

Equipment Price List

August 1, 2011

Experts in Steam Cooking

 **Cleveland**



Steamers



Kettles



Braising Pans



 **Mantowoc**



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 M&RC 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.

August 1ST, 2011

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Cleveland

SUGGESTED STEAMER SELECTOR GUIDELINES*

Primary Secondary School Population Volume Cooking		College Population Volume Cooking	
0 - 500 Students	SteamChef™ 3	0 - 2,000 Students	(2) SteamChef™ 3's
500 - 1,200 Students	SteamChef™ 6	2,000 - 5,000 Students	(2) SteamChef™ 6's
1,200 - 1,700 Students	(2) SteamChef™ 3's or Gemini™ 6	5,000 - 8,000 Students 8,000 - 11,000 Students	(2) Gemini™ 10's or ConvectionPro®
1,700 - 2,500 Students	(2) SteamChef™ 6's or Gemini™ 10	11,000 Plus	ConvectionPro® or (2) SteamChef™ 6's
2,500 + Students	ConvectionPro®		
For Steamers operating a Kettle a Classic Convection is required		For Steamers operating a Kettle a Classic Convection is required	
Volume Cooking		Restaurant Seats A la Carte Cooking	
0 - 75 Seats	SteamChef™ 3	0 - 75 Seats	SteamCraft® 3
75 - 150 Seats	SteamChef™ 6	75 - 150 Seats	SteamCraft® 5
150 - 400 Seats	(2) SteamChef™ 3's	150 - 400 Seats	Gemini™ 6
400 - 600	(2) SteamChef™ 6's	400 - 600	Gemini™ 10
600 Plus	ConvectionPro®	600 Plus	ConvectionPro®
Hospital Beds Volume Cooking		Prison Population Volume Cooking	
Up to 200 Beds	SteamChef™ 3	Up to 2,000 Inmates	Gemini™ 6
200 - 500 Beds	SteamChef™ 6	2,000 - 5,000 Inmates	Gemini™ 10
500 - 800 Beds	(2) SteamChef™ 3's	5,000 - 8,000 Inmates	Pressure Steamer or ConvectionPro®
800 - 1,200 Beds	(2) SteamChef™ 6's		
1,200 Plus	Convection Pro	8,000 - 11,000 Inmates	(2) Gemini™ 10
		11,000 Plus	(2) ConvectionPro®
For Steamers operating a Kettle a Classic Convection is required		For Steamers operating a Kettle a Classic Convection is required	
Volume Cooking		Hotel Seats A la Carte Cooking	
Up to 500 Rooms	SteamChef™ 3	up to 75 Seats	SteamCraft® 3
500 - 1,500 Rooms	SteamChef™ 6	75 - 150 Seats	SteamCraft® 5
1,500 - 3,000 Seats	(2) SteamChef™ 3's	150 - 400 Seats	Gemini™ 6
3,000 - 5,000 Seats	(2) SteamChef™ 6's	400 - 600	Gemini™ 10
5,000 Plus	Convection Pro	600 Plus	ConvectionPro®
Steamer Group	Description	Benefits	
SteamCub™ Series	Boilerless Pressureless Steamer with No Water or Drain Connections	Ideal for smaller "volume" steaming applications	
SteamChef™ Series	Boilerless Convection Steamer with Water and Drain Connection	Ideal for large "volume" steaming applications and limited "volume" A la Carte cooking	
SteamCraft® Gemini™	Convection Steamers with a Stainless Steel Generator	Ideal for large "volume" steaming applications and heavy "volume" A la Carte cooking	
Classic Series	Convection Steamers with a 15 psi Boiler	Optimum performance - ideal for all applications, can operate direct steam kettles and steamers	
ConvectionPro®	Large Capacity Convection Steamer	16-Pan Capacity for large applications	
Pressure Steamers	Large Capacity 5 psi Compartment Pressure Steamer	Higher steam temperature ideal for root type vegetables and special applications	

*NOTE: The Cleveland Steamer Selector is a suggested guideline. Sizing and selection of equipment may vary due to the differences in menu's, items cooked, food quality, age, shape and the degree of doneness. For further assistance, please contact your local Cleveland Sales Representative located on page GE2 and GE3, or call Cleveland Customer Service at 1-800-338-2204.

Cleveland Energy Star® Steamers



SteamSaver™ Technology



Responding to today's energy conservation demands, Cleveland Range has redesigned its' popular line Convection Steamers in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared. These new Energy Star® Convection Steamers produce just enough energy for proper cooking quality and performance

while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

How Does SteamSaver™ Technology Work?

To minimize energy and water use, the thermostatically designed cooking compartments automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

Benefits of Steamers with SteamSaver™ Technology

Save Energy - SteamSaver™ reduces energy use by over 50%.

Save Water - SteamSaver™ reduces water use by 30%.

Gas and Electric Models Energy Star® Approved - Qualify for energy rebate programs.



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

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

ENERGY STAR® STEAMER DATA



SteamChef™

(Heavy Load #3 Red Skin Potatoes)

	22CGT6.1	22CGT3.1	22CET6.1	22CET3.1
Cooking Time (min)	37.2	28.2	24.66	22.18
Preheat Energy (btu/kw) h	8,119.8	6,933.3	1.44	1.02
Idle Energy Rate (btu/kw) h	3,654	2,652.9	0.375	0.29
Potato Production (lbs/h)	77.9	51.49	117.41	65.07
Cooking Efficiency %	41.7	42	64.25	66.75
Water Consumption (gal/h)	<4.0	<4.0	<4.0	<4.0
Condensate Temperature (°F)G	99.15	N/A	109.72	119.94
Energy Consumption (Btu//kW) h	N/A	230	2.9	1.35
Cooking Energy Rate (Btu//kW) h	20,952	13,822	7.06	3.65

SteamChef™, Gas & Electric, 3 & 6 Pan



22CET3.1



22CGT6.1

Gemini™, Gas, 6 & 10 Pan



24CGA10.2ES

SteamCub™

(Heavy Load #3 Red Skin Potatoes)

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

Gemini™

(Heavy Load #3 Red Skin Potatoes)

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

SteamCub™, Electric, 5 Pan



1SCEMCS



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

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.



Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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Electric - Table Top (Catalog Sect B, Page 1, 3, 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)	\$10,790
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)	\$14,290

Stacking Combinations

(2) 22CET3.1	Two Stacked SteamChef™ 3's with one stacking stand model UNISTAND25, includes the CHEFSTACKIT Direct Stacking Kit, mounting spacer and common drain and water manifold (installation required).				\$23,340
(2) 22CET6.1	Two Stacked SteamChef™ 6's with one stacking stand model ES26304066E, includes common drain and water manifold (installation required).				\$30,970

• SteamChef™ 3 & 6 Options (per compartment)		22CET3.1	22CET6.1	
• 2083	208 Volt, 60Hz, 3 Phase	29.8 Amps	29.8 Amps	N/C
• 2403	240 Volt, 60Hz, 3 Phase	34.4 Amps	34.4 Amps	N/C
• 2081	208 Volt, 60Hz, 1 Phase	51.6 Amps	51.6 Amps	N/C
• 2401	240 Volt, 60Hz, 1 Phase	59.5 Amps	59.5 Amps	N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase			\$590
• ETC	Electronic Timer with Load Compensating Feature			\$500
• DHR	Right Hand Door Hinging, Controls on Left			\$470
• MC	ON/OFF Compartment Control only, no timer			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)	\$170
• SPW	Single Point Water Connection (P/N 111009)	\$160

Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34	Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CET3.1 or one 22CET6.1	34 / 864 (H)	85 / 39	\$1,950
• UNISTAND34 Accessories				
• POSK Pull-Out Shelf Kit (P/N 111724)				\$480
• URK Pan Rack Kit (P/N 111726)				\$360

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	\$1,950
• UNISTAND25 Options & Accessories				
• POSK Pull-Out Shelf Kit (P/N 111724)				\$480
• URK Pan Rack Kit (P/N 111726)				\$360
• CHEFSTACK3 Stacking kit for SteamChef™ 3 (stand not included) (P/N 111771)				\$670
• 2 1/2" high mounting spacer				
• common drain and water connection manifold				
ES2630446E	Stainless Steel Equipment Stacking Stand (P/N 111467E) for mounting one 22CET3.1 on top of one 22CET6.1 or two stacked 22CET6.1. Includes the Equipment Stand and common drain and water connection manifold.	44" / 1118 (H)	100 / 44	\$2,770

For Additional Steamer Accessories and Special Options see page ST11 & ST12.



22CET3.1



22CET6.1

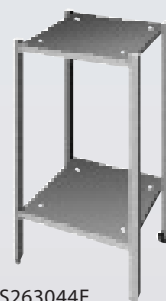


(2) 22CET3.1

(2) 22CET6.1



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



ES263044E

STEAMCHEF™ BOILERLESS CONVECTION STEAMERS



Standard Features -

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



Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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Gas - Table Top (Catalog Sect. B, Page 11, 13, 15, 17)

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)	\$13,020
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)	\$16,650

* 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.				\$29,440
(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.				\$33,120
(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.				\$36,660

• SteamChef™ 3 & 6 Options (per compartment)

• ETC	Electronic Timer with Load Compensating Feature				\$500
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Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34.1	Stainless Steel Equipment Stand (Part # 111721) for mounting one 22CGT3.1 or one 22CGT6.1, includes Stacking Kit (Part # 111895)		34 / 864 (H)	85 / 39	\$1,950
	• UNISTAND34 Accessories				
	• POSK, Pull-Out Shelf Kit (P/N 111724)				\$480
	• URK, Pan Rack Kit (P/N 111726)				\$360

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	\$2,770
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	\$2,770

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.



22CGT3.1



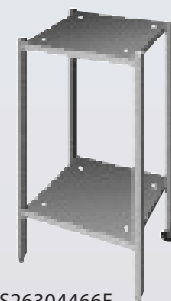
22CGT6.1



(2) 22CGT66.1



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



ES26304466E

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. 9 kW, 208 volt, 3 Phase 24 Amps. Compartment door can be opened any time during cooking.



Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 3)

1SCE	<i>SteamCub Plus™, Steamer & Holding Cabinet, Solid-State digital controls with three operating modes, steam and hold, continuous steaming and holding only. A Low Water Indicator and Alarm.</i>	12 kW	21.63 / 549	260 / 118 (Freight Class 85)	\$12,590
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5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 1)

1SCEMCS	<i>SteamCub Plus™, Steamer only, 60 minute mechanical timer and a manual (continuous steaming) bypass switch. A Heat-On-Light and a Low Water Indicator Light and Alarm.</i>	12 kW	21.63 / 549	260 / 118 (Freight Class 85)	\$11,260
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Equipment Stands (Catalog Sect. B, Page 19)

ES2469	<i>Stacking Equipment Stand (P/N 1095981)</i>			77 / 35	\$3,260
UNISTAND34	<i>Stainless Steel Equipment Stand (Part # 111721)</i>		34 / 864 (H)	85 / 39	\$1,950

UNISTAND34 Accessories

• TCK Top Cover Kit (P/N 111728)	\$300
• POSK, Pull-Out Shelf Kit (P/N 111724)	\$460
• URK, Pan Rack Kit (P/N 111726)	\$340
• SteamCub™ Stand Mounting Kit (P/N 109194)	N/C

Options & Accessories

• Available Options

• 2083	208 Volt, 60Hz, 3 Phase	29.8 Amps	29.8 Amps	N/C
• 2403	240 Volt, 60Hz, 3 Phase	34.4 Amps	34.4 Amps	N/C
• 2081	208 Volt, 60Hz, 1 Phase	51.6 Amps	51.6 Amps	N/C
• 2401	240 Volt, 60Hz, 1 Phase	59.5 Amps	59.5 Amps	N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase			\$590
• ETC	Electronic Timer with Load Compensating Feature			\$500
• DHR	Right Hand Door Hinging, Controls on Left			\$470
• MC	ON/OFF Compartment Control only, no timer			N/C

• Available Accessories

• NHT60	5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999)	\$170
• SPW	Single Point Water Connection (P/N 111009)	\$160



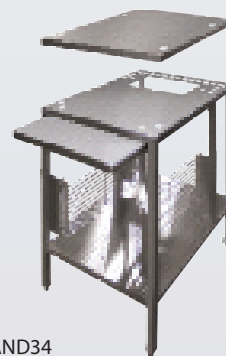
1SCE



1SCEMCS



One
SteamCub™
and one
SteamCub
Plus™ stacked
on an ES2469



UNISTAND34

Shown with optional:

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

GEMINI™ SST 6 & 10

CONVECTION
STEAMERS



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

Standard Features -

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



Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
10 Pan - Gas (Catalog Sect. IV, Page 13)					
24CGA10.2ES	SteamCraft® Gemini™ SST 10 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$32,400
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• DHR2	Right Hand Door hinging, Controls on Right				\$920
• MC	On/Off Compartment Controls, No Timers				N/C
• SCS2	Steam Shut-Off Switch				STANDARD
• ETC2	Electronic Timers with Load Compensating Feature				\$1,000
• 113296	10 Pan Heat Shield (add)				\$1,200



24CGA10.2ES

6 Pan - Gas

(Catalog Sect. IV, Page 11)

24CGA6.2SES	SteamCraft® Gemini™ SST 6 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$29,440
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• SCS2	Steam Shut-Off Switch				STANDARD
• DHR2	Right Hand Door hinging, Controls on Right				\$920
• MC	On/Off Compartment Controls, No Timers				N/C
• ETC2	Electronic Timers with Load Compensating Feature				\$1,000



