CLEVELAND
A Welbilt Brand

Suggested List Price Standard Equipment and Accessories

Effective: June 11, 2018

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**.**

June 11, 2018

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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	

Restaurant Seats Volume Cooking		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	

Hotel Seats Volume Cooking		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

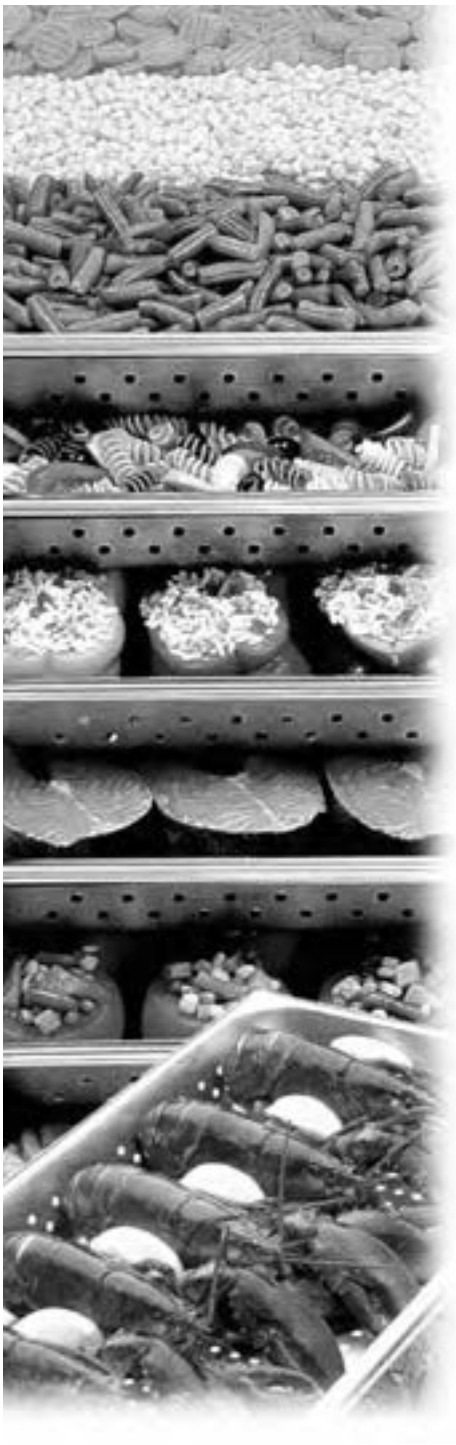
***NOTE:** The Cleveland Steamer Selector is a suggested guideline. Sizing and selection of equipment may vary due to the differences in menu's, items cooked, food quality, age, shape and the degree of doneness. For further assistance, please contact your local Cleveland Sales Representative located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

Cleveland Steamers

CLEVELAND

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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Steamers

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WELBILT®

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 (ºF)G	99.15	N/A	109.72	119.94
Energy Consumption (Btu//kW) h	N/A	230	2.9	1.35
Cooking Energy Rate (Btu//kW) h	20,952	13,822	7.06	3.65

SteamCub™

(Heavy Load #3 Red Skin Potatoes)

	1SCE	1SCEMCS
Cooking Time (min)	28.6	28.6
Preheat Energy (btu/kw) h	N/A	N/A
Idle Energy Rate (btu/kw) h	N/A	N/A
Potato Production (lbs/h)	N/A	N/A
Cooking Efficiency %	70.08	70.08
Water Consumption (gal/h)	2	2
Condensate Temperature (ºF)G	N/A	N/A
Energy Consumption (Btu//kW) h	N/A	N/A
Cooking Energy Rate (Btu//kW) h	3.83	3.83

Gemini™

(Heavy Load #3 Red Skin Potatoes)

	24CGA10.2ES	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 (ºF)G	116.7	109.6
Energy Consumption (Btu//kW) h	127.9	99.6
Cooking Energy Rate (Btu//kW) h	47,683	37,657

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

SteamChef™, Gas & Electric, 3 & 6 Pan

22CET3.1

22CGT6.1

Gemini™, Gas, 6 & 10 Pan

24CGA10.2ES

SteamCub™, Electric, 5 Pan

1SCEMCS

STEAMCRAFT® 3, 5, 10 & GEMINI™

CONVECTION STEAMERS

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

SteamCraft®

Series High Speed Convection Steamers

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

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

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

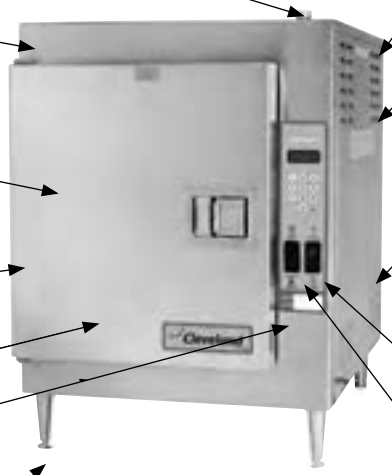
Free-floating inner door makes a positive seal every time, will never leak and isolates the outer door, keeping it cool to touch.

Reversible door gasket lasts twice as long.

14 gauge stainless steel door and cooking compartment.

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

4" adjustable legs are standard.



Steamcraft® Ultra 5

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

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

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

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

Manual by-pass switch for constant steaming.

- Cooking Capacity for up to ten 12˝ x 20˝ x 2 1/2˝ deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating costs (72M BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a deliming port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides and airtight seal, reversable 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.

ENERGY STAR

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 1)					
1SCEMCS	***SteamCub Plus™**, Steamer only, 60 minute mechanical timer and a manual (continuous steaming) bypass switch. A Heat-On Light and a Low-Water Indicator Light and Alarm.*	*12 kW*	*21.63 / 549*	*260 / 118 (Freight Class 85)*	*$14,070*
5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 3)					
1SCE	***SteamCub Plus™**, Steamer & Holding Cabinet, Solid-State digital controls with three operating modes, steam and hold, continuous steaming and holding only. A Low-Water Indicator and Alarm.*	*12 kW*	*21.63 / 549*	*260 / 118 (Freight Class 85)*	*$15,733*
Two Stacked 5 Pans - Electric - Connectionless (Catalog Sect. 1, Page 5)					
(2) 1SCEMCS	*Two **SteamCub Plus™** steamers on ES2469 open-type stand, 60-minute mechanical timer and a manual (continuous steaming) bybass switch. A Heat-On Light and a Low-Water Indicator Light and Alarm.*	*12 kW*	*21.63 / 549 per unit*	*600/ 272 (Freight Class 85)*	*$31,788*

1SCE

1SCEMCS

(2) 1SCEMCS

Equipment Stands (Catalog Sect. B, Page 19)

ES2469	*Stacking Equipment Stand (P/N 1095981)*		*77 / 35*	*$4,122*
UNISTAND 34	*Stainless Steel Equipment Stand (Part #111721)*	*34 / 864 (H)*	*85 / 39*	*$2,522*

UNISTAND34 Accessories		
	• *TCK Top Cover Kit (P/N 111728)*	*$443*
	• *POSK, Pull-Out Shelf Kit (P/N 111724)*	*$647*
	• *URK, Pan Rack Kit (P/N 111726)*	*$488*
	• *SteamCub™ Stand Mounting Kit (P/N 109194)*	*N/C*

ES2469

Options & Accessories

•	***Available Options***	
• *SPH*	*Single Phase Option*	*N/C*
• *VOS2*	*440-480 Volts, 60 HZ, 3 Phase*	*$764*

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.

ENERGY STAR

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
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)*	*$12,794*
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)*	*$16,925*
Stacking Combinations					
(2) 22CET33.1	*Two **SteamChef ™ 3s** with one stacking stand model UNISTAND25, includes the CHEFSTACKIT Direct Stacking Kit, mounting spacer and common drain and water manifold (installation required).*				*$27,818*
(2) 22CET63.1	*One **SteamChef ™ 3** stacked on one **SteamChef ™ 6** with one stacking stand model ES26304066E,*				*$33,145*
(2) 22CET66.1	*Two Stacked **SteamChef ™ 6s** with one stacking stand model ES26304066E, includes common drain and water manifold (installation required).*				*$36,833*
SteamChef ™ 3 & 6 Options (per compartment)			***22CET3.1***	***22CET6.1***	
• VOS2	*440-480 Volts, 60 HZ, 3 Phase*				*$764*
• DHR	*Right Hand Door Hinging, Controls on Left*				*$612*
• ETC	*Electronic Controls with Load Compensating Feature*				*$645*
• 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)*				*$263*
• SPW	*Single Point Water connection (P/N 111009) (not available in stacked unit)*				*$263*
1114941	*3-Pan SteamChef™ Heat Shield (add 4" to Right Side) for stack units*				*$988*
Equipment Stands (Catalog Sect. B, Page 19)					
Single Unit Stand					
UNISTAND34	*Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CETS.1 or one 22CET6.1*		*34/864 (H)*	*85/39*	*$2,522*
	• UNISTAND 34 Accessories				
	• POSK Pull-Out Shelf Kit (P/N 111724)				*$647*
	• URK Pan Rack Kit (P/N 111726)				*$488*
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*	*$2,522*
	• UNISTAND 25 Options & Accessories				
	• POSK Pull-Out Shelf Kit (P/N 111724)				*$647*
	• URK Pan Rack Kit (P/N 111726)				*$488*
	***• CHEFSTACK3 Stacking kit for SteamChef™ 3** (stand not included) (P/N 111771)*				*$900*
	• 2-1/2" high mounting spacer				
	• Common drain and water connection manifold				
ES263044E	*Stainless Steel Equipment Stacking Stand (P/N 111467E) for mounting one 22CET3.1 on top of one 22CET6.1 or two stacked 22CET6.1 . Includes the Equipment Stand and common drain and water connection manifold.*		*44"/1118 (H)*	*100/44*	*$3,516*

22CET3.1

22CET6.1

(2) 22CET3.1 (2) 22CET6.1

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.

ENERGY STAR

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
Gas - Table Top (Catalog Sect. I, Page 9, 11)					
*22CGT3.1**	***SteamChef ™ 3**, Boiler Free, Table Top, Gas Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN).*	*32M BTU*	*21.63 / 549*	*255 / 116 (Freight Class 85)*	*$15,491*
*22CGT6.1**	***SteamChef ™ 6**, Boiler Free, Table Top, Gas Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN).*	*32M BTU*	*21.63 / 549*	*355 / 161 (Freight Class 85)*	*$20,014*
** When ordering the 22CGT3.1 or the 22CGT6.1 with the UNISTAND34.1, please order Stacking Kit (Part # 111895), N/C.*					
Stacking Combinations					
(2) 22CGT33.1	*Two stacked model 22CGT3 counter top 3-pan gas boilerless SteamChefs™ with total capacity for six 2-1/2" deep full size steam table pans, 32,000 BTU each compartment, includes model ES26304433G Stacking Stand (Part # 113131G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions.*				*$34,964*
(2) 22CGT63.1	*One model 22CGT3 three pan at 32,000 BTU and one model 22CGT6 six pan at 62,000 BTU boilerless gas SteamChefs™ with total capacity for nine 2- 1/2" deep full size steam table pans, includes model ES26304466G Stacking Stand (Part # 113130G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions.*				*$39,232*
(2) 22CGT66.1	*Two stacked model 22CGT6 counter top 6-pan gas boilerless SteamChefs™ with total capacity for twelve 2-1/2" deep full size steam table pans, 32,000 BTU each compartment, includes model ES26304466G Stacking Stand (Part # 113130G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions.*				*$43,319*
SteamChef ™ 3 & 6 Options (per compartment)					
• LPCK	*Natural to LP Gas Conversion Kit, PN 114768*				*$295*
• ETC	*Electronic Controls with Load Compensating Feature*				*$645*
Equipment Stands (Catalog Sect. B, Page 19)					
Single Unit Stand					
UNISTAND34.1	*Stainless Steel Equipment Stand (Part # 111721) or mounting one 22CGT3.1 or one 22CGT6.1, includes Stacking Kit (Part # 111895)*		*34 / 864 (H)*	*85 / 39*	*$2,522*
	• UNISTAND34 Accessories				
	• POSK, Pull-Out Shelf Kit (P/N 111724)				*$647*
	• URK, Pan Rack Kit (P/N 111726)				*$488*
***Stacking Stands** (Steamers and stacking stands are shipped separately and require field installation of the steamers, stand and flue.)*					
ES26304466G	*Stainless Steel Equipment Stacking Stand (Part #113130G) for mounting two stacked 22CGT6's or one 22CGT3's on top of one 22CGT6's Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold.*		*44" / 1118 (H)*	*100 / 44*	*$3,516*
ES26304033G	*Stainless Steel Equipment Stacking Stand (Part #113131G) for mounting two stacked 22CGT3's. Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold.*		*44" / 1118 (H)*	*100 / 44*	*$3,516*

