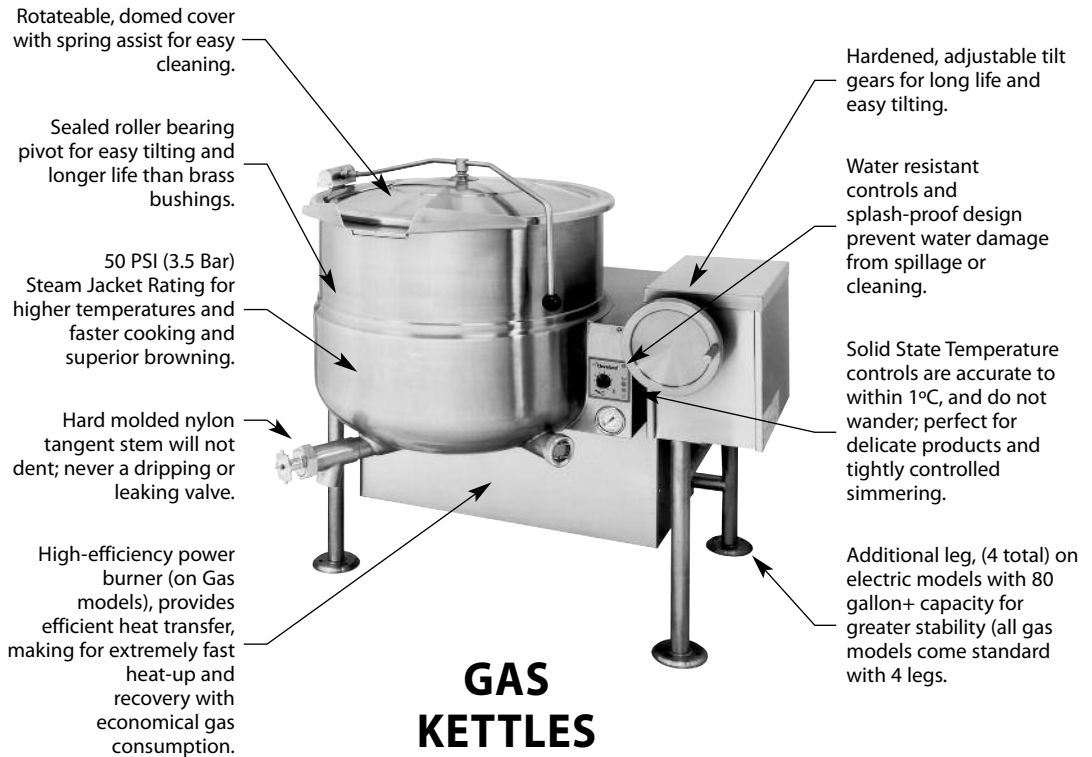
Gas Kettles



Electric Kettles



Direct Steam Kettles



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 makes 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

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Table Top - Tilting € (Catalog Sect. VIII, Page 1/3/5)				
KET3T*	3 / 11	2/3 Steam Jacketed Electric Kettle	95 / 43	\$8,340
KET6T	6 / 23	2/3 Steam Jacketed Electric Kettle	160 / 73	\$9,670
KET12T	12 / 45	2/3 Steam Jacketed Electric Kettle	180 / 82	\$11,940
KET6TGB	6 / 23	2/3 Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	170 / 77	\$12,210
KET12TGB	12 / 45	2/3 Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	190 / 86	\$13,190
TKET3T*	Twin 3 / 11	Two 2/3 Steam Jacketed Electric Kettle (with common console)	135 / 60	\$18,060
TKET6T	Twin 6 / 23	Two 2/3 Steam Jacketed Electric Kettle (with common console)	226 / 103	\$21,710
TKET12T	Twin 12 / 45	Two 2/3 Steam Jacketed Electric Kettle (with common console)	315 / 143	\$27,370

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.



KET12T



KET12TGB

Floor Type - Lever Tilt

KET20T	20 / 80	2/3 Steam Jacketed Electric Kettle	260 / 118	\$19,210
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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	\$1,550
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TKET6T
Shown with optional
Lift-Off Covers

Common Options & Accessories

• KET Options

• HW()	High Wattage (6, 12 & 20 gallon kettles only)	N/C
• 316G1	316 Stainless Steel Interior, 304 Standard	\$600
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export (N/A on KET-3-T)	\$760
• VOK2	440/480 Volts, 60 Hz, 3 Phase (N/A on KET-3-T)	\$1,380
• KM1G	Kettle Markings, 1 gallon increments	\$770
• KM1L	Kettle Markings, 5 liter increments	\$770
• PCE	Protective Control Cover	\$330

• KET Accessories

• CL3	Lift-Off Cover (3 Gallon)	\$520
• CL6	Lift-Off Cover (6 Gallon)	\$520
• CL12	Lift-Off Cover (12 Gallon)	\$670
• CL20	Lift-off Cover (20 Gallon)	\$710
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$840
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$670

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



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
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Floor Type - Tilting (Catalog Sect. VIII, Page 9)

KEL25T	25 / 100	2/3 Steam Jacketed Electric Kettle	290 / 132	\$30,840
KEL40T	40 / 150	2/3 Steam Jacketed Electric Kettle	360 / 163	\$32,980
KEL60T	60 / 225	2/3 Steam Jacketed Electric Kettle	415 / 188	\$37,720
KEL80T	80 / 300	2/3 Steam Jacketed Electric Kettle	470 / 213	\$42,670
KEL100T	100 / 375	2/3 Steam Jacketed Electric Kettle	520 / 235	\$51,820

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

• KELT Options

• TD2	2" Tangent Draw-Off Valve with Strainer	\$2,720
• TD3	3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)	\$4,790
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export	\$760
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,380
• HW(___)	High Wattage Option	\$1,840
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• BV3	3" Butterfly Valve (gas models only, except KGL25T)	\$5,440
• HS001	Heat Deflector Shield	\$960

• Spring Assist Covers

• CHS25	25 Gallon \$2,740	• CHS60	60 Gallon \$3,470	• CHS100	100 Gallon \$4,450
• CHS40	40 Gallon \$3,330	• CHS80	80 Gallon \$3,910		



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

Floor Type - Stationary (Catalog Sect. VIII, Page 15)

KEL25	25 / 100	2/3 Steam Jacketed Electric Kettle	210 / 95	\$22,320
KEL30	30 / 110	2/3 Steam Jacketed Electric Kettle	230 / 105	\$22,520
KEL40	40 / 150	2/3 Steam Jacketed Electric Kettle	280 / 127	\$22,990
KEL60	60 / 225	2/3 Steam Jacketed Electric Kettle	330 / 150	\$29,660
KEL80	80 / 300	2/3 Steam Jacketed Electric Kettle	385 / 175	\$38,000
KEL100	100 / 375	2/3 Steam Jacketed Electric Kettle	415 / 195	\$43,640

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)	\$2,240
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export	\$760
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,380
• HW(___)	High Wattage	\$1,840
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960



KEL60

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

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	\$39,770
KEL60TSH	60 / 225	Full Jacketed Electric Kettle	415 / 188	\$47,970

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	\$3,150
• CHS60ETSH	60 Gallon Spring-Assisted Cover	\$3,530
• TD2	2" Tangent Draw-Off Valve with Strainer	\$2,720
• 316G2	316 Stainless Steel Interior (304 standard)	\$1,160
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export	\$760
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,380
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960



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	\$27,300
KEL60SH	60 / 225	Full Jacketed Electric Kettle	340 / 155	\$35,750

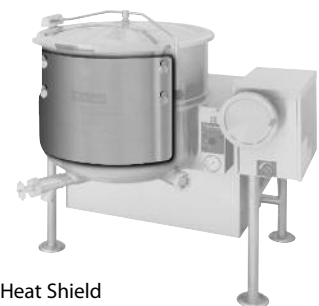
Standard with 34.8" Rim Height, 50 psi Steam Jacket Rating, Fully Steam Jacketed, 208 - 240 Volts, 60 Hz, 3 Phase-Adjustable to Single Phase, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket.

