



# CLEVELAND

*A Welbilt Brand*



## Cook Chill

Advanced Food Production  
Solutions Equipment Specifications

Learn first hand the benefits  
Cleveland Cook Chill Equipment offers.





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# COOK CHILL HORIZONTAL AGITATOR STATIONARY MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- HA-MKDL-60-CC
- HA-MKDL-100-CC
- HA-MKDL-150-CC
- HA-MKDL-200-CC
- HA-MKDL-300-CC
- HA-MKDL-350-CC

CONTACT CLEVELAND RANGE FOR KETTLES  
OVER 350 GALLONS



HAMKDL-200-CC  
Shown with optional bi-fold hinged cover.

- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)
- Spiral flights for even water cooling
- Easily removable agitator without the use of tools
- Spring assist, one piece cover (bifold cover with counterweight for 300 gal. model and higher)
- Heavy duty rim bar
- 100 psi steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- Kettle mounted valve box for single point utility connections
- Kettle mounted emergency stop button
- Agitator interlock ceases the agitator rotation when the cover is lifted
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to current Mechanical Society of American Engineers (ASME) Code - Section VIII - Division 1

Accepted for use in USDA inspected facilities  
 Note: This Cook Chill mixer kettle requires a control panel for operation. (Please specify remote mounted control center or kettle mounted controls.)

Standard Features for Kettle Control Center:

- Solid State temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Automatic and manual steam control
- Automatic and manual jacket water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. listed (Control Panel only)
- Clean in place (CIP) agitator idler bearing with hot water/steam connector

## Short Form Specifications

Shall be CLEVELAND Model HA-MKDL-\_\_\_-CC; Cook Chill STATIONARY HORIZONTAL MIXER KETTLE, \_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 PSI Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter with Digital Readout; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center); Spring Assist, one piece Cover (bifold cover with counterweight for 300 gallon model).

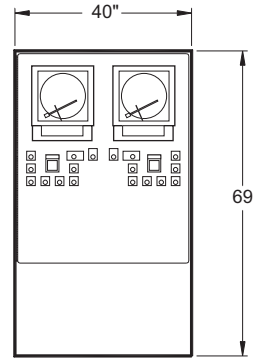
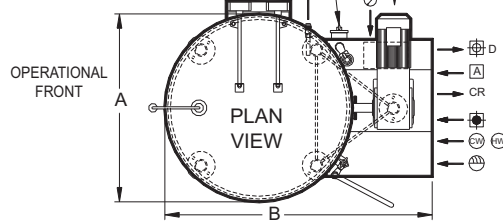
## Standard Features

- Full 60, 100, 150, 200, 300 or 350 gallon working capacity
- Electrically driven, Horizontal Agitator Mixer Arm
- Variable mixer speed control
- Spring loaded blades scrape entire heated surface area
- Internal mixing fins for most efficient, uniform mixing, heating and cooling
- Flush mounted, easily removable temperature sensor
- Simmer control for cooking delicate products

## Options & Accessories

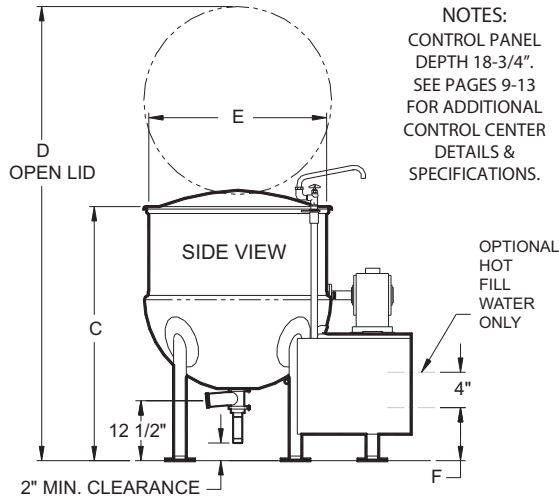
- Water meter for hot and cold kettle fill
- Optional 4" lower rim height
- Single or Dual Remote Control Center:
  - Floor or Wall Mounted
  - Analog Controls and Honeywell Chart Recorder
  - 15" Display with Touch Screen Controls
  - Lockable Covers
- Kettle mounted control center (100 gal. and larger)
- Dolly for horizontal agitator
- Stainless steel bifold hinged cover
- 3" 90° Elbow
- Tilting models
- 3" flush mounted ball valve
- Loading bucket and dolly
- Jacket pressure ratings other than standard
- Electric chain hoist for lifting the product load
- CRN approval - for Canada
- Available in 400 and 500 gal. sizes
- Taller rim height as needed for working platforms
- 208/3/60; 240/3/60 and 460/3/60 electric voltages

IF KETTLE IS MORE THAN 3' FROM THE CONTROL PANEL THEN THE PRODUCT VALVE SWITCH WILL BE KETTLE MOUNTED (LOCATION VARIES)  
 QUICK DISCONNECT FOR FOOD PUMP (LOCATION VARIES)  
 OPTIONAL CONNECTIONS LOCATED ON SIDE



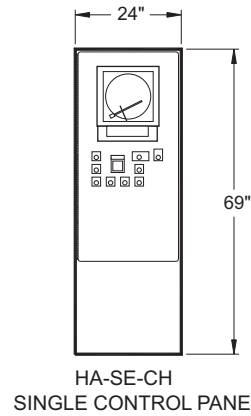
**\*MINIMUM CLEARANCE FOR KETTLES**  
 FRONT 36"  
 SIDE 12"  
 REAR 12"

\* This is typical and may change depending on final kettle layout (consult Cleveland Range for details).



NOTES:  
 CONTROL PANEL DEPTH 18-3/4".  
 SEE PAGES 9-13 FOR ADDITIONAL CONTROL CENTER DETAILS & SPECIFICATIONS.

HA-DE-CH  
 DUAL CONTROL PANEL



HA-SE-CH  
 SINGLE CONTROL PANEL

- ELECTRICAL POWER TO AND FROM CONTROL PANEL
- CONTRACTOR MUST CUT ENTRY HOLE
  - TOP OR BOTTOM POWER ENTRY RECOMMENDED
  - MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

**DIMENSIONS, ELECTRICAL & SHIPPING INFO**

MODEL	A	B	C	D	E	F	ELECTRICAL 208V/3PH/60Hz	R.P.M.	Shipping Weight	Crate Size W x L x H (Approximate)
HA-MKDL-60-CC	31"	50"	46"	82"	29.5"	11"	12 AMPS	3-23	1,500 lbs.	63" x 43" x 69"
HA-MKDL-100-CC	37"	57"	52"	91"	35.5"	11"	15 AMPS	3-19	1,700 lbs.	69" x 49" x 77"
HA-MKDL-150-CC	43"	62"	57"	100"	40"	11"	15 AMPS	3-19	2,000 lbs.	70" x 53" x 75"
HA-MKDL-200-CC	48"	65.75"	62"	112"	45"	11"	22 AMPS	3-19	2,200 lbs.	60" x 79" x 87"
HA-MKDL-300-CC	52"	75"	67"	125"	50"	11"	22 AMPS	3-14	3,100 lbs.	85" x 65" x 81"
HA-MKDL-350-CC	55"	77.5"	76"	135"	53"	17"	30 AMPS	3-14	3,600 lbs.	85" x 73" x 91"

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM
					CR	D		
HA-MKDL-60-CC	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr
HA-MKDL-100-CC	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr
HA-MKDL-150-CC	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr
HA-MKDL-200-CC	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr
HA-MKDL-300-CC	1 1/2" 30 GPM	1 1/2"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1575 lbs/hr
HA-MKDL-350-CC	1 1/2" 30 GPM	1 1/2"	1" 20 GPM	1" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1600 lbs/hr

Available with 4" lower rim height.

\*\* HOT FILL WATER IS OPTIONAL

65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED

NOTES: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the kettle.

Air must be dry, clean and free of oil.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL HORIZONTAL AGITATOR TILTING MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- HA-MKDL-60-CC-T
- HA-MKDL-100-CC-T
- HA-MKDL-150-CC-T
- HA-MKDL-200-CC-T
- HA-MKDL-300-CC-T



- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)
- Spiral flights for even water cooling
- Easily removable agitator without the use of tools
- Spring assist, one piece cover (bifold cover with counterweight for 300 gal. models)
- Heavy duty rim bar
- 100 PSI steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- Kettle mounted valve box for single point utility connections
- Kettle mounted emergency stop button
- Agitator interlock ceases the agitator rotation when the cover is lifted
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to (ASME) Code - Section VIII - Division 1
- Accepted for use in USDA inspected facilities
- Flow diverter -- no tool installation & removal

Note: This Cook Chill mixer kettle requires a control panel for operation which must be specified separately.

Standard Features for Kettle Control Center:

- Solid state temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Automatic and manual steam control
- Automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. listed
- Clean in place (CIP) agitator idler bearing with hot water/steam connector

## Short Form Specifications

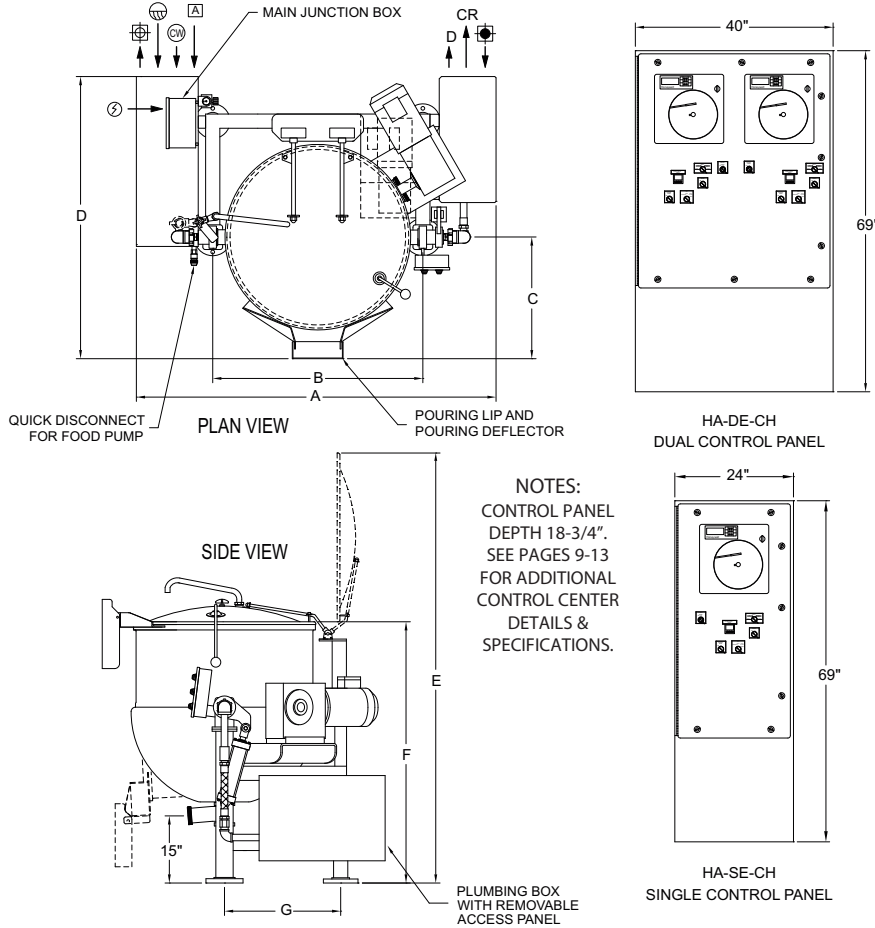
Shall be CLEVELAND Model HA-MKDL-\_\_\_-CC-T; Cook Chill HORIZONTAL TILTING MIXER KETTLE, \_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 PSI Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; Hydraulic Tilt Mechanism with kettle mounted power-pack; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center); Spring Assist, one piece Cover (bifold cover with counterweight for 300 gallon model).

## Standard Features

- Full 60, 100, 150, 200 or 300 gallon working capacity
- Electrically driven, Tilting, Horizontal Agitator Mixer Arm
- Hydraulic kettle tilt mechanism with kettle mounted power-pack
- Variable mixer speed control
- Spring loaded blades scrape entire heated surface area
- Internal mixing fins for most efficient, uniform mixing, heating and cooling
- Flush mounted, easily removable temperature sensor
- Simmer control for cooking delicate products

## Options & Accessories

- Water meter for hot and cold kettle fill
- Optional 4" lower rim height
- Single or Dual Remote Control Center:
  - Floor or Wall Mounted
  - Analog Controls and Honeywell Chart Recorder
  - 15" Display with Touch Screen Controls
  - Lockable Covers
- Stainless steel bifold hinged cover
- Dolly for horizontal agitator
- 3", 90° Elbow
- Food Strainer
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting the product load
- CRN approval - for Canada
- Kettle mounted controls
- 208/3/60; 240/3/60 and 460/3/60 electric voltages



**\*MINIMUM CLEARANCE FOR KETTLES**

FRONT	36"
SIDE	12"
REAR	12"

\* This is typical and may change depending on final kettle layout (consult Cleveland Range for details).

