

# *COOK CHILL GAS HORIZONTAL AGITATOR TILTING MIXER KETTLES*

# **Cleveland Standard Features**

- Full 60, 80 or 100 gallon working capacity
- Type 316 stainless steel for all food contact surfaces
- Precise solid state temperature control
- Solid state low water safety controls in a plug-in module
- L.E.D. indicators for heat cycle and low water warning
- 3" diameter air operated flush mounted piston draw-off valve with variable control (requires air compressor)
- Flush mounted, easily removable temperature probe
- Spring assisted two piece stainless steel cover equipped with stainless steel screen guard with interlocking safety system
- Three (3) horse power horizontal agitator drive
- Variable mixer speed control from 5 to 20 r.p.m. with agitator start/stop controls
- Spring loaded teflon blades scrape the entire heated surface area
- Internal mixing fins for most efficient, uniform mixing of products
- Easily removable agitator without the use of tools
- 190 M-BTU high efficiency power burner heating system for fast heat-up and recovery times
- "Glow type" automatic safety ignition system
- Power tilt mechanism with case hardened self-locking worm and segment gear
- Kettle steam jacket permanently filled with treated distilled water
- 50 psi steam jacket rating and safety valve
- Front mounted combination pressure-vacuum gauge
- Heavy duty welded rim bar
- Hot and cold water kettle filler with 60" hose
- Standard for Natural Gas operation
- Standard Electrical for agitator drive is 208V/3Ph/60Hz
- AGA, CGA, NSF approved
- Accepted for use in USDA inspected facilities
- Note: This COOK-CHILL Mixer Kettle requires a control panel for operation which must be specified separately

#### Standard Features for for remote mounted Cook-Chill Kettle Control Panel:

- Precise, consistent temperature control with digital read-out
- Time/Temperature chart recorder to provide permanent record of batch production
- Automatic water meter for cold water
- Automatic and manual heating control
- Built to U.L. specifications

## **Options & Accessories**

Dual remote cook-chill kettle control panel for operating two HA mixer kettles

MODELS: HA-MKGL-60-TCC HA-MKGL-80-TCC

☐ HA-MKGL-80-TCC ☐ HA-MKGL-100-TCC



### Short Form Specifications

Shall be **CLEVELAND** Model HA-MKGL-\_\_\_\_\_-TCC, gas fired,\_\_\_\_\_gallon operating capacity, **COOK CHILL**, tilting horizontal agitator mixer kettle, 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover with Stainless Steel Safety Screen Guard, 3HP Motor Drive for mixer arm with variable speed control, 3" Air Operated Piston Draw-off Valve, Flush Mounted Temperature Probe, Automatic Water Meter for cold water.

**NOTE**: Specify remote or kettle mounted Cook Chill control panel.

- □ Kettle mounted control center with time/temperature chart recorder
- Dolly for horizontal agitator
- □ Stainless steel bi-fold hinged cover
- □ Electric chain hoist for loading products
- □ Food Strainer (FS)
- □ Kettle Accessory Kit (KAK) includes:
  - □ Clean-up Brush (CB) □ 36" Kettle Paddle (KP)
  - □ 36" Kettle Whip (KW) □ 36" Kettle Brush (KB)
  - Draw-off Brush (DB)
    24 oz. Ladle (KL)
- □ Option for propane gas operation (PG)
- Voltage option for agitator drive other than standard 208V/3Ph/60Hz
- □ 3", 90° Elbow
- □ Flow Diverter

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