• Model KELSH Options

• TD3S	3" Tangent Draw-Off with Drain Strainer (add on price)	\$2,240
• 316G2	316 Stainless Steel Liner	\$1,160
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HW(____)	High Wattage	\$1,840
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export (electric models only)	\$760
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,380
• HS001	Heat Deflector Shield	\$960



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

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Table Top - Tilting (Catalog Sect. IX, Page 1)

KGT6T	6 / 23	2/3 Steam Jacketed Gas Fired Kettle	130 / 59	\$17,240
KGT12T	12 / 45	2/3 Steam Jacketed Gas Fired Kettle	190 / 86	\$20,890
KGT12TGB	12 / 45	2/3 Steam Jacketed Gas Fired Kettle with Gear Box (for tilting Kettle)	215 / 98	\$22,720

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

• SPECIFY	Natural or LP Gas, must specify one	N/C
• 316G1	316 Stainless Steel Interior, 304 standard	\$600
• VOK1G	220 Volts, 50 Hz, 1 Phase - for export	\$770
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770

• KGT Accessories

• CL6	Lift-Off Cover (6 Gallon)	\$520
• CL12	Lift-Off Cover (12 Gallon)	\$670
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$840
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$670

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"	Kettle Stand for Single Kettles 71 x 46mm	35 / 16	\$2,560
SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28		\$270

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
Floor Type - Tilting €* (Catalog Sect. IX, Page 3)				
KGL25T	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90M BTU	320 / 144	\$40,230
KGL40T*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle, 140M BTU	520 / 235	\$42,470
KGL60T*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	560 / 255	\$52,300
KGL80T*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	600 / 270	\$57,660

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	\$2,720
• TD3	3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)	\$4,790
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160
• VOK4	220 Volt, 60 Hz, 1 Phase	\$620
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,920
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• BV3	3" Butterfly Valve (gas models only, except KGL25T)	\$5,440
• HS001	Heat Deflector Shield	\$960

• Spring Assist Covers

• CHS25	25 Gallon	\$2,740	• CHS60	60 Gallon	\$3,470	• CHS100	100 Gallon	\$4,450
• CHS40	40 Gallon	\$3,330	• CHS80	80 Gallon	\$3,910			

Floor Type - Stationary

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Floor Type - Stationary €* (Catalog Sect. IX, Page 7)				
KGL25	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90,000 BTU	320 / 144	\$25,380
KGL40*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle, 140,000 BTU	520 / 235	\$28,510
KGL60*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	560 / 255	\$35,890
KGL80*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	600 / 270	\$41,530
KGL100*	100 / 375	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	620 / 280	\$48,870

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)	\$2,240
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160
• VOK4	220 Volt, 60 Hz, 1 Phase	\$620
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,920
• BV3A	3" Butterfly Valve (except KGL-25)	\$2,910
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960

Common Accessories

• KGLT & KGL Accessories

• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$840
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$670
• DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$670
• SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$640

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.



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

GAS 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
Gas SH Series - Tilting € (Catalog Sect. IX, Page 11)				
KGL40TSH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$49,570

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.

• **KGLTSH Options**

• CHS40GTSH	40 Gallon Spring-Assisted Cover	\$3,150
• BV3	3" Butterfly Valve	\$5,440
• 316G2	316 Stainless Steel Liner	\$1,160
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,380
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,920
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• TD2	2" Tangent Draw-Off with Drain Strainer	\$2,720
• HS001	Heat Deflector Shield	\$960



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

Gas SH Series - Stationary

 € (Catalog Sect. IX, Page 13)

KGL40SH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$29,460
KGL60SH	60 / 225	Full Jacketed Gas Fired Kettle	560 / 255	\$37,840

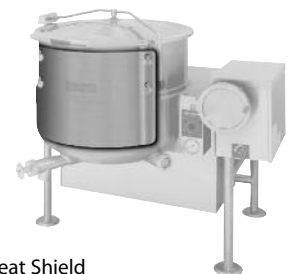
Standard with 37.5" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating 190,000 BTU, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket, 115 Volt, 60 Hz, 1 Phase, Electronic Spark Ignition, Cord & Plug.

• **Model KGLSH Options**

• SPECIFY	Natural or LP Gas	N/C
• TD3S	3" Tangent Draw-Off with Drain Strainer (add on price)	\$2,240
• BV3A	3" Butterfly Valve (add on price)	\$2,910
• 316G2	316 Stainless Steel Liner	\$1,160
• VOK4	220 Volt, 60 Hz, 1 Phase	\$620
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,920
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960



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
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Table Top - Tilting (Catalog Sect. X, Page 1/3)

KDT1T	0.5 / 2	2/3 Steam Jacketed Direct Steam Oyster Kettle	20 / 9	\$7,430
KDT3T	3 / 11	2/3 Steam Jacketed Direct Steam Kettle	38 / 17	\$6,600
KDT6T	6 / 23	2/3 Steam Jacketed Direct Steam Kettle	40 / 18	\$6,600
KDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Kettle	55 / 25	\$10,530
KDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Kettle	90 / 41	\$14,120

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

• KDT Accessories

• CL1	Lift-Off Cover (1 Gallon)	\$520
• CL3	Lift-Off Cover (3 Gallon)	\$520
• CL6	Lift-Off Cover (6 Gallon)	\$520
• CL12	Lift-Off Cover (12 Gallon)	\$670
• CL20	Lift-off Cover (20 Gallon)	\$710
• SCK2	Steam Control Kit (Direct Steam Kettles only)	\$1,150

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	140 / 64	\$17,060
SD650K12	25.6 x 18" 650 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	160 / 73	\$19,590
SD760K12	29.9 x 18" 760 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	175 / 79	\$20,450
SD1050K66	41.3 x 18" 1050 x 33.5mm	Two 6 Gallon Direct Steam Kettles on Stand	210 / 95	\$25,930
SD1200K612	47.3 x 18" 1200 x 33.5mm	One 6, One 12 Gallon Direct Steam Kettle on Stand	230 / 104	\$29,270
SD1600K620	63 x 18" 1600 x 33.5mm	One 6, One 20 Gallon Direct Steam Kettle on Stand	290 / 132	\$36,560
SD1600K1212	63 x 18" 1600 x 33.5mm	Two 12 Gallon Direct Steam Kettle on Stand	250 / 114	\$36,560
SD1800K2020	70.9 x 18" 1800 x 33.5mm	Two 20 Gallon Direct Steam Kettle on Stand	340 / 154	\$44,430

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

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

KDM25T	25 / 100	2/3 Steam Jacketed Kettle	330 / 150	\$32,390
KDM40T	40 / 150	2/3 Steam Jacketed Kettle	385 / 175	\$36,120
KDM60T	60 / 225	2/3 Steam Jacketed Kettle	430 / 195	\$42,040

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.