22CGT3.1

22CGT6.1

(2) 22CGT66.1

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

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

STEAMCRAFT® ULTRA

TABLE TOP CONVECTION STEAMERS

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

Standard Features -

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

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price

3 Pan - Electric - Table Top (Catalog Sect. I, Page 13)

21CET8	***Steamcraft® Ultra 3***	*8 kW*	*21 / 533*	*210 / 50*	*$11,737*

21CET8

5 Pan - Electric - Table Top (Catalog Sect. I, Page 15)

21CET16	***Steamcraft® Ultra 5***	*16 kW*	*21 / 533*	*248 / 58*	*$17,285*

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*	*$31,345*

Electric Model Options & Accessories

• Electric Model Options		
• DHR	*Right Hand Door Hinging, Controls on Left*	*$612*
• ETC	*Electronic Controls with Load Compensating Feature*	*$645*
• VOS1	*208 or 240 volts, 60 Hz, 3 Phase (must specify one)*	*N/C*
• VOS2	*440-480 Volts, 60 HZ, 3 Phase*	*$764*
*• SPH**	*Single Phase Option (available for 21CET8 only)*	*N/C*

(2)21CET8

5 Pan - Gas - Table Top (Catalog Sect. IV, Page 7)

21CGA5	***Steamcraft® Ultra 5***	*70M BTU*	*21 / 533*	*275 / 125*	*$21,707*

Equipment Stands (Catalog Sect. IV, Page 23, 25)

UNISTAND34	*Stainless Steel Equipment Stand (Part # 111721)*		*34 / 864 (H)*	*85 / 39*	*$2,522*
UNISTAND25	*Stainless Steel Equipment Stand (Part # 111717)*		*25" / 635 (H)*	*75 / 34*	*$2,522*
	UNISTAND Options & Accessories				
	• POSK, Pull-Out Shelf Kit (P/N 111724)				*$647*
	• URK, Pan Rack Kit (P/N 111726)				*$488*
	• STK1 Stacking Kit (P/N 107166) for direct stacking two 21CET8 Steamers				*$2,752*
ES2446	*Equipment Stand, two shelf stand for two 21CET8 Steamers or one 21CET8 and one 21CET16 or two 21CET16's. (P/N 1054251)*			*77 / 35*	*$4,283*

21CGA5

Gas Model Options & Accessories

• Gas Model Options *(Right Hand Door Hinging Not Available)*		
• SPECIFY	*Natural Gas or L.P. GasN/C*	*N/C*
• VOS115	*115 Volts, 60 Hz, 1 Phase for Controls - Standard U.S.*	*N/C*
• ETC	*Electronic Controls with Load Compensating Feature*	*$645*

UNISTAND34

ES2446

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

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

STEAMCRAFT® ULTRA & POWER 10

CONVECTION STEAMERS

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

Standard Features -

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

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
10 Pan - Electric (Catalog Sect. II, Page 1)					
24CEA10	***SteamCraft® Gemini™ 10*** *Pressureless Steamer.*	*Twin 16 KW*	*24 / 610*	*528 / 240*	*$34,285*
• Options					
• VOS1	*208 or 240 Volts, 60 Hz, 3 Phase (must specify one)*				*N/C*
• VOS2	*440-480 Volts, 60 Hz, 3 Phase*				*$764*
• LWO	*Low Wattage Option*				*$147*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*
• DHR2	*Right Hand Door Hinging, Controls on Right*				*$1,169*
10 Pan - Gas (Catalog Sect. II, Page 3)					
24CGA10	***SteamCraft® Ultra 10*** *with Gas-Fired Stainless Steel Atmospheric Steam Generator.*	*125M BTU*	*24 / 610*	*565 / 256*	*$32,515*
• Options					
• SPECIFY	*Natural or LP Gas (must specify one)*				*N/C*
• DHR2	*Right Hand Door Hinging, Controls on Right*				*$1,169*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*
• VOS115	*115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.*				*N/C*
10 Pan - Gas (Catalog Sect. II, Page 5)					
24CGP10	***SteamCraft® Power 10*** *with Gas-Fired 15 PSI Boiler.*	*240M BTU*	*24 / 610*	*830 / 376*	*$50,004*
• 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*
• GPTO10	*Gas Power Take Off Valve for operating Kettles (P/N 107082)*				*$623*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*
10 Pan - Direct Steam (Catalog Sect. II, Page 5)					
24CDP10	*Steamcraft® Ultra 10 D, Pressureless Steamer, Direct Steam, 2 compartments, (5)12x20x2 1/2 pans/compartment, electro-mechanical 60 min. timers, s/s construction, 6" s/s legs, 20-50 PSI incoming steam pressure, requires CLEAN steam*		*24 / 610*		*$31,561*

24CEA10

24CGA10

24CGP10

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, steam shut off switch, two water connections.

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
10 Pan - Gas (Catalog Sect. II, Page 9)					
24CGA10.2	***SteamCraft® Gemini™ 10*** *Pressureless Steamer.*	*Twin 72M BTU*	*24 / 610*	*565 / 256*	*$35,855*
• Options					
• SPECIFY	*Natural or LP Gas (must specify one)*				*N/C*
• DHR2	*Right Hand Door Hinging, Controls on Right*				*$1,169*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*
• VOS115	*115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.*				*N/C*
113717	*10 Pan Heat Shield (add)*				*$1,562*
10 Pan - Gas - SST (Catalog Sect. II, Page 11)					
24CGA10.2ES	***SteamCraft® Gemini™ SST 10*** *Pressureless Steamer.*	*Twin 50M BTU*	*24 / 610*	*565 / 256*	*$38,643*
• 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*
• 113717	*10 Pan Heat Shield (add)*				*$1,562*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*
6 Pan - Gas (Catalog Sect. II, Page 13)					
24CGA6.2S	***SteamCraft® Gemini™ 6*** *Pressureless Steamer.*	*Twin 50M BTU*	*24 / 610*	*565 / 256*	*$34,571*
• Options					
• SPECIFY	*Natural or LP Gas (must specify one)*				*N/C*
• VOS115	*115 Volt, 60 Hz, 1 Phase for Controls Standard U.S.Steam*				*N/C*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*

24CGA10.2

24CGA10.2ES

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

SIX PAN CLASSIC CONVECTION STEAMERS

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

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
6 Pan - Electric (Catalog Sect. III, Page 1, 3)					
24CEM24	*Convection Steamer with 15 psi Steam Boiler.*	*24 kW*	*24 / 610*	*530 / 240*	*$42,364*
• Options					
• 36KW	*36 kW Electric Boiler*				*$1,311*
• 48KW	*48 kW Electric Boiler*				*$2,679*
• VOS1	*208 or 240 Volts, 60 Hz, 3 Phase (must specify one)*				*N/C*
• VOS2	*440-480 Volts, 60 Hz, 3 Phase*				*$764*
• EPTO	*Power Take Off for operating Kettles*				*$623*

24CCGM200

6 Pan - Gas (Catalog Sect. III, Page 5, 7, 9)					
24CGM200	*Convection Steamer with 15 psi Steam Boiler.*	*200M BTU*	*24 / 610*	*610 / 277*	*$44,092*
36CGM300	*Convection Steamer with 15 psi Steam Boiler.*	*300M BTU*	*36 / 915*	*755 / 342*	*$49,893*
• 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*				*$623*

36CGM300

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*	*$47,318*
• Options					
• VOS115	*115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.*				*N/C*

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

CONVECTIONPRO® XVI

LARGE CAPACITY
CONVECTION STEAMERS

Standard Features ~

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

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
16 Pan - (Catalog Sect. III, Page 27 & Catalog Sect. IV, Page 5, 7)					
36CGM16300	***ConvectionPro® XVII*** *Convection Steamer with Electric Steam Boiler.*	*300M BTU*	*36 / 915*	*1080 / 499*	*$58,819*
36CEM1648	***Electric ConvectionPro® XVII*** *Convection Steamer with Electric Steam Boiler.*	*48 KW*	*36 / 915*	*1080 / 499*	*$48,824*
36CDM16	***Electric ConvectionPro® XVII*** *Convection Steamer with Direct Steam Boiler.*		*36 / 915*	*1080 / 499*	*$39,412*
• Options					
• SPECIFY	*Natural or LP Gas (must specify one)*				*N/C*
• ETC2	*Electronic Controls with Load Compensating Feature*				*$1,268*
• VOS115	*115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.*				*N/C*

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

LARGE CAPACITY PRESSURE STEAMERS

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

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
Electric (Catalog Sect. IV, Page 13, 15)					
PEM242	*2 Compartment Pressure Steamer.*	*24 kW*	*35.43 / 900*	*830 / 426*	*$45,929*
PEM243	*3 Compartment Pressure Steamer.*	*24 kW*	*35.43 / 900*	*830 / 426*	*$47,476*
• Options					
• 36KW	*36 kW Electric Boiler*				*$1,311*
• 48KW	*48 kW Electric Boiler*				*$2,679*
• VOS1	*208 or 240 Volts, 60 Hz, 3 Phase (must specify one)*				*N/C*
• VOS2	*440-480 Volts, 60 Hz, 3 Phase*				*$764*
• PTO	*Power Take Off for operating Kettles*				*$1,481*

PEM242

Gas (Catalog Sect. IV, Page 17, 19. 21, 23)					
PGM3002	*2 Compartment Pressure Steamer.*	*300M BTU*	*35.43 / 900*	*874 / 397*	*$49,963*
PGM3003	*3 Compartment Pressure Steamer.*	*300M BTU*	*35.43 / 900*	*1040 / 472*	*$59,700*
• 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*
• PTO	*Power Take Off for operating Kettles*				*$1,481*

Direct Steam					
PDL2	*2-Compartment Pressure Steamer, 18" high closed base*	*Direct Steam*	*35.43 / 900*	*510/231*	*$27,637*
PDL3	*3-Compartment Pressure Steamer, 18" high closed base*	*Direct Steam*	*35.43 / 900*	*600/272*	*$36,293*

PDL3

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

Cleveland Range reserves right of design improvements or modifications, as warranted.

MODULAR
KETTLE BASES

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
Electric (Catalog Sect. V, Page 1, 3, 5, 7)					
24EMK624	*Boiler Base with one 6 Gallon Kettle*		*24 / 610*	*565 / 256*	*$29,583*
36EMK6624	*Boiler Base with two 6 Gallon Kettles*	*24 kW*	*36 / 915*	*610 / 276*	*$43,800*
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*				*$1,311*
• 48KW	*48 kW Electric Boiler*				*$2,679*
• VOS1	*208 or 240 Volts, 60 Hz, 3 Phase (must specify one)*				*N/C*
• VOS2	*440/480 Volts, 60 Hz, 3 Phase*				*$764*
• 316G1	*316 Stainless Steel Liner, 6 Gallon Kettle (each)*				*$658*
• SPH2	*Single Phase Operation, 24 KW only*				

36EMK66

Gas (Catalog Sect. V, Page 9, 11, 13, 15, 17)					
24GMK6200	*Boiler Base with one 6 Gallon Kettle*	*200M BTU*	*24 / 610*	*565 / 256*	*$33,961*
36GMK66300	*Boiler Base with two 6 Gallon Kettles*	*300M BTU*	*36 / 915*	*630 / 286*	*$47,703*
36GMK1010300	*Boiler Base with two 10 gallon Kettles*	*300M BTU*	*36 / 915*	*630 / 286*	*$49,515*
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)*				*$658*

Direct Steam (Catalog Sect. V, Page 9, 21, 23, 25, 27)					
24DMK6	*Boiler Base with one 6 Gallon Kettle*		*24 / 610*	*565 / 256*	*$18,053*
36DMK66	*Boiler Base with two 6 Gallon Kettles*		*36 / 915*	*630 / 286*	*$30,160*
36DMK1010	*Boiler Base with two 10 gallon Kettles*		*36 / 915*	*630 / 286*	*$33,382*
All Modular Base Style 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)*				*$658*

For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST16 & ST17.
For Additional Kettle Accessories and Special Options see pages KE18-KE20.

