

2025 KEY PRODUCTS GUIDE

New Products, Big Sellers, Special Promotions



TIMELESS QUALITY,

TRUSTED FOR LIFE

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Cleveland™

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Top 10 Reasons to Spec Cleveland

1. **Unsurpassed Experience** – Founded in 1847 as the Born Range Company. Since 1922, Cleveland Range has led in every major advancement in steam cooking technology. Cleveland has the technology, legacy, and experience for today's demanding and changing global foodservice industry.
2. **State of the Art Manufacturing** – Our state of the art manufacturing facility is certified both as both an ASME high pressure vessel and ISO9001 and holds CE Mark Pressure Vessel approval and SELO pressure vessel approval for China, this ensures we produce superior high quality equipment and industry low warranty rates.
3. **Extensive Product Line** – We offer a wider range of models and sizes to suite any applications. Each product line includes various models, options and accessories tailored to meet the needs of different operations and applications.
4. **More Standard Features** – Cleveland includes more standard features than competitors, including 316 stainless, load compensating timers on steamers and more at no extra cost.
5. **Energy Star and Ventless Approvals** – Cleveland steamers are designed for maximum performance while maintaining energy efficiency. The Cleveland SteamChef boilerless Steamers and Gemini 10 ES meets Energy Star, electric models qualify for Ventless certification.
6. **Turbo Charged Power** – Cleveland's patented Blue Flame Award winning forced air gas combustion design on KGL series gas kettles, along with 10-pan convection steamers and T1 series Tilt Skillets delivers unmatched heat up and recovery performance while minimizing energy use.
7. **Best in Class Warranty Program** – Cleveland offers an industry leading warranty program including a 3 year warranty for K-12 schools, 3 year door warranty with 1 year door gasket warranty, for commercial operations, a 2 year warranty on steamers with filter purchase, 5-year prorated generator warranty as well as a 10 year kettle shell and skillet pan warranty.
8. **Simple, Trouble-Free Installation Program** – Cleveland provides a complete installation program for steamers, kettles, and tilt skillets along with installation kits. Using AutoQuotes simplifies and ensures hassle-free installations by certified, trained service tech.
9. **Short Lead Times & 48 Hour QuickShip Program** – Average standard lead times less than 3 weeks with QuickShip program shipping biggest selling models less than 48 Hours.
10. **Customer, Technical and Culinary Support** – Experienced and dedicated "Steam only Focused" customer, technical and culinary support provides "Best in Class" before and after sales support.

2025 NEW PRODUCT REVIEW

- SteamChef Boilerless Convection Steamer model 22CET6.2 with 5" easyTouch Control and "Power Booster" mode
- Mini Tilting Skillet Model SET10 with 7" easyTouch Controls
- T1 "PowerPan Series" Tilting Skillet with 7" easyTouch Controls
- HA Series Gas Mixer Kettle with 15" easyTouch Controls.

NEW STEAMCHEF MODEL 22CET6.2 WITH "POWER BOOSTER"



STANDARD WITH NEW 5" EASYTOUCH STYLE CONTROL

- Matches other Welbilt style touch screens.
- Timed, Manual and Holding Modes
- Tray Timer – timing for each pan, 6 pans for 22CET6.2
- Log and Save recipes in Cookbook.
- Popular recipes save in "Press & Go" for quick access.
- Built in diagnostics for easy serving.
- Cleaning instructions mode.

INCLUDES NEW "POWER BOOSTER" MODE

- New temperature control design boosts power by 25%.
- Still Meets Energy Star with Power Booster mode.
- Electric Models Ventless

ADJUSTABLE TEMPERATURE CONTROLS.

- Adjustable Temperature Control from 145oF to 212oF with
 - Power Booster Mode
- Ideal for low temperature steaming and poaching delicate foods.*
Can be used as a Holding Cabinet

PLUS!

PATENTED KLEANSHIELD TECHNOLOGY

- KleanShield collects proteins, starches from cooking, and sends it down the drain.
- This eliminates foaming, flavor transfer and cross contamination caused by the water reservoir typically found in other boilerless steamers.

EXCLUSIVE CONVECTION BAFFLE SYSTEM

- High speed fan forced convection steam with exclusive baffle system for faster heat up and recovery. Improves heat transfer and even temperature distribution for superior cooking results.



MINI TILTING SKILLET SET10 WITH NEW 7" TOUCH SCREEN



STANDARD WITH NEW 7" EASYTOUCH STYLE CONTROL

- Matches other Welbilt style Touch Screens
- Time, Temperature and Probe Cooking.
- Multistep recipes with instruction comments.
- Log and Save recipes in Cookbook.
- Popular recipes save in "Press & Go" for quick access.
- Built in diagnostics for easy serving.

NEW SOUS VIDE COOKING OPTION

- Submersible circulation pump plugs into controls.
- Cooking Probe for precise temperature control
- Stainless Steel cooking basket keeps bags submersed in water.

SOFT DROP TILT SKILLET PAN RELEASE.

- Pan slowly tilts back to cooking position when letting go of the tilt handle.

PLUS!

SUPERIOR COOKING RESULTS, ULTIMATE IN VERSATILITY

- 10-gallon (40 Liter) capacity electric tilt skillet (12 gallons to the rim)
- 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 (+/- 5o F, 1o C), even temperature-controlled cooking surface

NOW SMALL BATCH DEEP FRYING CAPABILITIES

- Solid Oli Level Mark on inside back of tilt skillet
- Pan holds one cub of oil or 35 pound box of oil.
- Optional Fry Basket hold 1.5 pounds of fries.
- Ideal for small batch deep frying (requires built in cooking probe for deep frying)





T1 "POWER PAN" TILTING SKILLET SGL (30/40)-T1 WITH NEW 7" TOUCH SCREEN

STANDARD WITH NEW 7" EASYTOUCH STYLE CONTROL

- Matches other Welbilt style Touch Screens
- Time, Temperature and Probe Cooking.
- Multistep recipes with instruction comments.
- Log and Save recipes in Cookbook.
- Popular recipes save in "Press & Go" for quick access.
- Built in diagnostics for easy serving.

