

the new “**MINI MVP**”

Most Versatile and Productive tilt skillet

...and NOW Small Batch Deep Frying

SUPERIOR COOKING RESULTS, ULTIMATE IN VERSATILITY

- 10-gallon (40 Liter) capacity electric tilt skillet
- Large 17" x 24" (43 x 61 cm) 408 sq. in. cooking surface
- Deep 7.25" (18 cm) pan sides
- Beaded Blasted cooking surface prevents sticking
- Solid State temperature controls for accurate (+/- 5° F, 1° C), even temperature-controlled cooking surface

NOW SMALL BATCH DEEP FRYING CAPABILITIES

- Oil Level Mark inside back of skillet
- Optional fry basket accessory with basket lift holder and bracket
- Ideal for small batch deep frying, (requires probe for deep frying)

EASYDIAL CONTROLS STANDARD

- Accurate Solid State Temperature Control
0° – 425° F. (0° – 220° C) Temperature Setting
- Timer with Hours, Minute Settings.
- Loud Audible Buzzer at end of cooking cycle
- Optional Core Temperature Probe
- Three Cooking Modes
 - o Cook & HOLD (Simmer)
 - o Cook, Continuous COOK
 - o Cook, OFF
- Meets IPX6 Water Rating Requirements

SAFE, EASY MANUAL HAND TILT

- Marine Safety Latch standard, prevents accidental spills
- 10° Tilt Cooking Feature standard

SPRING ASSIST COVER STANDARD

- Vented Cover safely relieves steam and pressure buildup



10-Gallon Mini MVP Model SET10

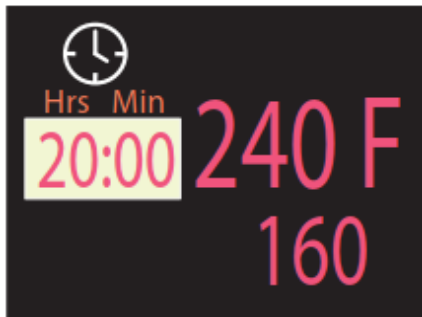


Mini MVP Tilt Skillet Model SET10
mounted on ST28 Stand

New Controls with Advanced Features for World Class Performance

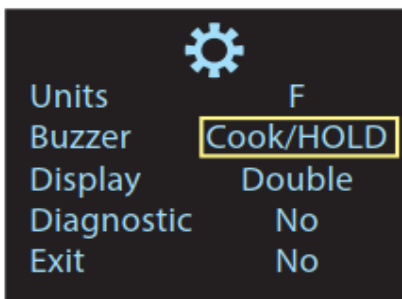
Cleveland's solid-state controls offers superior temperature control, less than 5° F (1° C) temperature variance, the new Mini - MVP tilt skillet is standard with easyDial controls and offers consistent cooking results with minimal temperature variance and superior cooking times for heavy production.

The fully digital easyDial® control option meets UL/NSF, CE and IPX6 Certification, the ergonomically angled console is enclosed in a watertight and offers the following key features



Accurate Time & Temperature Control

Screen can show both time and temperature or just temperature. Precise temperature controls for consistent results and to help prevent overcooking and damaging the unit with burnt food. Change from Fahrenheit to Celsius using setting button.



Three Cooking Modes

Cook/HOLD (SIMMER) - Ideal cook and simmering applications brings food to a boil and then automatically goes into a simmering temperature. Eliminates waste due to overcooking and scorching.

Cook/ON - For cooking by time and temperature. The temperature will run continuously until manually turned off.

Cook/OFF - For cooking by time and temperature, the timer countdown turns OFF the heat after it counts down to zero.

5 Indicator Lights for
Timer, Settings,
Temperature, Heat On,
and Product Probe

Temperature Set Button
Timer Set Button
Setting Button for Cook
Mode, Display, F/C
settings

Selector Dial with White
LED Ring

Probe Connection Port
ON/OFF Button with
Green LED Indicator



Many Built-In Features and Safety Indicators



Meets IPX6 Water Resistance

Water related service issues are dramatically reduced.



Core Temperature Probe Option

Optional Core Temperature Probe can be used as an internal product probe for multiple products monitoring the core internal temperature for superior food quality, shows actual temperature and set temperature, Used for deep frying foods.

Key Accessories

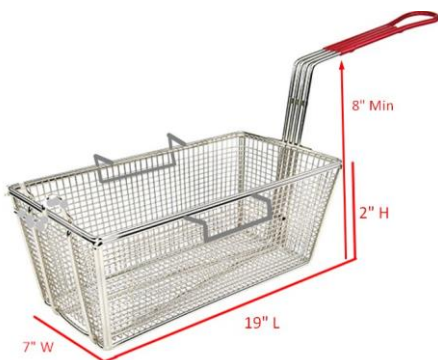


Model PP Poaching Pan: Heavy stainless steel 12" x 20" perforated pan. Keeps foods off cooking surface for baking, can use for steaming and holding applications



Model VS Vegetable Steamer: Heavy stainless-steel insert and 12" x 20" 4" perforated pan.

For steaming vegetables or boiling pastas, Insert allows pan to be above the water level for steaming, or fully immersed for boiling applications and pasta.



Mini Frying Basket: For Small Batch Frying, comes with lift out basket bracket and holder



Model DPK Double Pantry Faucet or SPK Single Pantry Faucet



Model ST28 Equipment Stand

- Sliding Drain Drawer
- Can plumb to floor drain
- Splash screen standard
- Folding Splash Guard optional



Model FSSK Food Strainer: Slides over the pour spout, drains liquid when tilting, while keeping food in the pan



Model PRSS Double Pantry Pres Rinse Spray Hose



Model B0176 Double Pantry Faucet with Spray Hose

Technical Specification



Electric Requirements										
		208 VOLT			240 VOLT			220/380 VOLT		
GALS.	LITERS	KW	AMPS		KW	AMPS		KW	AMPS	
			1 PH	3 PH		1 PH	3 PH		1 PH	3 PH
10	40	7.4	35.4	20.5	7.8	32.7	18.9	6.5	NA	9.9
Clearances 3.00" Right, 0" Left, 1.0" Rear										
Shipping Info: 225 lbs. Box Dimensions: 34" x 34" x 34"										