MODULAR STEAM BOILER BASES

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

Model #	Description	Power	Dim. (W) Inch / mm	Ship. Wt. Lgs. / kgs	Price
Gas (Catalog Sect. V, Page 31, 33)					
24GM200	*Boiler Base, includes Power Take-Off.*	*200M BTU*	*24 / 610*	*465 / 210*	*$22,857*
36GM300	*Boiler Base, includes Power Take-Off.*	*300M BTU*	*36 / 915*	*520 / 235*	*$27,955*
• 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*
Electric (Catalog Sect. V, Page 29)					
24EM24	*Boiler Base, includes Power Take-Off.*	*24kW*	*24 / 610*	*390 / 176*	*$18,990*
• Options					
• 36kW	*36 kW Electric Boiler*				*$1,311*
• 48kW	*48 kW Electric Boiler*				*$2,679*
• VOS1	*208 or 240 Volts, 60 Hz, 3 Phase (must specify one)*				*N/C*
• VOS2	*440/480 Volts, 60 Hz, 3 Phase*				*$764*

Options & Accessories

• IMK6	*P/N 409351*	*Kettle Interconnecting Kit, (6')*	*$534*
• IMK10	*P/N 409355*	*Kettle Interconnecting Kit, (10')*	*$738*
• IMK15	*P/N 409358*	*Kettle Interconnecting Kit, (15')*	*$930*
• PRV	*P/N 22200*	*Pressure Reducing Valve*	*$1,344*
• MS	*P/N 19020*	*Moisture Separator Trap*	*$820*
• TRF	*P/N 107040*	*Step Down Transformer*	*$830*
• DISSOLVE®	*P/N 106174*	*Descaling Solution, 6-One Gallon Containers*	*$431*
• BDPK	*P/N 107142*	*Boiler Descaling Pump Kit*	*$1,190*
• GPTO (ETPO)		*Power Take-Off Kit*	*$623*

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

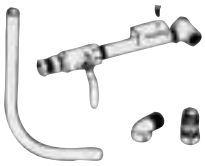
CLEVELAND STEAMER ACCESSORIES

Model #	PART #	Description	Price
Steamer Accessories			
DISSOLVE®	*P/N 106174*	*Descaling Solution, 6-One Gallon Containers with Quart Markings, 6.1 Lbs; 2.8 Kgs*	*$431*
BDPK	*P/N 107142*	*Boiler Descaling Pump Kit for 15 psi boilers*	*$1,190*
BDPK1	*P/N 1071421*	*Boiler Descaling Pump Kit for SteamCraft® atmospheric generators*	*$1,190*
PP25	*P/N 16868*	*2.5" x 12" x 20" Perforated Steam Table Pan*	*$350*
PP4	*P/N 16854*	*4" x 12" x 20" Perforated Steam Table Pan*	*$404*
SP25	*P/N 16869*	*2.5" x 12" x 20" Solid Steam Table Pan*	*$328*
PRV	*P/N 22200*	*Pressure Reducing Valve*	*$1,344*
QDC60	*P/N 1007841*	*60" Long Gas Quick Disconnect Hose*	*$1,065*
MS	*P/N 19020*	*Moisture Separator Trap*	*$820*
TRF	*P/N 107040*	*Step Down Transformer-For Export*	*$830*
GPTO	*P/N 40946*	*Power Take-Off Kit, Gas Convection Steamers*	*$623*
EPTO	*P/N 40947*	*Power Take-Off Kit, Electric Convection Steamers*	*$623*
GPTO10	*P/N 107082*	*Power Take-Off Kit, SteamCraft® Power 10*	*$623*
IMK6	*P/N 409351*	*Kettle Interconnecting Kit, (6')*	*$534*
IMK10	*P/N 409355*	*Kettle Interconnecting Kit, (10')*	*$738*
IMK15	*P/N 409358*	*Kettle Interconnecting Kit, (15')*	*$930*
24SSF	*P/N 100755*	*24" Wide Stainless Steel Insulated Gas Flue Cover*	*$1,573*
36SSF	*P/N 100756*	*36" Wide Stainless Steel Insulated Gas Flue Cover*	*$1,847*
SPH1	*P/N 104393*	*Single Phase Field Conversion Kit for Steamcraft® Ultra 3*	*$1,255*
SMDCK	*P/N FK104658*	*Drain Cooling Kit, Small, for Counter Top Steamers (Not for SteamChef™ Models) Requires 115 Volt Connection*	*$372*
LGDCK	*P/N 106290*	*Drain Cooling Kit, Large, for Floor Model steamers (Not for SteamChef™ Models) Requires 115 Volt Connection*	*$776*
PR		*Additional Pan Rack Guides*	*$612*

DISSOLVE®

BDPK

PP25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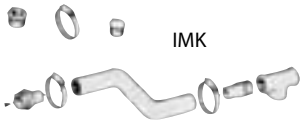

IMK

Heat Shield Accessory Kits

113716	*10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10, 24CEA10, & 24CGP110)*	*$1,562*
113717	*10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10.2)*	*$1,562*
1114941	*3-Pan SteamChef™ Heat Shield (add 4" to Right Side). For electric models only.*	*$988*

36SSF

POS

WATER TREATMENT SYSTEMS

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

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

Model #	Description		Price
WATER TREATMENT FOR COUNTERTOP AND FLOOR MODEL STEAMERS			
QTI1-CR	*The QTI1+CR is a dual-cartridge water treatment system, reduce sediment over 0.5 microns, reduce chlorine. The system includes IsoNet®, patented scale-inhibiting technology. PN# 160-52081)* *System Includes:* *- (1) CTOS-QCR Catalytic Carbon Scale Inhibitor Filter (300-05832)* *- (1) CTO-Q10 sediment activated carbon filtration (300-05828)*		*$676*
QTI1-CR Filter Accessories			
CT0-Q10	*Replacement Cartridge #300-05828 for QTI1-CR*		*$134*
CTOS-QCR	*Replacement Cartridge #300-05832 for QTI1-CR*		*$200*
115036O	*H2O Water Quality Test Kit (180-80181)*		*$140*

QTI1-CR

Model #	***Description***		***Price***
WATER TREATMENT FOR COUNTERTOP AND FLOOR MODEL STEAMERS – HIGH HARDENSS (+170 PPM)			
QTSX-2PG	*The QTSX-2PG is a dual-cartridge water treatment system for High Hardness applications, reduce sediment over 0.5 microns, reduce chlorine. The system includes ScaleX2 Cartridge, (PN# 160-52822)* *System Includes:* *- (1) CTO-Q Sediment Cartridge (300-05830)* *- (1) SCLX2 ScaleX2 cartridge (300-05860)*		*$819*
QTI1-CR Filter Accessories			
CT0-Q	*Replacement Cartridge (300-05830), CTO-Q Sediment carbon*		*$160*
SCLX2-Q	*Replacement Cartridge (300-05860) SCLX2 ScaleX2 Scale Inhibitor*		*$260*
115036O	*H2O Water Quality Test Kit (180-80181)*		*$140*

QTSX-2PG

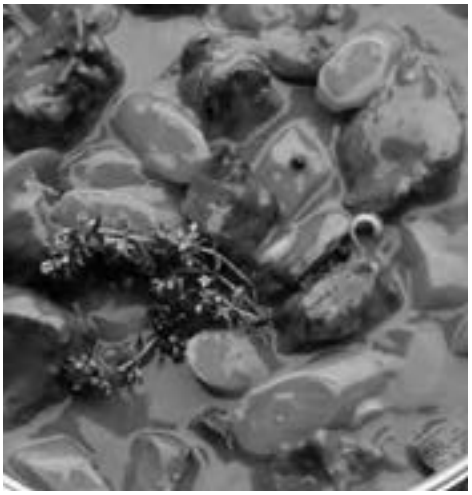
Model #	***Description***		***Price***
REVERSE OSMOSIS FILTER WITH MINERAL ADDITION FOR COUNTER TOP STEAMERS			
OP70CR/10	*70 Gallon per day Reverse Osmosis Filter with 10 gallon storage tank.PN# 164-01005*		*$2,220*
OP175/16	*175 Gallon per day Reverse Osmosis Filter with 16 gallon storage tank. (PN# 164-00216)*		*$5,572*
OP350/16	*350 Gallon per day Reverse Osmosis Filter with 16 gallon storage tank. (PN# 164-14416)*		*$6,565*
OP350/50	*350 Gallon per day Reverse Osmosis Filter with 50 gallon storage tank. (PN# 164-14450)*		*$7,726*
BWS1500/50	*1,500 Gallon per day Reverse Osmosis Filter with 50 gallon storage tank. (PN# 160-15550)*		*$14,194*

OP175/16

REPLACEMENT CARTRIDGES, WATER QUALITY TEST KITS		***Price***
115036O	*H2O Water Quality Test Kit (180-80181)*	*$140*
CTO-Q10	*Replacement Cartridge #300-05828 for QTI-CR and prefilter for OP70, OP175*	*$134*
CTOS-QCR	*Replacement Cartridge #300-05832 for QTI1-CR*	*$200*
CTO-Q	*Replacement Cartridge #300-05830 for QTSX2-PG and prefilter for OP350,BWS1500*	*$160*
CTO-QCR	*Replacement Cartridge #300-05831 for QT1+CR*	*$180*
CCM-10	*CCM-10 Replacement Cartridge (252-20610)*	*$80*
SCLX2-Q	*Replacement Cartridge for QTXS2-PG (300-05860)*	*$260*
BPA100	*BPA100 Booster Pump Assembly (164-85010)*	*$1,260*
BPA200	*BPA200 Booster Pump Assembly (164-85015) for OP175*	*$2,870*
BPSQT	*BPSQT Booster Pump Assembly (164-85020) for OP350*	*$2,870*
PRV	*PRV Pressure Reducing Valve 164-89938*	*$290*
AMS-QT15	*AMS-QT15 Membrane (204-52820) for OP175*	*$640*
AMS-4021XLE	*AMS-4021XLE Membrane (204-44021) for BWS1500*	*$1,220*
164-89912	*Dual Oven Manifold (164-89912)*	*$200*
MA-Q15	*MA-Q15 Post-Treatment Filter (300-05855) for OP350*	*$155*
AMS-QT	*AMS-QT Membrane (204-53040)*	*$980*
MA-Q10	*AMS-QT-15 Membrane (204-53040) for OP350*	*$140*
ILMA6.14	*Mineral Addition Filter # (252-70260)For OP70*	*$50*

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)

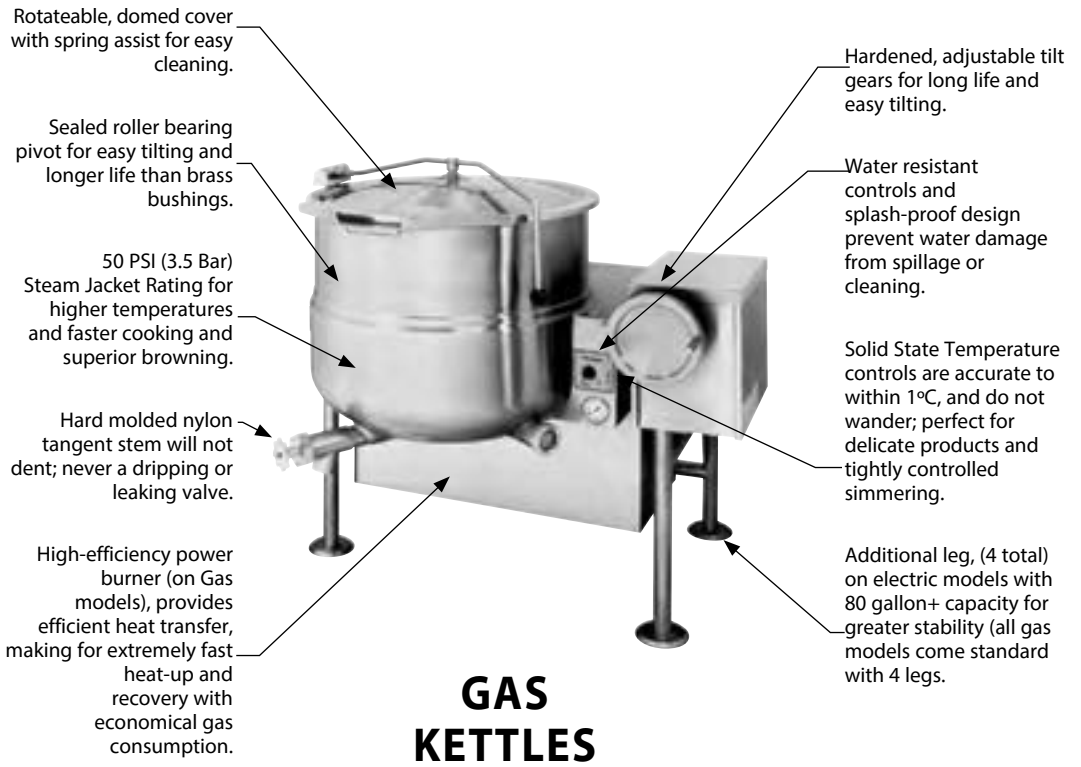
Cleveland Steam Jacketed Kettles

Set the Standard for Comparison.

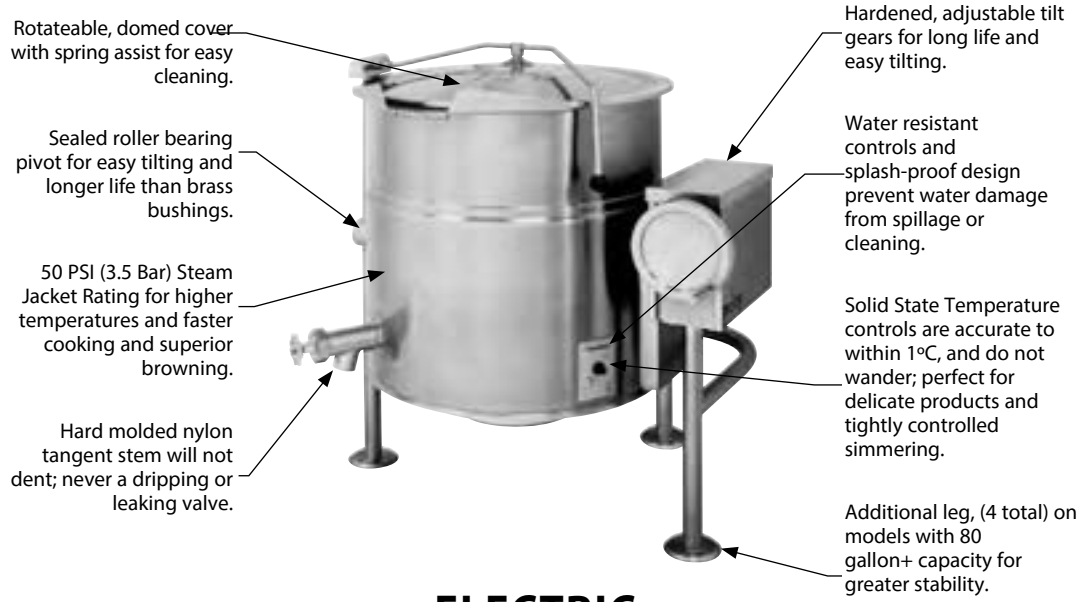
Gas Kettles

Electric Kettles

Direct Steam Kettles



GAS KETTLES



ELECTRIC KETTLES

KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

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

Stow Away your Stock Pots and Get Cooking with Steam

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

Ideal For:

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

Increases Quality and Productivity:

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

Improves Operator's Profits By:

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

Improves Worker Safety:

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

Saves Energy:

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

Saves Time:

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

Our State of the Art Sets Us Apart

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

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

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

Completely Splash Proof Controls
All electronic controls are splash proof for safety and easy cleaning.