24CGA6.2SES

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Cleveland Steamers



The Originators and Inventors of the Convection Steamer

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

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

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

STEAMCRAFT® 3, 5, 10 & GEMINI™ CONVECTION STEAMERS

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

SteamCraft®

Series High Speed Convection Steamers

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



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



SteamCraft® Gemini™ 10

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.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
3 Pan - Electric - Table Top (Catalog Sect. IV, Page 1)					
21CET8	Steamcraft® Ultra 3.	8 kW	21 / 533	210 / 50	\$9,420
5 Pan - Electric - Table Top (Catalog Sect. IV, Page 5)					
21CET16	Steamcraft® Ultra 5.	16 kW	21 / 533	248 / 58	\$14,250
5 Pan - Gas - Table Top (Catalog Sect. IV, Page 7)					
21CGA5	Steamcraft® Ultra 5.	70M BTU	21 / 533	275 / 125	\$17,730
Equipment Stands (Catalog Sect. IV, Page 23, 25)					
UNISTAND34	Stainless Steel Equipment Stand (Part # 111721)		34 / 864 (H)	85 / 39	\$1,950
UNISTAND25	Stainless Steel Equipment Stand (Part # 111721)		25" / 635 (H)	75 / 34	\$1,950
	UNISTAND Options & Accessories				
	• POSK, Pull-Out Shelf Kit (P/N 111724)				\$480
	• URK, Pan Rack Kit (P/N 111726)				\$360
	• STK1 Stacking Kit (P/N 107166) for direct stacking two 21CET8 Steamers				\$2,020
ES2446	Equipment Stand, two shelf stand for two 21CET8 Steamers or one 21CET8 and one 21CET16 or two 21CET16's. (P/N 1054251)			77 / 35	\$3,220

Options & Accessories

• Electric Model Options

• VOS1	208 or 240 volts, 60 Hz, 3 Phase (must specify one)	N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase	\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export	\$590
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export	\$590
• SPH*	Single Phase Option (available for 21CET8 only)	N/C
• DHR	Right Hand Door Hinging, Controls on Left	\$470
• ETC	Electronic Timer with Load Compensating Feature	\$500
• MC	On/Off Compartment Controls only, No Timer	N/C
• SCS	Steam Shut-Off Switch	\$470

• Gas Model Options (Right Hand Door Hinging Not Available)

• SPECIFY	Natural Gas or L.P. Gas	N/C
• VOS115	115 Volts, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase - For Export	\$590
• ETC	Electronic Controls with Load Compensating Feature	\$500
• MC	On/Off Compartment Controls only, No Timer	N/C
• SCS	Steam Shut-Off Switch	\$470



21CET8



21CET16



21CGA5



UNISTAND34

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 ST11 & ST12.

GEMINI™ 6 & 10

CONVECTION STEAMERS

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

Standard Features -

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

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

24CEA10	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 16 KW	24 / 610	528 / 240	\$29,210
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• Options

• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)	N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase	\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export	\$590
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export	\$590
• DHR2	Right Hand Door Hinging, Controls on Right	\$920
• ETC2	Electronic Timers with Load Compensating Feature	\$1,000
• MC	On/Off Compartment Controls only, No Timer	N/C
• SCS2	Steam Shut-Off Switch	\$920
• LWO	Low Wattage Option, 8 kW per Compartment	\$310

10 Pan - Gas (Catalog Sect. IV, Page 13)

24CGA10.2	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 72M BTU	24 / 610	565 / 256	\$30,460
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• Options

• SPECIFY	Natural or LP Gas (must specify one)	N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• DHR2	Right Hand Door hinging, Controls on Right	\$920
• MC	On/Off Compartment Controls, No Timers	N/C
• SCS2	Steam Shut-Off Switch	STANDARD
• ETC2	Electronic Timers with Load Compensating Feature	\$1,000

6 Pan - Gas (Catalog Sect. IV, Page 11)

24CGA6.2S	SteamCraft® Gemini™ 6 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$27,700
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• Options

• SPECIFY	Natural or LP Gas (must specify one)	N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• SCS2	Steam Shut-Off Switch	STANDARD
• DHR2	Right Hand Door hinging, Controls on Right	\$920
• MC	On/Off Compartment Controls, No Timers	N/C
• ETC2	Electronic Timers with Load Compensating Feature	\$1,000

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.



24CEA10



24CGA10.2



24CGA6.2S

STEAMCRAFT® ULTRA & POWER 10

CONVECTION STEAMERS

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

Standard Features -

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

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
10 Pan - Gas (Catalog Sect. IV, Page 17)					
24CGA10	SteamCraft® Ultra 10 with Gas-Fired Stainless Steel Atmospheric Steam Generator.	125M BTU	24 / 610	565 / 256	\$28,190
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• DHR2	Right Hand Door hinging, Controls on Right				\$920
• ETC2	Electronic Controls with Load Compensating Feature				\$1,000
• MC	On/Off Compartment Controls, No Timers				N/C
• SCS2	Steam Shut-Off Switch				\$920
• FSS	Stainless Steel Frame				\$1,020

10 Pan - Gas

(Catalog Sect. IV, Page 19)

24CGP10	SteamCraft® Power 10 with Gas-Fired 15 PSI Boiler.	240M BTU	24 / 610	830 / 376	\$38,760
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• DHR2	Right Hand Door hinging, Controls on Right				\$920
• ETC2	Electronic Controls with Load Compensating Feature				\$1,000
• MC	On/Off Compartment Controls Only, No Timers				N/C
• SCS2	Steam Shut-Off Switch				\$920
• GPT010	Gas Power Take Off Valve for operating Kettles (P/N 107082)				\$480
• FSS	Stainless Steel Frame				\$1,020

10 Pan - Direct Steam

(Catalog Sect. IV, Page 21)

24CDP10	SteamCraft® Ultra 10 D , Direct Steam (20-50 psi clean steam required).	24 / 610	469 / 213		\$27,350
• Options					
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$590
• ETC2	Electronic Controls with Load Compensating Feature				\$1,000
• DHR2	Right Hand Door hinging, Controls on Right				\$920
• MC	On/Off Compartment Controls, No Timers				N/C
• SCS2	Steam Shut-Off Switch				\$920
• FSS	Stainless Steel Frame				\$1,020

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.



24CGA10



24CGP10



24CDP10

SIX PAN CLASSIC CONVECTION STEAMERS & STEAMER/KETTLES

Standard Features -

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

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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6 Pan - Electric (Catalog Sect. III, Page 1, 17)

24CEM24	Convection Steamer with 15 psi Steam Boiler.	24 kW	24 / 610	530 / 240	\$32,260
42CKEM24	Convection Steamer/Kettle with 15 psi Steam Boiler.	24 kW	42 / 1077	680 / 308	\$48,990
• Options					
• 36KW	36 kW Electric Boiler				\$1,040
• 48KW	48 kW Electric Boiler				\$2,130
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				\$590
• VOS4	240/415 Volts, 50 Hz, 1 Phase - For Export				\$590
• VOS5	600 Volts, 60 Hz, 3 Phase - For Export				\$590
• SPH2	Single Phase Operation - 24 kW Boilers Only				\$1,210
• EPT0	Power Take Off for operating Kettles				\$480
• WIC2	Two Water Inlets - one for Treated water, P/N 101059				\$250

6 Pan - Gas (Catalog Sect. III, Page 3, 19)

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

24CGM200	Convection Steamer with 15 psi Steam Boiler.	200M BTU	24 / 610	610 / 277	\$34,310
36CGM300	Convection Steamer with 15 psi Steam Boiler.	300M BTU	36 / 915	755 / 342	\$38,460
42CKGM200	Convection Steamer/Kettle with 15 psi Steam Boiler.	200M BTU	42 / 1077	758 / 344	\$49,150
42CKGM300	Convection Steamer/Kettle with 15 psi Steam Boiler.	300M BTU	42 / 1077	809 / 367	\$51,220
• 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
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$590
• GPT0	Power Take Off for operating Kettles				\$480
• RGCT	Rear Gas Connection				\$170

6 Pan - Steam Coil / Direct Steam (Catalog Sect. IV, Page 21 23)

24CSM	Convection Steamer with Steam Coil Boiler (35 psi required).		24 / 610	635 / 288	\$36,810
24CDM	Convection Steamer, 15 psi Direct Steam (15-50 psi clean steam required).		24 / 610	440 / 200	\$26,720
42CKSM	Convection Steamer/Kettle with Steam Coil Boiler (35 psi required).		42 / 1077	740 / 335	\$51,650
42CKDM	Convection Steamer/Kettle, 15 psi Direct Steam (15-50 psi clean steam required).		42 / 1077	515 / 234	\$43,740
• Options					
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$590

Options & Accessories

• DHR2	Right Hand Door Hinging, Controls on Left				\$920
• ETC2	Electronic Controls with Load Compensating Feature				\$1,000
• MC	On/Off Compartment Controls only, No Timer				N/C
• SCS2	Steam Shut-Off Switch				\$920

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 ST11 & ST12.



24CCGM200



42CKEM



36CGM300



42CKGM200

CONVECTIONPRO® XVI & STEAMPRO® XVI

LARGE CAPACITY
CONVECTION STEAMERS &
CONVECTION / PRESSURE STEAMERS

Standard Features ~

36" Wide, Two Compartment Convection and Convection / Pressure Steamers, Capacity for 16 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN), Standard with Compartment Doors Hinged Left, Steam Shut-Off Switch, Controls on the Right, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet, Stainless Steel Base Frame; NickelGuard™ (Gas Models only) and Cal Code Secondary Low Water Cutoff. (SteamPro® models require 5 psi Operating Pressure)

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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16 Pan - Electric (Catalog Sect. III, Page 25 & Catalog Sect. V, Page 1)

36CEM1648	ConvectionPro® XVI Convection Steamer with Electric Steam Boiler.	48 kW	36 / 915	1035 / 470	\$43,190
36PCEM48	SteamPro® XVI Convection / Pressure Steamer with Electric Steam Boiler.	48 kW	36 / 915	1035 / 470	\$59,350

• Options

• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)	N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase	\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export	\$590
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export	\$590
• VOS5	600 Volts, 60 Hz, 3 Phase - For Export	\$590
• ETC2	Electronic Controls with Load Compensating Feature	\$1,000
• WIC2	Two Water Inlets - one for Treated water, P/N 101059	\$250

16 Pan - Gas (Catalog Sect. III, Page 27 & Catalog Sect. V, Page 3)

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

36CGM16300	ConvectionPro® XVII Convection Steamer with Electric Steam Boiler.	300M BTU	36 / 915	1080 / 499	\$45,350
36PCGM300	SteamPro® XVI Convection / Pressure Steamer with Electric Steam Boiler.	300M BTU	36 / 915	1050 / 476	\$61,110

• 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
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export	\$590
• ETC2	Electronic Controls with Load Compensating Feature	\$1,000
• RGCT	Rear Gas Connection	\$170

16 Pan - Steam Coil / Direct Steam

(Catalog Sect. III, Page 29, 31 & Catalog Sect. V, Page 5, 7)

36CSM16	ConvectionPro® XVI Convection Steamer with Steam Coil Boiler (40 psi required).	36 / 915	1040 / 471	\$40,730
36PCSM	SteamPro® XVI Convection / Pressure Steamer with Steam Coil Boiler (40 psi required).	36 / 915	1040 / 471	\$57,920
36CDM16	ConvectionPro® XVI Convection Steamer 15 psi Direct Steam (40-50 psi clean steam required).	36 / 915	810 / 367	\$32,790
36PCDM	SteamPro® XVI Convection / Pressure Steamer 15 psi Direct Steam (40-50 psi clean steam required).	36 / 915	810 / 367	\$44,750

• Options

• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export	\$590
• ETC2	Electronic Controls with Load Compensating Feature	\$1,000

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 ST11 & ST12.



LARGE CAPACITY PRESSURE STEAMERS

Standard Features -

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

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

PEM242	2 Compartment Pressure Steamer.	24 kW	35.43 / 900	830 / 426	\$35,050
PEM243	3 Compartment Pressure Steamer.	24 kW	35.43 / 900	940 / 418	\$42,300

• Options

• 36KW	36 kW Electric Boiler				\$1,040
• 48KW	48 kW Electric Boiler				\$2,130
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				\$590
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export				\$590
• VOS5	600 Volts, 60 Hz, 3 Phase - For Export				\$590
• PTO	Power Take Off for operating Kettles				\$1,070

Gas (Catalog Sect. VI, Page 3)

PGM2002	2 Compartment Pressure Steamer.	200M BTU	35.43 / 900	874 / 397	\$36,550
PGM3002	2 Compartment Pressure Steamer.	300M BTU	35.43 / 900	874 / 397	\$38,140
PGM2003	3 Compartment Pressure Steamer.	200M BTU	35.43 / 900	874 / 397	\$43,020
PGM3003	3 Compartment Pressure Steamer.	300M BTU	35.43 / 900	1040 / 472	\$45,570

• 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
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$590
• PTO	Power Take Off for operating Kettles				\$1,070
• RGCT	Rear Gas Connection				\$170

Steam Coil / Direct Steam (Catalog Sect. V, Page 5, 7)

PSM2*	2 Compartment Pressure Steamer		35.43 / 900	925 / 420	\$38,230
PSM3*	3 Compartment Pressure Steamer		35.43 / 900	1015 / 460	\$47,300

*30 psi required.