**NOTES:**  
 CONTROL PANEL DEPTH 18-3/4".  
 SEE PAGES 9-13 FOR ADDITIONAL CONTROL CENTER DETAILS & SPECIFICATIONS.

- ⚡ ELECTRICAL POWER TO AND FROM CONTROL PANEL
- CONTRACTOR MUST CUT ENTRY HOLE
  - TOP OR BOTTOM POWER ENTRY RECOMMENDED
  - MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

**DIMENSIONS, ELECTRICAL & SHIPPING INFO**

MODEL	A	B	C	D	E	F	G	⚡ ELECTRICAL 208V/3PH/60Hz	R.P.M.	Shipping Weight	Crate Size W x L x H (Approximate)
HA-MKDL-60-CC-T	62"	36.75"	22"	50"	82"	46"	23"	15 AMPS	3-23	1,700 lbs	67" x 57" x 65"
HA-MKDL-100-CC-T	73"	42.5"	25"	57"	91"	52"	23.5"	18 AMPS	3-19	2,150 lbs	77" x 66" x 72"
HA-MKDL-150-CC-T	76"	47.5"	29"	65"	101"	57"	28.5"	18 AMPS	3-19	2,400 lbs	82" x 69" x 73"
HA-MKDL-200-CC-T	82"	52.5"	31"	67"	111"	62"	31"	25 AMPS	3-19	2,500 lbs	60" x 79" x 88"
HA-MKDL-300-CC-T	92"	64.75"	35"	82"	132"	67"	38"	25 AMPS	3-14	3,900 lbs	96" x 86" x 120"

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	** HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM
	⊕	⊖	⊕	⊕	CR	D	⊕	⊕
HA-MKDL-60-CC-T	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr
HA-MKDL-100-CC-T	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr
HA-MKDL-150-CC-T	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr
HA-MKDL-200-CC-T	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr
HA-MKDL-300-CC-T	1 1/2" 30 GPM	1 1/2"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1575 lbs/hr

Available with 4" lower rim height.  
 \*\* HOT FILL WATER IS OPTIONAL  
 65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED

NOTES: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the kettle.  
 Air must be dry, clean and free of oil.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL HORIZONTAL AGITATOR TILTING MIXER KETTLES WITH "RL" TOUCH SCREEN CONTROLS

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- HA-MKDL-60-CCT-RL
- HA-MKDL-100-CCT-RL
- HA-MKDL-150-CCT-RL
- HA-MKDL-200-CCT-RL
- HA-MKDL-300-CCT-RL



- Spring assist, one piece cover (bifold cover with counterweight for 300 gal. models)
- Heavy duty rim bar
- 100 PSI steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- Kettle mounted valve box for single point utility connections
- Kettle mounted emergency stop button
- Agitator interlock ceases the agitator rotation when the cover is lifted
- Automatic meter for cold water kettle fill
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to (ASME) Code - Section VIII - Division 1
- Accepted for use in USDA inspected facilities
- Flow diverter -- no tool installation & removal

### Features for Kettle mounted "Touch Screen" operating controls:

- Microprocessor operating controls mounted in water tight (type 4X) stainless steel housing
- Selectable multi-language control display
- Digital temperature controls via temperature sensor for automatic product cooking and cooling
- Controls for manual cooking and cooling
- Simmer control for cooking delicate products
- Digital display shows actual product temperature and set points
- Variable mixer speed control
- Mixer "Emergency Stop" button
- Controls for automatic water meter
- Automatic recording of Time and Temperature for HACCP documentation
- Removable, compact flash memory card to download recorded processing times and temperatures
- Clean in place (CIP) agitator idler bearing with hot water/steam connector

## Short Form Specifications

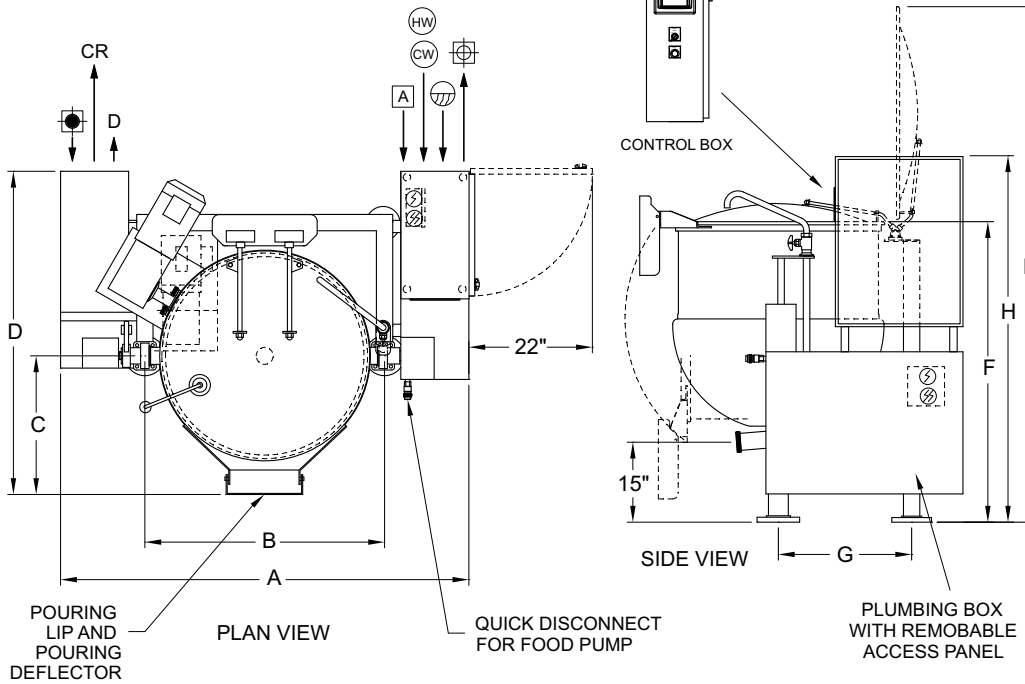
Shall be CLEVELAND Model HA-MKDL-\_\_\_-CCT-RL; COOK CHILL HORIZONTAL TILTING MIXER KETTLE, \_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 PSI Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; Hydraulic Tilt with kettle mounted power-pack; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Sensor;; Automatic Water Meter; Water Fill Faucet with swing spout; Kettle mounted "RL" Control Panel.

## Standard Features

- Full 60, 100, 150, 200 or 300 gallon working capacity
- Electric driven, horizontal agitator mixer arm
- Hydraulic powered kettle tilt with kettle mounted power-pack
- Variable mixer speed control
- Spring-loaded blades scrape entire heated surface area
- Agitator mixing fins for most efficient, uniform mixing, heating and cooling
- Flush mounted, easily removable temperature sensor
- 3" diameter air operated, flush mounted piston draw-off valve
- Spiral flights for even product cooling
- Removable agitator without the use of tools

## Options & Accessories

- Automatic meter for hot and cold water kettle fill
- Optional 4" lower rim height
- Stainless steel bi-fold hinged cover
- Dolly for horizontal agitator
- 3 inch diameter, 90° Elbow
- Food Strainer
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting the product load
- Web page enabled interface (via cable) with office computer or PC for tracking and charting batch processing according to HACCP & food safety guidelines.
- CRN approval - for Canada
- 208/3/60; 240/3/60 and 460/3/60 electric voltages
- 380/3/50 or 575/3/60 - export voltages
- Single or dual remote control center



**MINIMUM  
\*CLEARANCE  
FOR  
KETTLES**

FRONT: 36"  
RIGHT SIDE: 12"  
LEFT SIDE\*\* 24"  
REAR: 12"

\* This is typical and may change depending on final kettle layout (consult Cleveland Range for details).

\*\* Clearance required for access to Control Panel.

- ⚡ ELECTRICAL POWER TO AND FROM CONTROL PANEL
- CONTRACTOR MUST CUT ENTRY HOLE
  - TOP OR BOTTOM POWER ENTRY RECOMMENDED
  - MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

**DIMENSIONS, ELECTRICAL & SHIPPING INFO**

MODEL	A	B	C	D	E	F	G	H	⚡ ELECTRICAL 208V/3PH/60Hz	R.P.M.	Shipping Weight	Crate Size W x L x H (Approximate)
HA-MKDL-60-CCT-RL	62"	36.75"	22"	50"	82"	46"	23"	61"	15 AMPS	3-23	1,800 lbs	69" x 58" x 76"
HA-MKDL-100-CCT-RL	75"	42.5"	25"	57"	91"	52"	23.5"	65"	18 AMPS	3-19	2,250 lbs	77" x 66" x 76"
HA-MKDL-150-CCT-RL	76"	47.5"	29"	65"	101"	57"	28.5"	67"	18 AMPS	3-19	2,600 lbs	83" x 70" x 78"
HA-MKDL-200-CCT-RL	82"	52.5"	31"	67"	111"	62"	31"	70"	25 AMPS	3-19	2,700 lbs	76" x 88" x 81"
HA-MKDL-300-CCT-RL	92"	64.75"	35"	82"	132"	67"	38"	72"	25 AMPS	3-14	4,100 lbs	96" x 86" x 89"

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	** HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM
HA-MKDL-60-CCT-RL	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	CR 1/2"	D 3/4"	A 1/2" 1 CFM	3/4" 320 lbs/hr
HA-MKDL-100-CCT-RL	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr
HA-MKDL-150-CCT-RL	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr
HA-MKDL-200-CCT-RL	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr
HA-MKDL-300-CCT-RL	1 1/2" 30 GPM	1 1/2"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1575 lbs/hr

Available with 4" lower rim height.

\*\*HOT FILL WATER IS OPTIONAL

65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED

NOTES: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the kettle.  
Air must be dry, clean and free of oil.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

Cook Chill Systems

# COOK CHILL INCLINED AGITATOR STATIONARY MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- IA-MKDL-60-CC
- IA-MKDL-100-CC
- IA-MKDL-150-CC
- IA-MKDL-200-CC
- IA-MKDL-300-CC



- Easily removable agitator without the use of tools
- Spring loaded scraper blades
- Kettle mounted valve box for single point utility connections
- Kettle mounted emergency stop button
- Heavy duty rim bar
- 100 PSI steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to (ASME) Code - Section VIII - Division 1
- 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 Kettle Control Center:

- Solid state temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Automatic and manual steam control
- Automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. listed

## Short Form Specifications

Shall be CLEVELAND Model IA-MKDL-\_\_\_-CC; Cook Chill STATIONARY INCLINED MIXER KETTLE, \_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 PSI Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Inclined Agitator; Variable Mixer Speed Control; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center).

## Standard Features

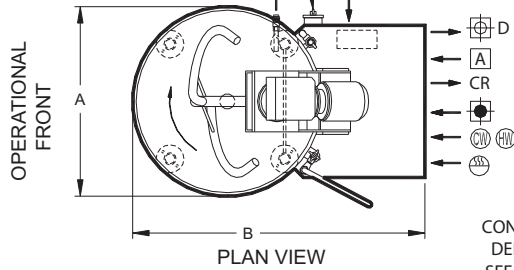
- Full 60,100,150,200 or 300 gallon working capacity
- Electrically driven, Inclined Agitator Mixer Arm
- Variable mixer speed control
- Heavy duty, removable breaker bar
- Flush mounted, easily removable temperature sensor
- Simmer control for cooking delicate products
- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)
- Spiral flights for even water cooling
- Motor protection shield

## Options & Accessories

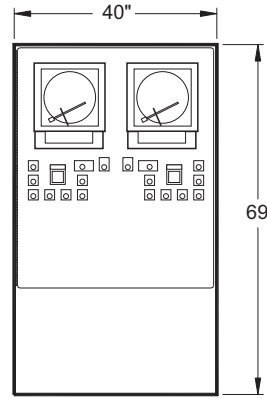
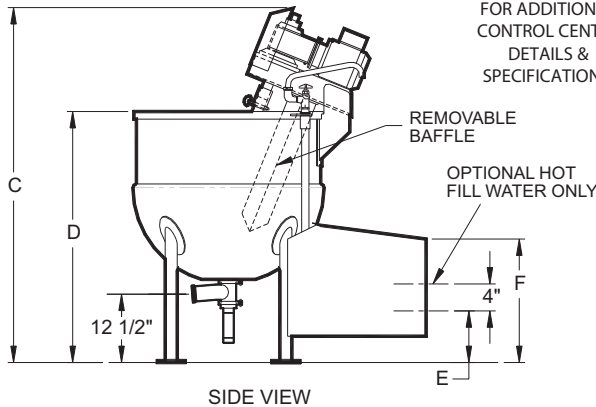
- Water meter for hot and cold kettle fill
- Optional 4" lower rim height
- Single or dual remote control center
- Two piece stainless steel lift-off cover
- Tilt-out agitator
- Kettle mounted controls
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting the product load
- 3", 90° Elbow
- CRN approval - for Canada
- 208/3/60; 240/3/60 and 460/3/60 electric voltages
- 380/3/50 or 575/3/60 - export voltages
- Single or dual remote control center
- Single or dual remote control center with Analog Controls and Honeywell Chart Recorder
- Single or dual remote control center with 15" Display and Touch Screen Controls

IF KETTLE IS MORE THAN 3' FROM THE CONTROL PANEL THEN THE PRODUCT VALVE SWITCH WILL BE KETTLE MOUNTED (LOCATION VARIES)  
 QUICK DISCONNECT FOR FOOD PUMP (LOCATION VARIES)

OPTIONAL CONNECTIONS LOCATED ON SIDE



NOTES:  
 CONTROL PANEL DEPTH 18-3/4"  
 SEE PAGES 9-13.  
 FOR ADDITIONAL CONTROL CENTER DETAILS & SPECIFICATIONS.



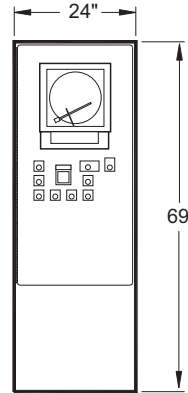
IA-DE-CH  
 DUAL CONTROL PANEL

**MINIMUM CLEARANCE FOR KETTLES**

FRONT	36"
SIDE	12"
REAR	12"

\* This is typical and may change depending on final kettle layout (consult Cleveland Range for details).

- ⚡ ELECTRICAL POWER TO AND FROM CONTROL PANEL
- CONTRACTOR MUST CUT ENTRY HOLE
  - TOP OR BOTTOM POWER ENTRY RECOMMENDED
  - MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING



IA-SE-CH  
 SINGLE CONTROL PANEL

**DIMENSIONS, ELECTRICAL & SHIPPING INFO**

MODEL	A	B	C	D	E	F	⚡ ELECTRICAL 208V/3PH/60Hz	R.P.M.	Shipping Weight (Approximate)	Crate Size W x L x H
IA-MKDL-60-CC	32"	52"	64"	45	11"	24"	10 AMPS	6-30	Contact CR	Contact CR
IA-MKDL-100-CC	38"	58"	70"	49	11"	28"	12 AMPS	5-25	2,200 lbs	68" x 71" x 78"
IA-MKDL-150-CC	45"	62"	77"	52	11"	30"	15 AMPS	6-30	Contact CR	Contact CR
IA-MKDL-200-CC	48"	66"	82"	57"	11"	30"	15 AMPS	6-30	Contact CR	Contact CR
IA-MKDL-300-CC	56"	79"	89"	62	11"	36"	22 AMPS	4-21	Contact CR	Contact CR

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	** HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM
IA-MKDL-60-CC	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr
IA-MKDL-100-CC	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr
IA-MKDL-150-CC	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr
IA-MKDL-200-CC	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr
IA-MKDL-300-CC	1 1/2" 30 GPM	1 1/2"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1575 lbs/hr

Available with 4" lower rim height.