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

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

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

Front Mounted Combination Pressure/Vacuum Gauge
Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.

Cleveland Range reserves right of design improvements or modifications, as warranted.

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 CE (Catalog Sect. VIII, Page 1/3/5)				
KET3T	*3 / 11*	*2/3 Steam Jacketed Electric Kettle*	*95 / 43*	*$9,132*
KET6T	*6 / 232/3*	*Steam Jacketed Electric Kettle*	*160 / 73*	*$10,585*
KET12T	*12 / 452/3*	*Steam Jacketed Electric Kettle*	*180 / 82*	*$12,932*
KET6TGB	*6 / 232/3*	*Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)*	*170 / 77*	*$13,359*
KET12TGB	*12 / 452/3*	*Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)*	*190 / 86*	*$14,430*
*TKET3T**	*Twin 3 / 11*	*Two 2/3 Steam Jacketed Electric Kettle (with common console)*	*135 / 60*	*$20,144*
TKET6T	*Twin 6 / 23*	*Two 2/3 Steam Jacketed Electric Kettle (with common console)*	*226 / 103*	*$24,212*
TKET12T	*Twin 12 / 45*	*Two 2/3 Steam Jacketed Electric Kettle (with common console)*	*315 / 143*	*$30,523*

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 CE (Catalog Sect. VIII, Page 7)				
KET20T	*20 / 80*	*2/3 Steam Jacketed Electric Kettle*	*260 / 118*	*$20,396*

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*		*$1,788*

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*		*$658*
• VOK1		*380 or 415 Volts, 50 Hz, 3 Phase-For Export (N/A on KET-3-T)*		*$875*
• VOK2		*440/480 Volts, 60 Hz, 3 Phase (N/A on KET-3-T)*		*$1,527*
• KM1G		*Kettle Markings, 1 gallon increments*		*$927*
• PCE		*Protective Control Cover*		*$398*
• KET Accessories				
• CL3		*Lift-Off Cover (3 Gallon)*		*$604*
• CL6		*Lift-Off Cover (6 Gallon)*		*$604*
• CL12		*Lift-Off Cover (12 Gallon)*		*$784*
• CL20		*Lift-off Cover (20 Gallon)*		*$828*
• DPKT		*Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$995*
• SPKT		*Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$770*

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
Floor Type - Tilting CE (Catalog Sect. VIII, Page 9)				
KEL25T	*25 / 100*	*2/3 Steam Jacketed Electric Kettle*	*290 / 132*	*$34,722*
KEL40T	*40 / 150*	*2/3 Steam Jacketed Electric Kettle*	*360 / 163*	*$37,125*
KEL60T	*60 / 225*	*2/3 Steam Jacketed Electric Kettle*	*415 / 188*	*$42,461*
KEL80T	*80 / 300*	*2/3 Steam Jacketed Electric Kettle*	*470 / 213*	*$48,035*
KEL100T	*100 / 375*	*2/3 Steam Jacketed Electric Kettle*	*520 / 235*	*$58,340*
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*		*$3,123*
• TD3		*3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)*		*$5,819*
• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*
• VOK1		*380 or 415 Volts, 50 Hz, 3 Phase-For Export*		*$875*
• VOK2		*440/480 Volts, 60 Hz, 3 Phase*		*$1,527*
• HW(___)		*High Wattage Option*		*$2,099*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• BV3		*3" Butterfly Valve (gas models only, except KGL25T)*		*$6,363*
• HS001		*Heat Deflector Shield*		*$1,103*
• Spring Assist Covers				
• CHS25	*25 Gallon*	*25 Gallon Spring Assist Cover*		*$3,115*
• CHS40	*40 Gallon*	*40 Gallon Spring Assist Cover*		*$3,791*
• CHS60	*60 Gallon*	*60 Gallon Spring Assist Cover*		*$3,945*
• CHS80	*80 Gallon*	*80 Gallon Spring Assist Cover*		*$4,447*
• CHS100	*100 Gallon*	*100 Gallon Spring Assist Cover*		*$5,109*

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

Floor Type – Stationary CE (Catalog Sect. VIII, Page 15)				
KEL25	*25 / 100*	*2/3 Steam Jacketed Electric Kettle*	*210 / 95*	*$24,885*
KEL30	*30 / 110*	*2/3 Steam Jacketed Electric Kettle*	*230 / 105*	*$25,111*
KEL40	*40 / 150*	*2/3 Steam Jacketed Electric Kettle*	*280 / 127*	*$25,631*
KEL60	*60 / 225*	*2/3 Steam Jacketed Electric Kettle*	*330 / 150*	*$33,067*
KEL80	*80 / 300*	*2/3 Steam Jacketed Electric Kettle*	*385 / 175*	*$42,363*
KEL100	*100 / 375*	*2/3 Steam Jacketed Electric Kettle*	*415 / 195*	*$48,653*
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)*		*$2,718*
• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*
• VOK1		*380 or 415 Volts, 50 Hz, 3 Phase-For Export*		*$875*
• VOK2		*440/480 Volts, 60 Hz, 3 Phase*		*$1,527*
• HW(___)		*High Wattage*		*$2,099*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*

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
Electric SH Series - Tilting CE (Catalog Sect. VIII, Page 17)				
KEL40TSH	*40 / 150*	*Full Jacketed Electric Kettle*	*360 / 163*	*$45,217*
KEL60TSH	*60 / 225*	*Full Jacketed Electric Kettle*	*415 / 188*	*$54,517*
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*		*$3,619*
• CHS60ETSH		*60 Gallon Spring-Assisted Cover*		*$4,061*
• TD2		*2" Tangent Draw-Off Valve with Strainer-for 40 gallon model only*		*$3,123*
• 316G2		*316 Stainless Steel Interior (304 standard)*		*$874*
• VOK1		*380 or 415 Volts, 50 Hz, 3 Phase-For Export*		*$875*
• VOK2		*440/480 Volts, 60 Hz, 3 Phase*		*$1,527*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*

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

Electric SH Series - Stationary CE (Catalog Sect. VIII, Page 15)				
KEL40SH	*40 / 150*	*Full Jacketed Electric Kettle*	*280 / 127*	*$30,627*
KEL60SH	*60 / 225*	*Full Jacketed Electric Kettle*	*340 / 155*	*$40,255*
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)*		*$2,718*
• 316G2		*316 Stainless Steel Liner*		*$874*
• KM2G		*Kettle Markings, 5 gallon Increments*		*$918*
• HW(__)		*High Wattage*		*$2,099*
• VOK1		*380 or 415 Volts, 50 Hz, 3 Phase-For Export (electric models only)*		*$875*
• VOK2		*440/480 Volts, 60 Hz, 3 Phase*		*$1,527*
• HS001		*Heat Deflector Shield*		*$1,103*

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
Table Top - Tilting (Catalog Sect. IX, Page 1)				
KGT6T	*6 / 23*	*2/3 Steam Jacketed Gas Fired Kettle*	*130 / 59*	*$19,600*
KGT12T	*12 / 45*	*2/3 Steam Jacketed Gas Fired Kettle*	*190 / 86*	*$23,519*
KGT12TGB	*12 / 45*	*2/3 Steam Jacketed Gas Fired Kettle with Gear Box (for tilting Kettle)*	*215 / 98*	*$25,834*
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*		*$658*
• VOK1G		*220 Volts, 50 Hz, 1 Phase - for export*		*$908*
• KM1G		*Kettle Markings, 1 gallon increments*		*$927*
• KGT Accessories				
• CL6		*Lift-Off Cover (6 Gallon)*		*$604*
• CL12		*Lift-Off Cover (12 Gallon)*		*$784*
• DPKT		*Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$995*
• SPKT		*Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$770*
NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.				
18" High Support Stand with Drain Drawer (Catalog Sect.-Page VIII-1/3/5)				
ST28	*28 x 18" 71 x 46mm*	*Kettle Stand for Single Kettles*	*35 / 16*	*$3,108*
SG28		*Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28*		*$330*
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 CE* (Catalog Sect. IX, Page 3)				
KGL25T	*25 / 100*	*2/3 Steam Jacketed Gas Fired Kettle, 90M BTU*	*320 / 144*	*$43,567*
*KGL40T**	*40 / 150*	*2/3 Steam Jacketed Gas Fired Kettle,, 140M BTU*	*520 / 235*	*$45,997*
*KGL60T**	*60 / 225*	*2/3 Steam Jacketed Gas Fired Kettle, 190M BTU*	*560 / 255*	*$57,197*
*KGL80T**	*80 / 300*	*2/3 Steam Jacketed Gas Fired Kettle, 190M BTU*	*600 / 270*	*$63,058*
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*		*$3,123*
• TD3		*3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)*		*$5,819*
• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*
• VOK4		*220 Volt, 60 Hz, 1 Phase*		*$711*
• VOK5		*220-240 Volt, 50 Hz, 1 Phase-For Export*		*$2,186*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• BV3		*3" Butterfly Valve (gas models only, except KGL25T)*		*$6,363*
• HS001		*Heat Deflector Shield*		*$1,103*
• Spring Assist Covers				

• CHS25	*25 Gallon*	*$3,115*	*• CHS60*	*60 Gallon*	*$3,945*	*• CHS100*	*100 Gallon*	*$5,109*
• CHS40	*40 Gallon*	*$3,791*	*• CHS80*	*80 Gallon*	*$4,447*			

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

Floor Type – Stationary CE* (Catalog Sect. IX, Page 7)				
KGL25	*25 / 100*	*2/3 Steam Jacketed Gas Fired Kettle, 90,000 BTU*	*320 / 144*	*$28,027*
*KGL40**	*40 / 150*	*2/3 Steam Jacketed Gas Fired Kettle,140,000 BTU*	*520 / 235*	*$31,479*
*KGL60**	*60 / 225*	*2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU*	*560 / 255*	*$39,252*
*KGL80**	*80 / 300*	*2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU*	*600 / 270*	*$45,426*
*KGL100**	*100 / 375*	*2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU*	*620 / 280*	*$55,021*
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)*		*$2,718*
• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*
• VOK4		*220 Volt, 60 Hz, 1 Phase*		*$711*
• VOK5		*220-240 Volt, 50 Hz, 1 Phase-For Export*		*$2,186*
• BV3A		*3" Butterfly Valve (except KGL-25)*		*$3,407*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*

SPKT DPKT

Common Accessories

• KGLT & KGL Accessories				
• DPKT		*Double Pantry Faucet with Swing Spout and Bracket for tilting kettles*		*$995*
• SPKT		*Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$770*
• DPKS		*Double Pantry Faucet with Swing Spout for Stationay Kettles*		*$770*
• SPKS		*Single Pantry Faucet with Swing Spout for Stationay Kettles*		*$770*
NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.				