PDM2**	2 Compartment Pressure Steamer, 30" / 762mm High Base.		35.43 / 900	640 / 290	\$29,510
PDM3**	3 Compartment Pressure Steamer, 30" / 762mm High Base.		35.43 / 900	730 / 331	\$37,040
PDL2**	2 Compartment Pressure Steamer, 18" / 457mm High Base.		35.43 / 900	510 / 231	\$25,670
PDL3**	3 Compartment Pressure Steamer, 18" / 457mm High Base.		35.43 / 900	600 / 272	\$33,710
PDL4**	4 Compartment Pressure Steamer, 18" / 457mm High Base.		35.43 / 900	690 / 312	\$42,540

**12 psi clean steam required.

• Options

• VOS115	115 Volt, 60 Hz, 1 Phase for Controls-Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls-For Export				\$590

Options & Accessories

• AT2	Automatic Steam Inlet & Exhaust, Per Compartment				\$930
• FSS	Stainless Steel Base Frame (except PDL Models)				\$1,020
• POS	18" x 26" Pull Out Shelves				\$570
• PRV	Pressure Reducing Valve				\$1,070

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.



PEM242



PGM2002



PDL3

MODULAR KETTLE BASES & OYSTER BARS

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	Price
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Electric (Catalog Sect. VII, Page 25)

36EMK1124	Boiler Base with Two Oyster Kettles	24 kW	36 / 915	480 / 217	\$30,820
42EMK11124	Boiler Base with Three Oyster Kettles	24 kW	42 / 1077	500 / 206	\$38,110
24EMK624	Boiler Base with one 6 Gallon Kettle	24 kW	24 / 610	550 / 250	\$25,040
36EMK6624	Boiler Base with two 6 Gallon Kettles	24 kW	36 / 915	610 / 276	\$33,430

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	\$1,040
• 48KW	48 kW Electric Boiler	\$2,130
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)	N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase	\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export	\$590
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export	\$590
• VOS5	600 Volts, 60 Hz, 3 Phase - For Export	\$590
• 316G1	316 Stainless Steel Liner, 6 Gallon Kettle (each)	\$520
• SPH2	Single Phase Operation, 24 KW only	\$1,210

Gas (Catalog Sect. VII, Page 21)

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

24GMK6200	Boiler Base with one 6 Gallon Kettle	200M BTU	24 / 610	565 / 256	\$25,920
36GMK66200	Boiler Base with two 6 Gallon Kettles	200M BTU	36 / 915	620 / 281	\$34,540
36GMK66300	Boiler Base with two 6 Gallon Kettles	300M BTU	36 / 915	630 / 286	\$37,090
36GMK1010200	Boiler Base with two 10 Gallon Kettles	200M BTU	36 / 915	645 / 295	\$38,220
42GMK612200	Boiler Base with one 6 and one 12 Gallon Kettle	200M BTU	41 / 1042	630 / 286	\$38,350

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
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export	\$590
• 316G1	316 Stainless Steel Interior, 6 Gallon Kettle (each)	\$520
• RGCT	Rear Gas Connection	\$170

Direct Steam (Catalog Sect. VII, Page 23)

36DMK11	Boiler Base with Two Oyster Kettles	36 / 915	460 / 208	\$16,440
42DMK111	Boiler Base with Three Oyster Kettles	42 / 1077	500 / 226	\$24,680
18DMK6	Boiler Base with one 6 Gallon Kettle	18 / 457	410 / 186	\$15,420
24DMK6	Boiler Base with one 6 Gallon Kettle	24 / 610	435 / 197	\$15,970
36DMK66	Boiler Base with two 6 Gallon Kettles	36 / 915	490 / 222	\$26,680
36DMK610	Boiler Base with one 6 and one 10 Gallon Kettle	36 / 915	500 / 227	\$28,990
36DMK1010	Boiler Base with two 10 Gallon Kettles	36 / 915	510 / 231	\$29,530

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

• Options

• 316G1	316 Stainless Steel Interior, 6 Gallon Kettle (each)	\$520
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For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

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



42EMK11124



42GMK612200



36DMK66

MODULAR STEAM BOILER BASES

Standard Features -

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

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

24EM24	Boiler Base, includes Power Take-Off.	24 kW	24 / 610	390 / 176	\$16,800
• Options					
• 36KW	36 kW Electric Boiler				\$1,040
• 48KW	48 kW Electric Boiler				\$2,130
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase				\$590
• VOS3	220/380 Volts, 50 Hz, 3 Phase-For Export				\$590
• VOS4	240/415 Volts, 50 Hz, 3 Phase-For Export				\$590
• VOS5	600 Volts, 60 Hz, 3 Phase-For Export				\$590
• SPH2	Single Phase Operation - 24 KW Boiler only				\$1,210

Gas (Catalog Sect. VII, Page 3)

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

24GM200	Boiler Base, includes Power Take-Off.	200M BTU	24 / 610	465 / 211	\$17,970
36GM300	Boiler Base, includes Power Take-Off.	300M BTU	36 / 915	520 / 235	\$21,330
• Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$590
• CALG	Secondary Low Water Cut-Off-Gas Boilers (Cal code) (standard effective Jan. 2008)				N/C

Steam - Coil (Catalog Sect. VII, Page 5)

24SM	Boiler Base, 35-50 psi required.		24 / 610	490 / 222	\$18,200
• Options					
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				\$590

Options & Accessories

• IMK6	P/N 409351	Kettle Interconnecting Kit, (6')			\$400
• IMK10	P/N 409355	Kettle Interconnecting Kit, (10')			\$560
• IMK15	P/N 409358	Kettle Interconnecting Kit, (15')			\$700
• PRV	P/N 22200	Pressure Reducing Valve			\$1,070
• MS	P/N 19020	Moisture Separator Trap			\$1,020
• TRF	P/N 20532	Step Down Transformer			\$640
• LF10	P/N 06157	10" adjustable Legs, shipped loose			\$570
• DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers			\$300
• BDPK	P/N 107142	Boiler Descaling Pump Kit			\$570
• GPTO (ETPO)		Power Take-Off Kit			\$480

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

For Additional Steamer Accessories and Special Options see page ST11 & ST12.



24EM24



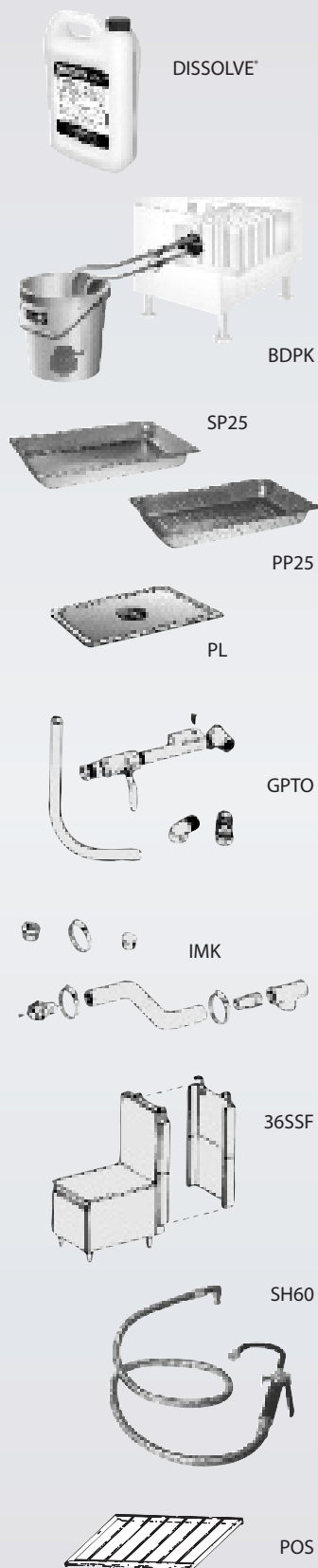
24GM200

CLEVELAND STEAMER ACCESSORIES

Model #	PART #	Description	Price
Steamer Accessories			
LF4	P/N 06158	4" Nickel Plated Legs for 21CET8, 21CET16 (Standard - Plastic)	\$380
LF10	P/N 111288	10" Adjustable Legs	\$570
DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers with Quart Markings, 6.1 Lbs; 2.8 Kgs	\$300
BDPK	P/N 107142	Boiler Descaling Pump Kit for 15 psi boilers	\$570
BDPK1	P/N 1071421	Boiler Descaling Pump Kit for SteamCraft® atmospheric generators	\$570
PP1	P/N 16855	1" x 12" x 20" Perforated Steam Table Pan	\$250
PP25	P/N 16868	2.5" x 12" x 20" Perforated Steam Table Pan	\$270
PP4	P/N 16854	4" x 12" x 20" Perforated Steam Table Pan	\$310
SP1	P/N 16860	1" x 12" x 20" Solid Steam Table Pan	\$230
SP25	P/N 16869	2.5" x 12" x 20" Solid Steam Table Pan	\$250
SP4	P/N 16851	4" x 12" x 20" Solid Steam Table Pan	\$290
PL	P/N 03702	Pan Covers 12" x 20"	\$230
POS	P/N 42184	18" x 26" Pull Out Shelves-Pressure Steamers	\$570
PRV	P/N 22200	Pressure Reducing Valve	\$1,070
QDC60	P/N 1007841	60" Long Gas Quick Disconnect Hose	\$800
MS	P/N 19020	Moisture Separator Trap	\$1,020
TRF	P/N 20532	Step Down Transformer-For Export	\$640
GPTO	P/N 40946	Power Take-Off Kit, Gas Convection Steamers	\$480
EPTO	P/N 40947	Power Take-Off Kit, Electric Convection Steamers	\$480
GPTO10	P/N 107082	Power Take-Off Kit, SteamCraft® Power 10	\$480
IMK6	P/N 409351	Kettle Interconnecting Kit, (6')	\$400
IMK10	P/N 409355	Kettle Interconnecting Kit, (10')	\$560
IMK15	P/N 409358	Kettle Interconnecting Kit, (15')	\$700
24SSF	P/N 100755	24" Wide Stainless Steel Insulated Gas Flue Cover	\$1,250
36SSF	P/N 100756	36" Wide Stainless Steel Insulated Gas Flue Cover	\$1,470
42SSF	P/N 100757	42" Wide Stainless Steel Insulated Gas Flue Cover	\$1,620
SH60	P/N 06112	Spray Hose w/60" Long Hose with spray head and wall hook	\$900
SPH1	P/N 104393	Single Phase Field Conversion Kit for Steamcraft® Ultra 3	\$920
SMDCK	P/N FK104658	Drain Cooling Kit, Small, for Counter Top Steamers (Not for SteamChef™ Models) Requires 115 Volt Connection	\$290
LGDCCK	P/N 106290	Drain Cooling Kit, Large, for Floor Model steamers (Not for SteamChef™ Models) Requires 115 Volt Connection	\$610
PR		Additional Pan Rack Guides	\$470

Heat Shield Accessory Kits

113296	10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10, 24CEA10, 24CGA10.2, 24CGA10.2ES & 24CGP110)	\$1,200
111494	3-Pan SteamChef™ Heat Shield (add 4" to Right Side)	\$780
1114941	Stacked SteamChef™ 3 Heat Shield Kit (add 4" to Right Side)	\$1,200



WATER TREATMENT SYSTEMS

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

*Water must meet minimum Cleveland water treatment system requirements.

See page RS3 for limited extended warranty coverage.

Model #	Description	Price
Water Treatment System for Steamers		
CWT06	Claris: For all Cleveland Steamers delivering high quality filtered water.	\$1,440
System includes: • one (1) Pre Filter • one (1) Claris X-Large Steam System • one (1) Claris Flow Meter • one (1) Water Test Kit		
9797-50CT	KLEENSTEAM® CT: For counter top steamers delivering high quality filtered water with inhibitor. Price includes: • one (1) 4CB5 cartridge (9617-11) • one (1) SS10 Scalestick Cartridge (9799-0201) • two (2) ScaleKleen 7.0 oz. packets (9796-20)	11 / 5 \$1,030
For use with counter top steamers with low flow rates.		

WATER QUALITY REQUIREMENTS FOR CLEVELAND STEAMERS

TDS	< 60 ppm	pH Factor	7.0 – 8.5
Total Alkalinity	< 20 ppm	Free Chlorine	< 0.1 ppm
Silica	< 13 ppm	Conductivity	min. 20 µS/cm (50 kOhms)
Chloride	< 25 ppm		

NOTE: Proper maintenance of the steam cooking equipment and water treatment system is the responsibility of the owner/operator. Improper installation or maintenance may void the warranty. Refer to the Operators Manual for proper instructions. A water quality analysis is required prior to installing the Claris water treatment system, since water conditions vary throughout the country.

Filter Accessories

CWTXLC	Claris X-Large Filter Cartridge	\$490
EC110	EC110 Cartridge - Prefilter Replacement Cartridge	\$10

Water Inlet Conversion Kit

WIC2	Two Water Inlets - one for Treated water, P/N 101059	\$250
(for electric Classic Series Steamers only, models 24CEM24, 36CEM1648, 36PCEM48 & 42CKEM24)		

**CLARIS
SYSTEM**
CWT06



Prefilter
System



X-Large Filter
Cartridge with
Single Head



Water
Test Kit



Flow
Meter

**KLEENSTEAM®
SYSTEM**
9797-50CT



X-Large Filter
Cartridge



Prefilter
Cartridge

Cleveland

Steam Kettles

(High Pressure Boiling Pans)



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

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

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

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

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

KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

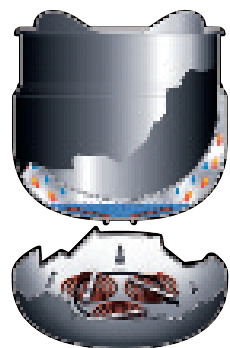
50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

Cleveland Steam Jacketed Kettles

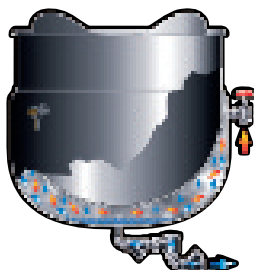
Set the
Standard for
Comparison.