NEW SOUS VIDE COOKING OPTION

- Submersible circulation pump plugs into controls.
- Cooking Probe for precise temperature control
- Stainless Steel cooking basket keeps bags submersed in water.



PLUS!

MOST POWERFUL TILT SKILLET AVAILABLE*

- Up to 60% more power on 30-gallon models
- Up to 100% more power on 40-gallon models

PATENTED "TURBO CHARGED" GAS HEATING DESIGN

- High efficiency forced air gas combustion system.
- Fastest in cooking speed and recovery
-

EXCLUSIVE "DUAL POWER" SETTINGS

- High/Low power setting for speed and energy savings
- 200,000/160,000 btu's for 40-gallon models
- 125,000/90,000 btu's for 30-gallon models

LOW 35" RIM HEIGHT

- Easier to safely handle food and cleaning process.

REINFORCED ROLLED RIM

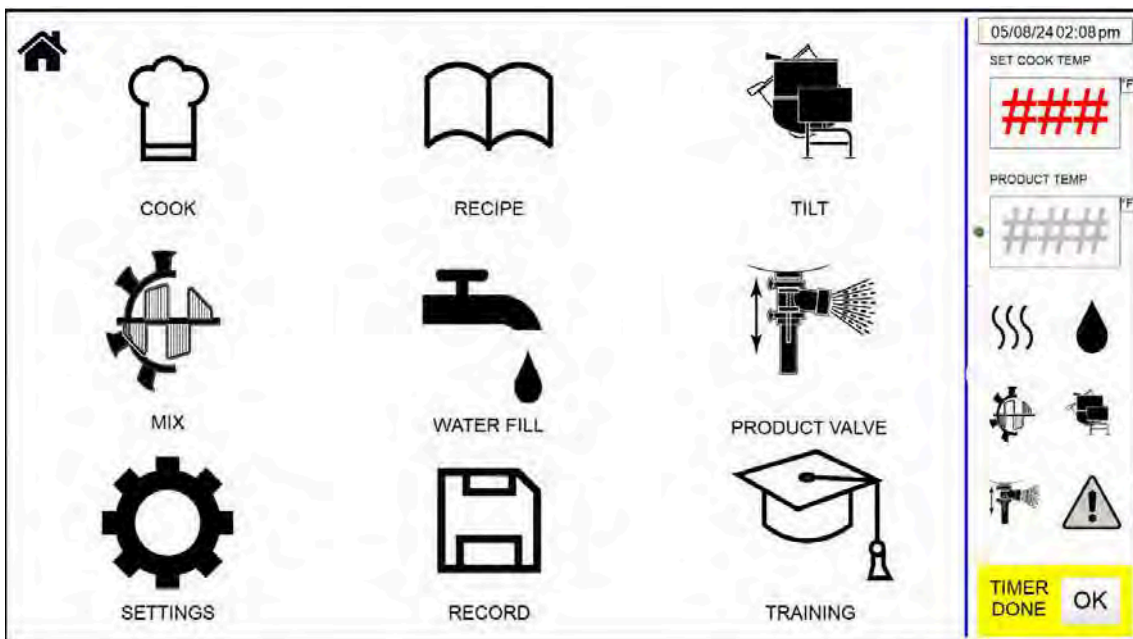
- Eliminates warping of skillet pan allowing skillet cover to close properly.

HA-MKGL-T SERIES GAS TILTING MIXER KETTLES WITH 15" TOUCH SCREEN

NEW ICON STYLE TOUCH SCREEN WITH FOR EASY OPERATION



- **Large 15" Touch Screen** mounted on "Bird Nest" Style Controls
- **Cooking Icon**- for Time, Temperature and Probe Cooking
- **Recipe Icon** – Save Recipe Instructions
- **Tilting Icon** – To Tilt Mixer Kettles
- **Mixer Control Icon** – Control the speed of the agitator.
- **Water Meter Icon** – automatically meters desired gallons.
- **Air Piston Valve Icon** – opens/closed valve for pumping.
- **Record Time/Temperature Icon** – Save time and temperature for HAACP and USDA requirements.
- **USB Port** – To download time and temperature data.
- **Video Icon** – Upload operation and maintenance videos for Training



Cleveland Certified Installation Program Update

Cleveland's Factory Authorized Servicer (FAS) will arrange and oversee the complete installation and start-up process to ensure proper operation.

PROGRAM POLICY

Standard Installation Pricing Includes:

- Travel to and from installation location by Factory Authorized Servicer (FAS) up to 100 miles round trip, (additional charge for sites over 100 miles round trip)
- Professionally reviewed and managed install process
- Delivery of purchased equipment.
- Uncrating of purchased equipment.
- Inspection of purchased equipment prior to install.
- Assembly of purchased equipment.
- Stacking of purchased equipment.
- Placement of unit
- Leveling of unit
- Connection of existing utilities within 3 feet of unit
- Operational/functional test
- Disposal of new equipment packaging and dunnage
- Operator functional training on day of installation
- Equipment startup

Standard installation pricing does not include:

- Pre-installation site survey (required)
- Installation kit (recommended)
- Installation of water filtration, additional charges as shown below
- Special licensing and permits.
- Installation at "secure" location (such as prisons) can be quoted.
- Installation outside normal business hours
- Site modifications
- Some installation locations will require additional materials to be purchased by customer.
- In the event the pre-installation site survey or installation visit is aborted due to the site not being ready, the customer will be required to pay the FAS directly for any additional labor and travel charges for subsequent visits.
- Disposal of old equipment, additional charge as shown below.