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



KDT1T



KDT6T



SD1200K612



KDM40T

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
Floor Type - Tri-Leg - Tilting ☺ (Catalog Sect. X, Page 9)				
KDL25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$16,060
KDL40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$16,910
KDL60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$20,730

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.
NOTE: • SCK2 Steam control Kit required on all new installations.



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

Floor Type - Quad-Leg - Tilting ☺ (Catalog Sect. X, Page 11)				
KDL80T	80 / 300	2/3 Jacketed Direct Steam Kettle	415 / 188	\$23,350
KDL100T	100 / 375	2/3 Jacketed Direct Steam Kettle	475 / 216	\$28,870
KDL125T	125 / 475	2/3 Jacketed Direct Steam Kettle	535 / 244	\$34,800
KDL150T	150 / 575	2/3 Jacketed Direct Steam Kettle	595 / 270	\$37,980

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.



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

Floor Type - Pedestal - Tilting ☺ (Catalog Sect. X, Page 13)				
KDP25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$17,920
KDP40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$19,680
KDP60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$23,300

Standard with Steam Control Valve, 50 psi Steam Jacket Rating.
NOTE: • SCK2 Steam Control Kit required on all new installations.



Common Options & Accessories

• KDLT & KDPT Options

• TD2	2" Tangent Draw-Off Valve with Strainer	\$2,720
• TD3*	3" Tangent Draw-Off Valve with Strainer (will raise rim height 5 5/8"/143mm)	\$4,790
• BV3	3" Butterfly Valve	\$5,440
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960

* not available on KDP models

• KDLT & KDPT Accessories

• SCK2	Steam Control Kit (required for new installations)	\$1,150
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$840
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$670
• PCK	Pan Carrier	\$880
• PRSK	Pre-Rinse Spray Head and Hose (P/N B-0113)	\$1,870

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

• Spring Assist Covers

• CHS25	25 Gallon	\$2,740	• CHS80	80 Gallon	\$3,910	• CHS125	125 Gallon	\$4,450
• CHS40	40 Gallon	\$3,330	• CHS100	100 Gallon	\$4,450	• CHS150	150 Gallon	\$4,450
• CHS60	60 Gallon	\$3,470						



Heat Shield
HS001



CHS80



PRSK

DPKT

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
Floor Type - Tri-Leg - Stationary € (Catalog Sect. X, Page 17)				
KDL25	25 / 100	2/3 Jacketed Direct Steam Kettle	170 / 77	\$14,140
KDL40	40 / 150	2/3 Jacketed Direct Steam Kettle	230 / 104	\$14,510
KDL60	60 / 225	2/3 Jacketed Direct Steam Kettle	260 / 150	\$17,280
KDL80	80 / 300	2/3 Jacketed Direct Steam Kettle	290 / 130	\$20,970
KDL100	100 / 375	2/3 Jacketed Direct Steam Kettle	360 / 150	\$27,780
KDL125	125 / 475	2/3 Jacketed Direct Steam Kettle	410 / 170	\$35,360
KDL150	150 / 575	2/3 Jacketed Direct Steam Kettle	490 / 196	\$39,620
KDL200	200 / 757	2/3 Jacketed Direct Steam Kettle	560 / 255	\$54,180
KDL250	250 / 974	2/3 Jacketed Direct Steam Kettle	625 / 284	\$59,180

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.



Floor Type - Tri-Leg - Stationary € (Catalog Sect. X, Page 19)				
KDL30F	30 / 110	Full Jacketed Direct Steam Kettle	135 / 61	\$24,590
KDL40F	40 / 150	Full Jacketed Direct Steam Kettle	185 / 83	\$25,690
KDL60F	60 / 225	Full Jacketed Direct Steam Kettle	205 / 92	\$30,420
KDL80F	80 / 300	Full Jacketed Direct Steam Kettle	315 / 142	\$36,460
KDL100F	100 / 375	Full Jacketed Direct Steam Kettle	360 / 163	\$53,170
KDL125F	125 / 475	Full Jacketed Direct Steam Kettle	410 / 185	\$63,940
KDL150F	150 / 575	Full Jacketed Direct Steam Kettle	490 / 222	\$73,740

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.



Floor Type - Pedestal - Stationary € (Catalog Sect. X, Page 19)				
KDP40	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$17,940
KDP60	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$21,400
KDP80	80 / 300	Full Jacketed Direct Steam Kettle	290 / 130	\$25,330
KDP100	100 / 375	Full Jacketed Direct Steam Kettle	360 / 150	\$32,120

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.

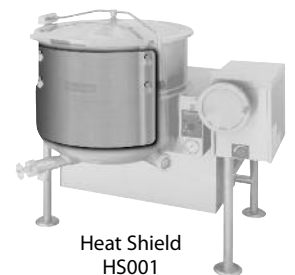


Common Options & Accessories

• KDL, KDLF & KDP Options		
• TD3S	3" Tangent Draw-Off Valve with Strainer (add-on price)	\$2,240
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160
• BV3A	3" Butterfly Valve (add-on price)	\$2,910
• SCK1	Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)	\$1,150
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960
• KDL, KDLF & KDP Accessories		
• DPKS	Double Pantry Faucet and Swing Spout for Stationary Kettles	\$670
• SPKS	Single Pantry Faucet and Swing Spout for Stationary Kettles	\$640
• PRSK	Pre-Rinse Spray Head and Hose (P/N B-0113)	\$1,870

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)

FLOOR MODELS - TILTING & STATIONARY

SH SERIES™

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Direct Steam SH Series - Tilting (Catalog Sect. IX, Page 21)

KDL40TSH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$23,890
KDL60TSH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$28,360
KDL80TSH*	80 / 300	Full Jacketed Direct Steam Kettle	290 / 255	\$33,180

Standard with 35" Rim Height*, Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.

• KDLTSH Options

• CHS40DTSH	40 Gallon Spring-Assisted Cover	\$3,150
• CHS60DTSH	60 Gallon Spring-Assisted Cover	\$3,530
• CHS80DTSH	80 Gallon Spring-Assisted Cover	\$3,880
• TD2	2" Tangent Draw-Off with Drain Strainer	\$2,720
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• 316G2	316 Stainless Steel Liner	\$1,160
• HS001	Heat Deflector Shield	\$960

*NOTE: KDL80TSH with TD2 is 1" higher.



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

Direct Steam SH Series - Stationary (Catalog Sect. X, Page 23)

KDL40SH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$20,510
KDL60SH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$24,160
KDL80SH	80 / 300	Full Jacketed Direct Steam Kettle	290 / 180	\$27,530

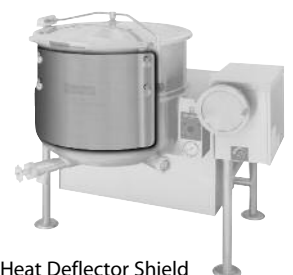
Standard with 34.8" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Steam Control Valve, Faucet Bracket.