\*\* HOT FILL WATER IS OPTIONAL (65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED)

NOTES: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the kettle.  
 Air must be dry, clean and free of oil.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# SINGLE REMOTE MOUNTED CONTROLS FOR HORIZONTAL OR INCLINED DIRECT STEAM MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

### Chart Recorder Controls - Horizontal and Inclined Mixers

- HA-SE-CH
- HA-SE-CHW (WALL MOUNT)
- IA-SE-CH
- IA-SE-CHW (WALL MOUNT)



Model  
HA-SE-CH  
shown

### 15" Touch Screen Controls - Horizontal Mixers only

- HA-SE-TS
- HA-SE-TSW (WALL MOUNT)



Model  
HA-SE-TS  
shown

## Short Form Specifications

### Models with Chart Recorder

Shall be Cleveland Model \_\_\_\_\_-SE-CH(W), COOK CHILL CONTROL Center with single controls as follows; Solid State Temperature Control with Digital Read-Out; Time/Temperature Chart Recorder; Controls for Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

### Models with 15" Touch Screen Controls

Shall be Cleveland Model \_\_\_\_\_-SE-TS(W), COOK CHILL CONTROL Center with single controls as follows; Solid State Temperature Control with Digital Read-Out; 15" Touch Screen Controls; Controls for Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

## Standard Features

- Floor or wall mounting models (please specify)
- Variable mixer speed control
- Mixer start/stop
- Temperature control
- Control for automatic and manual steam
- Control for automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout (for cold water only)
- All stainless steel construction
- U.L. 508A Listed
- Accepted for use in U.S.D.A. Inspected Facilities

### Models with Chart Recorder

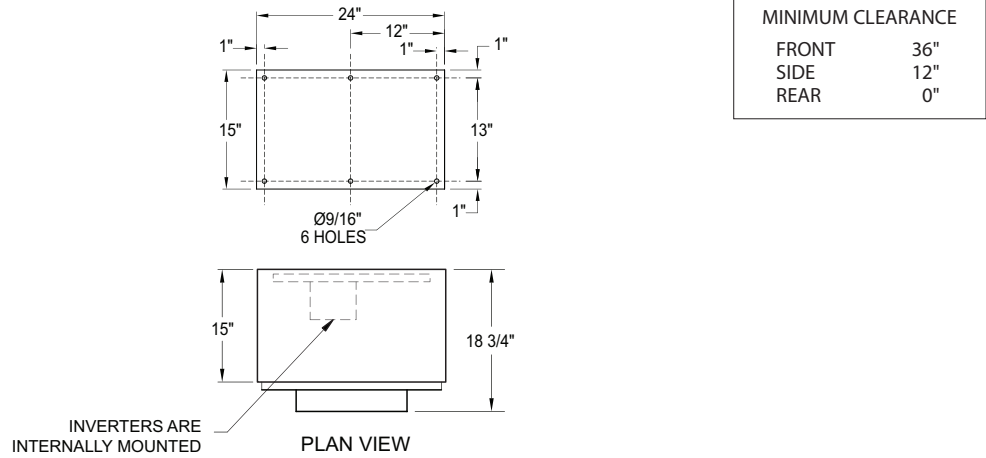
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing

### Models with 15" Touch Screen Controls

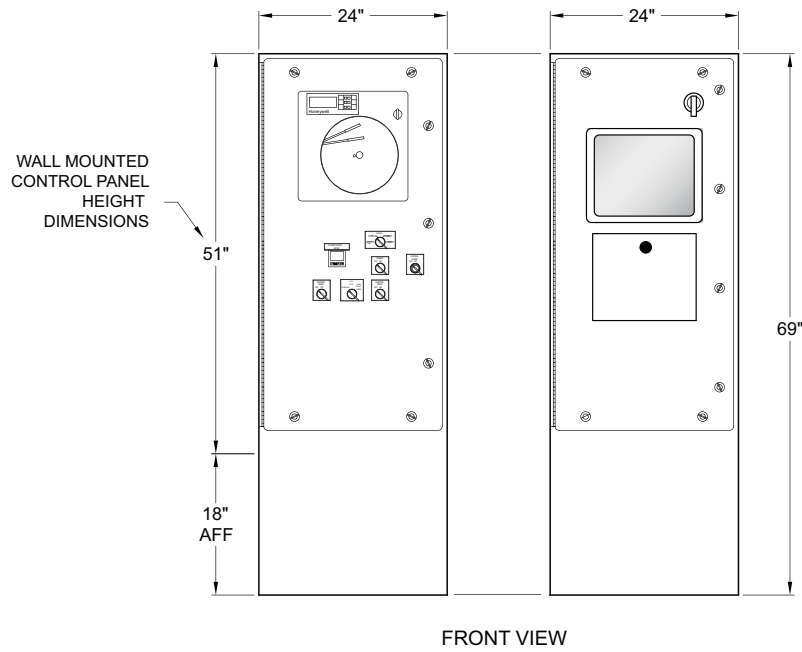
- 15" Touch Screen Controls
- Lockable protective cover for controls

## Options & Accessories

- Lockable cover for controls for \_\_\_\_\_ - CH models
- Water meter for hot and cold kettle fill
- Computer interface connections
- Computer interface terminals for hard wire connection
- 208/3/60; 240/3/60 and 460/3/60 voltages
- 380/3/50 or 575/3/60 export voltages



MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	0"



Model	Description	Electrical 208V3PH/60HZ	Shipping Weight (Approximate)	Crate Size W x L x H
<b>Floor Models</b>				
HA-SE-CH	(Horizontal Mixers, Chart Recorder)	Amperage based on kettle size	650 lbs.	45" x 46" x 76"
IA-SE-CH	(Incline Mixers, Chart Recorder)			
HA-SE-TS	(Horizontal Mixers, 15" Touch Screen Controls)			
<b>Wall Mount Models:</b>				
HA-SE-CHW	(Horizontal Mixers, Chart Recorder)	Amperage based on kettle size	630 lbs.	61" x 31" x 33"
IA-SE-CHW	(Incline Mixers, Chart Recorder)			
HA-SE-TSW	(Incline Mixers, 15" Touch Screen Controls)			

- Notes:**  
 The depth and width dimensions are the same for both the floor mount and wall mount panels.  
 Electrical power to and from control panel -
- Contractor must cut entry hole.
  - Top or bottom power entry recommended.
  - Must use proper connections to maintain U.L. listing.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# SINGLE REMOTE MOUNTED CONTROLS FOR HORIZONTAL OR INCLINED DIRECT STEAM MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

### Chart Recorder Controls Horizontal and Inclined Mixers

- HA-DE-CH
- HA-DE-CHW (WALL MOUNT)
- IA-DE-CH
- IA-DE-CHW (WALL MOUNT)



Model HA-DE-CH shown

### 15" Touch Screen Controls Horizontal Mixers only

- HA-DE-TS
- HA-DE-TSW (WALL MOUNT)



Model HA-DE-TS shown

## Short Form Specifications

### Models with Chart Recorder

Shall be Cleveland Model \_\_\_\_-DE-CH(W) , COOK CHILL CONTROL CENTER with individual controls for each mixer kettle; Solid State Temperature Controls with digital read-out; Two Time/Temperature Chart Recorders; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

### Models with 15" Touch Screen Controls

Shall be Cleveland Model \_\_\_\_-DE-TS(W), COOK CHILL CONTROL Center with single controls as follows; Solid State Temperature Control with Digital Read-Out; Two 15" Screens; Controls for Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button; Locking protective cover for controls.

## Standard Features

- Floor or wall mounting models (please specify)
- Individual controls for each kettle
- Variable mixer speed control
- Mixer start/stop
- Temperature control
- Controls for automatic and manual steam
- Controls for automatic and manual water cooling
- Simmer controls for delicate products
- Two (2) automatic water meters with accumulative "add on" button and digital readout (for cold water only)
- All stainless steel construction
- U.L. 508A Listed
- Accepted for use in U.S.D.A. Inspected Facilities

### Models with Chart Recorder

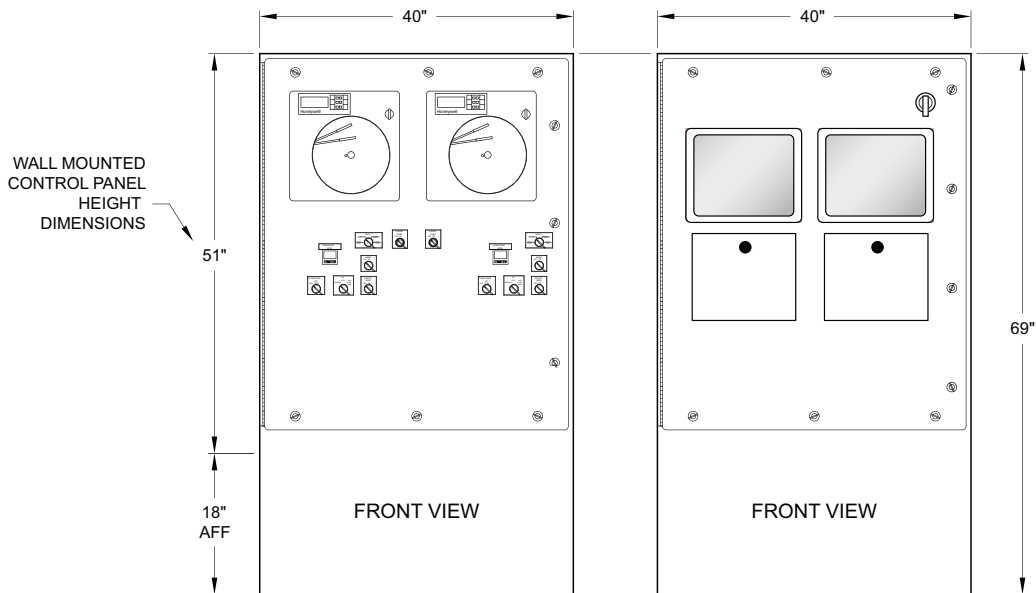
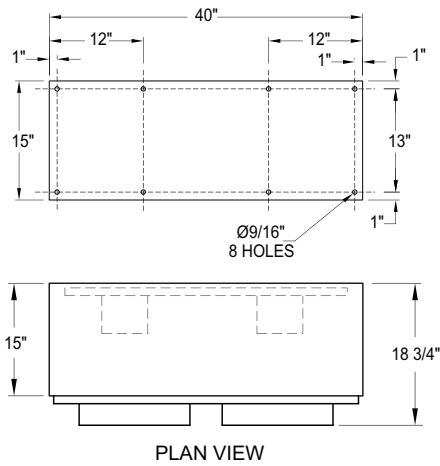
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing

### Models with 15" Touch Screen Controls

- 15" Touch Screen Controls
- Lockable protective cover for controls

## Options & Accessories

- Lockable cover for controls for \_\_\_\_ - CH models
- Dual water meter for hot and cold kettle fill
- Computer interface connections
- Computer interface terminals for hard wire connection
- 208/3/60; 240/3/60 and 460/3/60 voltages
- 380/3/50 or 575/3/60 export voltages



Model	Description	Electrical 208V3PH/60HZ	Shipping Weight (Approximate)	Crate Size W x L x H
<b>Floor Models</b>				
HA-DE-CH	(Horizontal Mixers, Chart Recorder)	Amperage based on kettle size	800 lbs.	45" x 46" x 76"
IA-DE-CH	(Incline Mixers, Chart Recorder)			
HA-DE-TS	(Horizontal Mixers, 15" Touch Screen Controls)			
<b>Wall Mount Models:</b>				
HA-SDE-CHW	(Horizontal Mixers, Chart Recorder)	Amperage based on kettle size	750 lbs.	61" x 31" x 33"
IA-DE-CHW	(Incline Mixers, Chart Recorder)			
HA-DE-TSW	(Incline Mixers, 15" Touch Screen Controls)			

**Notes:**

The depth and width dimensions are the same for both the floor mount and wall mount panels.

Electrical power to and from control panel -

- Contractor must cut entry hole.
- Top or bottom power entry recommended.
- Must use proper connections to maintain U.L. listing.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL SWEEP/FOLD VERTICAL AGITATOR TILTING MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- MKDL-40-CCT      • MKDL-100-CCT
- MKDL-60-CCT    • MKDL-125-CCT
- MKDL-80-CCT    • MKDL-150-CCT



- Time / Temperature Chart Recorder to provide permanent record of Batch Processing
- Manual Tilt mechanism with roller bearings and self-locking Worm and Segment gear
- All plumbing, electrical, and hydraulics are enclosed in Stainless Steel Consoles
- Totally enclosed Stainless Steel Mixer Bridge
- Factory pre-wired Stainless Steel Control Center on right hand Console (left console mounting optional)
- 316 Stainless Steel Kettle Liner for high acid products
- Large Pouring Lip with removable Flow Diverter
- Gallon Markings on Scraper Shaft
- Automatic Water Meter
- Hot and Cold Water Faucet with 3/4" Swing Spout
- Standard 50 PSI Steam Jacket Rating on 40, 60 and 80 gallon models; 35 PSI on larger models
- Automatic Water Cooling System
- Air operated 3" Flush Piston Valve with console mounted variable Control (requires air compressor)
- Console mounted Air supply with Quick disconnect for Food Pump operation
- Two piece Lift-off Cover
- 10" Long Product Valve Extension (for 100 gallon models and larger)
- Accepted for use in U.S.D.A. Inspected Facilities

## Short Form Specifications

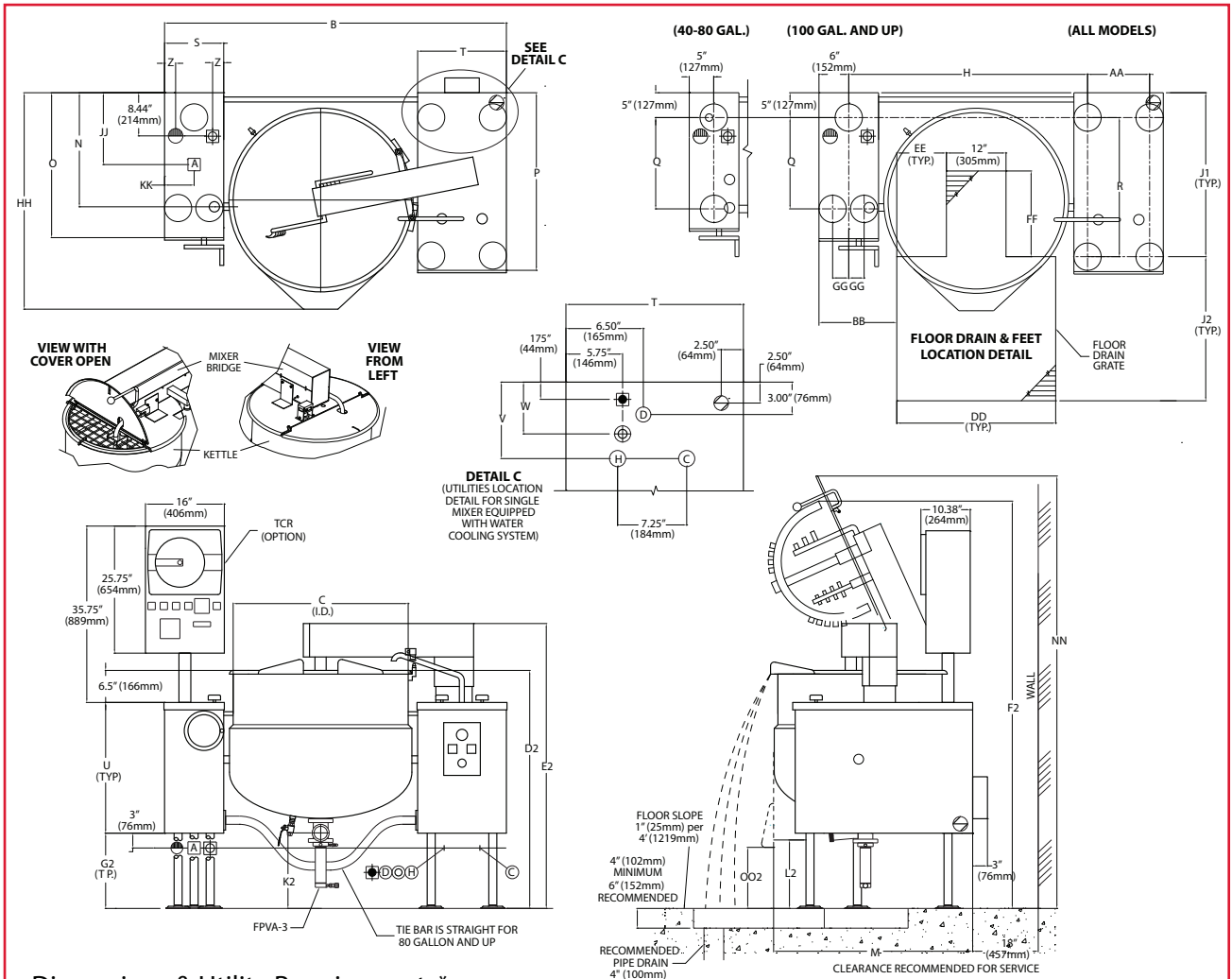
Shall be CLEVELAND Model MKDL-\_\_\_-CCT, Cook Chill TILTING MIXER KETTLE, \_\_\_ Gallons; Sweep/Fold Agitator, 2/3 Jacketed, Direct Steam, \_\_\_ PSI Steam Jacketed Pressure Rating; Hydraulic powered Agitator, Scraper, and Bridge Lift, Variable Scraper Speed; All plumbing, electrical, and hydraulics are enclosed in Stainless Steel Consoles; Removable Flow Diverter; Time/Temperature Chart Recorder; Hot and Cold Water Faucet; Automatic Water Meter; Automatic and Manual Water Cooling. 316 Stainless Steel Kettle Liner; Air Operated 3" Flush Piston valve with variable Control; two piece Cover.