Steamer Installation Prices

Available Cleveland Steamer Installation Programs

Installation of First Unit*

Part Number	Description	Net Price Each
11000115896	Tabletop Steamers: 22CET3/6, 22CGT3/6, 21CET, 21CGA5 Series	\$1,815.00
11000115898	Floor Model Steamers: 24CGA10, 24CEA10, 24CGA6.2, 24CGA10.2	\$2,625.00
11000115900	Floor Model Steamer: 24CGP10	\$3,652.00

Installation of Second Unit Same Location, Same Time*

		Net Price Each
11000115897	Tabletop Steamers: 22CET, 22CGT, 21CET, 21CGA5 Series	\$981.00
11000115899	Floor Model Steamers: 24CGA10, 24CEA10, 24CGA6.2, 24CGA10.2	\$1,851.00
11000115901	Floor Model Steamer: 24CGP10	\$3,086.00

Additional Installation Program Service Prices* Net Price Each

		Net Price
11000116000	Pre installation Site Survey (Required)	\$311.00
11000116001	Water Filter Installation – standard system, only for filters include in Cleveland Price List	\$274.00
11000116002	Disposal of Old Equipment	\$392.00

Installation Kits* *Installation Kits contain the necessary parts to connect utilities to the equipment. Installation of the equipment requires common tools that are not included in the kits. One kit is required per unit.*

		Net Price Each
INSTKITCET1	Install Kit for 22CET, 21CET 208, 220/240 Volt, 3 Phase	\$1,201.00
INSTKITCET2	Install Kit for 22CET, 21CET 440/480 Volt, 3 Phase	\$1,054.00
INSTKITCET3	Install Kit for 21CET16, 208,220, 240 Volt Series	\$1,078.00
INSTKITCET4	Install Kit for 24CEA10, 208,240, 480 Volt Series	\$1,391.00
INSTKITCGA5	Install Kit for 21CGA5, 22CGT3/6 Series	\$1,376.00
INSTKITCGA6	Install Kit for 24CGA, 24CGP Series	\$1,516.00
INSTKITCGA7	Install Kit for 24CGA10.2ES	\$1,516.00

Kettle and Tilt Skillet Installation Prices

Available Cleveland Kettle and Tilt Skillet Installation Programs

Installation of First Unit*

Part Number	Description	Net Price Each
11000115896	Tabletop kettles : KET3T, KET6T, KET12T, KGT6T, KGT12T, TKET3T, TKET6T, TKET12T, Tabletop skillets SET10, SET15, includes water faucet installation Purchased from Cleveland	\$1,815.00
11000115902	Floor model Gas & Electric kettles KEL, KGL series, Tilt Skillets SEL, SGL TR-T1 series, includes water faucet installation purchased from Cleveland	\$2,400.00

Installation of Second Unit Same Location, Same Time*

Part Number	Description	Net Price Each
11000115897	Tabletop kettles : KET3T, KET6T, KET12T, KGT6T, KGT12T, TKET3T, TKET6T, TKET12T, Tabletop skillets SET10, SET15	\$981.00
11000115903	Floor model Gas & Electric kettles KEL, KGL series, Tilt Skillets SEL, SGL TR-T1 series	\$1,200.00

Additional Installation Program Service Prices* Net Price Each

Part Number	Description	Net Price Each
11000116000	Pre installation Site Survey (Required)	\$311.00
11000116002	Disposal of Old Equipment	\$392.00

Installation Kits* *Installation Kits contain the necessary parts to connect utilities to the equipment. Installation of the equipment requires common tools that are not included in the kits. One kit is required per unit.*

Net Price Each

For Gas model Kettles and Tilt Skillets:

INSTKGTLP	¾" Quick disconnect for all gas kettles and tilt skillets include ¾" gas line and quick disconnect Hose, ¾" street elbow, cable with mounting bracket	\$276.00
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Cord and Plug Kits for Electric kettles and tilt skillets: Refer to operators building requirements and Cleveland spec sheet to determine proper cord and plug kit.

INSTKEL25APLG	for operation 25 AMP, 12 AWG x 8' long wire, 10-30P Plug	\$138.00
INSTKEL35APLG	for 35 AMP operation, 8 AWG x 8' long wire, 15-50P Plug	\$219.00
INSTKEL45APLG	for 45 AMP operation, 6 AWG x 8' long wire, 15-50P plug	\$255.00
INSTKEL60APLG	for 60 AMP operation, 4 AWG x 8' long wire, 15-60P Plug	\$358.00
INSTKEL80APHW	for 80 AMP operation, 2 AWG x 8' long wire, hard wire	\$774.00
INSTKEL100APHW	for 100 AMP operation, 2 AWG x 8' long wire, hard wire, including. Arlington 8413 Metal Cable Connector	\$774.00
INSTWATER	Install kit for optional water faucets, two 3/4"- 6' long water. hoses, 1/2" NPT Male x 3/4" garden hose male	\$78.00

Cleveland™

Timeless Quality, Trusted for Life.

**INDUSTRY'S BEST K-12
WARRANTY**

2025 - FREE FREIGHT FOR ALL STEAMERS, SKILLETS & KETTLES



FREE WATER FILTER ON ALL STEAMCRAFT AND GEMINI STEAMERS



SteamChef Boilerless Convection Steamer

- Electric Models Certified Ventless, meets NFPA96, using EPA202 test method
- Simple easyDial Controls with SureCook load compensating timer, eliminates guesswork

Features patented Kleanshield technology (prevents flavor transfer and cross contamination)

New Reduced Stand Height

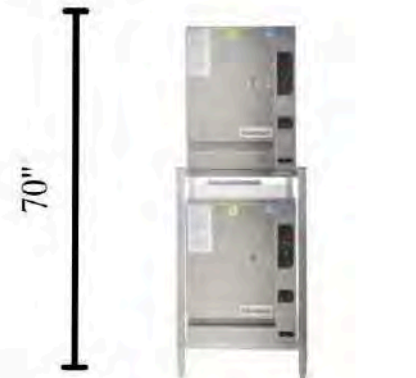
**Top pan will rest 3" lower than full height*