• Model KDLSH Options

• TD3S	3" Tangent Draw-Off with Drain Strainer (add on price)	\$2,240
• BV3A	3" Butterfly Valve (add on price)	\$2,910
• 316G2	316 Stainless Steel Liner	\$1,160
• SCK1	Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)	\$1,150
• KM2G	Kettle Markings, 5 gallon increments	\$770
• KM2L	Kettle Markings, 20 liter increments	\$770
• HS001	Heat Deflector Shield	\$960



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
Floor Type – Single - Tilting ☼ Catalog Sect.-Page XI-5				
MKEL40T	40 / 150	2/3 Steam Jacketed Electric Mixer Kettle	820 / 369	\$103,790
MKEL60T	60 / 225	2/3 Steam Jacketed Electric Mixer Kettle	870 / 391	\$106,090
MKEL80T	80 / 300	2/3 Steam Jacketed Electric Mixer Kettle	1060 / 477	\$113,620
MKEL100T	100 / 375	2/3 Steam Jacketed Electric Mixer Kettle	1250 / 525	\$121,640

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).

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	\$131,070
TMKEL60T	120 / 450	2/3 Steam Jacketed Twin Mixer Kettle	1670 / 751	\$132,720
TMKEL80T	160 / 600	2/3 Steam Jacketed Twin Mixer Kettle	1840 / 828	\$149,370
TMKEL100T	200 / 750	2/3 Steam Jacketed Twin Mixer Kettle	2150 / 975	\$165,040

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).

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	\$49,360

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	\$35,500

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	\$760
• VOK2	440-480 Volts, 60 Hz, 3 phase	\$1,380

Options

• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160

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
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Floor Type – Single - Tilting ☼ Catalog Sect.-Page XI-13

MKDL40T	40 / 150	2/3 Steam Jacketed Direct Steam Mixer Kettle	700 / 315	\$100,180
MKDL60T	60 / 225	2/3 Steam Jacketed Direct Steam Mixer Kettle	740 / 333	\$103,370
MKDL80T	80 / 300	2/3 Steam Jacketed Direct Steam Mixer Kettle	830 / 373	\$106,300
MKDL100T	100 / 375	2/3 Steam Jacketed Direct Steam Mixer Kettle	910 / 409	\$117,820
MKDL125T	125 / 475	2/3 Steam Jacketed Direct Steam Mixer Kettle	1000 / 450	\$118,490
MKDL150T	150 / 575	2/3 Steam Jacketed Direct Steam Mixer Kettle	1100 / 495	\$119,440

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.

Specify voltage and phase.



Floor Type – Twin - Tilting ☼ Catalog Sect.-Page XI-15

TMKDL40T	80 / 300	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1360 / 612	\$172,510
TMKDL60T	120 / 450	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1610 / 730	\$171,600
TMKDL80T	160 / 600	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1700 / 771	\$175,590
TMKDL100T	200 / 750	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1800 / 817	\$196,860
TMKDL125T	250 / 950	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1890 / 857	\$203,260
TMKDL150T	300 / 1150	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1990 / 903	\$205,860

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.

Specify voltage and phase.



Floor Type – Lever Tilt ☼ Catalog Sect.-Page XI-11

MKDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Mixer Kettle	410 / 186	\$42,730
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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.



Table Top – Lever Tilt ☼ Catalog Sect.-Page XI-9

MKDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Mixer Kettle	370 / 168	\$31,110
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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 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.

Options


• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$600
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,160

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

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
Floor Type – Sweep & Fold - Tilting  Catalog Sect.-Page XI-21				
MKGL40T	40 / 150	2/3 Steam Jacketed Gas Fired Mixer Kettle	850 / 386	\$116,510
MKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	925 / 420	\$117,760
MKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,000 / 454	\$119,470

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)



MKGL40T

Floor Type – Horizontal Agitator - Tilting

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Catalog Sect.-Page XI-25				
HAMKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,050 / 477	\$116,180
HAMKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,160 / 527	\$122,370
HAMKGL100T	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,365 / 620	\$136,850

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.



HAMKGLT

Floor Type – Horizontal Agitator - Stationary

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Catalog Sect.-Page XI-23				
HAMKGL60	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	980 / 445	\$99,120
HAMKGL80	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,070 / 486	\$104,120
HAMKGL100	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,150 / 522	\$115,860

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.



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 #	Dimensions W x H	Description	Shipping Wt. Lbs. / Kgs.	Price
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18" High Economy Stand (Catalog Sect.-Page VII-11)

EST28	28 x 18" 71 x 46mm	18 " High Open Type Equipment Stand	28 / 13	\$1,800
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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

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	\$2,560
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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	\$4,460
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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)

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	\$4,800
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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	\$4,800
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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.



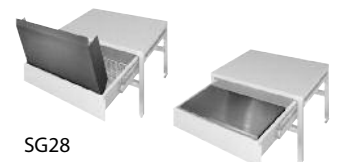
ST55

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)		\$270
SG42	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST42		\$270

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	\$1,250
AK-6-ST28	for one 6 gallon direct steam kettle on a ST28 stand	\$1,250
AK-12-ST28	for one 12 gallon direct steam kettle on a ST28 stand	\$1,250
AK-20-ST28	for one 20 gallon direct steam kettle on a ST28 stand	\$1,250
AK-3/3-ST42	for two 3 gallon direct steam kettles on a ST42 stand	\$1,250
AK-3/6-ST42	for one 3 gallon and one 6 gallon direct steam kettle on a ST42 stand	\$1,250
AK-6/12-ST42	for one 6 gallon and one 12 gallon direct steam kettle on a ST42 stand	\$1,250
AK-6/6-ST42	for two 6 gallon direct steam kettles on a ST42 stand	\$1,250



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	\$520	CL25	for 25 gallon kettle	\$1,020
CL3	for 3 gallon kettle	\$520	CL40	for 40 gallon kettle	\$1,210
CL6	for 6 gallon kettle	\$520	CL60	for 60 gallon kettle	\$1,380
CL10	for 12 gallon kettle	\$535	CL80	for 80 gallon kettle	\$1,590
CL12	for 12 gallon kettle	\$670	CL100	for 100 gallon kettle	\$1,790
CL20	for 20 gallon kettle	\$710			

Lift-Off Cover Holder

LCH3	for 3 gallon kettle	\$240	LCH12	for 12 gallon kettle	\$240
LCH6	for 6 gallon kettle	\$240	LCH20	for 20 gallon kettle	\$240

Two-Piece Covers Mixer Kettles

MTP12	for 12 gallon kettle	\$2,030	MTP100	for 100 gallon kettle	\$2,030
MTP20	for 20 gallon kettle	\$2,030	MTP125	for 125 gallon kettle	\$2,030
MTP40	for 40 gallon kettle	\$2,030	MTP150	for 150 gallon kettle	\$2,030
MTP60	for 60 gallon kettle	\$2,030	MTP200	for 200 gallon kettle	\$2,030
MTP80	for 80 gallon kettle	\$2,030			

Two-Piece Covers Mixer Kettles with Screen

MTPV40	for 40 gallon kettle	\$7,850	MTPV100	for 100 gallon kettle	\$9,450
MTPV60	for 60 gallon kettle	\$8,430	MTPV125	for 125 gallon kettle	\$10,730
MTPV80	for 80 gallon kettle	\$8,790	MTPV150	for 150 gallon kettle	\$10,730