## Standard Features

- Hydraulic powered Sweep/Fold™ Mixer Arms and Bridge Lift
- Easily removable Blades scrape the entire jacketed surface area
- Agitator and Scraper are individually Bayonet mounted for quick, easy removal
- Variable Scraper Speed Control
- Variable Ratio between Scraper and Agitator
- Safety Device to prevent high speed starts and mixing when Bridge is even slightly lifted
- Solid state Temperature Controller with Digital Readout

## Options & Accessories

- 100 PSI Steam Jacket pressure Option
- Control Center on left-hand Console
- Removable Pan Carrier
- Kettle Accessory Kit (Paddle, Ladle, Whip and Brush Set)
- Cooking Baskets and Tri-Basket Support
- Pasta Basket and Dolly
- Electric Chain Hoist for Product Loading
- Power Tilt Feature for kettle
- Half Moon Food Strainer
- 3", 90° Elbow



### Dimensions & Utility Requirements\*

MODEL	Gal.	Lit.	B	C	D2	E2	F2	G2	H	J1	J2	K2	L2	M	N	O	P	Q	R	S	T	U	V	W	Z
MKDL-40-CCT	40	150	58.00 (1473)	26.00 (660)	40.75 (1035)	50.25 (1276)	69.50 (1765)	7.75 (197)	37.75 (959)	30.00 (762)	25.00 (635)	14.25 (362)	15.50 (394)	36.38 (924)	23.13 (587)	27.38 (695)	36.00 (914)	18.38 (467)	28.00 (711)	10.00 (254)	18.00 (457)	26.50 (673)	7.75 (197)	5.25 (133)	1.75 (44)
MKDL-60-CCT	60	225	61.50 (1562)	29.50 (749)	44.25 (1124)	53.75 (1365)	74.00 (1880)	11.25 (286)	41.25 (1048)	31.00 (787)	28.00 (711)	14.25 (362)	14.50 (368)	39.13 (994)	23.13 (587)	27.38 (695)	36.00 (914)	18.38 (467)	28.00 (711)	10.00 (254)	18.00 (457)	26.50 (673)	7.75 (197)	5.25 (133)	1.75 (44)
MKDL-80-CCT	80	300	65.00 (1651)	33.00 (838)	46.25 (1175)	55.75 (1416)	78.50 (1994)	13.25 (337)	44.75 (1137)	32.00 (813)	29.00 (737)	14.25 (362)	14.00 (356)	39.88 (1013)	23.13 (587)	27.38 (695)	36.00 (914)	18.38 (467)	28.00 (711)	10.00 (254)	18.00 (457)	26.50 (673)	7.75 (197)	5.25 (133)	1.75 (44)
MKDL-100-CCT	100	375	69.50 (1756)	35.50 (902)	48.25 (1226)	57.75 (1467)	82.00 (2083)	15.25 (387)	48.25 (1226)	33.00 (838)	29.00 (737)	14.25 (362)	14.00 (356)	41.13 (1045)	23.13 (587)	29.38 (746)	36.00 (914)	18.38 (467)	28.00 (711)	12.00 (305)	18.00 (457)	26.50 (673)	7.75 (197)	5.25 (133)	2.50 (64)
MKDL-125-CCT	125	475	74.00 (1880)	40.00 (1016)	48.75 (1238)	58.25 (1480)	87.25 (2216)	15.75 (400)	52.75 (1340)	34.00 (864)	30.00 (762)	14.25 (362)	12.88 (327)	40.38 (1026)	23.13 (587)	29.38 (746)	36.00 (914)	18.38 (467)	28.00 (711)	12.00 (305)	18.00 (457)	26.50 (673)	7.75 (197)	5.25 (133)	2.50 (64)
MKDL-150-CCT	150	575	74.00 (1880)	40.00 (1016)	53.48 (1357)	62.94 (1599)	91.94 (2335)	20.48 (520)	52.75 (1340)	34.00 (864)	32.00 (813)	14.25 (362)	17.56 (446)	44.00 (1118)	23.13 (587)	29.38 (746)	36.00 (914)	18.38 (467)	28.00 (711)	12.00 (305)	18.00 (457)	26.50 (673)	7.75 (197)	5.25 (133)	2.50 (64)

Clearance on all models: Right - 4" (102mm), Left - 0, Rear - 18" (457mm)

MODEL	AA	BB	DD	EE	FF	GG	HH	JJ	KK	NN	002	Pour Type	Steam	Condensate Return	Hot & Cold Water Faucets	Cooling Water In	Cooling Water Out	Automatic Drain	A Air	Electrical (3ph, 60Hz)			Shipping Weight
																				200-208V	380-415V	440-480V	
MKDL-40-CCT	12.50 (318)	12.50 (318)	25.00 (635)	6.50 (165)	13.63 (346)	-	39.00 (991)	13.50 (343)	5.44 (138)	74.50 (1892)	12.50 (318)	Hand or Power	3/4" 50 psi 150 lbs/hr	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/8" NPT	1/2" NPT	15 Amps	9 Amps	7 Amps	700lbs. (315kgs)
MKDL-60-CCT	12.50 (318)	12.75 (324)	28.00 (711)	8.00 (203)	14.88 (378)	-	40.75 (1035)	13.50 (343)	5.44 (138)	79.00 (2007)	11.38 (289)	Hand or Power	3/4" 50 psi 230 lbs/hr	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/8" NPT	1/2" NPT	15 Amps	9 Amps	7 Amps	740lbs. (333kgs)
MKDL-80-CCT	12.50 (318)	13.50 (343)	30.00 (762)	9.00 (229)	16.13 (410)	-	42.75 (1086)	13.63 (346)	5.69 (144)	83.50 (2121)	9.69 (246)	Hand or Power	3/4" 50 psi 300 lbs/hr	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/8" NPT	1/2" NPT	15 Amps	9 Amps	7 Amps	830lbs. (373kgs)
MKDL-100-CCT	12.50 (318)	15.75 (400)	32.00 (813)	10.00 (254)	17.00 (432)	3.25 (83)	43.75 (1111)	14.56 (370)	6.56 (167)	87.00 (2210)	10.56 (268)	Hand or Power	1 1/4" 50 psi 390 lbs/hr	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/8" NPT	1/2" NPT	15.3 Amps	9 Amps	7 Amps	910lbs. (409kgs)
MKDL-125-CCT	12.50 (318)	16.50 (419)	35.00 (889)	11.50 (292)	18.50 (470)	3.25 (83)	46.00 (1168)	14.56 (370)	6.44 (164)	92.25 (2343)	9.25 (235)	Hand or Power	1 1/4" 35 psi 470 lbs/hr	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/8" NPT	1/2" NPT	15.3 Amps	9 Amps	7 Amps	1,000lbs. (450kgs)
MKDL-150-CCT	12.50 (318)	16.50 (419)	35.00 (889)	11.50 (292)	18.50 (470)	3.25 (83)	46.00 (1168)	14.56 (370)	6.44 (164)	96.94 (2462)	13.94 (354)	Power	1 1/4" 35 psi 570 lbs/hr	3/4" NPT	3/4" NPT	3/4" NPT	3/4" NPT	3/8" NPT	1/2" NPT	15.3 Amps	9 Amps	7 Amps	1,100lbs. (495kgs)

\* Dimensions are shown in inches over millimeters

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL GAS HORIZONTAL AGITATOR STATIONARY MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- HA-MKGL-60-CC
- HA-MKGL-80-CC
- HA-MKGL-100-CC



- 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 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
- 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 swing spout
- 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

## Short Form Specifications

Shall be Cleveland Model HA-MKGL- \_\_\_\_ -CC, gas fired, \_\_\_\_ gallon operating capacity, Cook Chill, stationary 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.

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

## 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)

## Options & Accessories

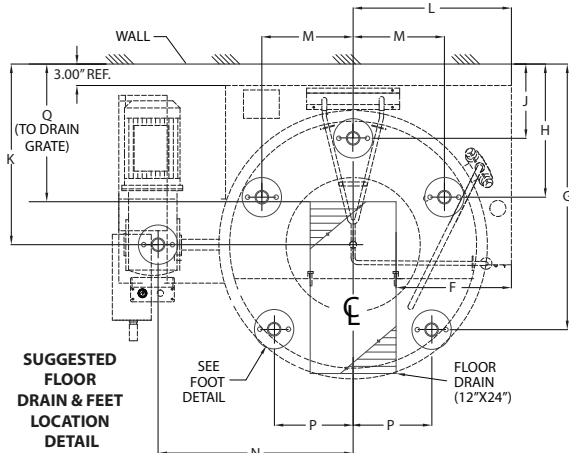
- Dual remote cook-chill kettle control panel for operating two HA mixer kettles
- Kettle mounted control center with time/temperature chart recorder
- Dolly for horizontal agitator
- Stainless steel bi-fold hinged cover
- Electric chain hoist for loading products
- Kettle Accessory Kit (KAK) includes:
  - 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" diameter, 90° Elbow

### DIMENSIONS

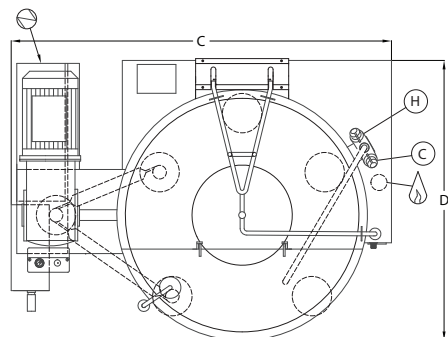
MODEL NO.	A	B	C	D	E	F	G	H	J	K	L	M	N	P	Q	U	V
HA-MKGL-60	29.50"	48.25"	50.00"	36.75"	83.00"	13.13"	34.63"	18.63"	10.38"	23.88"	19.13"	10.09"	24.00"	9.75"	17.88"	59.25"	51.50"
HA-MKGL-80	33.00"	51.75"	58.00"	39.00"	90.00"	14.88"	35.94"	18.63"	10.38"	24.63"	20.88"	11.53"	26.00"	9.75"	18.63"	62.75"	55.13"
HA-MKGL-100	35.50"	55.75"	60.50"	41.00"	96.00"	16.13"	37.13"	18.63"	10.38"	25.25"	22.13"	12.75"	27.25"	11.00"	19.25"	65.25"	57.75"

- NOTES:**
1. Manufacturer must be notified if unit will be operating above 2,000 foot altitude.
  2. Consult factory for manufactured gas.
  3. All vertical dimensions shown are minimum. Feet are adjustable to 1 inch maximum.
  4. Refer to document KE95504-11 for specific voltage, phase, wattage & other.

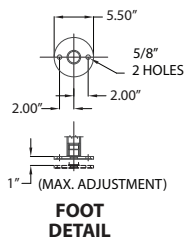
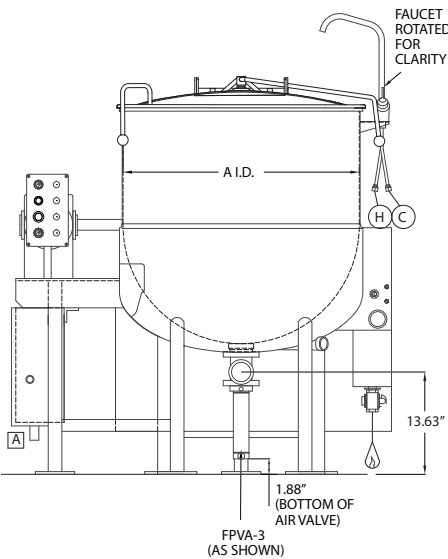
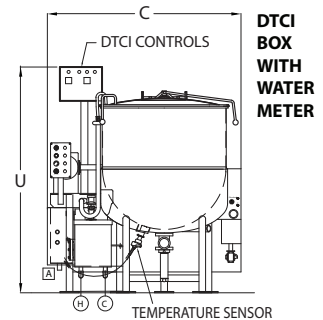
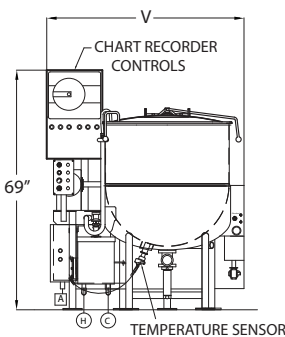
MODEL	ELECTRICAL SUPPLY:	GAS SUPPLY: (PIPING 3/4 NPT)
HA-MKGL-60	VOLTS: 208-240	TYPE: NAT or LP
HA-MKGL-80	PHASE: 3	BTU RATING: 190,000 per HR.
HA-MKGL-100	AMPS: 15	WATER COLUMN: 3.5
	FREQ: 60 HZ	BTU PER CU. FT.: 1000 (NAT) 2500 (LP)
		SUPPLY PRESSURE: 4" TO 14" W.C.



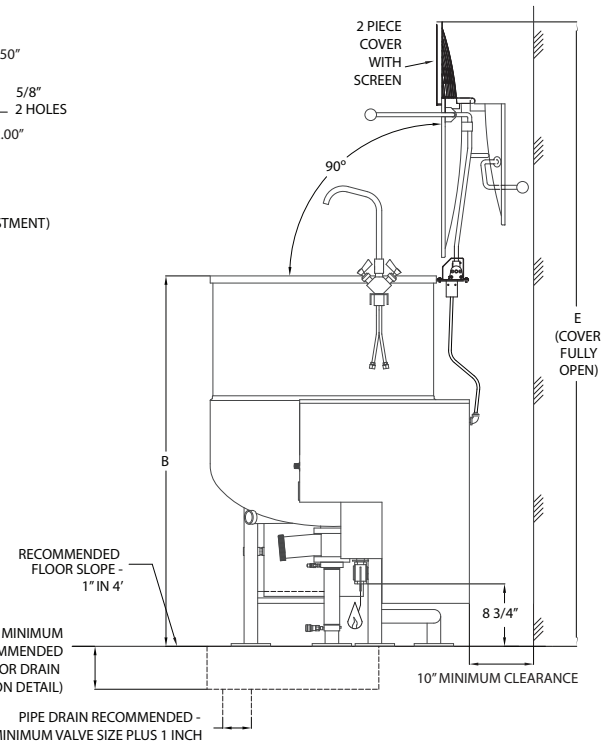
MODEL	AIR SUPPLY: (PIPING 1/2 NPT)	APPROVALS				CLEARANCE:	SHIPPING WEIGHT
		AGA	CGA	CE MARK	NSF		
HA-MKGL-60	PRESSURE: 90-100 PSI					RIGHT: 3 inches LEFT: 3 inches REAR: 3 inches	60 GAL 940 LBS.
HA-MKGL-80	FLOW RATE: 5 CU. FT PER MIN.	✓	✓		✓	ALLOW 12" SPACE MINIMUM ON LEFT SIDE FOR SERVICE	80 GAL 1,030 LBS.
HA-MKGL-100							100 GAL 1,110 LBS.