Connectionless Model 22CCT6
Electric/Ventless



Connected Model 22CET6.1
Electric/Ventless



Connected Gas Model 22CGT6.1

Senior Living Healthcare

Special Promotion

SteamChef Boilerless Convection Steamer



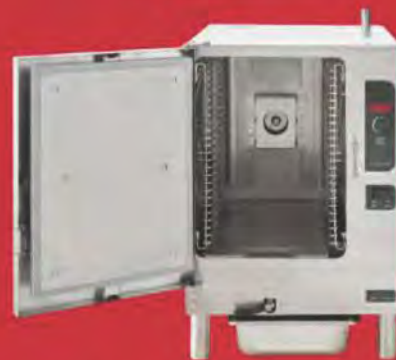
- Electric Models Certified Ventless, meets NFPA96, using EPA202 test method
- Simple easyTimer Controls with SureCook load compensating timer, eliminates guesswork
- Features patented Kleanshield technology (prevents flavor transfer and cross contamination)

2025 - FREE FREIGHT FOR ALL STEAMERS, SKILLETS & KETTLES



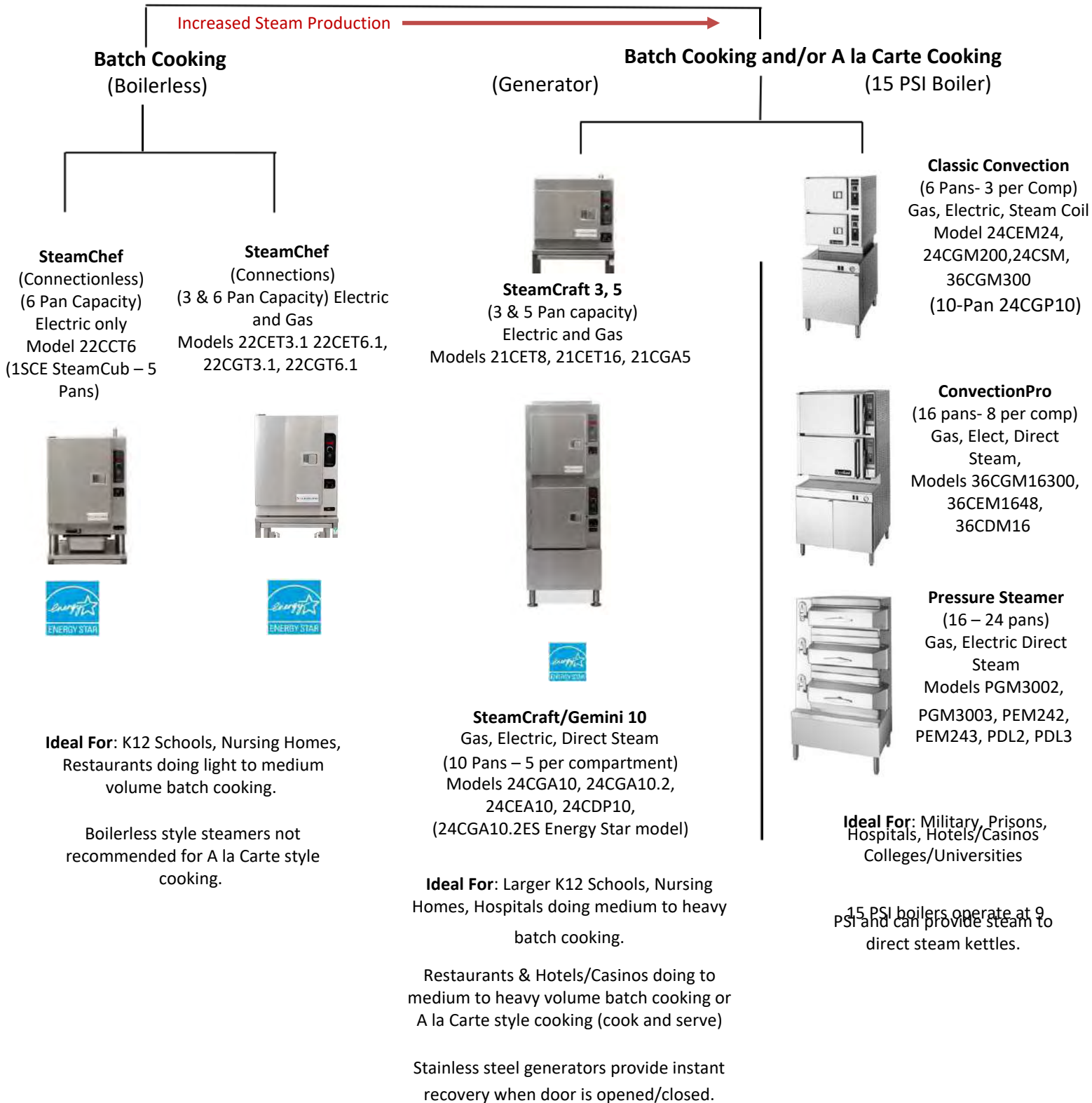
FREE WATER FILTER ON ALL STEAMCRAFT AND GEMINI STEAMERS

SLAMMABLE TWO PIECE COMPARTMENT DOOR DESIGN



ELIMINATES DOOR LEAKS, NO SLIPPING DUE TO WET FLOORS

GUIDELINE FOR SELECTING THE PROPER STEAMER





COMMERCIAL CONVECTION STEAMER
WITH INTEGRAL SYSTEMS FOR LIMITING
THE EMISSIONS OF GREASE LADEN AIR

THIS PRODUCT CONFORMS TO THE
VENTLESS OPERATION
RECOMMENDATIONS SET FORTH BY
NFPA96 USING EPA202 TEST METHOD

STEAMCHEF ELECTRIC BOILERLESS STEAMER NOW UL LISTED VENTLESS!

ADVANCED CLOSED SYSTEM (ACS) TECHNOLOGY

The SteamChef uses the Advanced Closed System with condenser box design. This eliminated grease laden vapors in addition to improving energy efficiency and provides superior cooking performance.

ADVANTAGES OF GOING VENTLESS

Space Savings: Requires limited overhead space, can be mounted on countertop or equipment stands.

Non-traditional locations: Expand your menu by adding a steamer in your kitchen, even in locations where traditional venting is not available.