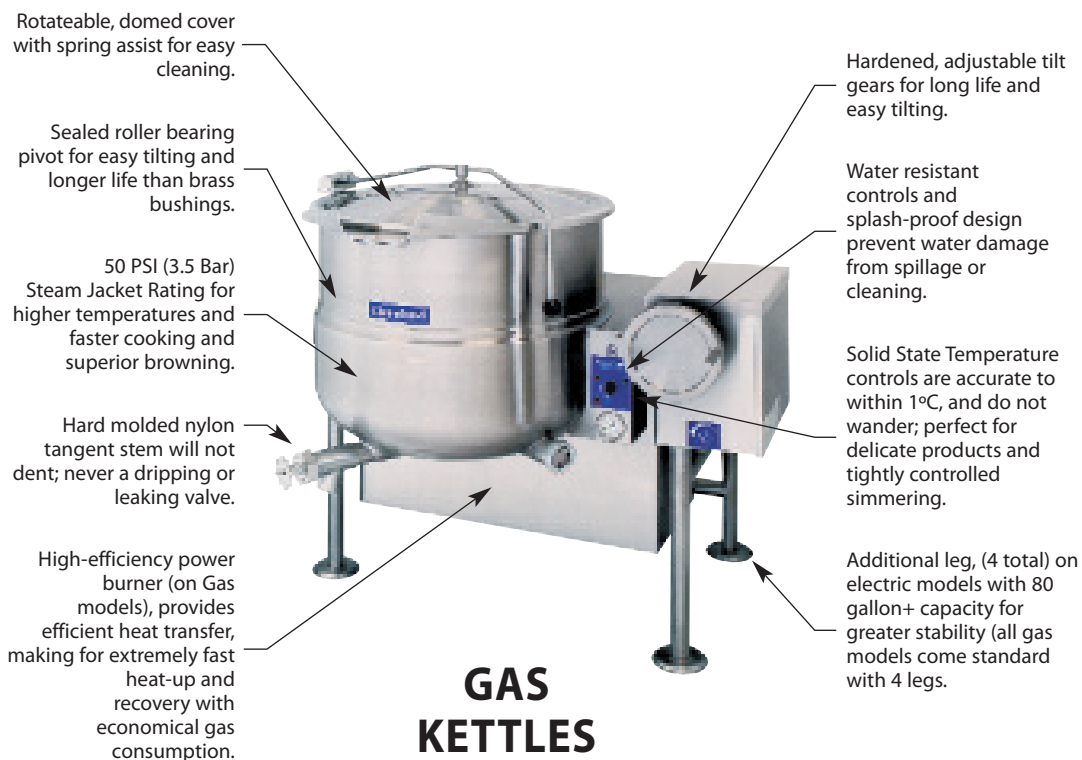
Gas Kettles



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

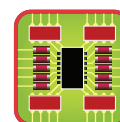
Higher Pressure, Higher Performance

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 makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



Front Mounted Combination Pressure/Vacuum Gauge

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



ELECTRIC STEAM KETTLES -

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

TABLETOP & LEVER TILT MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Table Top - Tilting  (Catalog Sect. VIII, Page 1/3/5)				
KET3T*	3 / 11	2/3 Steam Jacketed Electric Kettle	95 / 43	\$7,520
KET6T	6 / 23	2/3 Steam Jacketed Electric Kettle	160 / 73	\$8,860
KET12T	12 / 45	2/3 Steam Jacketed Electric Kettle	180 / 82	\$10,970
KET6TGB	6 / 23	2/3 Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	170 / 77	\$11,030
KET12TGB	12 / 45	2/3 Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	190 / 86	\$11,990
TKET3T*	Twin 3 / 11	Two 2/3 Steam Jacketed Electric Kettle (with common console)	135 / 60	\$16,280
TKET6T	Twin 6 / 23	Two 2/3 Steam Jacketed Electric Kettle (with common console)	226 / 103	\$19,580
TKET12T	Twin 12 / 45	Two 2/3 Steam Jacketed Electric Kettle (with common console)	315 / 143	\$24,710

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

KET3T, TKET3T available in Single Phase only.

* Note: Not CE approved.

For Equipment Stands see page KE17.

Floor Type - Lever Tilt (Catalog Sect. VIII, Page 7)

KET20T	20 / 80	2/3 Steam Jacketed Electric Kettle	260 / 118	\$17,670
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Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, 6" Adjustable Legs, Rear Flanged Feet.

• KET20T Available Option

• SLD20	Sliding Drain Drawer	\$1,370
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Common Options & Accessories

• KET Options

• HW()	High Wattage (6 , 12 & 20 gallon kettles only)	N/C
• 316G1	316 Stainless Steel Interior, 304 Standard	\$520
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export (N/A on KET-3-T)	\$670
• VOK2	440/480 Volts, 60 Hz, 3 Phase (N/A on KET-3-T)	\$1,220
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• PCE	Protective Control Cover	\$280

• KET Accessories

• CL3	Lift-Off Cover (3 Gallon)	\$450
• CL6	Lift-Off Cover (6 Gallon)	\$450
• CL12	Lift-Off Cover (12 Gallon)	\$590
• CL20	Lift-off Cover (20 Gallon)	\$630
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$780
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$770
• KE4	Sliding Drain Drawer for KET20T Kettles	\$1270.00

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.



KET12T



KET12TGB



TKET6T
Shown with optional
Lift-Off Covers



KET20T
(Shown with optional
Sliding Drain Drawer)

ELECTRIC KETTLES -

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

FLOOR MODELS - TILTING & STATIONARY

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Floor Type - Tilting (Catalog Sect. VIII, Page 9)

KEL25T	25 / 100	2/3 Steam Jacketed Electric Kettle	290 / 132	\$27,540
KEL40T	40 / 150	2/3 Steam Jacketed Electric Kettle	360 / 163	\$29,470
KEL60T	60 / 225	2/3 Steam Jacketed Electric Kettle	415 / 188	\$33,700
KEL80T	80 / 300	2/3 Steam Jacketed Electric Kettle	470 / 213	\$38,120
KEL100T	100 / 375	2/3 Steam Jacketed Electric Kettle	520 / 235	\$49,290

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

• KELT Options

• TD2	2" Tangent Draw-Off Valve with Strainer	\$2,420
• TD3	3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)	\$4,270
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export	\$670
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,220
• HW()	High Wattage Option	\$1,640
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• BV3	3" Butterfly Valve (gas models only, except KGL25T)	\$4,850
• HS001	Heat Deflector Shield	\$850

• Spring Assist Covers

• CHS25	25 Gallon	\$2,440	• CHS60	60 Gallon	\$3,100	• CHS100	100 Gallon	\$3,970
• CHS40	40 Gallon	\$2,960	• CHS80	80 Gallon	\$3,490			

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

KEL25	25 / 100	2/3 Steam Jacketed Electric Kettle	210 / 95	\$19,940
KEL30	30 / 110	2/3 Steam Jacketed Electric Kettle	230 / 105	\$20,100
KEL40	40 / 150	2/3 Steam Jacketed Electric Kettle	280 / 127	\$20,540
KEL60	60 / 225	2/3 Steam Jacketed Electric Kettle	330 / 150	\$26,490
KEL80	80 / 300	2/3 Steam Jacketed Electric Kettle	385 / 175	\$33,940
KEL100	100 / 375	2/3 Steam Jacketed Electric Kettle	415 / 195	\$38,980

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)	\$1,990
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export	\$670
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,220
• HW()	High Wattage	\$1,640
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850

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



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



KEL60

ELECTRIC KETTLES -

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

FLOOR MODELS - TILTING & STATIONARY

SH SERIES™

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

Electric SH Series - Tilting (Catalog Sect. VIII, Page 17)

KEL40TSH	40 / 150	Full Jacketed Electric Kettle	360 / 163	\$35,860
KEL60TSH	60 / 225	Full Jacketed Electric Kettle	415 / 188	\$43,250

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

• KELTSH Options

• CHS40ETSH	40 Gallon Spring-Assisted Cover	\$2,800
• CHS60ETSH	60 Gallon Spring-Assisted Cover	\$3,140
• TD2	2" Tangent Draw-Off Valve with Strainer (40 gallon only)	\$2,420
• 316G2	316 Stainless Steel Interior (304 standard)	\$1,030
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export	\$670
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,220
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850



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

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

KEL40SH	40 / 150	Full Jacketed Electric Kettle	280 / 127	\$24,530
KEL60SH	60 / 225	Full Jacketed Electric Kettle	340 / 155	\$32,230

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)	\$1,990
• 316G2	316 Stainless Steel Liner	\$1,030
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• HW()	High Wattage	\$1,640
• VOK1	380 or 415 Volts, 50 Hz, 3 Phase-For Export (electric models only)	\$670
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,220
• HS001	Heat Deflector Shield	\$850



KEL40SH
Shown with
optional Double Pantry Faucet



Heat Shield
HS001

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

GAS KETTLES -

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

TABLE TOP MODELS - TILTING

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

KGT6T	6 / 23	2/3 Steam Jacketed Gas Fired Kettle	130 / 59	\$15,550
KGT12T	12 / 45	2/3 Steam Jacketed Gas Fired Kettle	190 / 86	\$18,850
KGT12TGB	12 / 45	2/3 Steam Jacketed Gas Fired Kettle with Gear Box (for tilting Kettle)	215 / 98	\$20,500

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	\$520
• VOK1G	220 Volts, 50 Hz, 1 Phase - for export	\$700
• KM()	Kettle Markings (per gallon or litre mark)	\$220

• KGT Accessories

• CL6	Lift-Off Cover (6 Gallon)	\$450
• CL12	Lift-Off Cover (12 Gallon)	\$590
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$780
• 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"	Kettle Stand for Single Kettles 71 x 46mm	35 / 16	\$2,410
SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28		\$230

Come standard with a Sliding Drain Pan and Splash Screen.

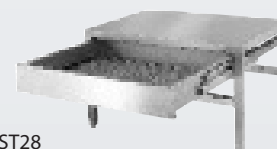
Allows unit to be hard piped to a floor drain.



KGT12T



KGT12TGB



ST28



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

GAS KETTLES -

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

FLOOR MODELS - - TILTING & STATIONARY

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Floor Type - Tilting €* (Catalog Sect. IX, Page 3)

KGL25T	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90M BTU	320 / 144	\$35,940
KGL40T*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle, 140M BTU	520 / 235	\$37,940
KGL60T*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	560 / 255	\$46,720
KGL80T*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	600 / 270	\$51,500

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

• KGLT Options

• SPECIFY	Natural or LP Gas (gas models only)	N/C
• TD2	2" Tangent Draw-Off Valve with Strainer	\$2,420
• TD3	3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)	\$4,270
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030
• VOK4	220 Volt, 60 Hz, 1 Phase	\$540
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,700
• KM (_)	Kettle Markings (per gallon or litre mark)	\$220
• BV3	3" Butterfly Valve (gas models only, except KGL25T)	\$4,850
• HS001	Heat Deflector Shield	\$850

• Spring Assist Covers

• CHS25	25 Gallon	\$2,440	• CHS60	60 Gallon	\$3,100	• CHS100	100 Gallon	\$3,970
• CHS40	40 Gallon	\$2,960	• CHS80	80 Gallon	\$3,490			

Floor Type - Stationary €* (Catalog Sect. IX, Page 7)

KGL25	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90,000 BTU	320 / 144	\$22,660
KGL40*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle, 140,000 BTU	520 / 235	\$25,460
KGL60*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	560 / 255	\$32,060
KGL80*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	600 / 270	\$37,090
KGL100*	100 / 375	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	620 / 280	\$43,660

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)	\$1,990
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030
• VOK4	220 Volt, 60 Hz, 1 Phase	\$540
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,700
• BV3A	3" Butterfly Valve (except KGL-25)	\$2,600
• KM (_)	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850

Common Accessories

• KGLT & KGL Accessories

• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$780
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$770
• DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$620
• SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$590

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

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



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



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



KGL25

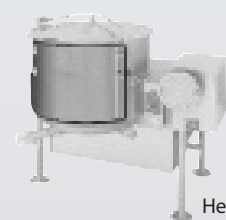


KGL40



SPKT

DPKT



Heat Shield
HS001

GAS KETTLES -

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

FLOOR MODELS - TILTING & STATIONARY

SH SERIES™

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Gas SH Series - Tilting € (Catalog Sect. IX, Page 11)

KGL40TSH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$44,270
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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	\$2,800
• BV3	3" Butterfly Valve	\$4,850
• 316G2	316 Stainless Steel Liner	\$1,030
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,220
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,700
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• TD2	2" Tangent Draw-Off with Drain Strainer	\$2,420
• HS001	Heat Deflector Shield	\$850



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

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



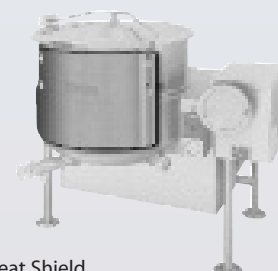
Gas SH Series - Stationary € (Catalog Sect. IX, Page 13)

KGL40SH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$26,310
KGL60SH	60 / 225	Full Jacketed Gas Fired Kettle	560 / 255	\$33,790

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)	\$1,990
• BV3A	3" Butterfly Valve (add on price)	\$2,600
• 316G2	316 Stainless Steel Liner	\$1,030
• VOK4	220 Volt, 60 Hz, 1 Phase	\$540
• VOK5	220-240 Volt, 50 Hz, 1 Phase-For Export	\$1,700
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850



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 € (Catalog Sect. X, Page 1/3)				
KDT1T	0.5 / 2	2/3 Steam Jacketed Direct Steam Oyster Kettle	20 / 9	\$6,690
KDT3T	3 / 11	2/3 Steam Jacketed Direct Steam Kettle	38 / 17	\$5,950
KDT6T	6 / 23	2/3 Steam Jacketed Direct Steam Kettle	40 / 18	\$5,950
KDT10T	10 / 37	2/3 Steam Jacketed Direct Steam Kettle	55 / 25	\$9,610
KDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Kettle	55 / 25	\$9,490
KDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Kettle	90 / 41	\$12,730

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

• KDT Accessories

• CL1	Lift-Off Cover (1 Gallon)	\$450
• CL3	Lift-Off Cover (3 Gallon)	\$450
• CL6	Lift-Off Cover (6 Gallon)	\$450
• CL12	Lift-Off Cover (12 Gallon)	\$590
• CL20	Lift-off Cover (20 Gallon)	\$630
• SCK2	Steam Control Kit (Direct Steam Kettles only)	\$1,020

For Equipment Stands see page KE17.