**CHART RECORDER BOX WITH WATER METER**



- LEGEND:**
- ELECTRICAL SUPPLY
  - GAS
  - AIR
  - COLD WATER
  - HOT WATER



Cook Chill Systems

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL GAS HORIZONTAL AGITATOR TILTING MIXER KETTLES

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## Models

- HA-MKGL-60-TCC      • HA-MKGL-80-TCC
- HA-MKGL-100-TCC



- 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

## 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.

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

## 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

## Options & Accessories

- Dual remote cook-chill kettle control panel for operating two HA mixer kettles
- 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" diameter, 90° Elbow
- Flow Diverter

MODEL NO.	A	B	C	D	E	G	J	K	L	M	N	P	S	U
HA-MKGL-60-T	29.50"	50.25"	62.63"	52.25"	93.50"	42.00"	78.63"	28.00"	10.38"	53.00"	65.38"	69.50"	21.25"	8.00"
HA-MKGL-80-T	33.00"	51.75"	66.13"	53.75"	98.00"	45.69"	84.63"	30.00"	11.44"	57.00"	68.88"	69.00"	20.50"	9.00"
HA-MKGL-100-T	35.50"	54.25"	68.63"	55.25"	104.00"	48.19"	96.25"	32.00"	11.63"	66.00"	71.38"	71.50"	22.00"	10.00"

- NOTES:
1. Manufacturer must be notified if unit will be operating above 2,000 foot altitude.
  2. Consult factory for manufactured gas.
  3. All vertical dimensions shown are minimum. Feet are adjustable to 1" maximum.
  4. Refer to document KE95504-11 for specific voltage, phase, wattage & other related electrical information.

MODEL	ELECTRICAL SUPPLY:	GAS SUPPLY: (PIPING 3/4 NPT)
HA-MKGL-60-T	VOLTS: 208/240	TYPE: NAT or LP
HA-MKGL-80-T	PHASE: 3	BTU RATING: 190,000 per HR
HA-MKGL-100-T	AMPS: 15	WATER COLUMN: 3.5
	FREQ: 60 HZ	BTU PER CU. FT.: 1000 (NAT) 2500 (LP)
		SUPPLY PRESSURE: 4" TO 14" W.C.

AIR SUPPLY: (PIPING 1/2 NPT)	APPROVALS				CLEARANCE:	SHIPPING WEIGHT
	AGA	CGA	CE MARK	NSF		
PRESSURE: 90-100 PSI	✓	✓		✓	RIGHT: 3 inches LEFT: 3 inches REAR: 3 inches ALLOW 12" SPACE MINIMUM ON LEFT SIDE FOR SERVICE	60 GAL 1,010 LBS
FLOW RATE: 5 CU. FT PER MIN.						80 GAL 1,120 LBS 100 GAL 1,325 LBS

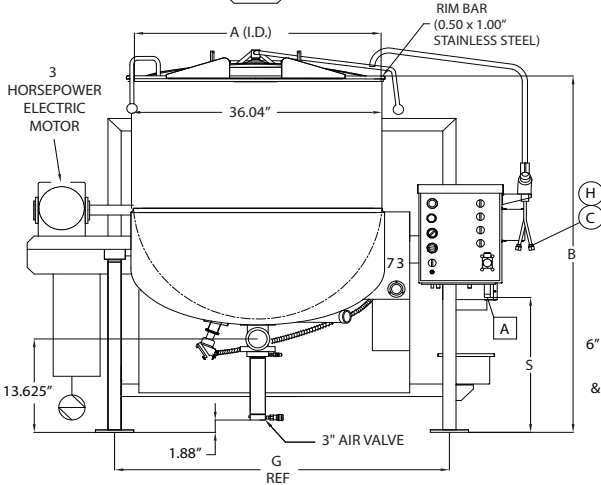
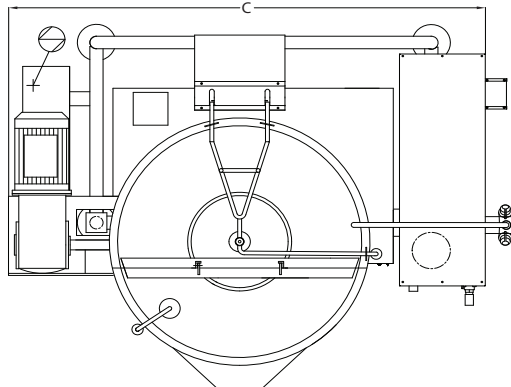
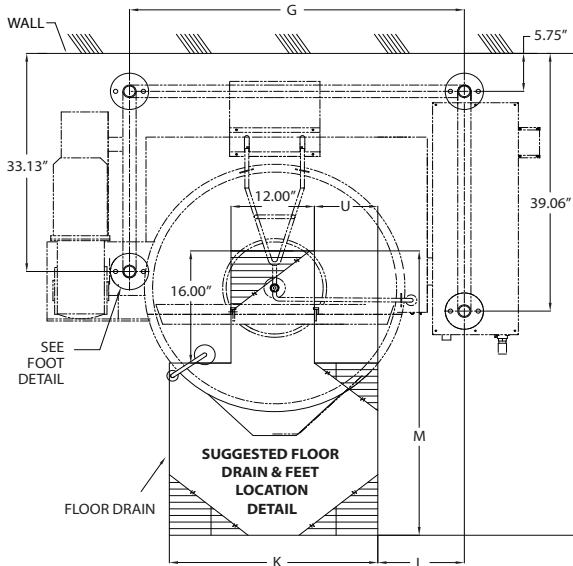
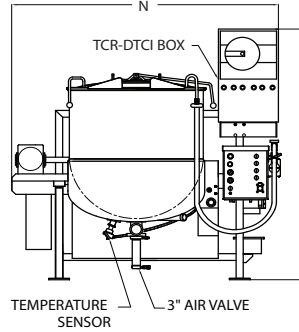
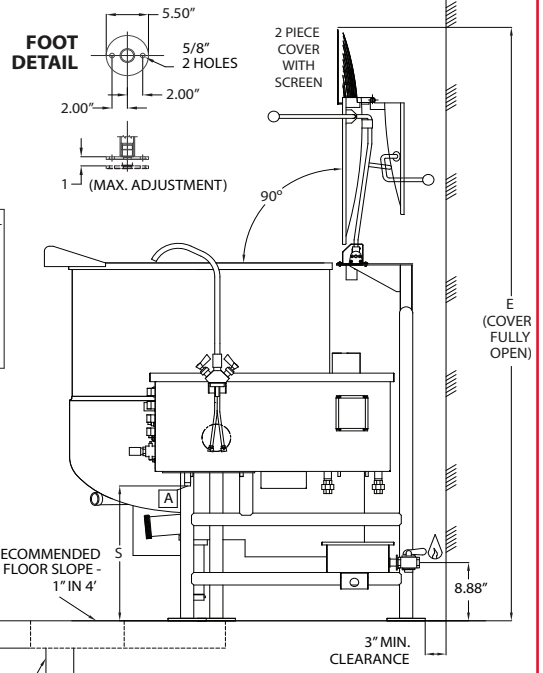
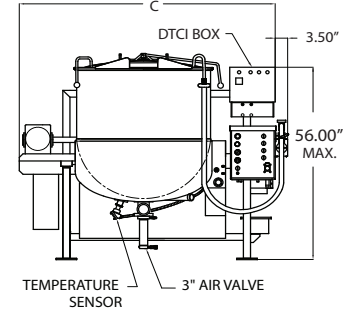


CHART RECORDER CONTROLS



DTCI CONTROLS



LEGEND:

- ELECTRICAL SUPPLY
- GAS
- AIR
- COLD WATER
- HOT WATER

PIPE DRAIN RECOMMENDED MINIMUM VALVE SIZE PLUS 1"

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

Cook Chill Systems

# SINGLE REMOTE MOUNTED CONTROLS FOR HORIZONTAL GAS MIXER KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- HA-SG-CH
- HA-SG-CHW (WALL MOUNT)



## Short Form Specifications

Shall be Cleveland Model HA-SG-CH(W), COOK CHILL CONTROL Center with single controls as follows; Solid State Temperature Control with Digital Read-Out; Time/Temperature Chart Recorder; Controls for Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

## Standard Features - Single Controls

- Floor or wall mounting models (please specify)
- Variable mixer speed control
- Mixer start/stop button
- Solid state temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Lockable protective cover for controls
- Control for automatic and manual steam
- Control for automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout (for cold water only)
- All stainless steel construction
- U.L. Listed
- Accepted for use in U.S.D.A. Inspected Facilities

## Models

- HA-DG-CH
- HA-DG-CHW (WALL MOUNT)



## Short Form Specifications

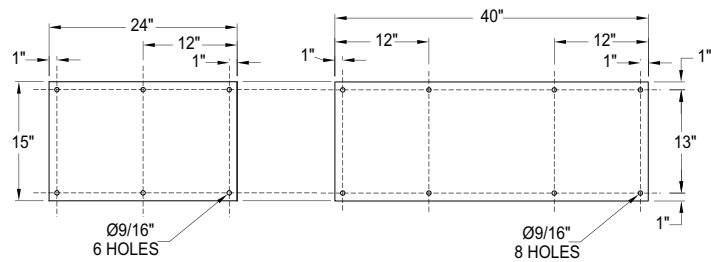
Shall be Cleveland Model HA-DG-CH(W), COOK CHILL CONTROL CENTER with individual controls for each mixer kettle; Solid State Temperature Controls with digital read-out; Two Time/Temperature Chart Recorders; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

## Standard Features - Dual Controls

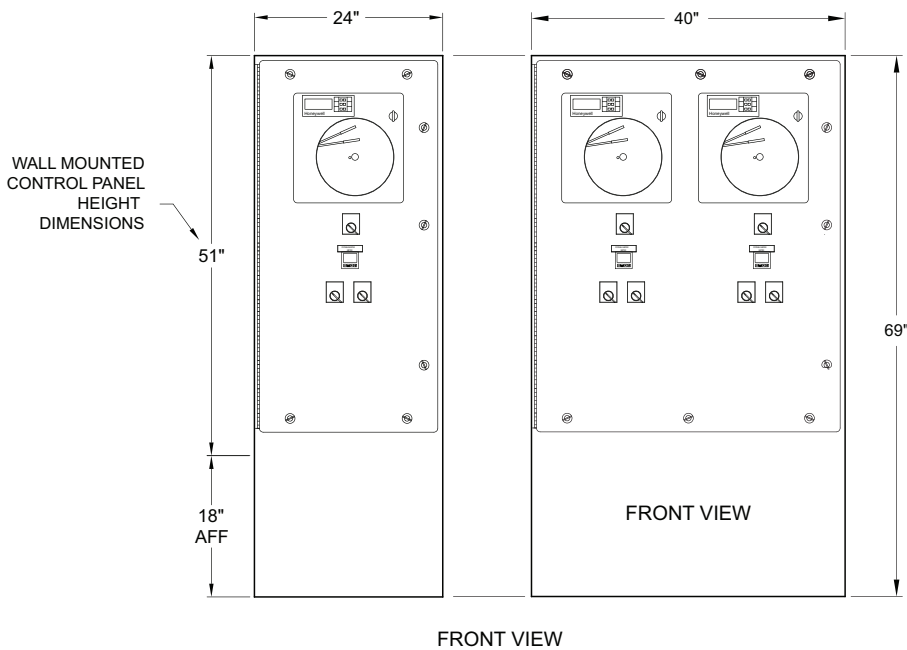
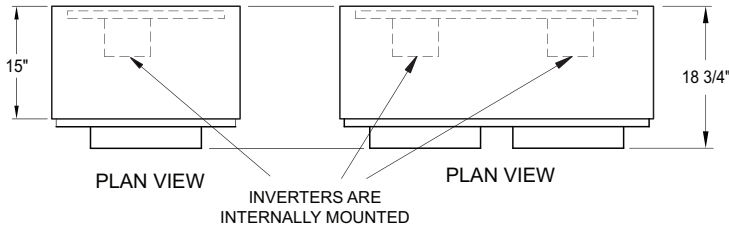
- Floor or wall mounting models (please specify)
- Individual controls for each kettle
- Variable mixer speed control
- Mixer start/stop button
- Solid state temperature controls with digital read-out
- Two (2) time/temperature chart recorders to provide permanent record of Batch Processing
- Lockable protective covers for controls ( \_\_\_\_\_ - TS models)
- Controls for automatic and manual steam
- Controls for automatic and manual water cooling
- Simmer controls for delicate products
- Two (2) automatic water meters with accumulative "add on" button and digital readout (for cold water only)
- All stainless steel construction
- U.L. Listed
- Accepted for use in U.S.D.A. Inspected Facilities

## Options & Accessories - Single & Dual Controls

- Lockable cover(s) for controls
- Water meter(s) for hot and cold kettle fill
- Computer interface connections
- Computer interface terminals for hard wire connection
- 208/3/60; 240/3/60 and 460/3/60 voltages
- 380/3/50 or 575/3/60 export voltages



MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	0"



Model	Description	Electrical 208V3PH/60HZ	Shipping Weight (Approximate)	Crate Size W x L x H
<b>Floor Models</b>				
HA-SG-CH	(Single Controls)	Amperage	650 lbs.	61" x 31" x 33"
HA-DG-CH	(Dual Controls)	based on kettle size	800 lbs.	45" x 46" x 76"
<b>Wall Mount Models:</b>				
HA-SG-CHW	(Single Controls)	Amperage	630 lbs.	61" x 31" x 33"
HA-DG-CHW	(Dual Controls)	based on kettle size	750 lbs.	45" x 46" x 76"

- Notes:  
 The depth and width dimensions are the same for both the floor mount and wall mount panels.  
 Electrical power to and from control panel -
- Contractor must cut entry hole.
  - Top or bottom power entry recommended.
  - Must use proper connections to maintain U.L. listing.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL PASTA KETTLES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- P-KDL-60-CC      • P-KDL-150-CC
- P-KDL-100-CC    • P-KDL-200-CC



- Spiral flights for even cooling
- Kettle mounted valve box for single point utility connections
- 100 PSI steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to (ASME) Code - Section VIII - Division 1
- Accepted for use in USDA inspected facilities

Note: Each Cook Chill pasta kettle requires a remote mounted control center for operation which must be specified separately.