Investment savings: Reduce investment cost by eliminating the expense for separate hood and cost for hood installation.

Front of House operations: Ventless equipment makes moving to front of the house now a viable option.

PLUS!

PATENTED KLEANSHIELD TECHNOLOGY

KleanShield collects proteins, starches from cooking, and sends it down the drain.

This eliminates foaming, flavor transfer and cross contamination caused by the water reservoir typically found in other boilerless steamers.

EXCLUSIVE CONVECTION BAFFLE SYSTEM

High speed fan forced convection steam with exclusive baffle system for faster heat up and recovery. Improves heat transfer and even temperature distribution for superior cooking results.

SUPERIOR STANDARD WARRANTY PROGRAM*

- 1-year parts and labor
- 2-year parts and labor with filter purchase
- 3-year steamer door warranty standard
- 3-year K-12 school warranty
- 1 year steam door gasket and adjustments
- * See warranty policy for details

STEAMCHEF BOILERLESS MODELS APPROVED FOR UL VENTLESS OPERATION*

Model	No.	Description	6-Pan
22CCT6		connectionless	
22CET3.1		3-Pan connected.	
22CET6.1		6-Pan connected.	
(2)22CET33.1		3-3 Pan stacked, connected.	
(2)22CET36.1		3-6 Pan stacked, connected.	
(2) 22CET66.1		6-6 Pan stacked, connected	

ALL STEAMCHEF MODELS MEETS ENERGY STAR

**Note: Even though these models meet UL for Ventless operation, check with local building codes for final venting requirements.*

NEW EASYTIMER CONTROLS WITH SURECOOK

Digital LED Readout with minutes and seconds for accurate cooking control.
Selector Dial with LED Ring for easy adjustable cooking time control.

The Surecook controls has a built-in thermostat inside the cooking compartment that automatically compensates for the volume of food or number of pans being cooked. Your cooking "Set Time" remains the same whether you are cooking 1, 3 or 6 pans of food.

- The SureCook feature provides consistent cooking results, fresh or frozen, regardless of the batch size.
- Automatically compensates when door is opened to monitor foods.
- The SureCook feature eliminates guesswork on total cooking time.
- Manual Bypass Switch for continuous cooking.

Built-In Scale Indicator Timer notifies operator for when the steamer needs to be descaled.



EXCLUSIVE CONVECTION BAFFLE SYSTEM

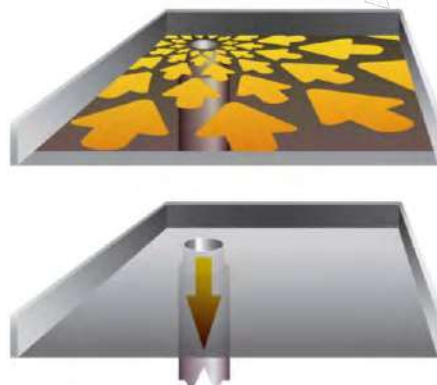
- High-speed forced air convection steam and baffle system for faster heat up and recovery.
- Consistent results, top to bottom, left to right, front to back.

PATENTED KLEANSHIELD TECHNOLOGY

KleanShield collects proteins and starches from the cooking process using an exclusive catch pan design with drain system and sending it down the main compartment drain.

This keeps the compartment and water reservoir clean which makes it easy to maintain clean, **PLUS:**

- Eliminates foaming and flavor transfer common to other boilerless steamers.
- Eliminates cross contamination of shellfish allergens.



STEAMCRAFT GENERATOR STYLE STEAMERS - WHEN YOU NEED A LOT AND NEED IT FAST!

MAINTENANCE FREE “STEAM JETS” FOR HIGH VELOCITY STEAM.

- *No fans needed, superior temperature distribution, fast cooking, instant recovery, and maintenance free.*

SELF CLEANING FIREBAR STYLE ELEMENT

- *Sheds off scale and improves energy efficiency.*

EXCLUSIVE “DRYING ELEMENT” FOR MOISTURE-FREE STEAM

- *No flavor transfer or cross contamination*

TWO-PIECE COMPARTMENT DOOR

- *Self-adjusting free-floating inner for air-tight seal*
- *Reversible door gasket quadruples the life of the gasket.*

BEST OVERALL WARRANTY PROGRAM

5-YEAR PRORATED GENERATOR WARRANTY

3-YEAR EXCLUSIVE STEAMER DOOR WARRANTY

- *Full 3-years parts and labor coverage on 3,5,6, 10 Pan Models*

3-YEAR K-12 SCHOOL WARRANTY ON STEAMER WITH FILTER

- *2-Year K-12 standard warranty Steamers, Kettles, Skillets*

2-YEAR STEAMER WARRANTY WITH FILTER

- *Full 2-years parts and labor coverage*

1-YEAR STEAMER DOOR GASKETS AND ADJUSTMENTS

- *3, 5, and 6 compartment steamers.*

FREE PERFORMANCE START UP INCLUDED

- *Water Quality Lab Analysis available for “FREE”*



Model 21CET8 on Unistand34.

Models Available

21CET8 – 3 Pan electric
21CET16 – 5 Pan Electric
21CGA5 – 5 Pan Gas

CLEVELAND STEAMERS... EASY AS 3-2-1 ...

3-YEAR COMPARTMENT DOOR WARRANTY STANDARD

- Rugged 14-gauge stainless steel holds up to abuse
- Heavy gauge door hinges maintain tight leak proof seal

2-PIECE EXCLUSIVE COMPARTMENT DOOR DESIGN

- “Free Floating” inner door is self-adjustable, maintains steam tight seal
- Removable for easy cleaning and sanitizing, stays “Cool to the Touch”

1-YEAR DOOR GASKET WARRANTY STANDARD

- Door gasket last “4-Times Longer” than competitive models



...Plus, Best Overall Warranty Program

5-YEAR PRORATED BOILERS AND GENERATOR WARRANTY

- 100% covered for first 2 years with filter purchase.