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

SCK1	Steam Control Kit - Direct Steam Stationary Kettle	\$1,150
SCK2	Steam Control Kit - Direct Steam Tilting Kettle	\$1,150
SCK3	Steam Control Kit - Direct Steam Stationary Kettle, 200 Gallon and larger	\$1,150

Price includes: Steam Trap, Condensate Strainer, Check Valve

Drain Strainers & Hooks

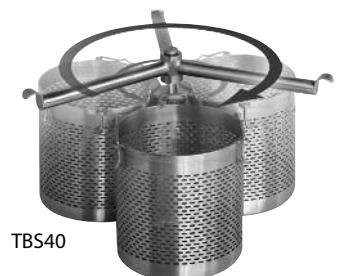
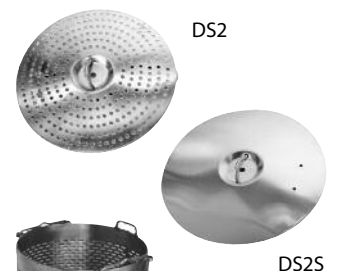
SH(___)G	Drain Strainer Hooks (specify gallon size)	\$370
DS2	2" Tangent Draw Off Drain Strainer 3/16" Holes	\$420
DS3	3" Tangent Draw Off Drain Strainer 3/16" Hole	\$420
MKDS2/316A	2" Mixer Kettle Drain Strainer 1/4" Holes	\$390
MKDS3/316A	3" Mixer Kettle Drain Strainer 1/4" Holes	\$390
"S"	Add suffix "S" for Solid Drain Cover (Priced the same as above)	

Cooking Baskets

BS3	3 Gallon S/S Cooking Basket	\$910
BS6	6 Gallon S/S Cooking Basket	\$960
BS12	12 Gallon S/S Cooking Basket	\$1,210

Baskets Systems

TBS20	for 20 & 25 gallon electric & direct steam kettles (includes three BS3)	\$3,430
TBS40	for 40 gallon electric, direct steam & gas kettles (includes three BS6)	\$3,430
TBS60	for 60 gallon electric, direct steam & gas kettles (includes three BS6)	\$4,210
TBS80	for 80 gallon electric, direct steam & gas kettles (includes three BS6)	\$4,210
TBS100	for 100 gallon electric, direct steam & gas kettles (includes three BS12)	\$4,210
TBS40SH	for 40SH gallon electric, direct steam & gas kettles (includes three BS6)	\$4,210
TBS60SH	for 60SH gallon electric & direct steam kettles (includes three BS6)	\$4,210
TBS60SHGAS	for 60SH gallon gas kettles (includes three BS6)	\$4,210
TBS80SH	for 80SH gallon direct steam kettles (includes three BS6)	\$4,210



STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

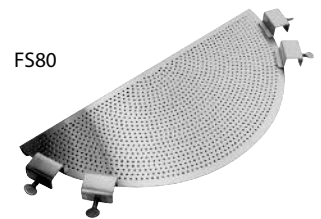
Model #	Description	Price
Faucets		
DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$840
SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$670
DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$670
SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$640
SKFK	Single Pantry Kettle Filler with 60" Hose (P/N 105978)	\$1,140
DKFK	Double Pantry Kettle Filler with 60" hose (P/N 105979)	\$1,820
PRSK	Double Pantry Pre-Rinse Spray Hose (P/N B-0113)	\$1,870
FBKT	Faucet Bracket-Tilting Kettles (P/N KE54159)	\$260

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



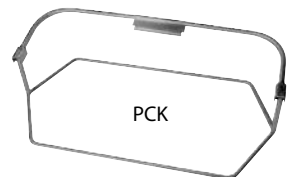
Food Strainers, Stainless Steel

FS3	3 Gallon	\$430
FS6	6 Gallon Direct Steam & Electric	\$430
FS6GAS	6 Gallon Gas	\$430
FS12	12 Gallon Direct Steam & Electric	\$430
FS12GAS	12 Gallon Gas	\$430
FS20	20 Gallon	\$430
FS25	25 Gallon	\$430
FS40	40 Gallon	\$1,250
FS60	60 Gallon	\$1,250
FS80	80 Gallon	\$3,120
FS100	100 Gallon	\$3,120



SHORT SERIES KETTLES

FS40SH	40 Gallon Direct Steam & Electric	\$1,550
FS60SH	60 Gallon Direct Steam & Electric	\$1,550
FS80SH	80 Gallon Direct Steam	\$1,550
FS40SHG	40 Gallon Gas	\$1,550



HORIZONTAL GAS MIXERS

FS60HA	60 Gallon Gas, HA Mixer	\$1,550
FS80HA	80 Gallon Gas, HA Mixer	\$1,550
FS100HA	100 Gallon Gas, HA Mixer	\$1,550

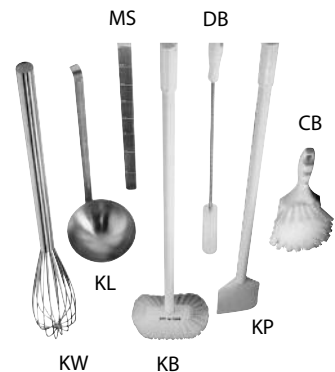


Miscellaneous

MS(___)	Gallon Measuring Strip (specify gallon size)	\$520
FD	Flow Diverter (for tilting kettles only)	\$1,130
PCK	Pan Carrier (25 Gallon and larger, except KDM25T)	\$880
SF1	Swing Drain Funnel for Floor Drain Mounting	\$820
SF2	Swing Drain Funnel for Floor Mounting	\$820

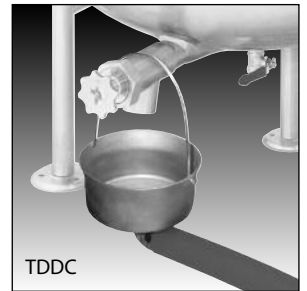
Kettle Accessory Kit

KAK	Kettle Accessory Kit (Consists of all items) (P/N 40880)	\$1,640
KBK	Kettle Brush Kit (consists of CB, KP, KB) (P/N 408802)	\$590
CB	Clean Up Brush, Nylon (P/N 00856)	\$130
KP	Kettle Paddle, Nylon, 36" Handle (P/N 102405)	\$270
KW	Kettle Whip, Stainless Steel (P/N 00961)	\$540
KB	Kettle Brush, Nylon, 36" Handle (P/N 00853)	\$240
DB	Draw-Off Brush, Nylon (P/N 00852)	\$130
KL	Kettle Ladle, 24 oz, Stainless Steel (P/N 00904)	\$430



STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price
Heat Deflector Shield		
HS001	Heat Deflector Shield (for gas, electric and direct steam floor models only)	\$960
2" Tangent Draw Off Valve with Drain Hose Assembly (Catalog Sect. XIII, Page 9)		
Used to:	<ul style="list-style-type: none"> • Connect Cleveland Range Kettles that have TDD2A Valve to existing center positioned drains. • Connect Cleveland Kettles to remote drain locations 	
TD2A90	Includes: <ul style="list-style-type: none"> • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 90° Stainless Steel Elbow (HEA90) • 8' length of 2" ID Hose (H08.2) (cut to required length) • Hose Clamp 	\$2,840
TD2A45	Includes: <ul style="list-style-type: none"> • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 45° Stainless Steel Elbow (HEA45) • 8' length of 2" ID Hose (H08.2) (cut to required length) • Hose Clamp 	\$2,840
<p>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.</p>		
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.		
TDDC	Includes: <ul style="list-style-type: none"> • 8' length of 2" ID Hose (H08.2) (cut to required length) • Stainless Steel Cup Assembly • Hose Clamp 	\$680
Removable Tangent Draw-Off Valve		
TDF2	<ul style="list-style-type: none"> • 2" diameter removable Tangent Draw-Off Valve • Acme Thread for easy removal/cleaning • Available as substitute on any Cleveland stationary kettle with a Tangent-Draw Off Valve (not available on tilting models) 	\$490
<p>Note: This is an additional add on price to a 2" Tangent Draw-Off Valve</p>		