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

SD450K6	17.7 x 18" 450 x 33.5mm	One 6 Gallon Direct Steam Kettle on Stand	140 / 64	\$14,930
SD650K12	25.6 x 18" 650 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	160 / 73	\$17,160
SD760K12	29.9 x 18" 760 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	175 / 79	\$17,910
SD1050K66	41.3 x 18" 1050 x 33.5mm	Two 6 Gallon Direct Steam Kettles on Stand	210 / 95	\$22,710
SD1200K612	47.3 x 18" 1200 x 33.5mm	One 6, One 12 Gallon Direct Steam Kettle on Stand	230 / 104	\$25,640
SD1600K620	63 x 18" 1600 x 33.5mm	One 6, One 20 Gallon Direct Steam Kettle on Stand	290 / 132	\$32,020
SD1600K1212	63 x 18" 1600 x 33.5mm	Two 12 Gallon Direct Steam Kettle on Stand	250 / 114	\$32,020
SD1800K2020	70.9 x 18" 1800 x 33.5mm	Two 20 Gallon Direct Steam Kettle on Stand	340 / 154	\$38,920

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

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

KDM25T	25 / 100	2/3 Steam Jacketed Kettle	330 / 150	\$28,660
KDM40T	40 / 150	2/3 Steam Jacketed Kettle	385 / 175	\$31,960
KDM60T	60 / 225	2/3 Steam Jacketed Kettle	430 / 195	\$37,190

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

NOTE: No Draw-off Valve substitutions available.

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

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



KDT1T



KDT6T



SD1200K612



KDM40T

DIRECT STEAM KETTLES -

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

FLOOR MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Floor Type - Tri-Leg - Tilting ☼ (Catalog Sect. X, Page 9)

KDL25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$14,200
KDL40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$14,950
KDL60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$18,010

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

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

Floor Type - Quad-Leg - Tilting ☼ (Catalog Sect. X, Page 11)

KDL80T	80 / 300	2/3 Jacketed Direct Steam Kettle	415 / 188	\$20,660
KDL100T	100 / 375	2/3 Jacketed Direct Steam Kettle	475 / 216	\$25,540
KDL125T	125 / 475	2/3 Jacketed Direct Steam Kettle	535 / 244	\$30,790
KDL150T	150 / 575	2/3 Jacketed Direct Steam Kettle	595 / 270	\$33,590

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 ☼ (Catalog Sect. X, Page 13)

KDP25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$15,850
KDP40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$17,410
KDP60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$21,010

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

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

Common Options & Accessories

• KDLT & KDPT Options

• TD2	2" Tangent Draw-Off Valve with Strainer	\$2,420
• TD3*	3" Tangent Draw-Off Valve with Strainer (will raise rim height 5 5/8"/143mm)	\$4,270
• BV3	3" Butterfly Valve	\$4,850
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850

*not available on KDP models

• KDLT & KDPT Accessories

• SCK2	Steam Control Kit (required for new installations)	\$1,020
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$780
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$770
• PCK	Pan Carrier	\$770
• PRSK	Pre-Rinse Spray Head and Hose (P/N B-0113)	\$1,670

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

• Spring Assist Covers

• CHS25	25 Gallon	\$2,440	• CHS80	80 Gallon	\$3,490	• CHS125	125 Gallon	\$3,970
• CHS40	40 Gallon	\$2,960	• CHS100	100 Gallon	\$3,970	• CHS150	150 Gallon	\$3,970
• CHS60	60 Gallon	\$3,100						



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

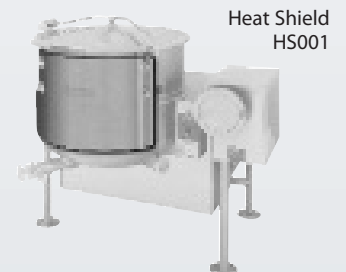


KDP40T
Shown with
optional Spring-Assisted Cover
and 2" Tangent Draw-Off Valve



TD2

BV3



Heat Shield
HS001



CHS80



PRSK

DPKT

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

DIRECT STEAM KETTLES -

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

FLOOR MODELS - STATIONARY

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Floor Type - Tri-Leg - Stationary € (Catalog Sect. X, Page 17)

KDL25	25 / 100	2/3 Jacketed Direct Steam Kettle	170 / 77	\$12,500
KDL40	40 / 150	2/3 Jacketed Direct Steam Kettle	230 / 104	\$12,830
KDL60	60 / 225	2/3 Jacketed Direct Steam Kettle	260 / 150	\$15,290
KDL80	80 / 300	2/3 Jacketed Direct Steam Kettle	290 / 130	\$18,550
KDL100	100 / 375	2/3 Jacketed Direct Steam Kettle	360 / 150	\$24,570
KDL125	125 / 475	2/3 Jacketed Direct Steam Kettle	410 / 170	\$31,280
KDL150	150 / 575	2/3 Jacketed Direct Steam Kettle	490 / 196	\$34,730
KDL200	200 / 757	2/3 Jacketed Direct Steam Kettle	560 / 255	\$47,930
KDL250	250 / 974	2/3 Jacketed Direct Steam Kettle	625 / 284	\$52,360

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

Floor Type - Tri-Leg - Stationary € (Catalog Sect. X, Page 19)

KDL30F	30 / 110	Full Jacketed Direct Steam Kettle	135 / 61	\$21,750
KDL40F	40 / 150	Full Jacketed Direct Steam Kettle	185 / 83	\$22,720
KDL60F	60 / 225	Full Jacketed Direct Steam Kettle	205 / 92	\$26,900
KDL80F	80 / 300	Full Jacketed Direct Steam Kettle	315 / 142	\$32,250
KDL100F	100 / 375	Full Jacketed Direct Steam Kettle	360 / 163	\$47,040
KDL125F	125 / 475	Full Jacketed Direct Steam Kettle	410 / 185	\$56,570
KDL150F	150 / 575	Full Jacketed Direct Steam Kettle	490 / 222	\$65,240

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

Floor Type - Pedestal - Stationary € (Catalog Sect. X, Page 19)

KDP40	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$15,870
KDP60	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$18,930
KDP80	80 / 300	Full Jacketed Direct Steam Kettle	290 / 130	\$22,400
KDP100	100 / 375	Full Jacketed Direct Steam Kettle	360 / 150	\$28,410

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

Common Options & Accessories

• KDL, KDLF & KDP Options

• TD3S	3" Tangent Draw-Off Valve with Strainer (add-on price)	\$1,990
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030
• BV3A	3" Butterfly Valve (add-on price)	\$2,600
• SCK1	Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)	\$1,020
• KM()	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850

• KDL, KDLF & KDP Accessories

• DPKS	Double Pantry Faucet and Swing Spout for Stationary Kettles	\$620
• SPKS	Single Pantry Faucet and Swing Spout for Stationary Kettles	\$590
• PRSK	Pre-Rinse Spray Head and Hose (P/N B-0113)	\$1,670

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



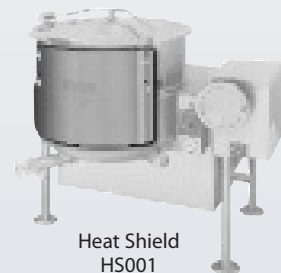
KDL40



KDL30F



KDP40



Heat Shield
HS001



PRSK

DPK

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

DIRECT STEAM KETTLES -

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

FLOOR MODELS - TILTING & STATIONARY

SH SERIES™

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

KDL40TSH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$21,120
KDL60TSH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$25,080
KDL80TSH*	80 / 300	Full Jacketed Direct Steam Kettle	290 / 255	\$29,340

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

• KDLTSH Options

• CHS40DTSH	40 Gallon Spring-Assisted Cover	\$2,810
• CHS60DTSH	60 Gallon Spring-Assisted Cover	\$3,140
• CHS80DTSH	80 Gallon Spring-Assisted Cover	\$3,460
• TD2	2" Tangent Draw-Off with Drain Strainer	\$2,420
• KM(_)	Kettle Markings (per gallon or litre mark)	\$220
• 316G2	316 Stainless Steel Liner	\$1,030
• HS001	Heat Deflector Shield	\$850

*NOTE: KDL80TSH with TD2 is 1" higher.



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

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

KDL40SH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$18,140
KDL60SH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$21,370
KDL80SH	80 / 300	Full Jacketed Direct Steam Kettle	290 / 180	\$24,350

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)	\$1,990
• BV3A	3" Butterfly Valve (add on price)	\$2,600
• 316G2	316 Stainless Steel Liner	\$1,030
• SCK1	Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)	\$1,020
• KM(_)	Kettle Markings (per gallon or litre mark)	\$220
• HS001	Heat Deflector Shield	\$850

KDL40SH



Heat Deflector Shield
HS001

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

ELECTRIC SWEEP & FOLD™ VERTICAL MIXER KETTLES -

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

FLOOR & TABLE TOP MODELS - TILTING

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

MKEL40T	40 / 150	2/3 Steam Jacketed Electric Mixer Kettle	820 / 369	\$91,830
MKEL60T	60 / 225	2/3 Steam Jacketed Electric Mixer Kettle	870 / 391	\$93,860
MKEL80T	80 / 300	2/3 Steam Jacketed Electric Mixer Kettle	1060 / 477	\$100,530
MKEL100T	100 / 375	2/3 Steam Jacketed Electric Mixer Kettle	1250 / 525	\$107,620

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

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

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

TMKEL40T	80 / 300	2/3 Steam Jacketed Twin Mixer Kettle	1600 / 720	\$115,970
TMKEL60T	120 / 450	2/3 Steam Jacketed Twin Mixer Kettle	1670 / 751	\$117,420
TMKEL80T	160 / 600	2/3 Steam Jacketed Twin Mixer Kettle	1840 / 828	\$132,160
TMKEL100T	200 / 750	2/3 Steam Jacketed Twin Mixer Kettle	2150 / 975	\$146,020

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

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

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

MKET20T	20 / 80	2/3 Steam Jacketed Electric Mixer Kettle	340 / 153	\$43,660
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Double Pantry Faucet, Volume Markings (specify Gallons or liters).

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

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

MKET12T	12 / 45	2/3 Steam Jacketed Electric Mixer Kettle	340 / 153	\$31,860
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).

For Equipment Stands, see page KE4.

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

Electrical

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

• VOK1	380 or 415 Volts, 50 Hz, 3 phase	\$670
• VOK2	440-480 Volts, 60 Hz, 3 phase	\$1,220

Options

• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030

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



MKEL80T



TMKEL80T



MKET20T



MKET12T

DIRECT STEAM SWEEP & FOLD™ VERTICAL MIXER KETTLES -

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

FLOOR & TABLE TOP MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Floor Type – Single - Tilting Catalog Sect.-Page XI-13

MKDL40T	40 / 150	2/3 Steam Jacketed Direct Steam Mixer Kettle	700 / 315	\$88,630
MKDL60T	60 / 225	2/3 Steam Jacketed Direct Steam Mixer Kettle	740 / 333	\$91,460
MKDL80T	80 / 300	2/3 Steam Jacketed Direct Steam Mixer Kettle	830 / 373	\$94,040
MKDL100T	100 / 375	2/3 Steam Jacketed Direct Steam Mixer Kettle	910 / 409	\$104,240
MKDL125T	125 / 475	2/3 Steam Jacketed Direct Steam Mixer Kettle	1000 / 450	\$104,840
MKDL150T	150 / 575	2/3 Steam Jacketed Direct Steam Mixer Kettle	1100 / 495	\$105,670

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

Specify voltage and phase.

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

TMKDL40T	80 / 300	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1360 / 612	\$152,640
TMKDL60T	120 / 450	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1610 / 730	\$151,820
TMKDL80T	160 / 600	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1700 / 771	\$155,360
TMKDL100T	200 / 750	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1800 / 817	\$174,180
TMKDL125T	250 / 950	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1890 / 857	\$179,840
TMKDL150T	300 / 1150	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1990 / 903	\$182,190

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

Specify voltage and phase.