Heat Shield
HS001

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

GAS KETTLES -

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

SH SERIES™

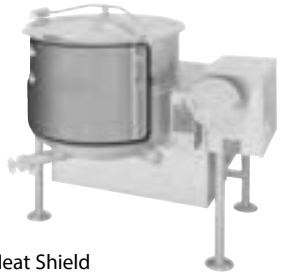
FLOOR MODELS - TILTING & STATIONARY

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
Gas SH Series - Tilting CE (Catalog Sect. IX, Page 11)				
KGL40TSH	*40 / 150*	*Full Jacketed Gas Fired Kettle*	*520 / 235*	*$54,745*
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*		*$3,619*
• BV3		*3" Butterfly Valve*		*$6,363*
• 316G2		*316 Stainless Steel Liner*		*$874*
• VOK4		*220 Volt, 60 Hz, 1 Phase*		*$711*
• VOK5		*220-240 Volt, 50 Hz, 1 Phase-For Export*		*$2,186*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• TD2		*2" Tangent Draw-Off with Drain Strainer*		*$3,123*
• HS001		*Heat Deflector Shield*		*$1,103*

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

Gas SH Series - Stationary CE (Catalog Sect. IX, Page 13)				
KGL40SH	*40 / 150*	*Full Jacketed Gas Fired Kettle*	*520 / 235*	*$32,541*
KGL60SH	*60 / 225*	*Full Jacketed Gas Fired Kettle*	*560 / 255*	*$42,603*
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)*		*$2,718*
• BV3A		*3" Butterfly Valve (add on price)*		*$3,407*
• 316G2		*316 Stainless Steel Liner*		*$874*
• VOK4		*220 Volt, 60 Hz, 1 Phase*		*$711*
• VOK5		*220-240 Volt, 50 Hz, 1 Phase-For Export*		*$2,186*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*

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
Table Top - Tilting CE* (Catalog Sect. X, Page 1/ 3)				
KDT1T	*0.5 / 2*	*2/3 Steam Jacketed Direct Steam Oyster Kettle*	*20 / 9*	*$8,535*
KDT3T	*3 / 11*	*2/3 Steam Jacketed Direct Steam Kettle*	*38 / 17*	*$7,576*
KDT6T	*6 / 23*	*2/3 Steam Jacketed Direct Steam Kettle*	*40 / 18*	*$7,576*
KDT12T	*12 / 45*	*2/3 Steam Jacketed Direct Steam Kettle*	*55 / 25*	*$12,088*
KDT20T	*20 / 80*	*2/3 Steam Jacketed Direct Steam Kettle*	*90 / 41*	*$16,211*
Standard with Right Hand Steam Control Valve and Tilt Handle. Left Hand Valve available - please specify.				
• KDT Accessories				
• CL1		*Lift-Off Cover (1 Gallon)*		*$604*
• CL3		*Lift-Off Cover (3 Gallon)*		*$604*
• CL6		*Lift-Off Cover (6 Gallon)*		*$604*
• CL12		*Lift-Off Cover (12 Gallon)*		*$784*
• CL20		*Lift-off Cover (20 Gallon)*		*$828*
• SCK2		*Steam Control Kit (Direct Steam Kettles only)*		*$1,345*

For Equipment Stands see page KE17.

KDT1T

KDT6T

18" High Support Stand with Drain Drawer (Catalog Sect. X, Page 7)				
SD450K6	*17.7 x 18" 450 x 33.5mm*	*One 6 Gallon Direct Steam Kettle on Stand*	*40 / 64*	*$19,400*
SD650K12	*25.6 x 18" 650 x 33.5mm*	*One 12 Gallon Direct Steam Kettle on Stand*	*160 / 73*	*$22,275*
SD760K12	*29.9 x 18" |760 x 33.5mm*	*One 12 Gallon Direct Steam Kettle on Stand*	*175 / 79*	*$23,247*
SD1050K66	*41.3 x 18" 1050 x 33.5mm*	*Two 6 Gallon Direct Steam Kettles on Stand*	*210 / 95*	*$29,477*
SD1200K612	*47.3 x 18" 1200 x 33.5mm*	*One 6, One 12 Gallon Direct Steam Kettle on Stand*	*230 / 104*	*$33,282*
SD1600K620	*63 x 18" 1600 x 33.5mm*	*One 6, One 20 Gallon Direct Steam Kettle on Stand*	*290 / 132*	*$41,566*
SD1600K1212	*63 x 18" 1600 x 33.5mm*	*Two 12 Gallon Direct Steam Kettle on Stand*	*250 / 114*	*$41,566*
SD1800K2020	*70.9 x 18" 1800 x 33.5mm*	*Two 20 Gallon Direct Steam Kettle on Stand*	*340 / 154*	*$50,506*
Standard with Lift-Off Covers, Double Pantry Faucet, Sliding Drain Pan with Splash Shield and factory installed Steam Control Kit.				

SD1200K612

Modular - Power Tilt CE (Catalog Sect. X, Page 15)				
KDM25T	*25 / 100*	*2/3 Steam Jacketed Kettle*	*330 / 150*	*$37,538*
KDM40T	*40 / 150*	*2/3 Steam Jacketed Kettle*	*385 / 175*	*$41,861*
KDM60T	*60 / 225*	*2/3 Steam Jacketed Kettle*	*430 / 195*	*$48,724*
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)				

KDM40T

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.

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 CE (Catalog Sect. X, Page 9)

KDL25T	*25 / 100*	*2/3 Jacketed Direct Steam Kettle*	*220 / 100*	*$17,830*
KDL40T	*40 / 150*	*2/3 Jacketed Direct Steam Kettle*	*275 / 125*	*$18,768*
KDL60T	*60 / 225*	*2/3 Jacketed Direct Steam Kettle*	*345 / 157*	*$22,615*

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 CE (Catalog Sect. X, Page 11)

KDL80T	*80 / 300*	*2/3 Jacketed Direct Steam Kettle*	*415 / 188*	*$25,921*
KDL100T	*100 / 375*	*2/3 Jacketed Direct Steam Kettle*	*475 / 216*	*$32,041*
KDL125T	*125 /475*	*2/3 Jacketed Direct Steam Kettle*	*535 / 244*	*$38,624*
KDL150T	*150 / 575*	*2/3 Jacketed Direct Steam Kettle*	*595 / 270*	*$45,602*

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.

Floor Type - Pedestal - Tilting CE (Catalog Sect. X, Page 13)

KDP25T	*25 / 100*	*2/3 Jacketed Direct Steam Kettle*	*220 / 100*	*$19,888*
KDP40T	*40 / 150*	*2/3 Jacketed Direct Steam Kettle*	*275 / 125*	*$21,849*
KDP60T	*60 / 225*	*2/3 Jacketed Direct Steam Kettle*	*345 / 157*	*$25,857*

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

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

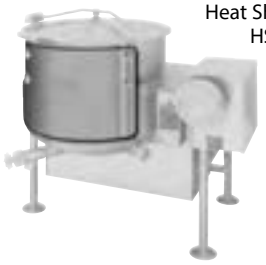
Common Options & Accessories

• KDLT & KDPT Options

• TD2		*2" Tangent Draw-Off Valve with Strainer*		*$3,123*
*• TD3**		*3" Tangent Draw-Off Valve with Strainer (will raise rim height 5 5/8"/143mm)*		*$5,819*
• BV3		*3" Butterfly Valve*		*$6,363*
• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*

** not available on KDP models*

TD2 BV3



Heat Shield HS001

• KDLT & KDPT Accessories

• SCK2		*Steam Control Kit (required for new installations)*		*$1,345*
• DPKT		*Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$995*
• SPKT		*Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles*		*$770*
• PCK		*Pan Carrier*		*$1,018*
• PRSK		*Pre-Rinse Spray Head and Hose (P/N B-0113)*		*$2,048*

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

CHS80

• Spring Assist Covers

• CHS25	*25 Gallon*	*$3,115*	*• CHS80*	*80 Gallon*	*$4,447*	*• CHS125*	*125 Gallon*	*$5,109*
• CHS40	*40 Gallon*	*$3,791*	*• CHS100*	*100 Gallon*	*$5,109*	*• CHS150*	*150 Gallon*	*$5,109*
• CHS60	*60 Gallon*	*$3,945*						

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 CE (Catalog Sect. X, Page 17)				
KDL25	*25 / 100*	*2/3 Jacketed Direct Steam Kettle*	*170 / 77*	*$15,697*
KDL40	*40 / 150*	*2/3 Jacketed Direct Steam Kettle*	*230 / 104*	*$16,107*
KDL60	*60 / 225*	*2/3 Jacketed Direct Steam Kettle*	*260 / 150*	*$19,177*
KDL80	*80 / 300*	*2/3 Jacketed Direct Steam Kettle*	*290 / 130*	*$23,271*
KDL100	*100 / 375*	*2/3 Jacketed Direct Steam Kettle*	*360 / 150*	*$30,834*
KDL125	*125 / 475*	*2/3 Jacketed Direct Steam Kettle*	*410 / 170*	*$39,249*
KDL150	*150 / 575*	*2/3 Jacketed Direct Steam Kettle*	*490 / 196*	*$43,569*
KDL200	*200 / 757*	*2/3 Jacketed Direct Steam Kettle*	*560 / 255*	*$60,128*
KDL250	*250 / 974*	*2/3 Jacketed Direct Steam Kettle*	*625 / 284*	*$65,677*
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 CE (Catalog Sect. X, Page 19)				
KDL30F	*30 / 110*	*Full Jacketed Direct Steam Kettle*	*135 / 61*	*$27,290*
KDL40F	*40 / 150*	*Full Jacketed Direct Steam Kettle*	*185 / 83*	*$28,518*
KDL60F	*60 / 225*	*Full Jacketed Direct Steam Kettle*	*205 / 92*	*$33,764*
KDL80F	*80 / 300*	*Full Jacketed Direct Steam Kettle*	*315 / 142*	*$40,466*
KDL100F	*100 / 375*	*Full Jacketed Direct Steam Kettle*	*360 / 163*	*$59,007*
KDL125F	*125 / 475*	*Full Jacketed Direct Steam Kettle*	*410 / 185*	*$70,955*
KDL150F	*150 / 575*	*Full Jacketed Direct Steam Kettle*	*490 / 222*	*$81,837*
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 CE (Catalog Sect. X, Page 19)				
KDP40	*40 / 150*	*Full Jacketed Direct Steam Kettle*	*230 / 104*	*$19,909*
KDP60	*60 / 225*	*Full Jacketed Direct Steam Kettle*	*260 / 150*	*$23,756*
KDP80	*80 / 300*	*Full Jacketed Direct Steam Kettle*	*290 / 130*	*$28,109*
KDP100	*100 / 375*	*Full Jacketed Direct Steam Kettle*	*360 / 150*	*$34,604*
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.				

KDL40

KDL30F

KDP40

Common Options & Accessories

• KDL,KDLF & KDP Options				
• TD3S		*3" Tangent Draw-Off Valve with Strainer (add-on price)*		*$2,718*
• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*
• BV3A		*3" Butterfly Valve (add-on price)*		*$3,407*
• SCK1		*Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)*		*$1,345*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*
• KDL,KDLF & KDP Accessories				
• DPKS		*Double Pantry Faucet and Swing Spout for Stationary Kettles*		*$770*
• SPKS		*Single Pantry Faucet and Swing Spout for Stationary Kettles*		*$770*
• PRSK		*Pre-Rinse Spray Head and Hose (P/N B-0113)*		*$2,048*

Heat Shield
HS001

PRSK DPK

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

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

DIRECT STEAM KETTLES -

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

FLOOR MODELS - TILTING & STATIONARY

SH SERIES™

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
Direct Steam SH Series - Tilting CE (Catalog Sect. IX, Page 21)				
KDL40TSH	*40 / 150*	*Full Jacketed Direct Steam Kettle*	*230 / 104*	*$26,513*
KDL60TSH	*60 / 225*	*Full Jacketed Direct Steam Kettle*	*260 / 150*	*$31,481*
*KDL80TSH**	*80 / 300*	*Full Jacketed Direct Steam Kettle*	*290 / 255*	*$36,824*
Standard with 35" Rim Height*, Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.				
• KDLTSH Options				
• CHS40DTSH		*40 Gallon Spring-Assisted Cover*		*$3,618*
• CHS60DTSH		*60 Gallon Spring-Assisted Cover*		*$4,060*
• CHS80DTSH		*80 Gallon Spring-Assisted Cover*		*$4,415*
• TD2		*2" Tangent Draw-Off with Drain Strainer*		*$3,123*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• 316G2		*316 Stainless Steel Liner*		*$874*
• HS001		*Heat Deflector Shield*		*$1,103*
*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 CE (Catalog Sect. X, Page 23)				
KDL40SH	*40 / 150*	*Full Jacketed Direct Steam Kettle*	*230 / 104*	*$22,765*
KDL60SH	*60 / 225*	*Full Jacketed Direct Steam Kettle*	*260 / 150*	*$26,816*
KDL80SH	*80 / 300*	*Full Jacketed Direct Steam Kettle*	*290 / 180*	*$30,554*
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)*		*$2,718*
• BV3A		*3" Butterfly Valve (add on price)*		*$3,407*
• 316G2		*316 Stainless Steel Liner*		*$874*
• SCK1		*Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)*		*$1,345*
• KM2G		*Kettle Markings, 5 gallon increments*		*$918*
• HS001		*Heat Deflector Shield*		*$1,103*

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 CE Catalog Sect.-Page XI-5

MKEL40T	*40 / 150*	*2/3 Steam Jacketed Electric Mixer Kettle*	*820 / 369*	*$119,112*
MKEL60T	*60 / 225*	*2/3 Steam Jacketed Electric Mixer Kettle*	*870 / 391*	*$121,748*
MKEL80T	*80 / 300*	*2/3 Steam Jacketed Electric Mixer Kettle*	*1060 / 477*	*$130,387*
MKEL100T	*100 / 375*	*2/3 Steam Jacketed Electric Mixer Kettle*	*1250 / 525*	*$139,589*

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

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

MKEL80T

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

TMKEL40T	*80 / 300*	*2/3 Steam Jacketed Twin Mixer Kettle*	*1600 / 720*	*$150,414*
TMKEL60T	*120 / 450*	*2/3 Steam Jacketed Twin Mixer Kettle*	*1670 / 751*	*$152,301*
TMKEL80T	*160 / 600*	*2/3 Steam Jacketed Twin Mixer Kettle*	*1840 / 828*	*$171,411*
TMKEL100T	*200 / 750*	*2/3 Steam Jacketed Twin Mixer Kettle*	*2150 / 975*	*$189,397*

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

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

TMKEL80T

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

MKET20T	*20 / 80*	*2/3 Steam Jacketed Electric Mixer Kettle*	*340 / 153*	*$56,647*

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*	*$40,738*

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).