### Standard Features for Kettle Control Center:

- Solid state temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Switch for cold water injection system
- Automatic and manual steam control
- Automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. listed

## Short Form Specifications

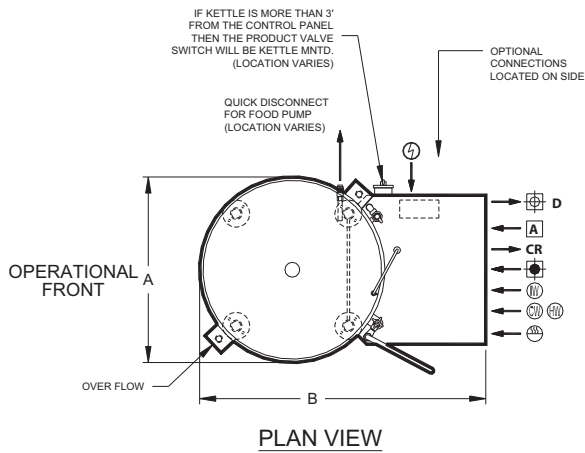
Shall be CLEVELAND Model P-KDL - \_\_\_\_ - CC Cook Chill stationary Pasta Kettle, \_\_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 PSI Steam Jacket Pressure Rating; 316 Stainless Steel Liner; 3" diameter air operated, flush mounted Piston Draw-Off Valve; bottom Water injection System; Overflow Ring with two large vertically mounted Overflow Drains; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center).

## Standard Features

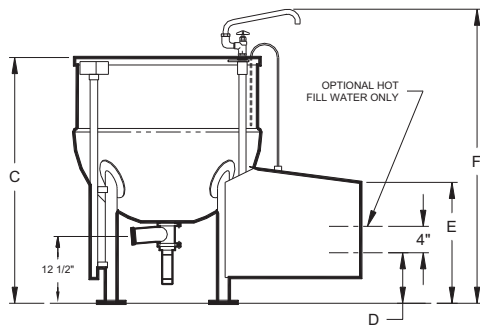
- Full 60,100,150 or 200 gallon kettle working capacity
- Bottom cold water injection system for rinsing pasta products
- Two large overflow drains with heavy duty rim bar
- Top mounted, easily removable temperature probe
- Simmer control for cooking delicate products
- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)

## Options & Accessories

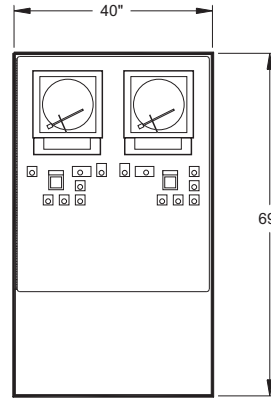
- Water meter for hot and cold kettle fill
- Optional 4" lower rim height
- Single or dual remote control center
- Stainless steel lift-off cover
- Perforated stainless steel pasta basket with sliding dump gate
- Dolly for pasta basket
- Single or dual remote control center
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting pasta basket
- 3", 90° Elbow
- CRN approval - for Canada
- Spring assist, one piece cover or bifold
- Perforated Stainless Steel Pasta Basket with Swing Gate and Dolly
- Stainless Steel Solid Batch Bucket for Loading with Dolly
- Single or dual remote control center
- Single or dual remote control center with Analog Controls and Honeywell Chart Recorder
- Single or dual remote control center with 15" Display and Touch Screen Controls



PLAN VIEW



SIDE VIEW



P-DR-CH  
DUAL CONTROL PANEL

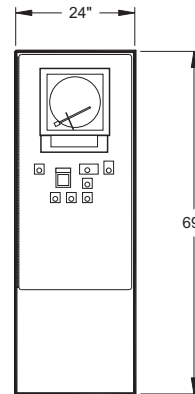
**MINIMUM CLEARANCE  
FOR KETTLES**

FRONT	36"
SIDE	12"
REAR	12"

\* This is typical and may change depending on final kettle layout (consult Cleveland Range for details).

**NOTES:**

CONTROL PANEL DEPTH 18 3/4"  
SEE PAGES 21-22 FOR ADDITIONAL CONTROL CENTER DETAILS & SPECIFICATIONS



P-SR-CH  
SINGLE CONTROL PANEL

- ⚡ ELECTRICAL POWER TO AND FROM CONTROL PANEL
- CONTRACTOR MUST CUT ENTRY HOLE
- TOP OR BOTTOM POWER ENTRY RECOMMENDED
- MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

**DIMENSIONS, ELECTRICAL & SHIPPING INFO**

MODEL	A	B	C	D	E	F	⚡ ELECTRICAL 208V/3PH/60Hz	Shipping Weight (Approximate)	Crate Size W x L x H
P-KDL-60-CC	32"	52"	45.5"	9"	24"	56"	10 AMPS	1,100 lbs.	57" x 41" x 61"
P-KDL-100-CC	39"	59"	49.5"	9"	27"	60"	10 AMPS	1,500 lbs.	70" x 50" x 81"
P-KDL-150-CC	45"	63"	55.5"	9"	30"	66"	10 AMPS	1,700 lbs.	70" x 50" x 75"
P-KDL-200-CC	49"	67"	57.5"	9"	32"	68"	10 AMPS	1,750 lbs.	76" x 56" x 83"

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	** HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM	COLD INJECTOR WATER
	⊙	⊕	CW	HW	CR	D	A	☁	IW
P-KDL-60-CC	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr	3/4" 15 GPM
P-KDL-100-CC	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr	3/4" 20 GPM
P-KDL-150-CC	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr	3/4" 20 GPM
P-KDL-200-CC	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr	3/4" 20 GPM

Available with 4" lower rim height.

\*\* HOT FILL WATER IS OPTIONAL (65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED)

NOTES: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the kettle.

Air must be dry, clean and free of oil.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# SINGLE REMOTE MOUNTED CONTROLS FOR PASTA KETTLES

## Models

### Chart Recorder Controls

- P-SR-CH
- P-SR-CHW (WALL MOUNT)



Model P-SR-CH shown

### 15" Touch Screen Controls

- P-SR-TS
- P-SR-TSW (WALL MOUNT)



Model P-SR-TS shown

## Short Form Specifications

### Models with Chart Recorder

Shall be Cleveland Model P-SR-CH (W), COOK CHILL CONTROL CENTER with single controls as follows; Solid State Temperature Control with Digital Read-Out; Time/Temperature Chart Recorder; Switch for cold water injection system; Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout.

### Models with 15" Touch Screen Controls

Shall be Cleveland Model P-SR-TS(W), COOK CHILL CONTROL CENTER with single controls as follows; Solid State Temperature Control with Digital Read-Out; 15" Touch Screen Controls; Switch for cold water injection system; Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout.

## Standard Features

- Floor or wall mounting models (please specify)
- Variable mixer speed control
- Mixer start/stop
- Temperature control
- Control for automatic and manual steam
- Control for automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout (for cold water only)
- All stainless steel construction
- U.L. 508A Listed
- Accepted for use in U.S.D.A. Inspected Facilities

### Models with Chart Recorder

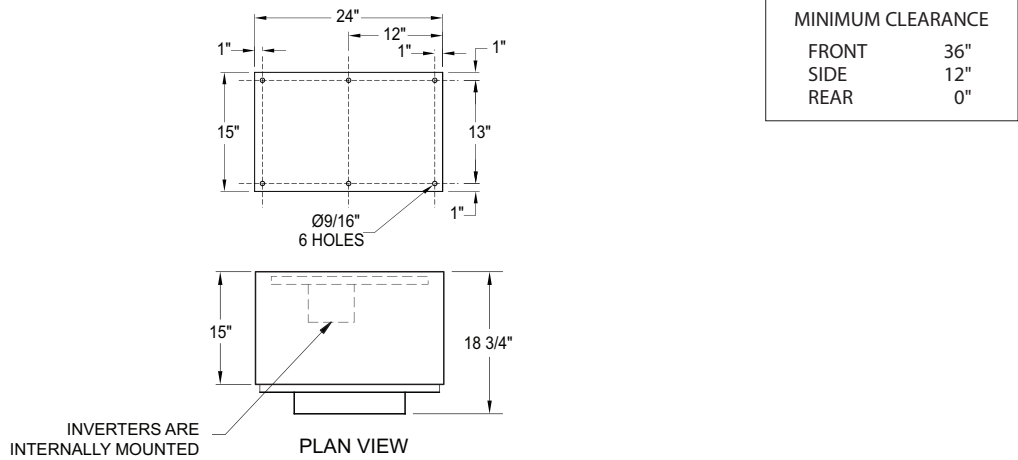
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing

### Models with 15" Touch Screen Controls

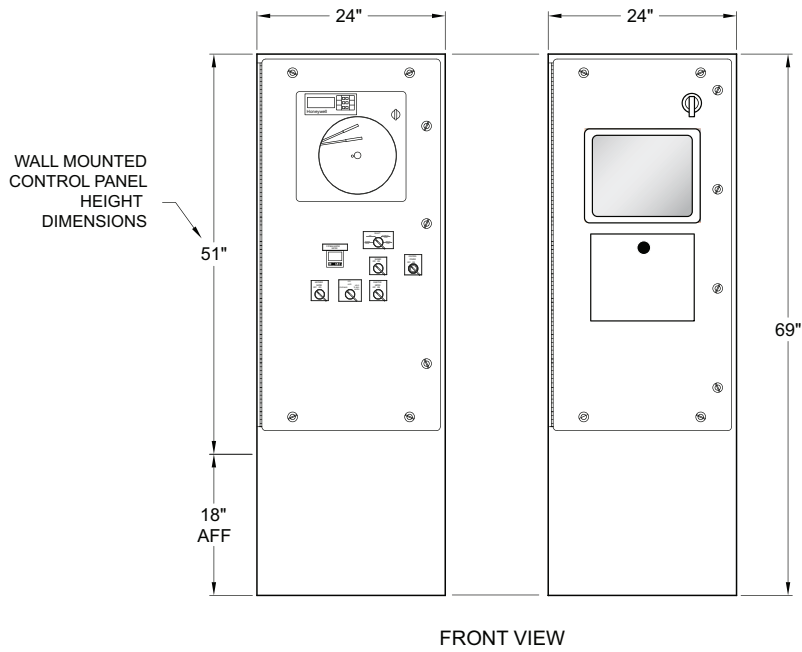
- 15" Touch Screen Controls
- Lockable protective cover for controls

## Options & Accessories

- Lockable cover for controls for \_\_\_\_\_ - CH models
- Dual water meter for hot and cold kettle fill
- Computer interface connections
- Computer interface terminals for hard wire connection



MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	0"



Model	Description	Electrical 208V3PH/60HZ	Shipping Weight (Approximate)	Crate Size W x L x H (Approximate)
<b>Floor Models</b>				
P-SE-CH	(Horizontal Mixers, Chart Recorder)	Amperage based on kettle size	650 lbs.	45" x 46" x 76"
P-SE-TS	(Horizontal Mixers, 15" Touch Screen Controls)			
<b>Wall Mount Models:</b>				
P-SE-CHW	(Horizontal Mixers, Chart Recorder)	Amperage based on kettle size	630 lbs.	61" x 31" x 33"
P-SE-TSW	(Incline Mixers, 15" Touch Screen Controls)			

- Notes:**  
 The depth and width dimensions are the same for both the floor mount and wall mount panels.  
 Electrical power to and from control panel -
- Contractor must cut entry hole.
  - Top or bottom power entry recommended.
  - Must use proper connections to maintain U.L. listing.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# DUAL REMOTE MOUNTED CONTROLS FOR PASTA KETTLES

## Models

### Chart Recorder Controls

- P-DR-CH
- P-DR-CHW (WALL MOUNT)



Model P-DR-CH shown

### 15" Touch Screen Controls

- P-DR-TS
- P-DR-TSW (WALL MOUNT)



Model P-DR-TS shown

## Short Form Specifications

### Models with Chart Recorder

Shall be Cleveland Model \_\_\_\_-CH\_\_ (W), COOK CHILL CONTROL CENTER with individual controls for each pasta kettle; Solid State Temperature Controls with Digital Read-Out; Time/Temperature Chart Recorders; Switches for cold water injection system; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button and digital readout.

### Models with 15" Touch Screen Controls

Shall be Cleveland Model P-DR-CH\_\_(W), COOK CHILL CONTROL CENTER with individual controls for each pasta kettle; Solid State Temperature Controls with Digital Read-Out; Two 15" Screens; Switches for cold water injection system; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button and digital readout.

## Standard Features

- Floor or wall mounting models (please specify)
- Individual controls for each kettle
- Variable mixer speed control
- Mixer start/stop
- Temperature control
- Controls for automatic and manual steam
- Controls for automatic and manual water cooling
- Simmer controls for delicate products
- Two (2) automatic water meters with accumulative "add on" button and digital readout (for cold water only)
- All stainless steel construction
- U.L. 508A Listed
- Accepted for use in U.S.D.A. Inspected Facilities

### Models with Chart Recorder

- Time/Temperature Chart Recorder to provide permanent record of Batch Processing

### Models with 15" Touch Screen Controls

- 15" Touch Screen Controls
- Lockable protective cover for controls

## Options & Accessories

- Lockable cover for controls for \_\_\_\_ - CH models
- Dual water meter for hot and cold kettle fill
- Computer interface connections
- Computer interface terminals for hard wire connection

**MINIMUM CLEARANCE**

FRONT	36"
SIDE	12"
REAR	0"

**PLAN VIEW**

WALL MOUNTED CONTROL PANEL HEIGHT DIMENSIONS

**FRONT VIEW**      **FRONT VIEW**

Model	Description	Electrical 208V3PH/60HZ	Shipping Weight (Approximate)	Crate Size W x L x H
<b>Floor Models</b>				
P-DR-CH	(c/w two Chart Recorders)	Amperage based on kettle size	800 lbs.	61" x 31" x 33"
P-DR-TS	(c/w two 15" Screens)			
<b>Wall Mount Models:</b>				
P-DE-CHW	(c/w two Chart Recorders)	Amperage based on kettle size	750 lbs.	61" x 31" x 33"
P-DE-TSW	(c/w two 15" Screens)			

**Notes:**  
 The depth and width dimensions are the same for both the floor mount and wall mount panels.  
 Electrical power to and from control panel -

- Contractor must cut entry hole.
- Top or bottom power entry recommended.
- Must use proper connections to maintain U.L. listing.