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

MKDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Mixer Kettle	410 / 186	\$37,800
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Steam Control Kit (factory installed), Double Pantry Faucet, Volume Markings (specify gallons or liters).

Specify voltage and phase.

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

MKDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Mixer Kettle	370 / 168	\$27,520
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).

For Equipment Stands, see page KE4.

Specify voltage and phase.

Electrical

Single and Twin Mixer Kettles (Leg Type) come standard 208-240 Volts, 60 Hz, 3 Phase.

Floor Lever Type and Table Top Models come standard 120 Volt, 60 Hz, single phase.

Options

• 316G1	316 Stainless Steel Interior (25, 40 Gallons) 304 standard	\$520
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	\$1,030

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

MKDL80T



TMKDL80T



MKDT20T



MKDT12T

GAS FIRED SWEEP & FOLD™ & HORIZONTAL MIXER KETTLES -

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

FLOOR MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Floor Type – Sweep & Fold - Tilting  Catalog Sect.-Page XI-21				
MKGL40T	40 / 150	2/3 Steam Jacketed Gas Fired Mixer Kettle	850 / 386	\$103,090
MKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	925 / 420	\$104,190
MKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,000 / 454	\$105,700

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)

Floor Type – Horizontal Agitator - Tilting

Catalog Sect.-Page XI-25				
HAMKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,050 / 477	\$102,790
HAMKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,160 / 527	\$108,270
HAMKGL100T	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,365 / 620	\$121,080

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.

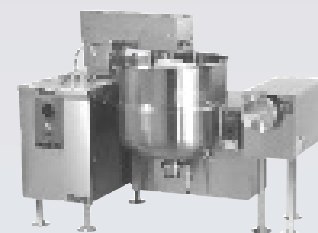
Floor Type – Horizontal Agitator - Stationary

Catalog Sect.-Page XI-23				
HAMKGL60	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	980 / 445	\$87,690
HAMKGL80	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,070 / 486	\$92,120
HAMKGL100	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,150 / 522	\$102,510

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.

Electrical

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



MKGL40T



HAMKGLT



HAMKGL

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

18" HIGH SUPPORT STANDS

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

EST28	28 x 18" 71 x 46mm	18 " High Open Type Equipment Stand	28 / 13	\$1,640
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For mounting: one table type kettle: KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, or one mixer kettle: MKET-12-T, MKDT-12-T, or one skillet: SET-15, SET-10

Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).

*Requires Direct Steam Adaptor Top accessory



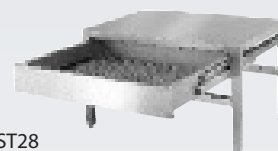
EST28

18" High Equipments Stands with Drain Drawers

28" Wide (Catalog Sect.-Page VII-11)

ST28	28 x 18" 71 x 46mm	18 " High Equipment Stand with Sliding Drain Drawer and Splash Shield	35 / 16	\$2,410
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For mounting: one table type kettle (KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*), or one mixer kettle (MKET-12-T, MKDT-12-T), or one skillet (SET-15, SET-10)



ST28

42" Wide (Catalog Sect.-Page VII-13)

ST42	42 x 18" 107 x 46mm	18 " High Equipment Stand with Sliding Drain Drawer and Splash Shield	65 / 29	\$4,200
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For mounting: two table type kettles (KDT-3-T's*, KDT-6-T's*, KET-3-T's), or one twin kettle (TKET-3-T, TKET-6-T)

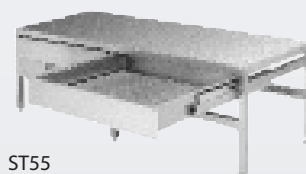
55" Wide (Catalog Sect.-Page VII-15)

ST55	55 x 18" 140 x 46mm	18 " High Equipment Stand with two Sliding Drain Drawers and two Splash Shields	70 / 32	\$4,520
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For mounting: two table type kettles/skillets (KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, SET-15, SET-10)

ST55T	55 x 18" 140 x 46mm	18 " High Equipment Stand with two Slidings Drain Drawers and two Splash Shields	70 / 32	\$4,520
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For mounting: one twin kettle (TKET-12-T)



ST55

Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).

The ST28, ST42, ST55 and ST55T Kettle Stands allows unit(s) to be hard piped to a floor drain.

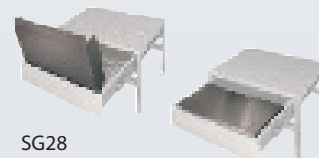
*Requires Direct Steam Adaptor Top accessory.

Retractable Splash Guard/Pan Shelf (Catalog Sect.-Page VII-17)

SG28	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (for ST-55 order two SG28's)		\$230
SG42	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST42		\$230

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	\$1,110
AK-6-ST28	for one 6 gallon direct steam kettle on a ST28 stand	\$1,110
AK-12-ST28	for one 12 gallon direct steam kettle on a ST28 stand	\$1,110
AK-20-ST28	for one 20 gallon direct steam kettle on a ST28 stand	\$1,110
AK-3/3-ST42	for two 3 gallon direct steam kettles on a ST42 stand	\$1,110
AK-3/6-ST42	for one 3 gallon and one 6 gallon direct steam kettle on a ST42 stand	\$1,110
AK-6/12-ST42	for one 6 gallon and one 12 gallon direct steam kettle on a ST42 stand	\$1,110
AK-6/6-ST42	for two 6 gallon direct steam kettles on a ST42 stand	\$1,110



SG28

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

STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

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

CL1	for 1 gallon kettle	\$450	CL25	for 25 gallon kettle	\$930
CL3	for 3 gallon kettle	\$450	CL40	for 40 gallon kettle	\$1,110
CL6	for 6 gallon kettle	\$450	CL60	for 60 gallon kettle	\$1,220
CL10	for 12 gallon kettle	\$535	CL80	for 80 gallon kettle	\$1,410
CL12	for 12 gallon kettle	\$590	CL100	for 100 gallon kettle	\$1,590
CL20	for 20 gallon kettle	\$630			

Lift-Off Cover Holder

LCH3	for 3 gallon kettle	\$210	LCH12	for 12 gallon kettle	\$210
LCH6	for 6 gallon kettle	\$210	LCH20	for 20 gallon kettle	\$210

Two-Piece Covers Mixer Kettles

MTP12	for 12 gallon kettle	\$3,430	MTP100	for 100 gallon kettle	\$4,420
MTP20	for 20 gallon kettle	\$3,430	MTP125	for 125 gallon kettle	\$4,420
MTP40	for 40 gallon kettle	\$4,420	MTP150	for 150 gallon kettle	\$4,420
MTP60	for 60 gallon kettle	\$4,420	MTP200	for 200 gallon kettle	\$4,420
MTP80	for 80 gallon kettle	\$4,420			

Two-Piece Covers Mixer Kettles with Screen

MTPV40	for 40 gallon kettle	\$7,000	MTPV100	for 100 gallon kettle	\$8,430
MTPV60	for 60 gallon kettle	\$7,520	MTPV125	for 125 gallon kettle	\$9,570
MTPV80	for 80 gallon kettle	\$7,840	MTPV150	for 150 gallon kettle	\$9,570

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

SCK1	Steam Control Kit - Direct Steam Stationary Kettle	\$1,020
SCK2	Steam Control Kit - Direct Steam Tilting Kettle	\$1,020
SCK3	Steam Control Kit - Direct Steam Stationary Kettle, 200 Gallon and larger	\$1,020

Price includes: Steam Trap, Condensate Strainer, Check Valve

Drain Strainers & Hooks

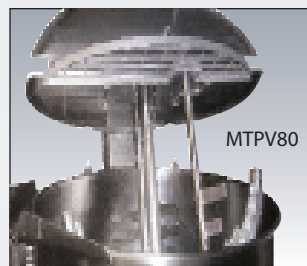
SH(___)G	Drain Strainer Hooks (specify gallon size)	\$320
DS2	2" Tangent Draw Off Drain Strainer 3/16" Holes	\$370
DS3	3" Tangent Draw Off Drain Strainer 3/16" Hole	\$370
MKDS2/316A	2" Mixer Kettle Drain Strainer 1/4" Holes	\$350
MKDS3/316A	3" Mixer Kettle Drain Strainer 1/4" Holes	\$350
"S"	Add suffix "S" for Solid Drain Cover	(Priced the same as above)

Cooking Baskets

BS3	3 Gallon S/S Cooking Basket	\$800
BS6	6 Gallon S/S Cooking Basket	\$850
BS12	12 Gallon S/S Cooking Basket	\$1,070

Baskets Systems

TBS20	for 20 & 25 gallon electric & direct steam kettles (includes three BS3)	\$3,060
TBS40	for 40 gallon electric, direct steam & gas kettles (includes three BS6)	\$3,060
TBS60	for 60 gallon electric, direct steam & gas kettles (includes three BS6)	\$3,760
TBS80	for 80 gallon electric, direct steam & gas kettles (includes three BS6)	\$3,760
TBS100	for 100 gallon electric, direct steam & gas kettles (includes three BS12)	\$3,760
TBS40SH	for 40SH gallon electric, direct steam & gas kettles (includes three BS6)	\$3,760
TBS60SH	for 60SH gallon electric & direct steam kettles (includes three BS6)	\$3,760
TBS60SHGAS	for 60SH gallon gas kettles (includes three BS6)	\$3,760
TBS80SH	for 80SH gallon direct steam kettles (includes three BS6)	\$3,760



STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price
Faucets		
DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$780
SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$770
DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$620
SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$590
SKFK	Single Pantry Kettle Filler with 60" Hose (P/N 105978)	\$1,280
DKFK	Double Pantry Kettle Filler with 60" hose (P/N 105979)	\$1,620
PRSK	Double Pantry Pre-Rinse Spray Hose (P/N B-0113)	\$1,670
FBKT	Faucet Bracket-Tilting Kettles (P/N KES4159)	\$240

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	\$380
FS6	6 Gallon Direct Steam & Electric	\$380
FS6GAS	6 Gallon Gas	\$380
FS12	12 Gallon Direct Steam & Electric	\$380
FS12GAS	12 Gallon Gas	\$380
FS20	20 Gallon	\$380
FS25	25 Gallon	\$380
FS40	40 Gallon	\$1,110
FS60	60 Gallon	\$1,110
FS80	80 Gallon	\$2,890
FS100	100 Gallon	\$2,890

SHORT SERIES KETTLES

FS40SH	40 Gallon Direct Steam & Electric	\$1,370
FS60SH	60 Gallon Direct Steam & Electric	\$1,370
FS80SH	80 Gallon Direct Steam	\$1,370
FS40SHG	40 Gallon Gas	\$1,370

HORIZONTAL GAS MIXERS

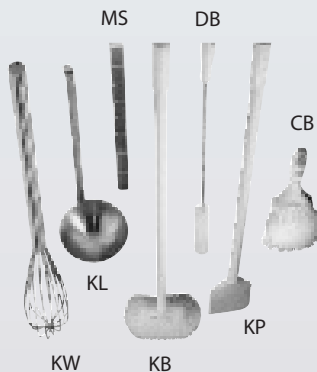
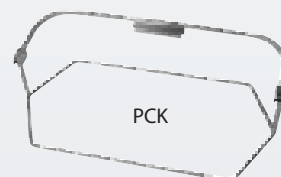
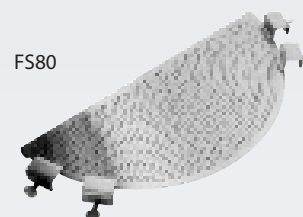
FS60HA	60 Gallon Gas, HA Mixer	\$1,370
FS80HA	80 Gallon Gas, HA Mixer	\$1,370
FS100HA	100 Gallon Gas, HA Mixer	\$1,370

Miscellaneous

MS(__)	Gallon Measuring Strip (specify gallon size)	\$450
FD	Flow Diverter (for tilting kettles only)	\$1,000
PCK	Pan Carrier (25 Gallon and larger, except KDM25T)	\$770
SF1	Swing Drain Funnel for Floor Drain Mounting	\$720
SF2	Swing Drain Funnel for Floor Mounting	\$720

Kettle Accessory Kit

KAK	Kettle Accessory Kit (Consists of all items) (P/N 40880)	\$1,450
KBK	Kettle Brush Kit (consists of CB, KP, KB) (P/N 408802)	\$510
CB	Clean Up Brush, Nylon (P/N 00856)	\$110
KP	Kettle Paddle, Nylon, 36" Handle (P/N 102405)	\$230
KW	Kettle Whip, Stainless Steel (P/N 00961)	\$470
KB	Kettle Brush, Nylon, 36" Handle (P/N 00853)	\$210
DB	Draw-Off Brush, Nylon (P/N 00852)	\$110
KL	Kettle Ladle, 24 oz, Stainless Steel (P/N 00904)	\$370



STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	Price
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Heat Deflector Shield

HS001	Heat Deflector Shield (for gas, electric and direct steam floor models only)	\$850
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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) • 90° Stainless Steel Elbow (HEA90) • 8' length of 2" ID Hose (H08.2) (cut to required length) • Hose Clamp	\$2,530
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TD2A45	Includes: • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 45° Stainless Steel Elbow (HEA45) • 8' length of 2" ID Hose (H08.2) (cut to required length) • Hose Clamp	\$2,530
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NOTE: The TD2A (Tangent Draw-off with Acme Thread) must be configured on kettle at time of purchase. It cannot be replaced, installed, or retro-fitted in the field.