Electrical

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

• VOK1		*380 or 415 Volts, 50 Hz, 3 phase*		*$875*
• VOK2		*440-480 Volts, 60 Hz, 3 phase*		*$1,527*

MKET12T

Options

• 316G1		*316 Stainless Steel Interior (25, 40 Gallons) 304 standard*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*

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

MKDL80T

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

MKDL40T	*40 / 150*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*700 / 315*	*$114,962*
MKDL60T	*60 / 225*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*740 / 333*	*$118,625*
MKDL80T	*80 / 300*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*830 / 373*	*$121,990*
MKDL100T	*100 / 375*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*910 / 409*	*$135,208*
MKDL125T	*125 / 475*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*1000 / 450*	*$135,971*
MKDL150T	*150 / 575*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*1100 / 495*	*$137,063*

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

Specify voltage and phase.

TMKDL80T

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

TMKDL40T	*80 / 300*	*2/3 Steam Jacketed Direct Steam Twin Mixer Kettle*	*1360 / 612*	*$197,970*
TMKDL60T	*120 / 450*	*2/3 Steam Jacketed Direct Steam Twin Mixer Kettle*	*1610 / 730*	*$196,922*
TMKDL80T	*160 / 600*	*2/3 Steam Jacketed Direct Steam Twin Mixer Kettle*	*1700 / 771*	*$201,501*
TMKDL100T	*200 / 750*	*2/3 Steam Jacketed Direct Steam Twin Mixer Kettle*	*1800 / 817*	*$225,907*
TMKDL125T	*250 / 950*	*2/3 Steam Jacketed Direct Steam Twin Mixer Kettle*	*1890 / 857*	*$233,256*
TMKDL150T	*300 / 1150*	*2/3 Steam Jacketed Direct Steam Twin Mixer Kettle*	*1990 / 903*	*$236,236*

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

Specify voltage and phase.

MKDT20T

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

MKDT20T	*20 / 80*	*2/3 Steam Jacketed Direct Steam Mixer Kettle*	*410 / 186*	*$49,034*

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*	*$35,706*

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

MKDT12T

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*		*$658*
• 316G2		*316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard*		*$874*

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)

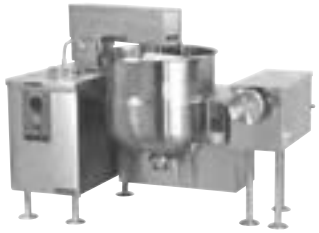
FLOOR MODELS - TILTING

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price

Floor Type – Sweep & Fold - Tilting CE Catalog Sect.-Page XI-21

MKGL40T	*40 / 150*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*850 / 386*	*$133,708*
MKGL60T	*60 / 225*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*925 / 420*	*$137,005*
MKGL80T	*80 / 300*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*1,000 / 454*	*$140,428*

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



MKGL40T

Floor Type – Horizontal Agitator - Tilting Catalog Sect.-Page XI-25

HAMKGL60T	*60 / 225*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*1,050 / 477*	*$133,323*
HAMKGL80T	*80 / 300*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*1,160 / 527*	*$140,428*
HAMKGL100T	*100 / 375*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*1,365 / 620*	*$157,045*

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

HAMKGLT

Floor Type – Horizontal Agitator - Stationary Catalog Sect.-Page XI-23

HAMKGL60	*60 / 225*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*980 / 445*	*$113,748*
HAMKGL80	*80 / 300*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*1,070 / 486*	*$119,486*
HAMKGL100	*100 / 375*	*2/3 Steam Jacketed Gas Fired Mixer Kettle*	*1,150 / 522*	*$132,958*

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

HAMKGL

Electrical

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

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

18" HIGH SUPPORT STANDS

Model #	Capacity Gallon/Liter#	Description	Shipping Wt. Lbs./ KGs.	Price
18" High Economy Stand (Catalog Sect.-Page VII-11)				
EST28	*28 x 18" 71 x 46mm*	*18 " High Open Type Equipment Stand*	*28 / 13*	*$2,052*

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

EST28

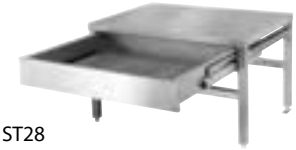
18" High Equipments Stands with Drain Drawers

28" Wide (Catalog Sect.-Page VII-11)				
ST28	*28 x 18" 71 x 46mm*	*18 " High Equipment Stand with Sliding Drain Drawer and Splash Shield*	*35 / 16*	*$3,108*

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)

42" Wide (Catalog Sect.-Page VII-13)				
ST42	*42 x 18" 107 x 46mm*	*18 " High Equipment Stand with Sliding Drain Drawer and Splash Shield*	*65 / 29*	*$5,415*

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)


ST28

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*	*$5,828*

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*	*$5,828*

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.

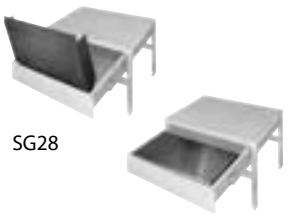
ST55

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)*		*$330*
SG42		*Retractable Splash Guard/Pan Shelf for Drain Drawer on ST42*		*$330*

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*		*$1,530*
AK-6-ST28		*for one 6 gallon direct steam kettle on a ST28 stand*		*$1,530*
AK-12-ST28		*for one 12 gallon direct steam kettle on a ST28 stand*		*$1,530*
AK-20-ST28		*for one 20 gallon direct steam kettle on a ST28 stand*		*$1,530*
AK-3/3-ST42		*for two 3 gallon direct steam kettles on a ST42 stand*		*$1,530*
AK-3/6-ST42		*for one 3 gallon and one 6 gallon direct steam kettle on a ST42 stand*		*$1,530*
AK-6/12-ST42		*for one 6 gallon and one 12 gallon direct steam kettle on a ST42 stand*		*$1,530*
AK-6/6-ST42		*for two 6 gallon direct steam kettles on a ST42 stand*		*$1,530*


SG28

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

STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price	Model	Description	Price
Lift-Off Covers					
CL1	*for 1 gallon kettle*	*$604*	*CL25*	*for 25 gallon kettle*	*$604*
CL3	*for 3 gallon kettle*	*$604*	*CL40*	*for 40 gallon kettle*	*$604*
CL6	*for 6 gallon kettle*	*$604*	*CL60*	*for 60 gallon kettle*	*$604*
CL10	*for 12 gallon kettle*	*$627*	*CL80*	*for 80 gallon kettle*	*$627*
CL12	*for 12 gallon kettle*	*$784*	*CL100*	*for 100 gallon kettle*	*$784*
CL20	*for 20 gallon kettle*	*$828*			
Lift-Off Cover Holder					
LCH3	*for 3 gallon kettle*	*$294*	*LCH12*	*for 12 gallon kettle*	*$294*
LCH6	*for 6 gallon kettle*	*$293*	*LCH20*	*for 20 gallon kettle*	*$294*
Two-Piece Covers Mixer Kettles					
MTP12	*for 12 gallon kettle*	*$683*			
MTP20	*for 20 gallon kettle*	*$683*			

CL20

LCH6

MTP80

Model #	Description	Price
Steam Control Kit (required on all new installations)		
SCK1	*Steam Control Kit - Direct Steam Stationary Kettle*	*$1,345*
SCK2	*Steam Control Kit - Direct Steam Tilting Kettle*	*$1,345*
SCK3	*Steam Control Kit - Direct Steam Stationary Kettle, 200 Gallon and larger*	*$1,345*
Price includes: Steam Trap, Condensate Strainer, Check Valve		
Drain Strainers & Hooks		
DS2	*2" Tangent Draw Off Drain Strainer 3/16" Holes*	*$497*
DS3	*3" Tangent Draw Off Drain Strainer 3/16" Hole*	*$497*
MKDS2/316A	*2" Mixer Kettle Drain Strainer 1/4" Holes*	*$457*
MKDS3/316A	*3" Mixer Kettle Drain Strainer 1/4" Holes*	*$457*
"S"	*Add suffix "S" for Solid Drain Cover*	(Priced same as above)
Cooking Baskets		
BS3	*3 Gallon S/S Cooking Basket*	*$1,101*
BS6	*6 Gallon S/S Cooking Basket*	*$1,161*
BS12	*12 Gallon S/S Cooking Basket*	*$1,465*
Baskets Systems		
TBS20	*for 20 & 25 gallon electric & direct steam kettles (includes three BS3)*	*$3,923*
TBS40	*for 40 gallon electic, direct steam & gas kettles (includes three BS6)*	*$3,961*
TBS60	*for 60 gallon electic, direct steam & gas kettles (includes three BS6)*	*$4,857*
TBS80	*for 80 gallon electic, direct steam & gas kettles (includes three BS6)*	*$4,857*
TBS100	*for 100 gallon electic, direct steam & gas kettles (includes three BS12)*	*$4,857*
TBS40SH	*for 40SH gallon electic, direct steam & gas kettles (includes three BS6)*	*$4,857*
TBS60SH	*for 60SH gallon electric & direct steam kettles (includes three BS6)*	*$4,857*
TBS60SHGAS	*for 60SH gallon gas kettles (includes three BS6)*	*$4,857*
TBS80SH	*for 80SH gallon direct steam kettles (includes three BS6)*	*$4,857*

DS2

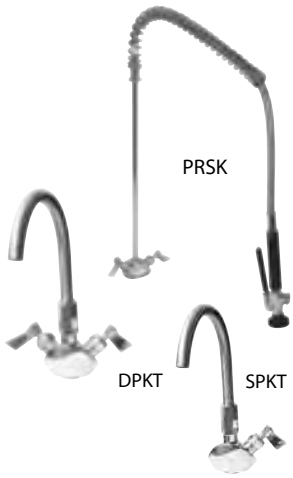
DS2S

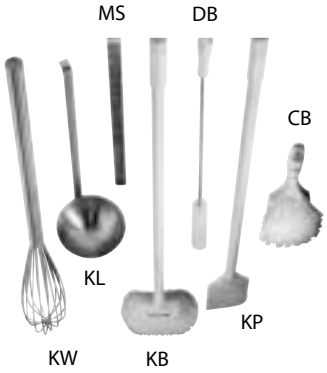
BS6

TBS40

STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

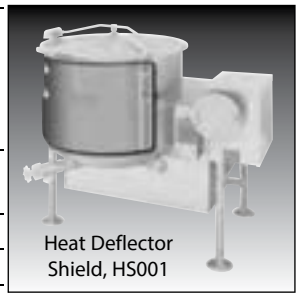
Model #	Description	Price
Faucets		
DPKT	*Double Pantry Faucet with Swing Spout and Bracket for tilting kettles*	*$995*
SPKT	*Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles*	*$770*
DPKS	*Double Pantry Faucet with Swing Spout for Stationay Kettles*	*$770*
SPKS	*Single Pantry Faucet with Swing Spout for Stationay Kettles*	*$770*
SKFK	*Single Pantry Kettle Filler with 60" Hose (P/N 105978)*	*$1,637*
DKFK	*Double Pantry Kettle Filler with 60" hose (P/N 105979)*	*$2,064*
PRSK	*Double Pantry Pre-Rinse Spray Hose (P/N B-0113)*	*$2,048*
FBKT	*Faucet Bracket-Tilting Kettles (P/N KE54159)*	*$337*
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*	*$504*
FS6	*6 Gallon Direct Steam & Electric*	*$504*
FS6GAS	*6 Gallon Gas*	*$504*
FS12	*12 Gallon Direct Steam & Electric*	*$504*
FS12GAS	*12 Gallon Gas*	*$504*
FS20	*20 Gallon*	*$504*
FS25	*25 Gallon*	*$504*
FS40	*40 Gallon*	*$1,444*
FS60	*60 Gallon*	*$1,445*
FS80	*80 Gallon*	*$3,605*
FS100	*100 Gallon*	*$3,605*
SHORT SERIES KETTLES		
FS40SH	*40 Gallon Direct Steam & Electric*	*$1,790*
FS60SH	*60 GallonDirect Steam & Electric*	*$1,790*
FS80SH	*80 Gallon Direct Steam*	*$1,790*
FS40SHG	*40 Gallon Gas*	*$1,790*
HORIZONTAL GAS MIXERS		
FS60HA	*60 Gallon Gas, HA Mixer*	*$1,790*
FS80HA	*80 Gallon Gas, HA Mixer*	*$3,605*
FS100HA	*100 Gallon Gas, HA Mixer*	*$3,605*
Miscellaneous		
MS(__)	*Gallon Measuring Strip (specify gallon size)*	*$593*
FD	*Flow Diverter (for tilting kettles only)*	*$1,285*
PCK	*Pan Carrier (25 Gallon and larger, except KDM25T)*	*$1,018*
SF1	*Swing Drain Funnel for Floor Drain Mounting*	*$934*
SF2	*Swing Drain Funnel for Floor Mounting*	*$934*
SF3	*Swing Drain Funnel for Floor Mounting*	*$934*
SF4	*Swing Drain Funnel for Floor Mounting*	*$934*
Kettle Accessory Kit		
KAK	*Kettle Accessory Kit (Consists of all items) (P/N 40880)*	*$1,856*
KBK	*Kettle Brush Kit (consists of CB, KP, KB) (P/N 408802)*	*$670*
CB	*Clean Up Brush, Nylon (P/N 00856)*	*$176*
KP	*Kettle Paddle, Nylon, 36" Handle (P/N 102405)*	*$307*
KW	*Kettle Whip, Stainless Steel (P/N 00961)*	*$615*
KB	*Kettle Brush, Nylon, 36" Handle (P/N 00853)*	*$294*
DB	*Draw-Off Brush, Nylon (P/N 00852)*	*$173*
KL	*Kettle Ladle, 24 oz, Stainless Steel (P/N 00904)*	*$495*





