

VERTICAL SWEEP & FOLDER SERIES MIXER KETTLE

EXCLUSIVE SWEEP & FOLD AGITATOR DESIGN

- Unique Triple Action Agitator Design for superior mixing results, ideal for soups and sauces
 1. Main agitator scrapes inside of the kettle surface, adjustable speed control form 0-40 RPM's
 2. Adjustable Speed Secondary Agitator rotates opposite direct in center of mixer.
 3. Stationary Breakup Bar breaks up foods while main and secondary agitator mixes the food.
 4. Optional Temperature Probe with DTCL Option



PATENTED GAS COMBUSTION SYSTEM

- High Efficiency Forced Air Self Contained gas combustion system with Double Pass Generator
- Powerful 190,000 BTU for fast heat up and recovery
- 50 PSI steam Jacker Rating for higher cooking temperatures
- 40, 60 and 80-gallon self-contained tilting gas models, MKGL-T Series



MKGL40T shown with 3" Butterfly Valve and 90-degree elbow

DIRECT STEAM AND SELF-CONTAINED ELECTRIC MODELS AVAILABLE

- 40, 60 80, 100 gallon tilting electric models, single or twin style, MKEL, TMKEL-T Series
- 40, 60, 80, 100, 125, 150-gallon direct steam tilting models, single of twin style MKDL, TMKDL-T Series



MKDL40T shown with 3" Air Piston Valve and TRC-DTCL Chart Recorder and Digital Temperature Control & Indicator

All available with:

- Console Mounted Control Options
- Automatic Water Meter Option

VERTICAL SERIES MAIN AGITATOR CONTROL

Main and Secondary Agitators independently controlled for superior mixing capabilities

1. Main Agitator Speed Control 0 lowest, 10 fastest
2. Cool/Heat Switch, direct steam models only with automatic water-cooling option
3. Emergency Stop Button
4. Main Power Switch
5. Mixer Agitator Lift On/Off Switch
6. Mixer Agitator Lift Up/Down Switch
7. Secondary Agitator Speed Control Dial. Located on Mixer Agitator Console



TWO PIECE COVER WITH SAFETY SCREEN

- Two-Piece Split Cover with built-in Safety Screen is standard with all Cleveland mixer kettles
- Safety Screen with built-in OFF Switch that stops agitator when lifted, protects operators if screen is lifted during mixing
- Meets U.S. Machine Safety Standards
- Attached to main agitator mixer console, cover lifts up when mixer arm is lifted



CONSOLE MOUNTED TO KETTLE

DTCI: DIGITAL TEMPERATURE CONTROL & INDICATOR for Direct Steam Kettles

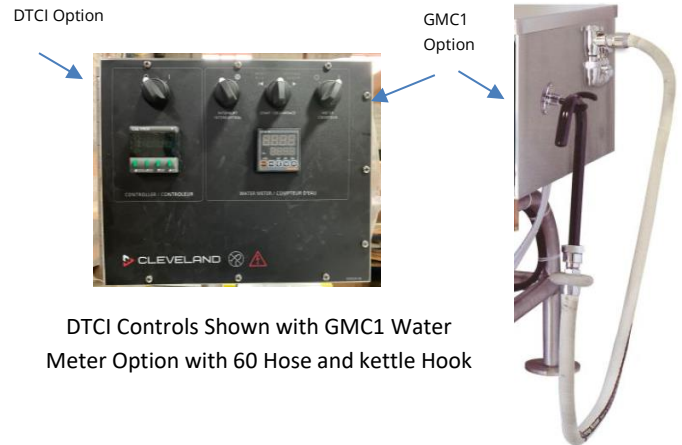
- Temperature Probe located on inner steam jacket to monitor temperature of the food in Mixer while cooking
- Includes Digital Temperature Readout on Controls
- Temperature SET Button (*), INCREASE/DECREASE Arrow Buttons, PROGRAM Button (p)
- Includes Data Logger for HACCP and USDA compliance



Console Mounted DTCI Control Option for Direct Steam Kettles

GMC1 (LMC1): AUTOMATIC WATER METER

- Automatically fills and meters mixer with water based on settings. (Gallons or Liters)
- Digital Display for Water Gallon/Liter Metering
- Includes Fill INTERRUPT Switch to Stop Fill, Restart filling. HOT/COLD Water Switch, START/CONTINUE/RESET Switch, WATER METER DISPLAY Readout.
- ¾" Hose, 60" long with Kettle Hook Style Spout.
- Available on all Kettles



DTCI Controls Shown with GMC1 Water Meter Option with 60 Hose and kettle Hook

easyDial Controls for Gas and Electric Kettles

- Time, Temperature and Product Probe
- Temperature Probe located on inner steam jacket to monitor temperature of the food in Mixer while cooking
- Records Time and Temperature Data for recipes USB memory stick for HACCP and USDA compliance
- Self Diagnostic Capable for easy troubleshooting
- Photo on right also shows option GMC1 Automatic Water Meter (lower right corner)



easyDial with GMC1 Water Meter Option

DRAIN OPTIONS

GUIDE TO KETTLE DRAIN VALVES AND PUMPABLE OPTIONS

TANGENT DRAW OFF VALVE

- Comes out the front of the kettle.
- 2" or 3" diameter size outlets.
- **GOOD** for pumping, Available for electric MKEL Series Mixers. Butterfly and Air Piston Valve not available on MKEL Series.



Tangent Draw-Off with Acme Thread

3" BUTTERFLY VALVE

- Comes out the bottom of the kettle.
- **BETTER** for pumping since locate on bottom of kettle. Available on gas (MKGL) and direct steam (MKDL), not available on electric (MKEL) mixer kettles.



3" Butterfly Valve with Sani Style (Tri Clover) Clamp

3" AIR PISTON VALVE

- Air operated piston opens/closes on the bottom of the kettle, flush mounted at the bottom for Air-Tight Seal
- **BEST** method for pumping.
- Available on gas (MKGL) and direct steam (MKDL), not available on electric (MKEL) mixer kettles.

TYPES OF CONNECTIONS FOR PUMPING

1. **Sani Clamp (Tri Clover Clamp):** Drain Valve is flanged on the bottom, Tri-Clover clamp used to connect hose to valve, easiest of the connections to attached and clean, accepted in USDA facilities.
2. **Acme Thread:** Large threads on end of valve to screw on hoses. Very cleanable and accepted in USDA facilities

When pumping, specify Sani Clamp or Acme Thread options, must be built on at factory



3" Air Piston Valve with Acme Thread (Kettle bottom with valve in closed position)

HALF MOON STRAINER

- Mounts to the rim of the kettle with clamps and screws to secure in place
- Used on tilting models, allows liquid to be strained while tilting, holding food in place
- Made from heavy gauge stainless steel.



KETTLE ACCESSORY KIT

- Kettle Accessory Kit consisting of the following, Kettle Whip, Ladle, Kettle Brush, Draw Off Brush, Kettle Paddle, Clean Up Brush Clean Up Brush,



MFS SERIES FOOD PUMP

- For pumping into bags with Clipper
- Pan Filler Setup for pumping into solid pans
- Transfer Pump Set up (Short and Tall)
- Cabinet top with sink and drain with lift off grid
- 8" and 5" Casters for easy mobility
- Adjustable from 20 - 128 oz per stroke
- No electricity required
- Adaptable for use with Acme Tread or Sani Clamp (Tri-Clover) Hose Types.