3-YEAR EXCLUSIVE STEAMER DOOR WARRANTY

- Full 3-years parts and labor coverage on 3,5,6, 10 Pan Models

3-YEAR K-12 SCHOOL WARRANTY ON STEAMER WITH FILTER

- 2-Year K-12 standard warranty Steamers, Kettles, Skillets

2-YEAR STEAMER WARRANTY WITH FILTER PURCHASE

- Full 2-years parts and labor coverage

1-YEAR STEAMER DOOR GASKETS AND ADJUSTMENTS

- 3, 5, and 6 compartment steamers.

FREE PERFORMANCE START UP INCLUDED

- Water Quality Lab Analysis available for ‘FREE’



GEM INI 10 TURBO-CHARGED POWER

TWIN INDEPENDENT COOKING COMPARTMENTS

- *Separate generator, gas combustion system, water level control and cooking controls for each compartment.*

HIGH EFFICIENCY “TURBO-CHARGED” GAS POWER BURNER DESIGN

- *For increased steam production, cooking speed and recovery.*
- *Approved for use over combustible floors.*

SINGLE FRAME UNIBODY CONSTRUCTION DESIGN

- *Heavy 14-gauge stainless steel single frame construction holds up to abuse, allows for proper airflow, reducing downtime.*

MAINTENANCE FREE “STEAM JETS” FOR HIGH VELOCITY STEAM

- *No fans needed, superior temperature distribution, fast cooking, and instant recovery.*

REMOTE WATER LEVEL CONTROLS

- *Located outside the generator for simplified maintenance and service.*

TWO-PIECE COMPARTMENT DOOR

- *Self-adjusting free-floating inner for air-tight seal*
- *Reversible door gasket quadruples the life of the gasket.*

BEST OVERALL WARRANTY PROGRAM

5-YEAR PRORATED GENERATOR WARRANTY

3-YEAR EXCLUSIVE STEAMER DOOR WARRANTY

- *Full 3-years parts and labor coverage*

3-YEAR K-12 SCHOOL WARRANTY ON STEAMER WITH FILTER

- *2-Year K-12 standard warranty Steamers, Kettles, Skillets*

1-YEAR STEAMER DOOR GASKETS AND ADJUSTMENTS

- *3, 5, and 6 compartment steamers.*

FREE PERFORMANCE START UP INCLUDED

- *Water Quality Lab Analysis available for “FREE”*



10- Pan Models: 24CGA10.2:

24CGA10.2ES:

24CGA10:

24CEA10.2:

Twin systems
Energy Star Version
Single generator
Electric model



KET SERIES COUNTERTOP KETTLES

MEETS IPX6 WATER RATING PROTECTION GUIDELINES

- Meets IPX6 for both standard and easyDial controls models.
- Prevents downtime and expensive water related damages.

BUILT-IN SELF DIAGNOSTICS STANDARD

- 6 diagnostic error codes continuously monitor internal functions.
- Easy to service, promotes first time fix rates.

ENERGY EFFICIENT LOW WATT DENSITY HEATING ELEMENTS

- Low watt density element extends element life longer.
- 100% vacuum sealed, no gaskets require, leaks eliminated, no element failures.

COLOR CODED PRESSURE VACUUM GAUGE

- Green zone allows operators to easily identify kettle vacuum for optimum performance.
- Vent air zone easily identifies when vacuum is lost.

“MARINE STYLE” SAFETY LATCH STANDARD

- Built in safety latch prevents accidental spills.

SOLID STATE TEMPERATURE CONTROLS

- Less than 5°F (1°C) temperature variance for superior cooking control from simmering to rapid boil, no burning or scorching



New easyDial Control Option



easyDial®

New Controls with Advanced Features for World Class Performance



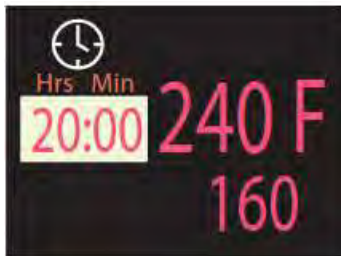
5 Indicator Lights for
Timer, Settings,
Temperature, Heat On,
and Product Probe

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

Selector Dial with White
LED Ring



**Many
Built-In
Features
and Safety
Indicators**



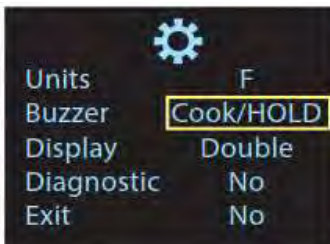
**Accurate
Time &
Temperature
Control**

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.



**Meets IPX6
Water
Resistance**

Water related service
issues are dramatically
reduced.



**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 count down turns OFF the heat after it counts down to zero.



**Built-In
Core
Temperature
Probe**

Core Temperature Probe located next to main agitator inside kettle can be used for multiple products monitoring the core internal temperature for superior food quality, shows actual temperature and set temperature.

**Turbo
Charged**

MOST POWERFUL GAS KETTLE NOW WITH EASYDIAL

MOST POWERFUL GAS KETTLE AVAILABLE*

- 160,000 Btu's on 40-gallon models
- 190,000 Btu's on 60, 80, 100-gallon models
- 50 PSI steam jacket rating achieves high temperatures.

PATENTED "TURBO CHARGED" GAS HEATING DESIGN

- High efficiency patented forced air gas combustion system.
- Fastest in cooking speed and recovery
- Boils up to 40% faster than competitors.
- Certified for use over combustible floors.

BUILT-IN SELF DIAGNOSTICS STANDARD

- 6 diagnostic error codes continuously monitor internal functions.
- Easy to service, promotes first time fix rates.

COLOR CODED PRESSURE VACUUM GAUGE

- Green zone allows operators to easily identify kettle vacuum for optimum performance.
- Vent air zone easily identifies when vacuum is lost.

SOLID STATE TEMPERATURE CONTROLS

- Less than 5°F (1°C) temperature variance for superior cooking control from simmering to rapid boil, no burning or scorching

Model KGL40T – 2.3rd steam jacketed with heat shield and easyDial Controls.