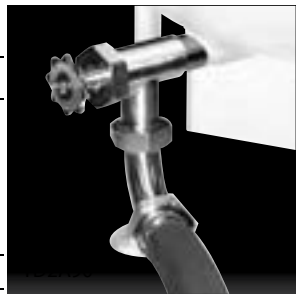
STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price
Heat Deflector Shield		
HS001	*Heat Deflector Shield (for gas, electric and direct steam floor models only)*	*$1,103*


Heat Deflector Shield, HS001

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

Used to:	*• Connect Cleveland Range Kettles that have TDD2A Valve to existing center positioned drains.* *• Connect Cleveland Kettles to remote drain locations*	
TD2A90	***Includes:*** *• 2" Tangent Draw-Off Valve with ACME Thread (TD2A)* *• 90º Stainless Steel Elbow (HEA90)* *• 8' length of 2" ID Hose (HO8.2) (cut to required length)* *• Hose Clamp*	*$3,358*
TD2A45	***Includes:*** *• 2" Tangent Draw-Off Valve with ACME Thread (TD2A)* *• 45º Stainless Steel Elbow (HEA45)* *• 8' length of 2" ID Hose (HO8.2) (cut to required length)* *• Hose Clamp*	*$3,358*

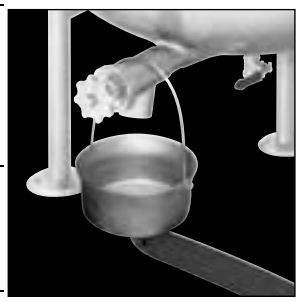


NOTE: *The TD2A (Tangent Draw-off with Acme Thread) must be configured on kettle at time of purchase. It cannot be replaced, installed, or retro-fitted in the field.*

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

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

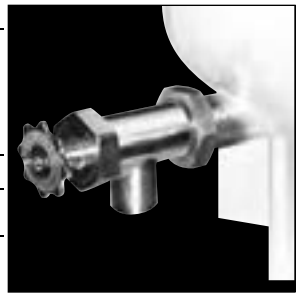
TDDC	***Includes:*** *• 8' length of 2" ID Hose (HO8.2) (cut to required length)* *• Stainless Steel Cup Assembly* *• Hose Clamp*	*$817*



Removable Tangent Draw-Off Valve

TDF2	*• 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)*	*$504*

Note*: This is an additional add on price to a 2" Tangent Draw-Off Valve*



Water Meter

GMF w/ SNM	*Water meter with stand*	*$9,441*
GMF	*Water meter - wall mounted*	*$9,441*

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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Model **Page #**

Tilting Braising Pans

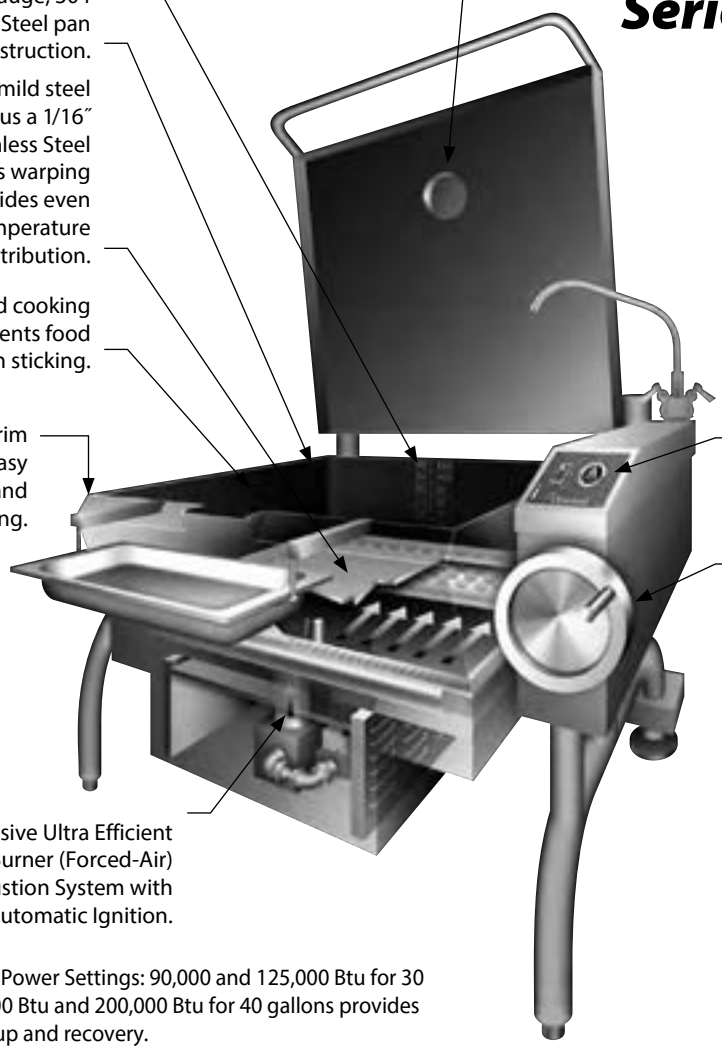
Product Information SK2
Durapan™ Tilting Braising Pans SK3
Powerpan™ Tilting Braising Pans SK4
Tabletop Tilting Braising Pans SK5
Accessories SK6
Special Options SK7

GAS & ELECTRIC TILTING BRAISING PANS

Cleveland
Braising Pans

Value-Added Features Built Into Every Model.

Power Pan™ Series



Gallon/Liter Markings.

Vented Spring Assist Cover is standard.

Durable 12 gauge, 304 Stainless Steel pan construction.

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

Bead Blasted cooking surface prevents food from sticking.

Low 35″ rim height for easy operation and cleaning.

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

Splash Proof Controls and construction.

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

Supplied with Cord & Plug for 115-volt controls.

Open base design for easy cleaning and maintenance.

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

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

SET10

SET15

SEL40TR
Shown with Sliding Drain Pan (SLD)

SGL40T1

SEL40T1

Cleveland Range reserves right of design improvements or modifications, as warranted.

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 (standard with Hydraulic hand tilt)*	*485 / 220*	*$26,233*
SEL40TR	*40 / 156*	*Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*620 / 282*	*$29,096*
SEM30TR	*30 / 117*	*Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*490 / 223*	*$32,269*
SEM40TR	*40 / 156*	*Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*625 / 284*	*$34,399*

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

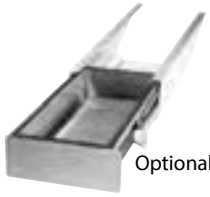
SEL40TR
Shown with Sliding Drain Pan (SLD)

• SELTR & SEMTR Options:

• HTS		*Manual Hand Tilt Option (Hydraulic)*	*N/C*
• PT1		*Power Tilt with Hand Tilt Override*	*$1,651*
*• TD2SK***		*Front mounted 2" Tangent Draw-Off Valve (left side only)*	*$1,876*
• VOSK1		*240 Volts, 60 Hz, 3 Phase*	*N/C*
• VOSK2		*380/415 Volts 50, Hz, 3 Phase-For Export*	*$878*
• VOSK3		*440/480, 60 Hz, 3 Phase*	*$878*
• SPH		*Single Phase Option*	*N/C*
*• SPK14**		*Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$985*
*• DPK14**		*Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$995*
• SLD		*Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)*	*$1,834*
• SGSLDTR		*Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)*	*$306*
• CPPCBTR		*Protective Control Cover*	*$615*

*Mounts on right side of unit, add 4.5" to width.
* *Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

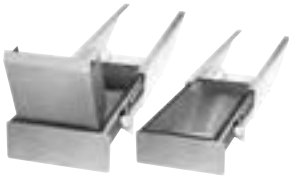
SEM40TR



Optional SLD

DuraPan™ Open Base & Modular Base – Gas CE (Catalog Sect. XII, Page 7)				
SGL30TR	*30 / 117*	*Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*498 / 227*	*$32,264*
SGL40TR	*40 / 156*	*Open Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*622 / 318*	*$34,907*
SGM30TR	*30 / 117*	*Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*500 / 227*	*$38,880*
SGM40TR	*40 / 156*	*Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt)*	*635 / 288*	*$40,271*

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



Optional SGSLDTR

• SELTR Options

• PT1		*Power Tilt with Hand Tilt Override*	*$1,651*
*• TD2SK***		*Front mounted 2" Tangent Draw-Off Valve (left side only)*	*$1,876*
• VOSK4		*220/240 Volts, 50 Hz, 1 Phase-For Export*	*$878*
*• SPK14**		*Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$985*
*• DPK14**		*Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$995*
• SLD		*Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)*	*$1,834*
• SGSLDTR		*Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)*	*$306*
• CPPCBTR		*Protective Control Cover*	*$615*

* Mounts on right side of unit, add 4.5" to width.
** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

TD2SK

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

DPK

SPK

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

POWERPAN™
TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price

Power Pan™ Open Base – Electric CE (Catalog Sect. XII, Page 9)

SEL30T1	*30/117*	*Tilting Braising Pan (with standard Manual Tilt)*	*390/178*	*$26,826*
SEL40T1	*40/156*	*Tilting Braising Pan (with standard Manual Tilt)*	*645/187*	*$29,240*

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.

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

• SELT1 Options

*• TD2SK***		*Front mounted 2" Tangent Draw-Off Valve (left side only)*	*$1,876*
• PT2		*Power Tilt with Hand Tilt Override*	*$1,651*
• VOSK1		*240 Volts, 60 Hz, 3 Phase*	*N/C*
• VOSK2		*380/415 Volts, 50 Hz, 3 Phase-For Export*	*$837*
• VOSK3		*440/480 Volts, 60 Hz, 3 Phase*	*$836*
• HWS		*High Wattage Option (16 KW - 30 gal, 24 KW - 40 gal)*	*$557*
*• SPK13**		*Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$985*
*• DPK13**		*Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$995*
• CST1		*Casters Set, 2 locking, 2 swivel, P/N 0308787*	*$1,036*

*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.

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

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

SGL30T1	*30 /117*	*Tilting Braising Pan (with standard Manual Tilt)*	*520/237*	*$34,672*
SGL40T1	*40 / 156*	*Tilting Braising Pan (with standard Manual Tilt)*	*610/277*	*$37,334*

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)*	*$1,876*
• PT2		*Power Tilt with Hand Tilt Override*	*$1,651*
• VOSK4		*220/240 Volts, 50 Hz, 1 Phase-For Export*	*$836*
*• SPK13**		*Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$985*
*• DPK13**		*Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$995*
• CST1		*Casters Set, 2 locking, 2 swivel, P/N 0308787*	*$1,036*

* Mounts on right side of unit, add 4.5" to width.
** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.
TD2A45 and TD2A90 only available on SGL40T1 models.

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

TD2SK

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

DPK

SPK

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

TABLE TOP
TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Table Top - Electric CE* (Catalog Sect. XII, Page 1/3)				
*SET15**	*15/68*	*Table Top Tilting Braising Pan*	*201/73*	*$16,874*
SET10	*10/42*	*Table Top Tilting Braising Pan*	*200/91*	*$19,180*
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*		*$930*
• DPK16		*Double Pantry Faucet with Swing Spout and Bracket for SET15*		*$995*
• SPK15		*Single Pantry Faucet with Swing Spout and Bracket for SET10*		*$930*
• DPK15		*Double Pantry Faucet with Swing Spout and Bracket for SET10*		*$995*
• LTKS		*4" Stainless Steel Legs*		*$765*
• VOSK1		*240 Volts, 60 Hz, 3 Phase*		*N/C*
• VOSK2		*220/240/380/415 Volts, 50 Hz, 3 Phase-For Export - Dual Voltage*		*$878*
• VOSK3		*440/480 Volts, 60 Hz, 3 Phase (not available for SET-10)*		*$878*
• SPH		*Single Phase Option*		*N/C*
• ST28		*18 " High Equipment Stand with Sliding Drain Drawer and Splash Shield*	*35 / 16*	*$3,108*
• ST55		*Equipment Stand for two SET10's or two SET15's (comes with Sliding Drain Drawer)*		*$5,828*
• SG28		*Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (For ST55 order two SG28's)*		*$330*
• BSSET15		*Pasta Basket for SET15 Skillets*		*$1,534*
NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.				

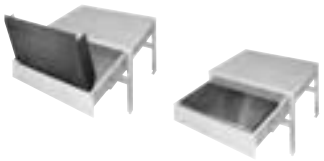
Specify voltage and phase.