Cleveland Braising Pans



High Productivity,
Unmatched Performance -
The Workhorse of the Kitchen

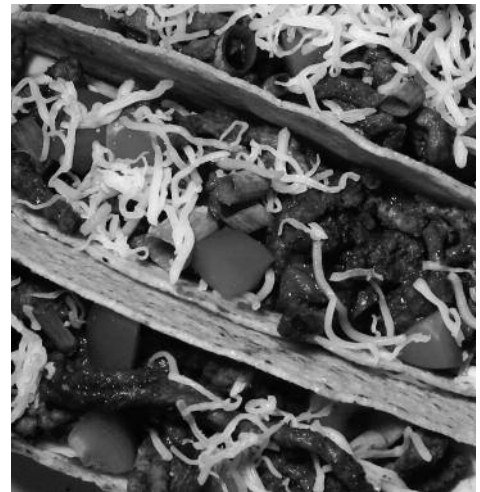
Cleveland Range has taken the best features and design innovation, gained through the years of working with customers and engineering design, to introduce our leading line of Braising Pans. No matter what kind of Braising Pans will work best in today's kitchen, Cleveland Braising Pans have it covered.

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

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Tabletop Tilting Braising Pans	SK5
Accessories	SK6
Special Options	SK7

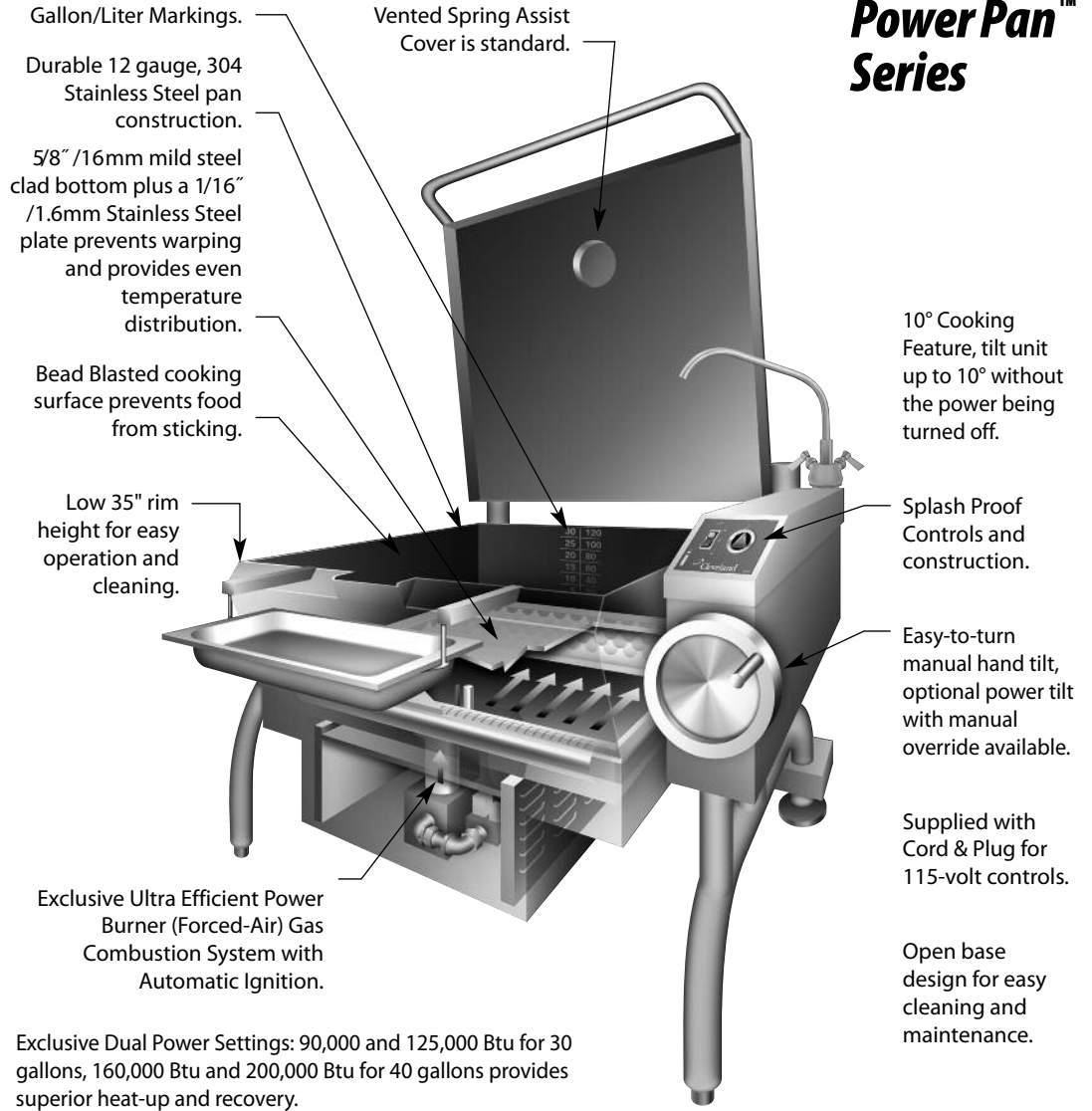


GAS & ELECTRIC TILTING BRAISING PANS

Cleveland Braising Pans

Value-Added
Features Built
Into Every
Model.

Power Pan™ Series



SET10



SET15



SEL40TR
Shown with Sliding Drain Pan (SLD)



SGL40T1



SEL40T1

DURA PAN™ TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
DuraPan™ Open Base & Modular Base – Electric (Catalog Sect. XII, Page 5)				
SEL30TR	30 / 117	Open Base Tilting Braising Pan (with standard Power Tilt)	485 / 220	\$23,750
SEL40TR	40 / 156	Open Base Tilting Braising Pan (with standard Power Tilt)	620 / 282	\$26,340
SEM30TR	30 / 117	Modular Base Tilting Braising Pan (with standard Power Tilt)	490 / 223	\$28,380
SEM40TR	40 / 156	Modular Base Tilting Braising Pan (with standard Power Tilt)	625 / 284	\$30,260

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	\$870
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,760
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2	380/415 Volts 50, Hz, 3 Phase-For Export	\$890
• VOSK3	440/480, 60 Hz, 3 Phase	\$890
• SPH	Single Phase Option	N/C
• SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$880
• DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$890
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$1,550
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$270
• CPPCBTR	Protective Control Cover	\$570

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

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



SEL40TR
Shown with Sliding Drain Pan (SLD)



SEM40TR



Optional SLD



Optional SGSLDTR



TD2SK



DPK



SPK

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

SGL30TR	30 / 117	Open Base Tilting Braising Pan (with standard Power Tilt)	498 / 227	\$29,500
SGL40TR	40 / 156	Open Base Tilting Braising Pan (with standard Power Tilt)	622 / 318	\$31,920
SGM30TR	30 / 117	Modular Base Tilting Braising Pan (with standard Power Tilt)	500 / 227	\$34,200
SGM40TR	40 / 156	Modular Base Tilting Braising Pan (with standard Power Tilt)	635 / 288	\$35,420

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

• SELTR Options

• HTS	Manual Hand Tilt Option (Hydraulic)	N/C
• PT1	Power Tilt with Hand Tilt Override	\$870
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,760
• VOSK4	220/240 Volts, 50 Hz, 1 Phase-For Export	\$890
• SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$880
• DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$890
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$1,550
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$270
• CPPCBTR	Protective Control Cover	\$570

* 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.