Model KGL40TSH – Short Series, full jacketed with heat shield and easyDial Controls.

New easyDial Control Option

- Digital time and temperature control and indicator
- Three cooking modes
Cook/Simmer, Cook/Off, Cook/Cook
- Meets IPX6 water rating protection guideline.
- Six built in diagnostic indicator readouts.
- Optional core temperature probe
- Available on KGL Series Tilting Models only.



Key Kettle Accessories



Tri-Basket Cooking Strainers



KETTLE ACCESSORY KIT



Cooking Basket Strainer



Half Moon Strainer



Pan Carrier – Holds 12" x 20" Hotel Pan (1/1 GN)



Swing Drain Funnel – For installs that does not have a floor drain.



Flow Diverter



Pre-Rinse Spray Hose



Double Pantry Faucet



Kettle Pot Filler



T1 POWERPAN SERIES - MORE POWER, SPEED AND RECOVERY

MOST POWERFUL TILT SKILLET AVAILABLE*

- Up to 60% more power on 30-gallon models
- Up to 100% more power on 40-gallon models

PATENTED "TURBO CHARGED" GAS HEATING DESIGN

- High efficiency forced air gas combustion system.
- Fastest in cooking speed and recovery
-

EXCLUSIVE "DUAL POWER" SETTINGS

- High/Low power setting for speed and energy savings
- 200,000/160,000 btu's for 40-gallon models
- 125,000/90,000 btu's for 30-gallon models

LOW 35" RIM HEIGHT

- Easier to safely handle food and cleaning process.

REINFORCED ROLLED RIM

- Eliminates warping of skillet pan allowing skillet cover to close properly.

SOLID STATE TEMPERATURE CONTROLS

- "Imbedded" temperature sensors for precise cooking.
- 10° Tilt Cooking Feature



Model SGL40T1 –40-gallon T1 Series Tilt Skillets with easyDial and Hand Tilt. Available with Power Tilt and 2" Tangent Draw-Of



easyDial®

New Controls with Advanced Features for World Class Performance



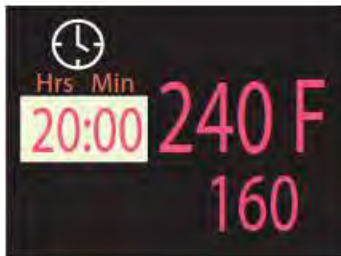
5 Indicator Lights for
Timer, Settings,
Temperature, Heat On,
and Product Probe

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

Selector Dial with White
LED Ring



**Many
Built-In
Features
and Safety
Indicators**



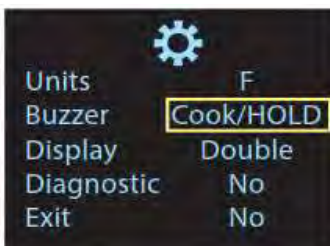
**Accurate
Time &
Temperature
Control**

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.



**Meets IPX6
Water
Resistance**

Water related service issues are dramatically reduced.



**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.



**Built-In
Core
Temperature
Probe**

Core Temperature Probe located next to main agitator inside kettle can be used for multiple products monitoring the core internal temperature for superior food quality, shows actual temperature and set temperature.

TR – DURAPAN SERIES SUPERIOR TEMPERATURE CONTROL

IMBEDDED TEMPERATURE SENSORS

- “Imbedded” temperature sensors drilled into pan bottom for precise even cooking (see comparison below).

MEETS IPX6 WATER RATING PROTECTION GUIDELINES

- Meets IPX6 for both standard and easyDial controls.
- Prevents downtime and expensive water related repairs.

MULTIPLE STAINLESS-STEEL BURNER DESIGN

- Large stainless-steel burners with “multiple rows of rosette’s
- Evenly spaced throughout the pan bottom for quick response and greater temperature control and even browning pattern

HYDRAULIC HAND TILT WITH QUICK LOWERING FEATURE

- Easy to turn hydraulic hand tilt requires fewer turn,
- Quick Lowering feature eliminates hand tilting down.

REINFORCED ROLLED RIM

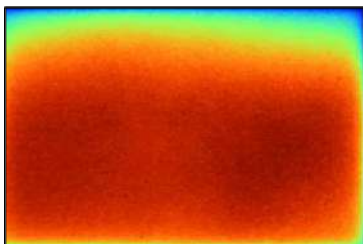
- Eliminates warping of skillet pan allowing skillet cover to close properly.



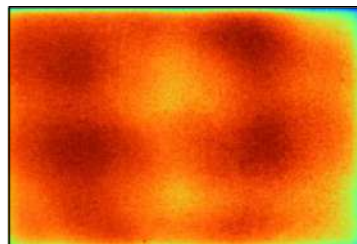
Model SGL40TR—40-gallon TR Series Tilt Skillets with
Sliding Drain Drawer Option, Hand Tilt

COMPARE THE DIFFERENCE

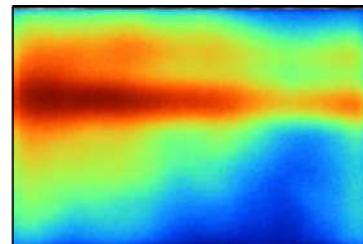
Cleveland solid state temperature control sensors are “drilled” into the skillet’s surface and provides an even temperature across entire pan surface, eliminating hot and cold spots for better browning pattern. Competitors clamped on version has a wider temperature variance which causes greater uneven temperatures across the pan surface.



Cleveland SGL40TR



Competitor A



Competitor B

Results of thermal imaging testing on three leading tilt skillets surfaces heated to 350°F.