SET15

BSSET15

SET10

ST55

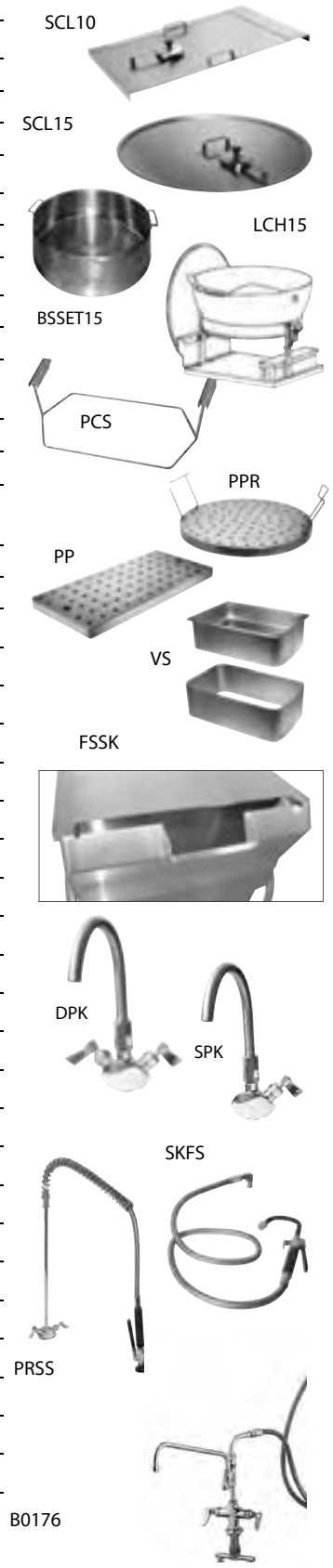


SG28

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

TILTING BRAISING PANS ACCESSORIES

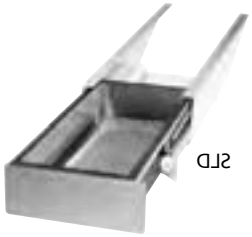
Model #	Description	Price
Lift-Off Covers		
SCL10	*for Model SET10 (comes standard with Model SET10)*	*$1,159*
SCL15	*for Model SET15 (comes standard with Model SET15)*	*$871*
LCHS15	*Lift-Off Cover Holder for SET15 Skillets*	*$279*
Miscellaneous Cooking Accessories		
Pasta Basket		
BSSET15	*Pasta Basket for SET15 Skillets*	*$1,534*
Pan Carrier		
PCS	*for Floor Model Braising Pans (T1 Series P/N 2499999) (R Series P/N 2240099)*	*$1,013*
Poaching Pans		
PP	*model SET10 holds 1 pan, 30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans (P/N SK2242000)*	*$994 (each)*
PPR	*for model SET15 only*	*$1,202*
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)*	*$1,060 (each)*
Food Strainers		
FSSK	*for 30 and 40 Gallon Braising Pans (P/N KE603840) (comes standard on floor model Braising Pans)*	*$514*
FS15S	*for 15 Gallon Braising Pans (for model SET15 only)*	*$524*
Faucets		
Pantry Faucets		
*SPK13**	*Single Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket*	*$985*
*DPK13**	*Double Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket*	*$995*
*SPK14**	*Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$985*
*DPK14**	*Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket*	*$995*
SPK16	*Single Pantry Faucet with Swing Spout and Bracket for SET15*	*$930*
DPK16	*Double Pantry Faucet with Swing Spout and Bracket for SET15*	*$995*
SPK15	*Single Pantry Faucet with Swing Spout and Bracket for SET10*	*$930*
DPK15	*Double Pantry Faucet with Swing Spout and Bracket for SET10*	*$995*
B0176	*T&S model B0176 double pantry faucet with spout and PRS spray hose combination*	*$2,201*
** 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)*	*$1,629*
DKFS	*Double Pantry Braising Pan Filler with 60" hose (P/N 105979)*	*$2,110*
H/C Pre-Rinse Spray Head with Hose *(requires Faucet Bracket)*		
PRSS	*Pre-rinse Spray Hose (P/N B-0113)*	*$2,110*
Faucet Brackets		
FBSL1	*Faucet Bracket for SET15 (P/N 2302200)*	*$337*
FBSL2	*Faucet Bracket for SET10 (P/N 2308800)*	*$337*
FBSTR	*Faucet Bracket for R Series Floor Model Braising Pans*	*$337*
FBST1	*Faucet Bracket for T1 Series Floor Model Braising Pans*	*$337*



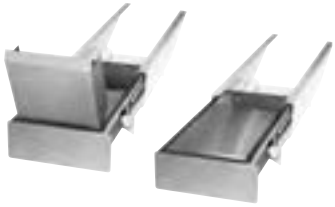
NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

TILTING BRAISING PANS SPECIAL OPTIONS

Model #	Description	Price
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)*	*$1,834*
• *SGSLDTR*	*Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)*	*$306*



SLD



SGSLDTR

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

Used to connect Cleveland Range floor model Braising Pans to a remote drain location.
The 6" or 12" deep solid stainless steel drain pan easily mounts inside a Cleveland Pan Carrier (PCS).

DRAINPAN6	***Includes:*** *• 6" x 12" x 20" Stainless Steel Solid Pan with Elbow* *• 8' length of 2" ID Hose (HO8.2) (cut to required length)* *• Hose Clamp*	*$670*

NOTE: *Pan Carrier (PCS) sold separately.*

DRAINPAN6

Cleveland Correctional Packages

CLEVELAND

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

WELBILT®

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 c ontrols.*	
CP-CCX	** For 24" and 36" & 42" Convection Steamers only. * Locks provided by others.*	
***TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE** (Includes all of the above options).*		*$2,001*

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).*	*$1,855*

CORRECTIONAL PACKAGES - TILTING BRAISING PANS OPTIONS

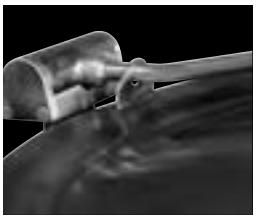
For Floor Model Tilting Skillets:

Model #	Description	List Price
CP-SCB	*Tamper Proof exterior side and rear panels with Spanner Drilled Head Screws, R-Series Skillets*	
CP-SCRD	*Set of three Spanner Drilled Head Screwdrivers.*	
CP-PCB-T1	*Protective Control Cover, T-1 Series Skillets * Locks provided by others.*	
CP-PCB-TR	*Protective Control Cover, TR Series Skillets*	
CP-TDM	*Tangent Draw-Off Valve Modification.*	
CP-SK	*Correctional Package, includes CP-SCB, CP-SCRD, CP-PCB-T1 (TR)*	
CP-SKTD	*Correctional Package includes Tangent Draw off protection package CP-TDM, plus CP-SCB, CP-SCRD, CP-PCB-T1 (TR)*	*$1,839*

CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

For Gas, Electric and Direct Steam models.

Model #	Description	Price
CP-CHS	*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*	
CP-HASP	*Hasp style Lockable Spring Assist Cover. * Locks provided by others*	
CP-RB	*Heavy Duty Reinforced Rim Bar: 1/2" X 1" stainless steel bar continuously welded around the rim.*	
CP-TDPB	*Tangent Draw-Off Valve Protection: Bar type Stainless steel bar welded to kettle. Prevents operator from standing on valve.*	
CP-TDM	*Tangent Draw-Off Valve Modification: Selected valve will be modified by having the valve handle fastened to stem with tamper proof screws.*	
CP-TD-STRAP	*Cable attached to TD valve stem.*	
CP-FBKT	*Tamper Proof Faucet Bracket: Non removable, reinforced faucet bracket. Standard on stationary models.*	
CP-SCR	*Tamper Proof Screws: Standard screws replaced by tamper proof screws for fastening all removable covers and panels.*	
CP-SCRD	*Set of Screwdrivers: For tamper proof screws*	
SG	*Switch Guard: 3/16" dia. Stainless steel rod bolted over controls to prevent damage from impacts. Gas and electric models only.*	
SGCP-PCB	*Protective Box for Controls: Completely covers controls. Gas and electric models only. * Locks Provided by others.*	
CP-PG	*Pressure Gauge Guard: ¼" x ½" stainless steel bar bolted over gauge to prevent damage from impacts. Gas and electric models only.*	
SGP	*Sight glass guard*	
CP-CHS	*Tamper proof spring hinge assembly with spanner drilled screws used to prevent removal, tamper resistant cover with welded brackets to prevent dome cover rotation & removal, CP HASP Hasp Style Lock (Lock by others) (price does not include cover), CPSCR tamper proof spring assembly and TD valve*	
CP-RB	*Heavy duty reinforced rim bar 1/2" x 1" stainless steel bar continuously welded to top & bottom*	*$2,203*
CP-STATKT	*Complete correctional package for stationary kettles, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-TDPB Bar type tangent protection, CP TDM tamper proof TD valve, CT-TD STRAP for TD valve, CP-SCR tamper proof exterior screws and CP-SCRD set of screw drivers, SG - Bar Type Switch Guard for controls, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard. (Locks by others).*	*$2,867*
CP-TILTKTTD	*Complete correctional package Tilting Kettles WITH Tangent Draw-off option, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-TDPB Bar type tangent protection, CP TDM tamper proof TD valve, CT-TD STRAP, CP-SCR tamper proof exterior screws and CP-SCRD screw drivers, SG - bar type switch guard for controls, CP-FBKT tamper proof faucet bracket, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard. (Locks by others).*	*$2,993*
CP-TILTKT	*Complete correctional package Tilting Kettles with NO Tangent Draw-OFF, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-SCR tamper proof exterior screws and CP-SCRD set of screw drivers, SG - bar type switch guard for controls, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard, CP-FBKT tamper proof faucet bracket (Locks by others).*	*$2,258*


CP-CHS

CP-HASP

CP-RB

CP-TDPB

SG

CP-PCB

SGP

Cleveland Reference Section

CLEVELAND

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STEAMERS / KETTLES / BRAISING PANS / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com

WELBILT

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 suitted for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

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

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

SALES POLICIES

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

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

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

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

Payment Terms: Net 30 days only.

RETURN POLICY

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

ORDERING INFORMATION

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

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

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

Specify left or right door hinging for cooking compartments on Convection and SteamCraft ® Steamers.

FREIGHT CLASSIFICATION

All Cleveland Products have a freight classification of 85.

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

LIMITED WARRANTY

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

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

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

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

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

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

WATER QUALITY RECOMMENDATIONS

WATER QUALITY RECOMMENDATIONS

TOTAL DISSOLVED SOLIDS	50 – 250 ppm	Si042 (sulfate)	max 150 ppm
HARDNESS	50 – 200 ppm (3-12 gpg)	NH2Cl (mono-chloramine)	max 0.1 ppm
PH VALUE	7.0 – 8.5	Total Alkalinity	50 – 100 ppm
CHLORIDE	max 50 ppm	Water Pressure	35 – 80 PSI
FREE CHLORIDE	max 0.1 ppm	Water Temperature	max 104˚F

LIMITED WARRANTY - CONTINUED

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

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

PRESSURE BOILER - STEAM GENERATOR WARRANTY

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

PERFORMANCE START UP & DEMONSTRATION

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

TWO YEAR WARRANTY K-12 SCHOOL WARRANTY

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

3-YEAR STEAMER DOOR WARRANTY, DOOR GASKETS AND ADJUSTMENTS

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

EXTENDED WATER FILTER WARRANTY

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

LIMITED EXTENDED WARRANTY

LIMITED EXTENDED WARRANTY

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

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

Prices for Extended Warranty are net prices

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

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

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 Hou					
	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

	①			②		③	
	KETTLES ONLY	**CONVECTION STEAMERS**		**PRESSURE STEAMERS**		***ConvectionPro® XVI* or *SteamPro® XVI***	
Steam Generator Data	**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.		2 Compt.	N/A	N/A
40 psi supply			2 Compt.		2 Compt.	Connect kettles directly to building steam	2 Compt.
45 psi supply			2 Compt.		3 Compt.		2 Compt.
50 psi supply			2 Compt.		3 Compt.		2 Compt.
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 Gallon*	Capacity Liter	Fast Cooking	Medium Speed Cooking	Stock Kettle
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 Gallons*	Liters	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
5	17	12″	9	0.26	11	0.32	12.8	0.37	15.9	0.46
10	42	16″	18	0.52	21.9	0.64	25.7	0.75	32.1	0.93
20	95	21″	35	1	43.9	1.27	51.4	1.49	64.1	1.86
30	114	24″	55	1.59	65.9	1.91	77.1	2.24	96.2	2.79
40	151	26″	70	2	85.9	2.49	102.8	2.98	123.5	3.72
60	227	30″	105	3.1	131.7	3.82	154.2	4.47	192.4	5.58
80	300	33″	145	4.2	175.6	5.09	205.7	5.96	256.6	7.44
100	379	36″	175	5.1	219.5	6.36	257.1	7.45	320.7	9.3
125	473	40″	220	6.4	274	7.95	321.3	9.31	400.8	11.6
150	568	40″	250	7.25	329	9.54	385.6	11.1	481	13.9

Sample Steam Flow Requirements Calculation

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

Useful Boiler Definitions

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

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