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	\$24,050
SEL40T1	40/156	Tilting Braising Pan (with standard Manual Tilt)	410/187	\$26,220

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

• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,760
• PT2	Power Tilt with Hand Tilt Override	\$1,520
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2	380/415 Volts, 50 Hz, 3 Phase-For Export	\$890
• VOSK3	440/480 Volts, 60 Hz, 3 Phase	\$890
• HWS	High Wattage Option (16 KW - 30 gal, 24 KW - 40 gal)	\$490
• SPK13*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$880
• DPK13*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$890
• CST1	Casters Set, 2 locking, 2 swivel, P/N 0308787	\$1,040
• CPPCBT1	Protective Control Cover	\$590

* 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	\$31,090
SGL40T1	40 / 156	Tilting Braising Pan (with standard Manual Tilt)	610/277	\$33,480

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:

• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,760
• PT2	Power Tilt with Hand Tilt Override	\$1,520
• VOSK4	220/240 Volts, 50 Hz, 1 Phase-For Export	\$890
• SPK13*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$880
• DPK13*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$890
• CST1	Casters Set, 2 locking, 2 swivel, P/N 0308787	\$1,040
• CPPCBT1	Protective Control Cover	\$590

* Mounts on right side of unit, add 4.55" 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
Table Top - Electric  * (Catalog Sect. XII, Page 1/3)				
SET15*	15/68	Table Top Tilting Braising Pan	201/73	\$14,700
SET10	10/42	Table Top Tilting Braising Pan	200/91	\$16,710

Standard with Lift-Off Cover, 208 Volt, 60 Hz, 3 Phase, Right Hand Tilt Handle, Marine Lock (SET15 only).

• SET Options

• SPK16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$830
• DPK16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$840
• SPK15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$830
• DPK15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$840
• LTKS	4" Stainless Steel Legs	\$670
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2	220/240/380/415 Volts, 50 Hz, 3 Phase-For Export - Dual Voltage	\$890
• VOSK3	440/480 Volts, 60 Hz, 3 Phase (not available for SET-10)	\$890
• SPH	Single Phase Option	N/C
• ST28	Equipment Stand for SET10 or SET15 (comes with Sliding Drain Drawer)	\$2,560
• ST55	Equipment Stand for two SET10's or two SET15's (comes with Sliding Drain Drawer)	\$4,800
• SG28	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (For ST55 order two SG28's)	\$270
• BSSET15	Pasta Basket for SET15 Skillets	\$1,340

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



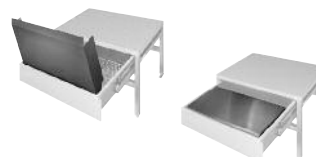
SET10



ST28







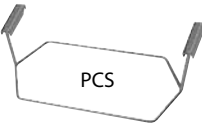

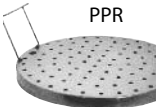






ST55



SG28

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

TILTING BRAISING PANS ACCESSORIES

Model #	Description	Price		
Lift-Off Covers				
SCL10	for Model SET10 (comes standard with Model SET10)	\$1,020		
SCL15	for Model SET15 (comes standard with Model SET15)	\$790		
LCHS15	Lift-Off Cover Holder for SET15 Skillets	\$230		
Miscellaneous Cooking Accessories				
Pasta Basket				
BSSET15	Pasta Basket for SET15 Skillets	\$1,340		
Pan Carrier				
PCS	for Floor Model Braising Pans (T1 Series P/N 2499999) (R Series P/N 2240099)	\$880		
Poaching Pans				
PP	model SET10 holds 1 pan, 30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans (P/N SK2242000)	\$880 (each)		
PPR	for model SET15 only	\$1,060		
Vegetable Steamer (including 4", full size, Perforated Pan)				
VS	Table Top models hold 1 pan (30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans)	\$880 (each)		
Food Strainers				
FSSK	for 30 and 40 Gallon Braising Pans (P/N KE603840) (comes standard on floor model Braising Pans)	\$450		
FS15S	for 15 Gallon Braising Pans (for model SET15 only)	\$450		
Faucets				
Pantry Faucets				
SPK13*	Single Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$880		
DPK13*	Double Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$890		
SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$880		
DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$890		
SPK16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$830		
DPK16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$840		
SPK15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$830		
DPK15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$840		
B0176	T&S model B0176 double pantry faucet with spout and PRS spray hose combination	\$2,030		
* Mounts on right side of unit, add 4.5" to width.				
Braising Pan Fillers (requires Faucet Bracket)				
SKFS	Single Pantry Braising Pan Filler with 60" hose (P/N 105978)	\$1,440		
DKFS	Double Pantry Braising Pan Filler with 60" hose (P/N 105979)	\$1,870		
H/C Pre-Rinse Spray Head with Hose (requires Faucet Bracket)				
PRSS	Pre-rinse Spray Hose (P/N B-0113)	\$1,870		
Faucet Brackets				
FBSL1	Faucet Bracket for SET15 (P/N 2302200)	\$290		
FBSL2	Faucet Bracket for SET10 (P/N 2308800)	\$260		
FBSTR	Faucet Bracket for R Series Floor Model Braising Pans	\$290		
FBST1	Faucet Bracket for T1 Series Floor Model Braising Pans	\$260		

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
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Alternate Mounting Systems

Wall-Mount Options:

WMS	for DuraPan floor model, open base Braising Pans (requires In-Wall Carrier)	\$2,190
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In-Wall Carrier:

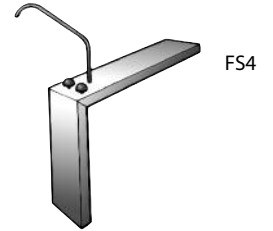
IWCS	(specify Braising Pan model #) for wall mounting, floor model open base Braising Pans	\$5820
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WMS and IWCS

Spacers (for R Series Braising Pans only)

FS4	4" Spacers with Double Pantry Faucet	\$2,460
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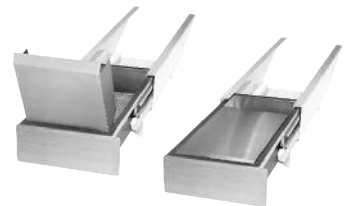
FS4

Sliding Drain Drawer (for open base R Series Braising Pans only)

• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$1,550
• SGLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$270



SLD



SGLDTR

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).

