

## POWERPAN™ SERIES

GAS, 35" RIM HEIGHT,  
30 & 40 GALLON (110 & 150 LITER)

Project	_____
Item	_____
Quantity	_____
FCSI Section 11400	_____
Approved	_____
Date	_____

### Models

- SGL-30-T1
- SGL-40-T1



Shown with optional Tangent and Faucet

- 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.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 115-volt controls.
- Easy-to-turn manual hand tilt with enclosed permanently lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable Solid State Thermostat accurately controls temperature from 140°F to 425°F.
- Electronic "Spark Ignition System Standard".
- Spring-Assist Cover with full width handle and vent.

### easyTouch 7" Control

- 7" easyTouch UI interface simplifies operations with accurate touch tune
- Multi-step cooking modes, including product temperature probe modes
- Press & Go Recipes with cookbook storage
- Self Diagnostics & Maintenance - error & event logs



7" easyTouch Display

### Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL-\_\_\_\_-T1, gas (type\_\_\_\_) holding no less than \_\_\_\_\_ gallons (\_\_\_\_ liters); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Adjustable Feet with Rear Flanged and Front Bullet Style.

### Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

### Options & Accessories

- 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Poaching Pans (PP)
- Voltage Option:
  - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
  - VOSK4, 220/240 Volt, 50 Hz, 1 Phase - for export
- Protective Control Cover (CP-PCB-T1)
- Casters, 2 swivel, 2 locking (CST1)

KE004046-92C

# Cleveland

## DIMENSIONS

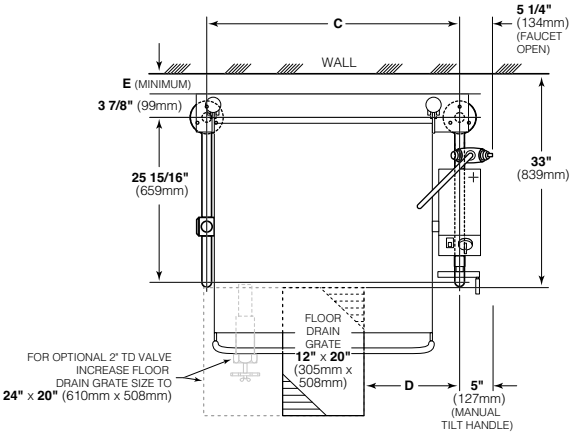
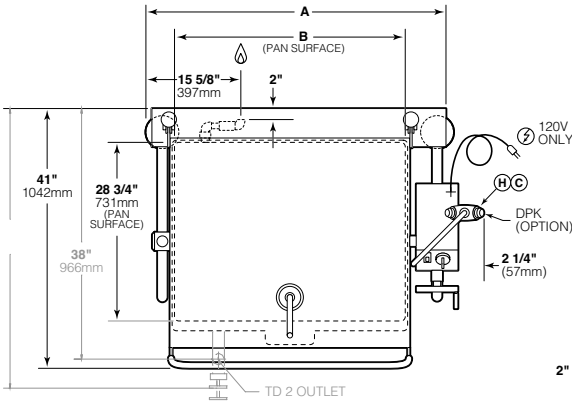
MODEL	A	B	C	D	E	E (non-combustible wall)	F	G	H
<b>SGL-30-T1</b>	<b>37 7/8"</b> (963mm)	<b>24 1/2"</b> (623mm)	<b>31 3/4"</b> (807mm)	<b>12"</b> (305mm)	<b>3 1/2"</b> (89mm)	<b>2</b>	<b>18 1/4"</b> (464mm)	<b>5 3/4"</b> (146mm)	<b>8"</b> (204mm)
<b>SGL-40-T1</b>	<b>49 7/8"</b> (1267mm)	<b>36 1/2"</b> (928mm)	<b>43 3/4"</b> (1112mm)	<b>18"</b> (458mm)	<b>3 1/2"</b> (89mm)	<b>2</b>	<b>24 1/4"</b> (616mm)	<b>5 3/4"</b> (146mm)	<b>8"</b> (204mm)

## SPECIFICATIONS

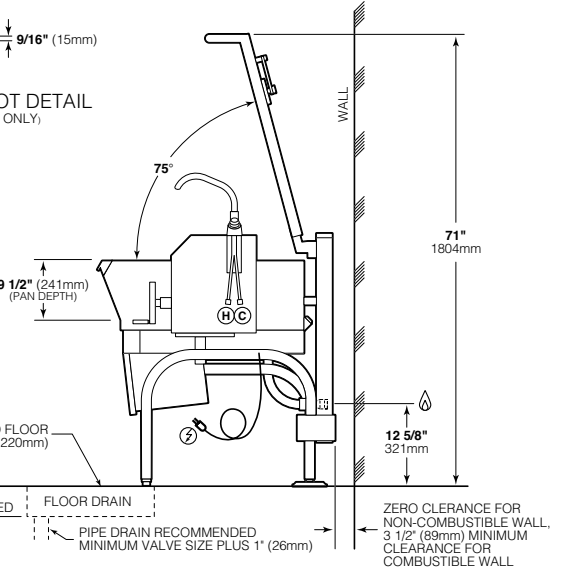
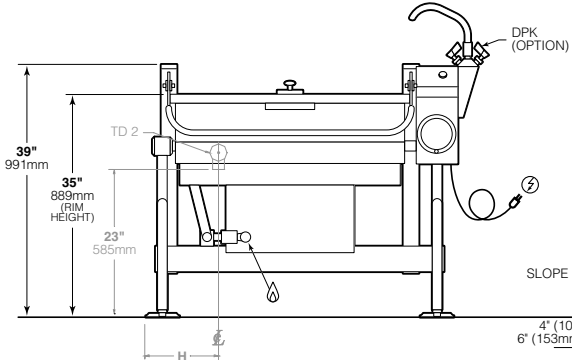
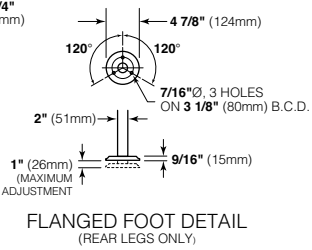
ELECTRICAL SUPPLY	GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE
<b>VOLTS:</b> 120 <b>PHASE:</b> 1 <b>AMPS:</b> 1.4 <b>FREQ:</b> 60 HZ	<b>TYPE:</b> NAT or LP <b>WATER COLUMN:</b> 3.5 (NAT), 10 (LP) <b>BTU PER CU. FT.:</b> 1025 (NAT), 2500 (LP) <b>SUPPLY PRESSURE:</b> 5" W.C. MIN (NAT), 11" W.C. MIN (LP) <b>BTU RATINGS:</b> <b>SGL-30-T:</b> 125,000 per hour <b>SGL-40-T:</b> 200,000 per hour	<b>RIGHT:</b> 4" (102mm) (manual tilt) 1" (26mm) (power tilt) <b>LEFT:</b> 0" <b>REAR:</b> 0 (non-combustible wall) 3.5" (89mm) (combustible wall)

## CAPACITIES

In 4 oz. servings. Other sizes may be calculated.  
 30 gallons / 115 Liters.....960  
 40 gallons / 150 Liters.....1280



LEG LOCATION & SUGGESTED FLOOR DRAIN DETAIL



NOTE: OPTIONAL 2" TD VALVE SHOWN IN GRAY

## NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.  
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

Braising Pans / Tilting Skillets

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