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

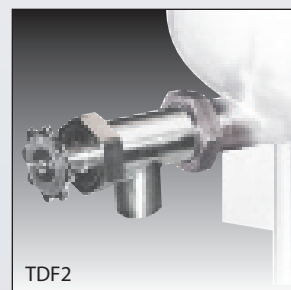
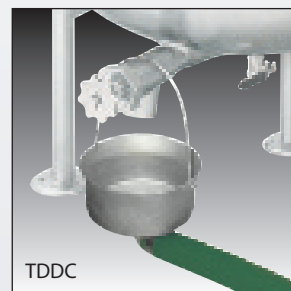
Used to connect Cleveland Range floor model tilting and stationary kettles that have a Tangent Draw-Off Valve to a remote drain location.

TDDC	Includes: • 8' length of 2" ID Hose (H08.2) (cut to required length) • Stainless Steel Cup Assembly • Hose Clamp	\$600
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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)	\$440
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Note: This is an additional add on price to a 2" Tangent Draw-Off Valve



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

INDEX

Model	Page #
Tilting Braising Pans	
Product Information	SK2
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Tabletop Tilting Braising Pans.....	SK5
Accessories	SK6
Special Options	SK7



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

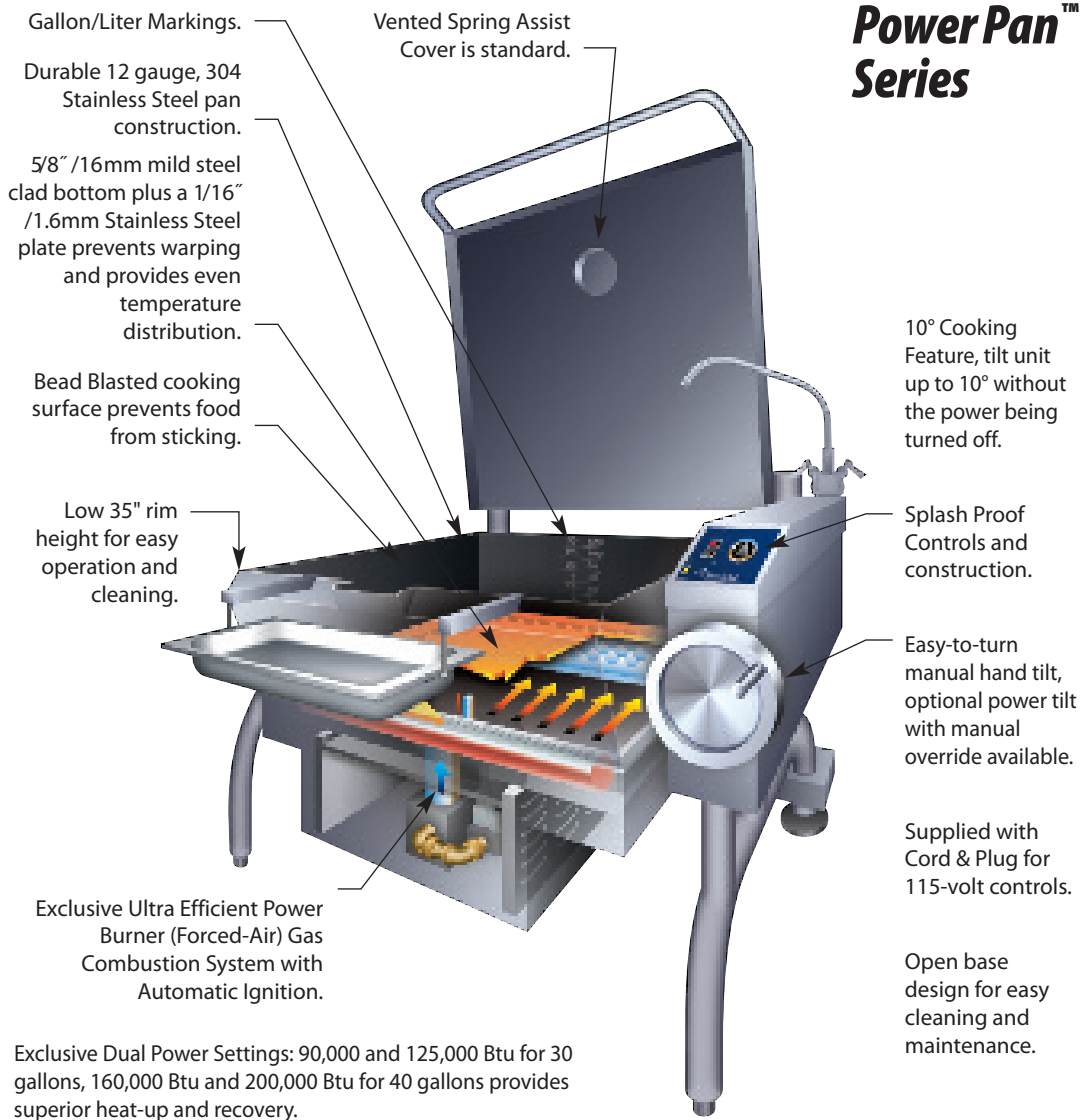
Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com

GAS & ELECTRIC TILTING BRAISING PANS

Cleveland Braising Pans

Value-Added
Features Built
Into Every
Model.

Power Pan™ Series



SET10



SET15



SEL40TR
Shown with Sliding Drain Pan (SLD)



SGL40T1



SEL40T1

DURA PAN™

TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
DuraPan™ Open Base & Modular Base – Electric (Catalog Sect. XII, Page 5)				
SEL30TR	30 / 117	Open Base Tilting Braising Pan (with standard Power Tilt)	485 / 220	\$21,320
SEL40TR	40 / 156	Open Base Tilting Braising Pan (with standard Power Tilt)	620 / 282	\$23,630
SEM30TR	30 / 117	Modular Base Tilting Braising Pan (with standard Power Tilt)	490 / 223	\$24,870
SEM40TR	40 / 156	Modular Base Tilting Braising Pan (with standard Power Tilt)	625 / 284	\$25,610

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

• SELTR & SEMTR Options:

• HTS	Manual Hand Tilt Option (Hydraulic)	N/C
• PT1	Power Tilt with Hand Tilt Override	\$550
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,560
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2	380/415 Volts 50, Hz, 3 Phase-For Export	\$780
• VOSK3	440/480, 60 Hz, 3 Phase	\$780
• SPH	Single Phase Option	N/C
• SPS14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$770
• DPS14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$780
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$1,370
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$230
• CPPCBTR	Protective Control Cover	\$510

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

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

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

SGL30TR	30 / 117	Open Base Tilting Braising Pan (with standard Power Tilt)	498 / 227	\$26,340
SGL40TR	40 / 156	Open Base Tilting Braising Pan (with standard Power Tilt)	622 / 318	\$28,500
SGM30TR	30 / 117	Modular Base Tilting Braising Pan (with standard Power Tilt)	500 / 227	\$29,970
SGM40TR	40 / 156	Modular Base Tilting Braising Pan (with standard Power Tilt)	635 / 288	\$31,040

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

• SELTR Options

• HTS	Manual Hand Tilt Option (Hydraulic)	N/C
• PT1	Power Tilt with Hand Tilt Override	\$550
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,560
• VOSK4	220/240 Volts, 50 Hz, 1 Phase-For Export	\$780
• SPS14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$770
• DPS14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$780
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$1,370
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$230
• CPPCBTR	Protective Control Cover	\$510

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

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

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

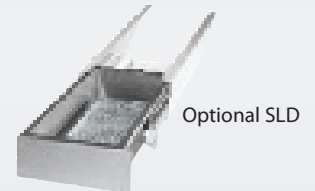
For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.



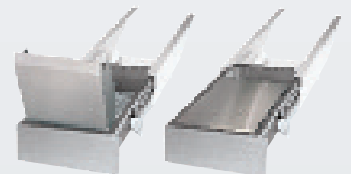
SEL40TR
Shown with Sliding Drain Pan (SLD)



SEM40TR



Optional SLD



Optional SGSLDTR



TD2SK



DPS

SPS

POWER PAN™

TILTING BRAISING PANS

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

SEL30T1	30/117	Tilting Braising Pan (with standard Manual Tilt)	390/178	\$22,040
SEL40T1	40/156	Tilting Braising Pan (with standard Manual Tilt)	410/187	\$24,000

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

• SELT1 Options

• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$1,560
• PT2	Power Tilt with Hand Tilt Override	\$1,350
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2	380/415 Volts, 50 Hz, 3 Phase-For Export	\$780
• VOSK3	440/480 Volts, 60 Hz, 3 Phase	\$780
• HWS	High Wattage Option (16 KW - 30 gal, 24 KW - 40 gal)	\$440
• SPS13*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$770
• DPS13*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$780
• CST1	Casters Set, 2 locking, 2 swivel, P/N 0308787	\$920
• CPPCBT1	Protective Control Cover	\$510

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

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

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

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

SGL30T1	30 / 117	Tilting Braising Pan (with standard Manual Tilt)	520/237	\$28,420
SGL40T1	40 / 156	Tilting Braising Pan (with standard Manual Tilt)	610/277	\$30,660

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)	\$1,560
• PT2	Power Tilt with Hand Tilt Override	\$1,350
• VOSK4	220/240 Volts, 50 Hz, 1 Phase-For Export	\$780
• SPS13*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$770
• DPS13*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$780
• CST1	Casters Set, 2 locking, 2 swivel, P/N 0308787	\$920
• CPPCBT1	Protective Control Cover	\$510

* Mounts on right side of unit, add 4.55" to width.

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

TD2A45 and TD2A90 only available on SGL40T1 models.

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

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

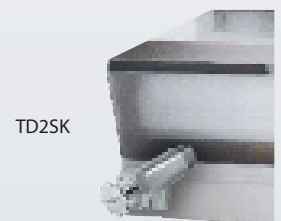
For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.



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



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



TD2SK



DPS



SPS

TABLE TOP TILTING BRAISING PANS

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

Table Top - Electric * (Catalog Sect. XII, Page 1/3)

SET15*	15/68	Table Top Tilting Braising Pan	201/73	\$13,190
SET10	10/42	Table Top Tilting Braising Pan	200/91	\$14,990

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

• SET Options

• SPS16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$770
• DPS16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$780
• SPS15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$770
• DPS15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$780
• LTKS	4" Stainless Steel Legs	\$590
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK2	220/240/380/415 Volts, 50 Hz, 3 Phase-For Export - Dual Voltage	\$780
• VOSK3	440/480 Volts, 60 Hz, 3 Phase (not available for SET-10)	\$780
• SPH	Single Phase Option	N/C
• ST28	Equipment Stand for SET10 or SET15 (comes with Sliding Drain Drawer)	\$2,410
• ST55	Equipment Stand for two SET10's or two SET15's (comes with Sliding Drain Drawer)	\$4,520
• SG28	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (For ST55 order two SG28's)	\$230
• BSSET15	Pasta Basket for SET15 Skillets	\$1,250

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

Specify voltage and phase.



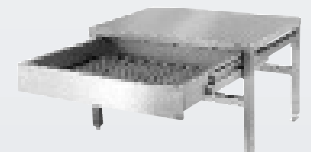
SET15



BSSET15



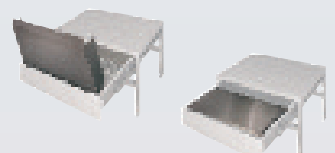
SET10



ST28



ST55



SG28

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

TILTING BRAISING PANS ACCESSORIES

Model #	Description	Price
Lift-Off Covers		
SCL10	for Model SET10 (comes standard with Model SET10)	\$900
SCL15	for Model SET15 (comes standard with Model SET15)	\$700
LCHS15	Lift-Off Cover Holder for SET15 Skillets	\$200

Miscellaneous Cooking Accessories

Pasta Basket

BSSET15	Pasta Basket for SET15 Skillets	\$1,250
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Pan Carrier

PCS	for Floor Model Braising Pans (T1 Series P/N 2499999) (R Series P/N 2240099)	\$770
-----	--	-------

Poaching Pans

PP	model SET10 holds 1 pan, 30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans (P/N SK2242000)	\$770 (each)
PPR	for model SET15 only	\$940

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)	\$770 (each)
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Food Strainers

FSSK	for 30 and 40 Gallon Braising Pans (P/N KE603840) (comes standard on floor model Braising Pans)	\$400
FS15S	for 15 Gallon Braising Pans (for model SET15 only)	\$400

Faucets

Pantry Faucets

SPS13*	Single Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$770
DPS13*	Double Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$780
SPS14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$770
DPS14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$780
SPS16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$770
DPS16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$780
SPS15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$770
DPS15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$780
B0176	Special faucet with swing nozzle and spray hose	\$1,650

* 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)	\$1,280
DKFS	Double Pantry Braising Pan Filler with 60" hose (P/N 105979)	\$1,670

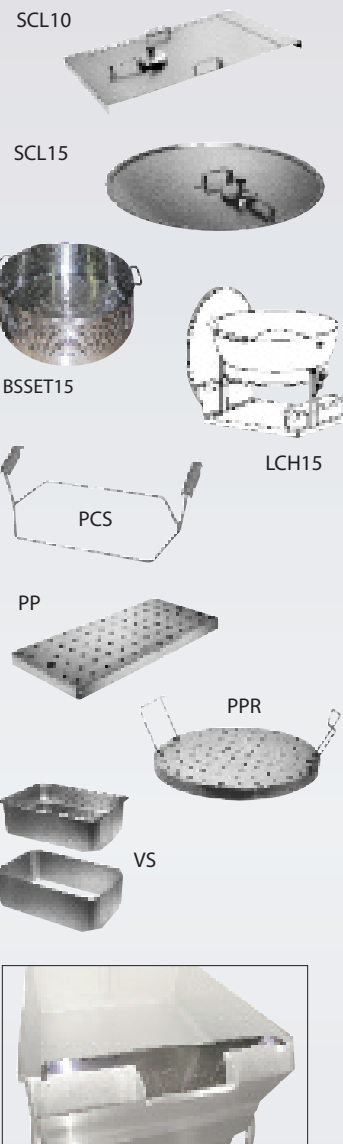
H/C Pre-Rinse Spray Head with Hose (requires Faucet Bracket)