Cleveland Range reserves right of design improvement or modification, as warranted. (NOT TO SCALE)

# PASTA BASKET & DOLLY

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- PB-60 • PB-100 • PB-150 • PB-200 • PB-300



## PASTA BASKETS

### Standard Features

- Basket for cooking pasta, vegetables, etc. in a steam jacketed kettle
- Single, large basket
- Type 304 stainless steel construction
- Perforated with 1/8" holes
- Cone shaped bottom
- 14" diameter swing gate for easy dumping
- Slide bumpers to prevent Damaging inside of kettles
- Accepted for use in U.S.D.A. Inspected Facilities

### Options & Accessories

- Special sizes upon request

## Models

- PBD-60 • PBD-100 • PBD-150 • PBD-200 • PBD-300



## PASTA BASKET DOLLIES

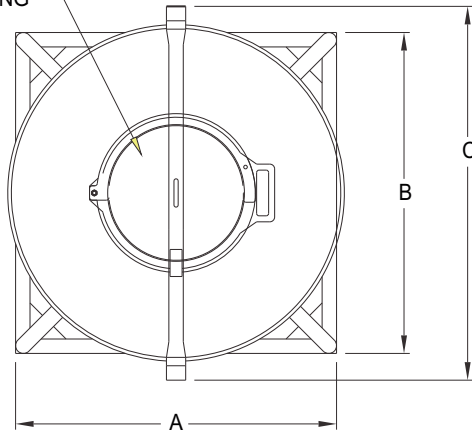
### Standard Features

- Heavy duty design
- Type 304 stainless steel construction
- Large 5" diameter casters, two with brakes
- Accepted for use in U.S.D.A. Inspected Facilities

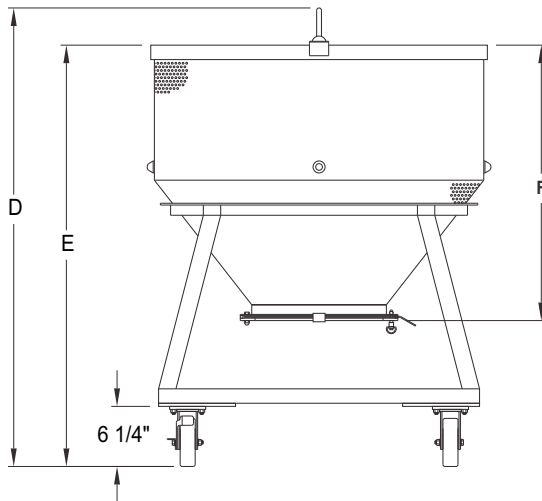
### Options & Accessories

- Special sizes upon request

14" DIA SWING GATE OPENING

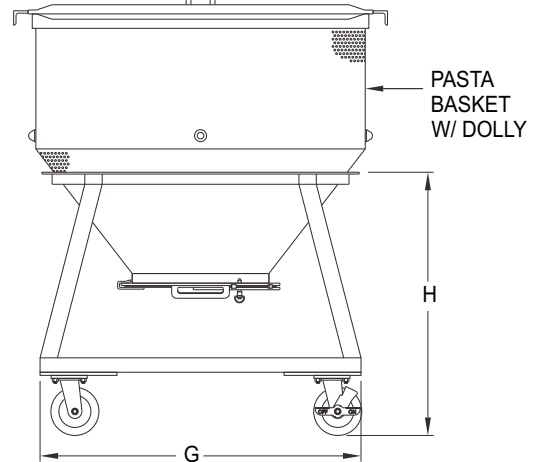


PLAN VIEW



FRONT VIEW

HOIST HOOK



SIDE VIEW

DIMENSIONS

Model	A	B	C	D	E	F	G	Ship Weight	Crate Size W x L x H
(Approximate in inches)									Approximate
PB-60	26.5"	26.5"	32.375"	39.75"	36"	24.75"	22.375"	450 lbs	42" x 42" x 50"
PB-100	33.375"	33.375"	38.875"	46"	42.375"	28.75"	27.375"	500 lbs	42" x 42" x 55"
PB-150	40"	40"	44.875"	51"	47.25"	31.75"	32.375"	500 lbs	49" x 49" x 60"
PB-200	44.75"	44.75"	48.875"	56.25"	52.625"	36.875"	34.75"	700 lbs	51" x 51" x 63"H
PB-300	53"	53"	56.875"	61.5"	57.25"	41.75"	38.375"	770 lbs	59" x 59" x 72"

NOTE:

1. Shipped as shown above.
2. Kettle model number must be specified to work with pasta basket.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## BATCH BUCKET WITH DOLLY

### Models

- BB-600 • BB-100



Shown with optional Ball Valve and Dolly

### BATCH BUCKETS

#### Standard Features

- Large, bucket for loading product load via hoist system into kettles
- Stainless steel construction
- 14" diameter swing gate for easy dumping
- Accepted for use in U.S.D.A. Inspected Facilities

#### Options & Accessories

- Special sizes upon request
- Bucket with 3" ball valve for loading liquids

### Models

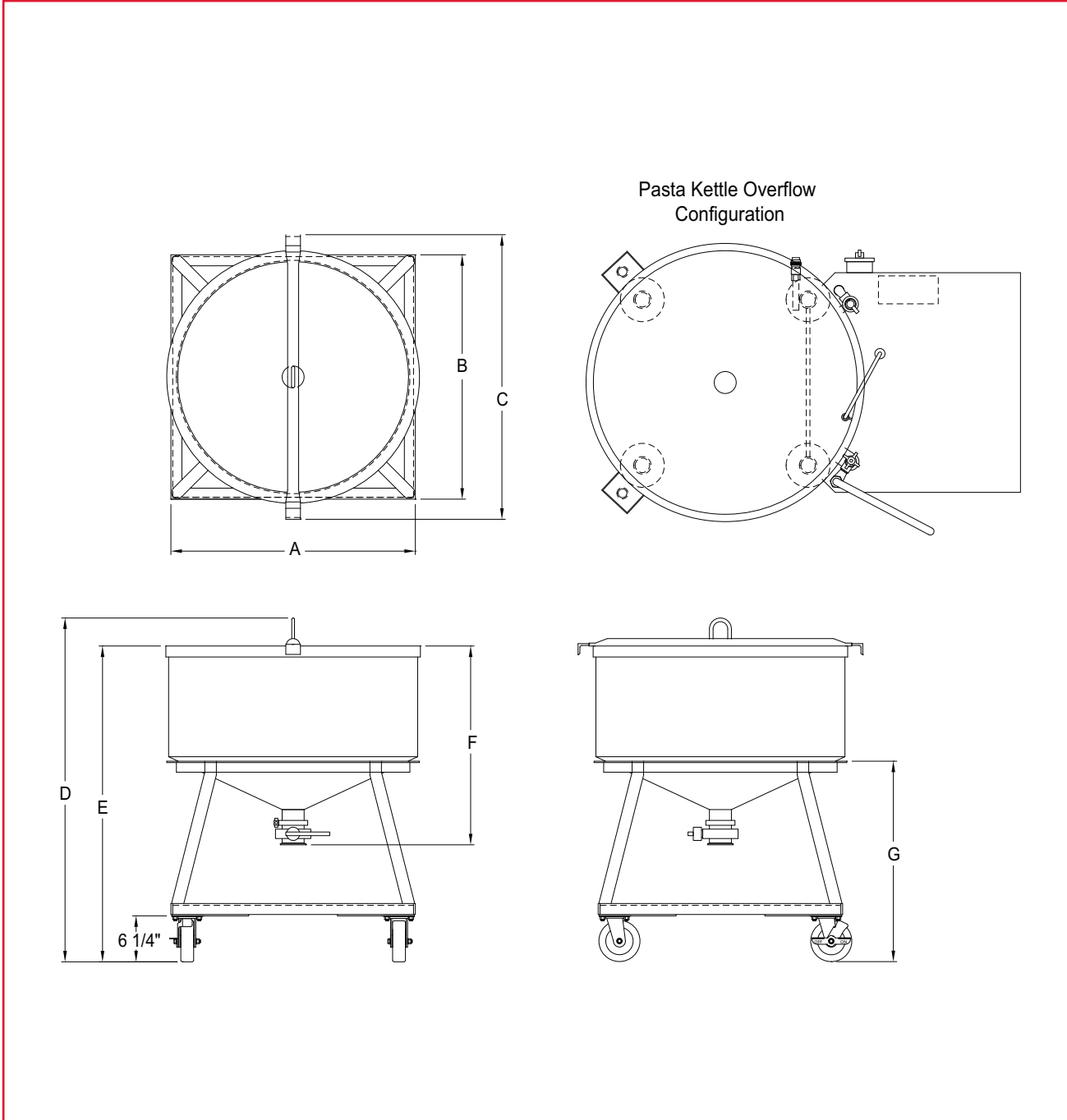
- BBD-60 • BBD-100



### BATCH BUCKET DOLLIES

#### Standard Features

- Type 304 stainless steel construction
- Heavy duty design
- Large 5" diameter casters, two with brakes
- Accepted for use in U.S.D.A. Inspected Facilities



**DIMENSIONS**

Model	A	B	C	D	E	F	G	Ship Weight	Crate Size W x L x H	
(Approximate in inches)										
	Approximate									
BB-60	26.5"	26.5"	32"	40.75"	36.88"	25.88"	23.375"	375 lbs	37" x 37" x 49"	
BB-100	33.375"	33.375"	38.875"	47"	43.125"	27.125"	27.375"	500 lbs	43" x 43" x 52"	

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# PRODUCT METERING FILLING STATION

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Model

- MFS



Unit shown with optional casing clipper

## Standard Features

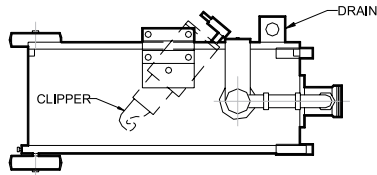
- Air operated Piston Pump with volume adjustment from 20 to 128 oz. per stroke
- Adjustable speed control in both directions
- Air operated product dispensing valve assures accurate portion control
- Cabinet with hinged doors, permitting full access for cleaning and service.
- Cabinet top with sink and lift-off grid
- Two 8" wheels and two 5" locking swivel casters with brakes for stability during pumping
- Narrow design - only 24" wide for easy mobility and storage
- Mounting bridge for clipper and label dispenser
- Two (2) - 3-foot long sections of 3" diameter food hose
- Removable receptacles for casings
- One eight (8) foot-long flushing hose for easy clean-up
- Spare parts kit (gaskets, wrenches, etc.)
- Brush set for easy cleaning
- Accepted for use in USDA inspected facilities

## Short Form Specifications

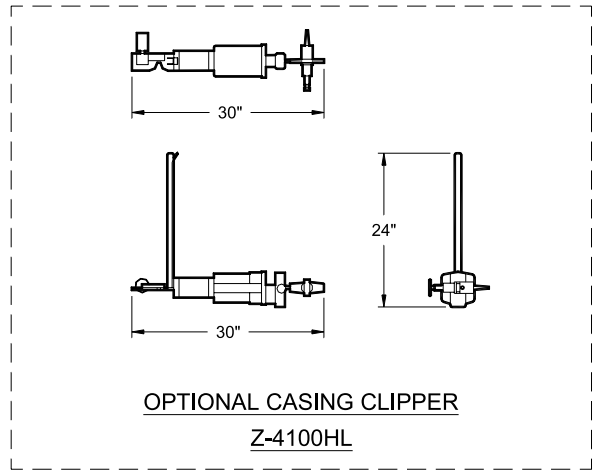
Shall be CLEVELAND Model: MFS-\_\_: Product Metering Filling Station with; selector switch for single stroke and continuous operation; air operated positive displacement piston style pump with adjustable speed controls and stroke from 20 to 128 oz; air controlled product dispensing valve; cabinet with hinged doors, sink with drain and lift-off wire grid for easy clean-up. Unit comes with two 3 foot long food hoses, label dispenser, spare part kit and cleaning brush set.

## Options & Accessories

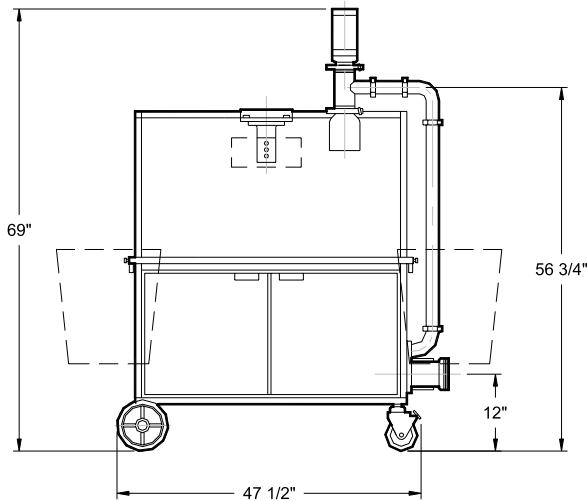
- Casing Clipper
- Label Printer
- Ring stand for hand filling
- Spare product hose with fittings (specify length)
- Pan Filler Assembly
- Extra 3" food hoses (specify length and male/female ends)
- 3" x 90° stainless steel elbow



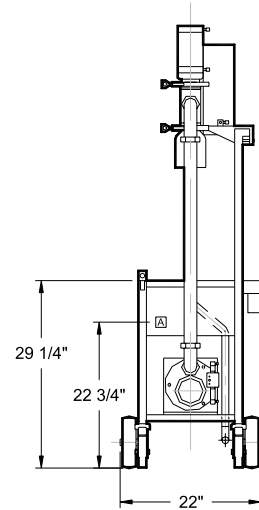
TOP VIEW



OPTIONAL CASING CLIPPER  
Z-4100HL



FRONT VIEW



SIDE VIEW

MODEL	AIR	ELECTRICAL	SHIPPING WEIGHT (Approximate)
	A	⚡	
MFS (without Clipper)	15 CFM, 90 to 110 PSI	NONE	475 lbs
MFS (with Clipper)	25 CFM, 90 to 110 PSI	NONE	550 lbs

**NOTE: AIR MUST BE DRY, CLEAN AND FREE OF OIL**

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# PRODUCT METERING FILLING STATION

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Model

- MFS- U100



## Short Form Specifications

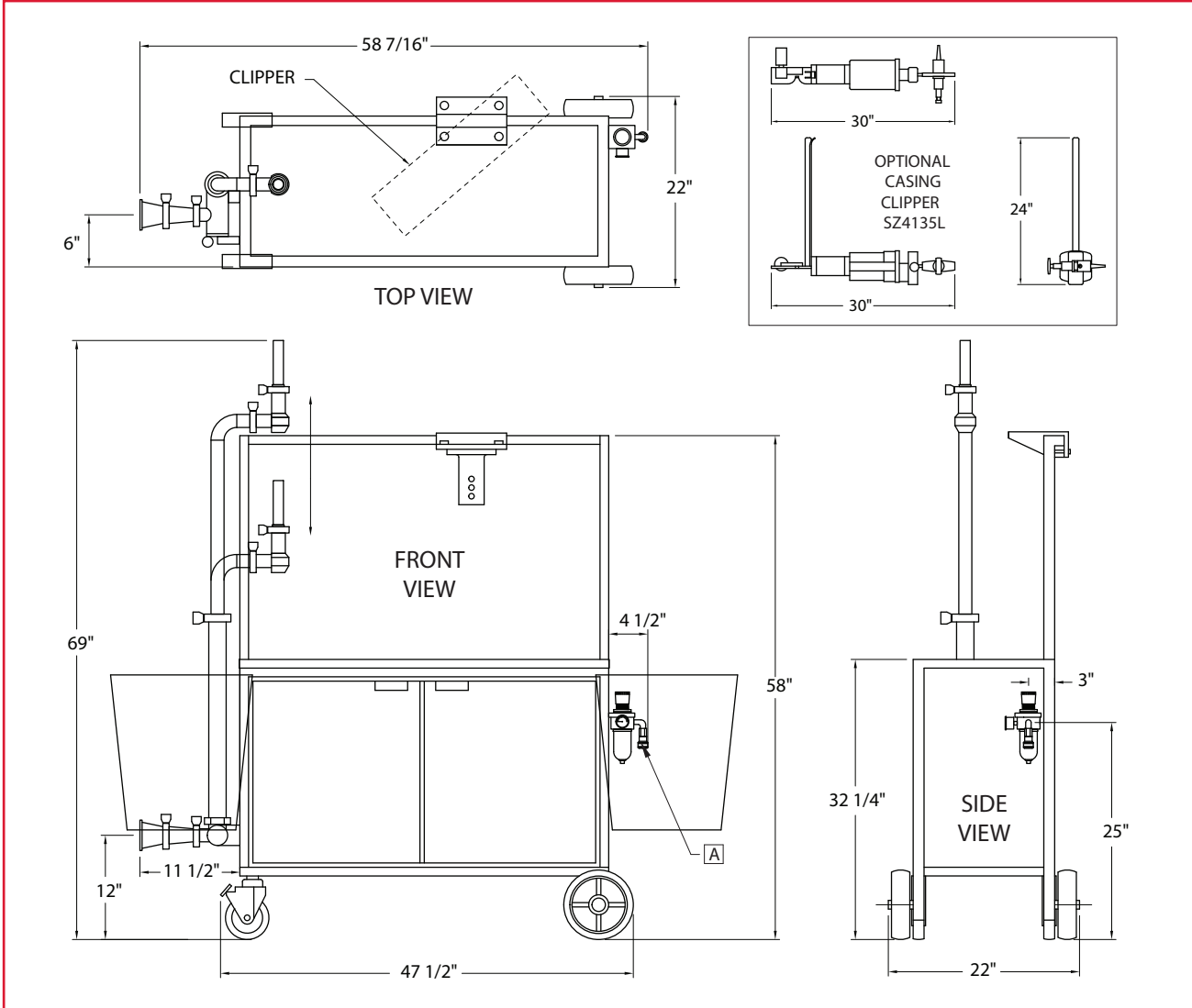
Shall be CLEVELAND Model: MFS-U100; Mobile Product Metering Filling Station; 24" wide enclosed stainless steel cabinet with two hinged doors, cabinet top with sink and lift-off grid; Air operated piston pump for accurate measuring and dispensing for products which must flow; Fill volume adjustment from 1/2 oz. to 36 oz. per stroke, depending on selected product cylinder size; one turn calibrated deposit speed dial; 1 1/2" product dispensing nozzle for accurate portion control, for particle sizes up to 3/4" cubes; mounting bridge for clipper and label dispenser.