Key Tilt Skillet Accessories



Steamer Inserts



Pour Lip Strainer



PCS – Pan Carrier



Poaching Pans



KETTLE ACCESSORY KIT



Drain Pan – Used with Pan Carrier



Double Pantry Faucet



Double Pantry Faucet with Pre-Rinse Spray Hose



Pre-Rinse Spray Hose

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 (+/- 5o F, 1o 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
0o – 425o F. (0o – 220o 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.
- 10o 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

. Steam, Boil, Bake, Grill, Pan Fry, Griddle, Braise, Poach, Roast, Rehydrate, Sear, Deep Fry, Sous Vide Cooker, Stock Pot

Key Mini Skillet 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



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 VS Vegetable Steamer: Heavy stainless-steel insert and 12" x 20" x 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 Fry Basket: For Small Batch Frying, comes with lift out basket bracket and holder.



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



Model B0176 Double Pantry

HA SERIES HORIZONTAL MIXER KETTLES

PATENTED HORIZONTAL AGITATOR DESIGN

- Gently lifts and folds, will not damage delicate foods.
- Maintains product consistency for pumping, keeps food evenly suspended in kettle.
- **Heavy Duty Agitator and Motor, ideal for heavy dense products and meat sauces.**
- Variable Speed Control from 5 to 20 RPM's.

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

AVAILABLE IN 60, 80, 100 GALLONS (225, 300, 375 LITERS)

- Stationary or tilting models available.
- Console or Remote Mounted Control Options
- Automatic Water Meter Option
- Standard with 3" Air Piston Valve (3" Butterfly style valve available)
- Two-Piece Split Spring Assist Cover with built-in Safety Screen, meets U.S. Machine Safety Standards
- Direct Steam models (HA-MKDL) available in 60-, 100- and 200-gallon models (225, 375, 750 Liters)

Self-Contained Gas Models

Tilting: HAMKGL60TCC, HAMKGL80TCC, HAMKGL100TCC

Stationary: HAMKGL60CC, HAMKGL80CC, HAMKGL100CC

Direct Steam Models

Tilting: HAMKDL60TCC, HAMKDL100TCC, HAMKDL200TCC

Stationary: HAMKDL60CC, HAMKDL100CC, HAMKDL200CC



HAMKGL100TCC Shown with Console Mounted easyDial Control and Automatic Water Meter

CONSOLE MOUNTED STLYE CONTROL OPTIONS

1. **EASYDIAL CONTROLS FOR HAMKGL, HORIZONTAL SERIES MIXER KETTLES**

- Accurate Solid State Temperature Control
- Set temperature from 0o – 268o F. (0o – 130o C).
- Digital Timer with Hours, Minute Settings.
- Digital Cooking Probe Temperature Setting
- Loud Audible Buzzer at end of cooking cycle
- Three Cooking Modes
 - o Cook & HOLD (Simmer)
 - o Cook, Continuous COOK
 - o Cook, OFF
- Meets IPX6 Water Rating Requirements

COOK BY TIME OR USING BUILT-IN COOKING PROBE

- Probe Temperature Control Switch for cooking with temperature probe built into kettle.

BUILT-IN DATA LOGGER WITH USB PORT

- Built-In data logger for HACCP tracks time and temperature data for each recipe when using cooking probe.

BUILT-IN DIAGNOSTICS

- Easy to use 6 built-in diagnostic indicators.
- Run diagnostics using “Setting Button” indicators cycle on easyDial screen for Pass/Fail

2. **AUTOMATIC WATER METER**

- Automatically fills and meters mixer with water based on settings.
- 6-foot long ¾” diameter kettle hook style spout hangs on kettle rim
- Replaces Double Pantry Faucet (standard on mixers)

Data Logger with USB

Automatic Water Meter



easyDial Controls

TWO PIECE SPRING ASSIST COVER STANDARD ON HA SERIES MIXERS

BUILT IN SAFETY SCREEN

- Heavy Gauge Stainless Hinged Screen Folds Up and Down
- Shuts Off Mixer Agitator When Screen is Opened
- Mixing Action Can be Viewed or Product Added Through the Screen.
- Meets OSHA and U.S. Machine Safety Standards
- Reduces Liability Due to Worker Accidents



HEAVY GAUGE STAINLESS SPRING ASSIST DESIGN

- Easy to Open and Close
- Stays Open When Lifted
- Rugged Design Holds Up to Abuse



TWO-PIECED DOME SHAPED HINGED COVER

- Hinged Two Piece Solid Cover Opens for Viewing Product while screen is down for improved safety.
- Domed Shaped Cover with Built in Condensate Seal Prevents Steam and Condensate for Escaping

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, only way to pump on electric models since Butterfly and Air Piston Valve not available on electric model mixer kettles.



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 and direct steam, not available on electric 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 and direct steam, not available on electric 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 attach 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)

COMMON ACCESSORIES

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,



PAN CARRIER/FLOW DIVERTERS

- Pan Carrier – Pan stays level as kettle is tilted.
- Flow Diverter – Allows for greater pouring accuracy when kettle is tilted.



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.



easyDial Control for Vertical Direct Steam Mixers

(MKDL, TMKDL Series)

EASYDIAL CONTROLS FOR MKEL, MKGL, MKDL SERIES VERTICAL MIXER KETTLES

- Accurate Solid State Temperature Control
- Set from 0o – 268o F. (0o – 130o C).
- Digital Timer with Hours, Minute Settings.
- Digital Cooking Temperature Probe Setting
- Loud Audible Buzzer at end of cooking cycle
- Three Cooking Modes
 - o Cook & HOLD (Simmer)
 - o Cook, Continuous COOK
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- Meets IPX6 Water Rating Requirements



Built in cooking probe.

COOK BY TIME OR USING BUILT-IN COOKING PROBE

- Probe Control Switch for cooking with temperature probe or by cooking time and temperature.

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AUTOMATIC WATER METER

- Automatically fills and meters mixer with water based on settings.
- 6-foot long ¾" diameter kettle hook style spout hangs on kettle rim

BUILT-IN DIAGNOSTICS

- Easy to use 6 built-in diagnostic indicators.
- Run diagnostics using "Setting Button" indicators cycle on easyDial screen for Pass/Fail



Temperature Probe On/OFF

easyDial Controller

CONTROLS & SAFETY COVER

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 when mixer arm is lifted.



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Cleveland™