PRSS	Pre-rinse Spray Hose (P/N B-0113)	\$1,670
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Faucet Brackets

FBSL1	Faucet Bracket for SET15 (P/N 2302200)	\$240
FBSL2	Faucet Bracket for SET10 (P/N 2308800)	\$240
FBSTR	Faucet Bracket for R Series Floor Model Braising Pans	\$240
FBST1	Faucet Bracket for T1 Series Floor Model Braising Pans	\$240

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
Alternate Mounting Systems		
<i>Wall-Mount Options:</i>		
WMS	for DuraPan floor model, open base Braising Pans (requires In-Wall Carrier)	P.O.A.
<i>In-Wall Carrier:</i>		
IWCS	(specify Braising Pan model #) for wall mounting, floor model open base Braising Pans	P.O.A

Spacers (for R Series Braising Pans only)		
FS4	4" Spacers with Double Pantry Faucet	\$2,190

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)	\$1,370
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$230

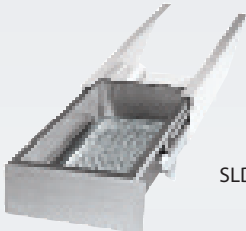
2" Drain Pan Assembly Catalog Sect. XIII, Page 11		
<i>Used to connect Cleveland Range floor model Braising Pans to a remote drain location.</i>		
<i>The 6" or 12" deep solid stainless steel drain pan easily mounts inside a Cleveland Pan Carrier (PCS).</i>		
DRAINPAN6	Includes:	\$510
	• 6" x 12" x 20" Stainless Steel Solid Pan with Elbow	
	• 8' length of 2" ID Hose (H08.2) (cut to required length)	
	• Hose Clamp	
NOTE: Pan Carrier (PCS) sold separately.		



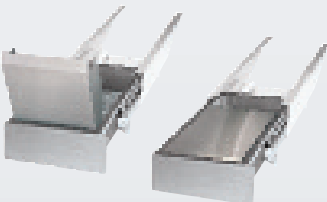
WMS and IWCS



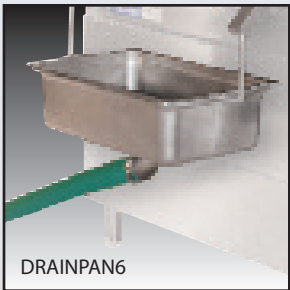
FS4



SLD



SGSLDTR



DRAINPAN6

Notes

[illegible]

Cleveland Correctional Packages



Model	Page #
Steamer Options:	
For Classic Series Convection Steamers 24", 36" and 42" wide models ...	CP2
For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models	CP2
Steam jacketed kettle Options:	
For Gas, Electric and Direct Steam models	CP3
Tilting Braising Pans Options:	
For Floor Model Tilting Skillets	CP4



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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.	\$180
CP-PR	Non-Removable-Tamper proof pan racks for interior cooking compartment for all floor model steamers.	\$170
CP-EXT	Tamper Proof exterior compartment and cabinet base sheeting using Tamper Proof Spanner Drilled Head Screws for all floor model steamers.	\$120
CP-SCRD	Set of Screwdrivers: For tamper proof screws.	\$120
CP-COVER	Tamper Proof Hasp-Type* Hinged Cover for controls. * For 24" and 36" & 42" Convection Steamers only. * Locks provided by others.	\$280
CP-CCX	TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes all of the above options).	\$870



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.	\$120
CP-SCRD	Set of Screwdrivers: For tamper proof screws.	\$120
CP-PR	Non-Removable Tamper proof pan racks for interior cooking compartment for all floor model steamers.	\$170
CP-PORT	Tamper Proof Hasp-Type Hinged Cover for descaling port. * Locks provided by others.	\$120
CP-COVER	Tamper Proof Hasp-Type Hinged Cover for controls and power switch. * Locks provided by others.	\$280
CP-SCG	TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes of the above options).	\$890

CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

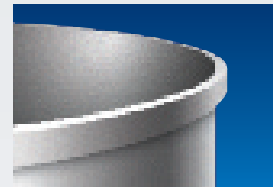
For Gas, Electric and Direct Steam models.

Model #	Description	List Price
CP-CHS	<i>Tamper Resistant Spring Assist Cover: Tamper proof screws used to prevent hinge removal. Anti rotational bracket welded to cover to prevent removal and rotation. Price does not include the cover. * Locks provided by others</i>	\$250
CP-HASP	<i>Hasp style Lockable Spring Assist Cover. * Locks provided by others</i>	\$90
CP-RB	<i>Heavy Duty Reinforced Rim Bar: 1/2" X 1" stainless steel bar continuously welded around the rim.</i>	\$1,620
CP-TDPB	<i>Tangent Draw-Off Valve Protection: Bar type Stainless steel bar welded to kettle. Prevents operator from standing on valve.</i>	\$200
CP-TDM	<i>Tangent Draw-Off Valve Modification: Selected valve will be modified by having the valve handle fastened to stem with tamper proof screws.</i>	\$220
CP-TD-STRAP	<i>Cable attached to TD valve stem.</i>	\$170
CP-FBKT	<i>Tamper Proof Faucet Bracket: Non removable, reinforced faucet bracket. Standard on stationary models.</i>	\$90
CP-SCR	<i>Tamper Proof Screws: Standard screws replaced by tamper proof screws for fastening all removable covers and panels.</i>	\$90
CP-SCRD	<i>Set of Screwdrivers: For tamper proof screws</i>	\$120
SG	<i>Switch Guard: 3/16" dia. Stainless steel rod bolted over controls to prevent damage from impacts. Gas and electric models only.</i>	\$220
CP-PCB	<i>Protective Box for Controls: Completely covers controls. Gas and electric models only. * Locks Provided by others.</i>	\$280
CP-PG	<i>Pressure Gauge Guard: 1/4" x 1/2" stainless steel bar bolted over gauge to prevent damage from impacts. Gas and electric models only.</i>	\$90
SGP	<i>Sight glass guard</i>	\$310



CP-CHS

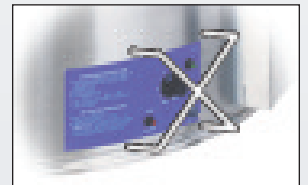
CP-HASP



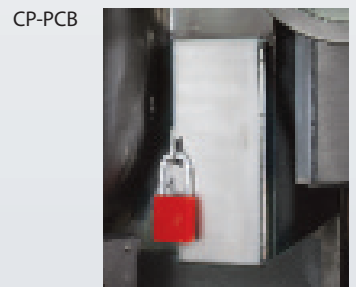
CP-RB



CP-TDPB



SG



CP-PCB



SGP

CORRECTIONAL PACKAGES - TILTING BRAISING PANS OPTIONS

For Floor Model Tilting Skillets:

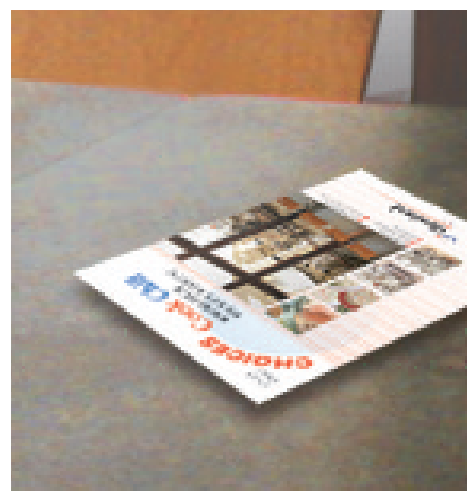
Model #	Description	List Price
CP-SCB	<i>Tamper Proof exterior side and rear panels with Spanner Drilled Head Screws, R-Series Skillets</i>	<i>\$310</i>
CP-SCRD	<i>Set of three Spanner Drilled Head Screwdrivers.</i>	<i>\$120</i>
CP-PCB-T1	<i>Protective Control Cover, T-1 Series Skillets * Locks provided by others.</i>	<i>\$510</i>
CP-PCB-TR	<i>Protective Control Cover, TR Series Skillets.</i>	<i>\$510</i>
CP-TDM	<i>Tangent Draw-Off Valve Modification.</i>	<i>\$220</i>

Cleveland Reference Section



INDEX

Model	Page #
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Pipe Capacities & Volume Measures.....	RS4
Steam Generator Application Chart.....	RS5
Steam Requirement Data	RS6 - RS7



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Cleveland STATEMENT OF POLICIES

STATEMENT OF POLICY

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

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

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

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

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

SALES POLICIES

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

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

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

All cancellations and returned merchandise are subject to a minimum of a 20% handling charge. Actual charges will be based on the return condition of the equipment.

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

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

Payment Terms: Net 30 days only.

ORDERING INFORMATION

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

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

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

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

FREIGHT CLASSIFICATION

All Cleveland Products have a freight classification of 85.

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

Cleveland STATEMENT OF POLICIES



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

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

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

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

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

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

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

WATER QUALITY RECOMMENDATIONS

TDS	< 60 ppm	pH Factor	7.0 – 8.5
Total Alkalinity	< 20 ppm	Free Chlorine	< 0.1 ppm
Silica	< 13 ppm	Conductivity	min. 20 µS/cm (50 kOhms)

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

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

LIMITED EXTENDED WARRANTY COVERAGE

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

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

- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

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

Cleveland PIPE CAPACITIES & VOLUME MEASURES

Recommended Pipe Capacity

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

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

Supply Pressure	Maximum Flow Rate of Dry Steam in Pounds Per Hour					
	Standard Pipe Sizes					
	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 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.

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

Braising Pan Batch Size Volume Measures

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

BRAISING 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

Cleveland STEAM GENERATOR APPLICATION CHART

Steam Generator Data	①			②			③
	KETTLES ONLY	CONVECTION STEAMERS		PRESSURE STEAMERS		ConvectionPro® XVI or SteamPro® XVI	
	Maximum Total Capacity	Including Kettles(s)	Without Kettle	Including Kettle(s)	Without Kettle	Including Kettle(s)	Without Kettle
Gas							
Input 200,000 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 250,000 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 300,000 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		Fast Cooking	Medium Speed Cooking	Stock Kettle
Gallon*	Liter			
5	17	11	9	6
10	42	22	18	11
25	95	55	44	28
40	151	88	70	44
60	227	132	105	66
80	300	176	140	88

*U.S. Gallons

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

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

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

TOTAL 165

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

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

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

Cleveland STEAM REQUIREMENT DATA

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. p.Hr	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

Notes

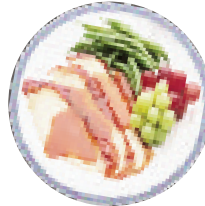
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STEAMCHEF

HIGH SPEED CONVECTION STEAMERS

- Exclusive KleanShield™ cooking compartment eliminates foaming and contamination
- Boiler/Generator Free
- High Speed Convection Steam
- Easy to Operate and Clean
- Saves Water and Energy

* Patent Pending



POWER PAN

T-1 SHORT SERIES GAS TILTING SKILLET

- 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
- Open base design for easy cleaning and maintenance
- Low 35" rim height for easy operation and cleaning
- Splash proof controls and construction
- 5/8" stainless steel bead blasted cooking surface prevents warping and keeps food from sticking
- Easy-to-turn manual hand tilt. Optional power tilt with manual override available

BREAKFAST



LUNCH



DINNER



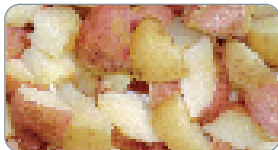
SHORT SERIES™ KETTLES

GAS, ELECTRIC & DIRECT STEAM

- No more reaching or standing on crates
- Cleveland now offers a complete line of tilting & stationary steam jacketed kettles with a rim height of 35" - 38"
- Cleveland's Short Series™ will out-produce the competition 3 - 1



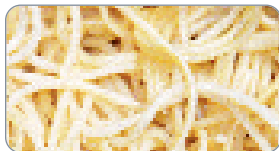
Rice, white



Potatoes, cubed or small whole fresh



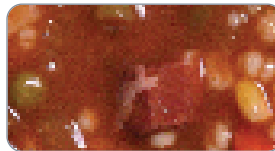
Potatoes, dehydrated sliced



Pasta, noodles, spaghetti, macaroni



Meat



Sauces and soups (canned, frozen or thawed)



High Performance Gas-Fired Heating System



Solid State Electronic Controls



Precise Temperature, Perfect Simmering



Completely Splash Proof Controls



Accurate LED Readouts



Higher Pressure, Higher Performance



Actual Kettle Size Capacity



Front Mounted Pressure/Vacuum Gauge



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Since 1922, Experts in Steam Cooking.



Cleveland Range has led in almost every major advancement in steam cooking equipment.

Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer of Steamers, Kettles, Braising Pans, Convotharm by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Systems in North America.



Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Braising Pans (Tilting Skillets), Convotharm by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Equipment to its product line.

As a Cleveland customer, you can depend on us to continue to provide high quality cooking equipment to meet most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.



SOLUTIONS

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



FINANCING

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



SERVICE

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

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