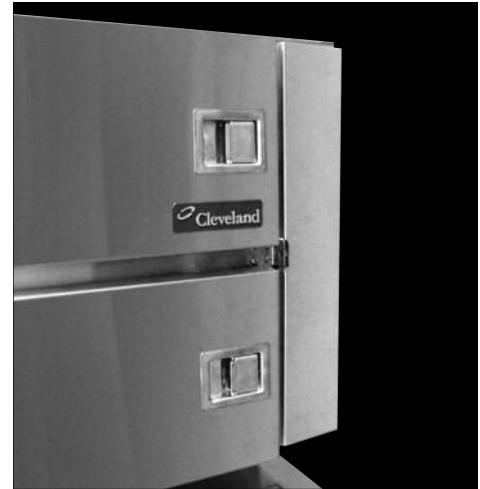
DRAINPAN6	Includes: • 6" x 12" x 20" Stainless Steel Solid Pan with Elbow • 8' length of 2" ID Hose (H08.2) (cut to required length) • Hose Clamp	\$590
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NOTE: Pan Carrier (PCS) sold separately.



DRAINPAN6

Cleveland Correctional Packages



Model	Page #
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. * For 24" and 36" & 42" Convection Steamers only. * Locks provided by others.	
CP-CCX	TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes all of the above options).	\$1,240



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	TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes of the above options).	\$1,240

CORRECTIONAL PACKAGES - TILTING BRAISING PANS OPTIONS

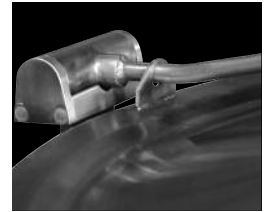
For Floor Model Tilting Skillets:

Model #	Description	List Price
CP-SCB	Tamper Proof exterior side and rear panels with Spanner Drilled Head Screws, R-Series Skillets	\$350
CP-SCRD	Set of three Spanner Drilled Head Screwdrivers.	\$140
CP-PCB-T1	Protective Control Cover, T-1 Series Skillets * Locks provided by others.	\$590
CP-PCB-TR	Protective Control Cover, TR Series Skillets.	\$570
CP-TDM	Tangent Draw-Off Valve Modification.	\$240

CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

For Gas, Electric and Direct Steam models.

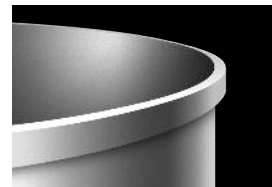
Model #	Description	List Price
CP-CHS	<i>Tamper Resistant Spring Assist Cover: Tamper proof screws used to prevent hinge removal. Anti rotational bracket welded to cover to prevent removal and rotation. Price does not include the cover. * Locks provided by others</i>	\$290
CP-HASP	<i>Hasp style Lockable Spring Assist Cover. * Locks provided by others</i>	\$110
CP-RB	<i>Heavy Duty Reinforced Rim Bar: 1/2" X 1" stainless steel bar continuously welded around the rim.</i>	\$1,770
CP-TDPB	<i>Tangent Draw-Off Valve Protection: Bar type Stainless steel bar welded to kettle. Prevents operator from standing on valve.</i>	\$220
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>	\$240
CP-TD-STRAP	<i>Cable attached to TD valve stem.</i>	\$190
CP-FBKT	<i>Tamper Proof Faucet Bracket: Non removable, reinforced faucet bracket. Standard on stationary models.</i>	\$110
CP-SCR	<i>Tamper Proof Screws: Standard screws replaced by tamper proof screws for fastening all removable covers and panels.</i>	\$110
CP-SCRD	<i>Set of Screwdrivers: For tamper proof screws</i>	\$140
SG	<i>Switch Guard: 3/16" dia. Stainless steel rod bolted over controls to prevent damage from impacts. Gas and electric models only.</i>	\$240
CP-PCB	<i>Protective Box for Controls: Completely covers controls. Gas and electric models only. * Locks Provided by others.</i>	\$320
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>	\$110
SGP	<i>Sight glass guard</i>	\$350



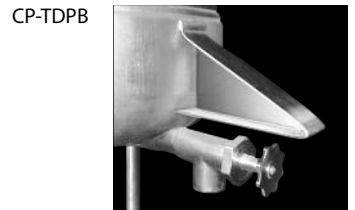
CP-CHS



CP-HASP



CP-RB



CP-TDPB



SG



CP-PCB



SGP

Cleveland Reference Section



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COMBI-OVENS / STEAMERS / KETTLES / BRAISING PANS / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: 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 submitted 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 cancellations and returned merchandise are subject to a minimum of a 20% handling charge. Actual charges will be based on the return condition of the equipment.

All returned merchandise must be shipped freight prepaid and only after written authorization has been received from Cleveland Range, LLC, Returned goods must be packaged properly to prevent shipping damage.

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.

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**® Steamers.

FREIGHT CLASSIFICATION

All Cleveland Products have a freight classification of 85.

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

Cleveland STATEMENT OF POLICIES



L I M I T E D W A R R A N T Y

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 CLEVELAND RANGE OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE 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, TIGHTENING LOOSE FITTINGS, MINOR ADJUSTMENTS, 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 Range equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME/Ntl. Bd., CSA, and others.

BOILER (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 hole 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

TDS	50-125 ppm	pH Factor	7.0-8.5
Total Alkalinity	50-100 ppm	Free Chlorine	< 0.1 ppm
Silica	< 13 ppm	Hardness	50-100 ppm (3-6 gpg)
Chloride	< 25 ppm	Dynamic Water Pressure	35-80 psi

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 WRIT-TEN 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.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

*An additional two years Parts and Labor Warranty can be purchased with each piece of Cleveland equipment for an additional 3.5% of the List Price per year. The 3.5% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- 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.

Second year limited extended warranty coverage on Cleveland Steamers when purchased with a water filter applies to water related components only.

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						
U.S. Gal.	Liters	U.S. Gal.	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	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.	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

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 KETTLES ONLY		② CONVECTION STEAMERS		③ PRESSURE STEAMERS		ConvectionPro® XVI or SteamPro® XVI	
	Maximum Total Capacity	Including Kettles(s)	Without Kettle	Including Kettle(s)	Without Kettle	Including Kettle(s)	Without Kettle	
	Gas							
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.	
Electric								
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.	
Steam Coil								
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.			2 Compt.		
50 psi supply			2 Compt.			2 Compt.		
SteamCraft® Power 10								
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
ConvectionPro® XVI	75	75
SteamPro® XVI		
(Pressure Mode)	75	38
(Convection Mode)	75	75
SteamCraft® 10	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		Kettle Dia	8-10 Steam lbs/hr	240°F Steam HP/hr	15 Steam lbs/hr	250°F Steam HP/hr	25 Steam lbs/hr	267°F Steam HP/hr	40 Steam lbs/hr	287°F Steam HP/hr
Gallons*	Liters									
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

Scan the code below to locate a dealer, distributor or sales representative in your area.



www.mtwfsusa.com/minisite/sales/buylocally



Manitowoc Finance

FINANCE

Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

Manitowoc KitchenCare.

SERVICE

Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

OUR BEST-IN-CLASS BRANDS INCLUDE:

Cleveland, Convotherm, Dean, Delfield, Frymaster, Garland, Kolpak, Koolaire, Kysor Panel Systems, Lincoln, Manitowoc Beverage Systems, Manitowoc Ice, Merco, Merrychef, Multiplex, RDI Systems, Servend, U.S. Range and Welbilt

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