## Standard Features

- Air operated piston pump for accurate measuring and dispensing products which flow.
  - Fill volume adjustment from 1/2 oz. to 36 oz. per stroke (depending on product cylinder size).
  - Small foot-print, stainless steel cabinet with hinged doors, permitting full access for cleaning and service
  - Full wash down model and all food contact parts are dishwasher safe
  - Operator interchangeable product cylinders.
  - Furnished with the standard 3" diameter cylinder size for a 3 to 36 oz. adjustable fill volume.
  - Optional 1", 1 1/2" and 2 1/2" product cylinders available
  - One turn calibrated deposit speed dial control for piston speed in both directions
  - 1 1/2" dispensing nozzle assures accurate portion control, for particle sizes up to 3/4" (19 mm) cubes.
  - Height adjustable, telescopic stainless tubing
  - 24" wide, narrow design for easy mobility and storage cabinet top with sink and lift-off grid
  - Two 8" wheels and two 5" locking casters with brakes for stability during pumping
  - Mounting bridge for clipper and label dispenser
  - Two (2) – 3" diameter food hoses, each 3 feet long
  - Removable casing receptacles
  - Guarded foot pedal
  - Spare parts kit ( tools and gaskets)
  - Cleaning brush set
  - Accepted for use in USDA inspected facilities
- Note: Must specify product pumping temperature:
- Option A: for hot product of 140° F and above
  - Option B: for cold products , below 140° F

## Options & Accessories

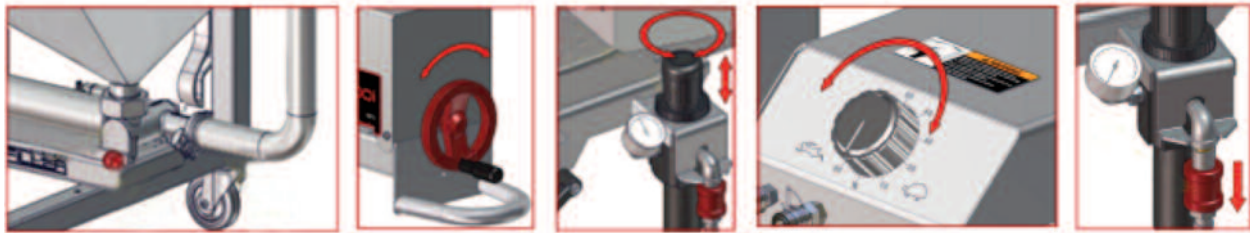
- Operator interchangeable product cylinders, 3" Cylinder for 6 to 36 oz. fill volume comes standard with unit
- Optional Product Cylinders:
- 1.00" for 0.5 to 3.3 oz.
  - 1.50" for 1.2 to 8 oz.
  - 2.50" for 3.8 to 25 oz.
- Casing Clipper
  - Ring stand for hand filling
  - Hand dispenser with flex hose
  - Extra 3" diameter food hoses (specify length and connection type)
  - 90 degree stainless steel elbow



MODEL	AIR	ELECTRICAL	SHIPPING WEIGHT APPROXIMATE
MFS-U100 without clipper	5 cfm at 90 to 100 PSI	NONE	460 lbs
MFS-U100-C with clipper	15 cfm at 90 to 100 PSI	NONE	530 lbs.

NOTE: AIR MUST BE DRY, CLEAN AND FREE OF OIL

Cook Chill Systems



PRODUCT CYLINDER	NOTE	VOLUME (fl. oz.)	VOLUME (ml.)
1." diameter	1.00" available option - 0.5 to 3.3 oz.	0.5 - 3.3	14 - 98
1.5" diameter	1.50" available option - 1.2 to 8 oz.	1.2 - 8.0	35 - 240
2.5" diameter	2.50" available option - 3.8 to 25 oz.	3.8 - 25.0	110 - 725
3" diameter	3.00" furnished standard - 6 to 36 oz.	5.4 - 36.0	160 - 1060

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL VERTICAL TUMBLE CHILLERS

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- P-TC-220
- P-TC-320



Model P-TC-220 shown with optional Re-use Tank, left-hand controls and right-hand door hinge

## Standard Features

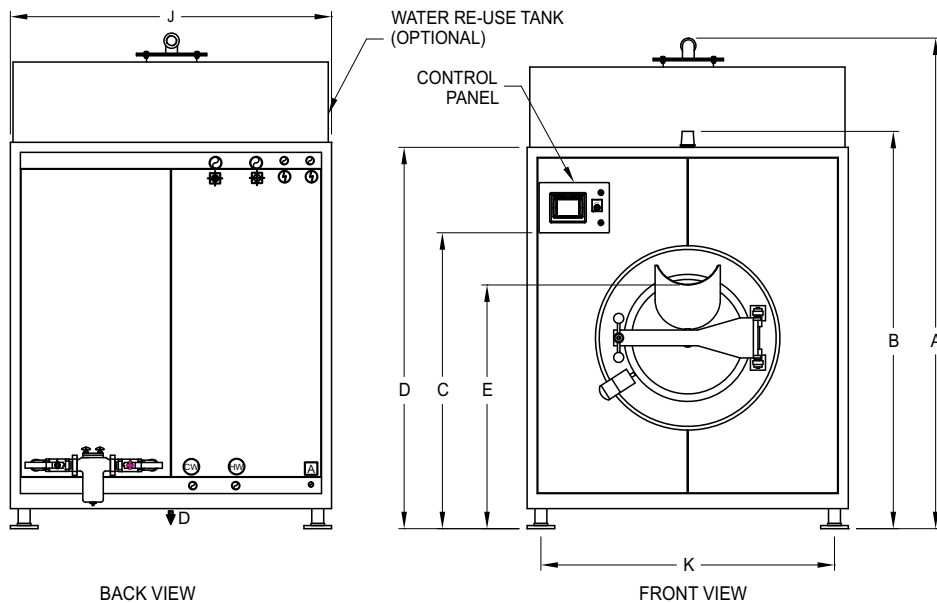
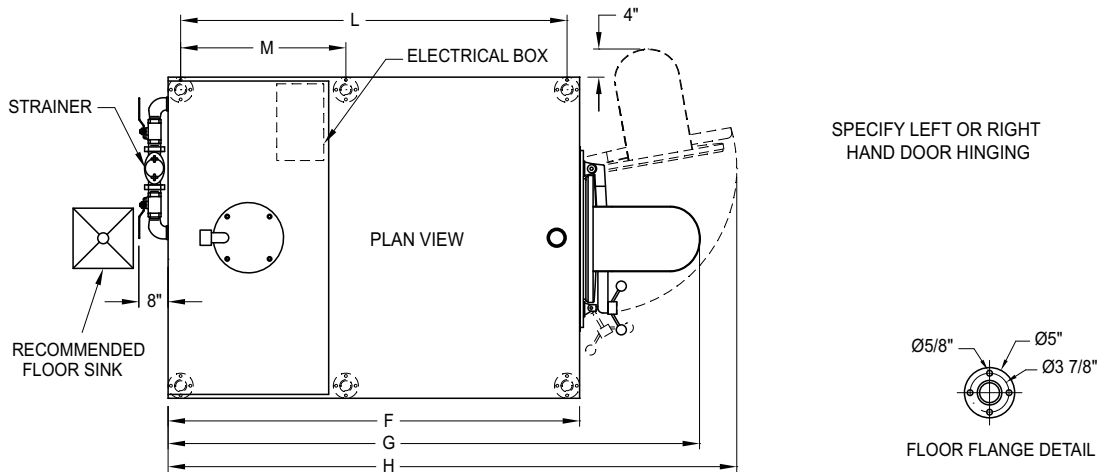
- Load capacity for up to 220 or 320 gallons of packaged product.
- All stainless steel construction throughout.
- Touch screen user interface for:
  - Start/Stop
  - Chill Cycle rotation
  - Oscillation mode
  - Cleaning cycle
  - Digital temperature display
  - 99-minute digital countdown timer
  - Cycle completion light
- Fully-insulated, large stainless steel, perforated rotating drum (51" or 65" diameter by 43" long, driven by a Eurodrive motor at 7 RPM.)
- Heavy-duty front loading door with water tight seal and automatic safety lock.
- Angled loading chute.
- Full drum rotation or oscillation mode for delicate products.
- Pre-piped, efficient built-in "plate type heat-exchanger" with back-flush cleaning feature.
- Pre-piped, built-in 1 1/2 HP water circulation pump.
- Large in-line basket strainer for chilled water loop to protect heat-exchanger.
- Automatic water fill with level settings for full and half product load.
- Air powered solenoid valves.
- Automatic dispenser for sanitizing solution.
- Hot water connection for drum cleaning (No steam hookup required).
- Pre-piped for single point connections to utilities.
- Available with left or right hand operating controls.
- Available with left or right door hinging
- Accepted for use in USDA inspected facilities
- NSF/ANSI Standard 169 approved

## Short Form Specifications

Shall be CLEVELAND Model P-TC-\_\_\_, Cook Chill VERTICAL TUMBLE CHILLER; All stainless steel construction; capacity for up to \_\_\_ gallons of product load; fully-insulated \_\_\_" diameter by 43" long perforated drum; built-in plate heat-exchanger; automatic dispenser for sanitizing solution; solid state controls for full drum rotation; oscillation mode; cleaning cycle; digital temperature display; countdown timer; two water level set points; hot water for cleaning. (No steam hookup required.)

## Options & Accessories

- Stainless steel chilled water re-use tank, mounted on top of machine for space savings.
- Product landing table
- Conveyor for automatic product loading
- Right hand controls (left hand door hinge)
- Ice Builders
- Condensing Units for Ice Builders
- Ice Water Control Panel
- Lockable cover over controls
- Chart Recorder
- Flow Meter for chilled water loop
- Large Size Strainer
- 208/3/60; 240/3/60 & 460/3/60 electric voltages
- 380/3/50 or 575/3/60 export voltages
- Glycol loops with air-cooled condensing units



#### DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	J	K	L	M
P-TC-220	98"	84"	63"	77"	53-1/2"	82"	107"	115"	64"	62"	80"	35"
P-TC-320	109"	95"	63"	88"	62"	90"	116"	131"	80"	78"	88"	49"

#### UTILITY CONNECTIONS

MODEL	COOLING FLUID IN*	COOLING FLUID RETURN*	COLD POTABLE WATER	HOT WATER BACK FLUSH IN	AIR INLET	TANK DRAIN	ELECTRICAL		Shipping Weight	Crate Size W x L x H	
	IN"	IN"					208V 3PH-60Hz	460V 3PH-60Hz			
									Approximate		
P-TC-220	1 1/2" NPT 75 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT 25 GPM	1/2" 1 CFM/65 PSI	1 1/2" 30 GMP	17 AMP	9 AMP	WITH RE-USE TANK WITHOUT RE-USE TANK	5,000 lbs 4,800 lbs	70" x 132" x 86" 68" x 120" x 86"
P-TC-320	2" NPT 80 GPM	2" NPT	1" NPT 30 GPM	1" NPT 25 GPM	1/2" 1 CFM/65 PSI	1 1/2" 30 GMP	28 AMP	9 AMP	WITH RE-USE TANK WITHOUT RE-USE TANK	7,500 lbs 7,300 lbs	86" x 135" x 99" 86" x 135" x 99"

\* Cooling fluid can be a chilled glycol solution or chilled water from an ice builder.  
 \* Flow meter REQUIRED ON COOLING FLUID RETURN LINE.

#### NOTE:

- All designs, specifications and dimensions subject to change without notice.
- The pressure drop is 12-15 PSI for steam and cooling fluid passing thru the Tumble Chiller.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# HORIZONTAL TUMBLE CHILLER

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Model

- P-TC-120



## Standard Features

- Capacity for 120 gallons of pumpable products
- Heavy duty, all stainless steel construction
- Large electric driven, perforated product cylinder
- Start/stop controls for cylinder rotation
- Digital temperature display
- Indicator light for cooling cycle completion
- Controls for cleaning cycle
- Dual, hinged covers totally enclose rotating cylinder
- Safety interlock switch stops cylinder rotation when cover is slightly lifted
- Automatic water level controls
- Shell & Tube heat-exchanger for fast cooling of products
- Integrated water conservation system to allow use of chilled water throughout the production day
- 1/2 HP water circulation pump for even water-bath temperature
- All electrical and plumbing enclosed in stainless steel housing
- Accepted for use in U.S.D.A. Inspected Facilities
- NSF/ANSI Standard 169 approved

## Short Form Specifications

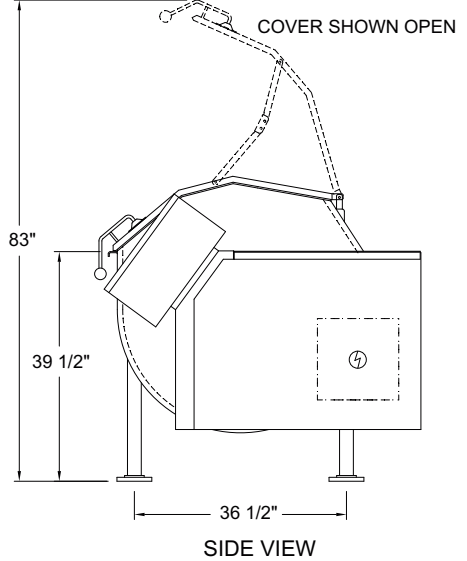
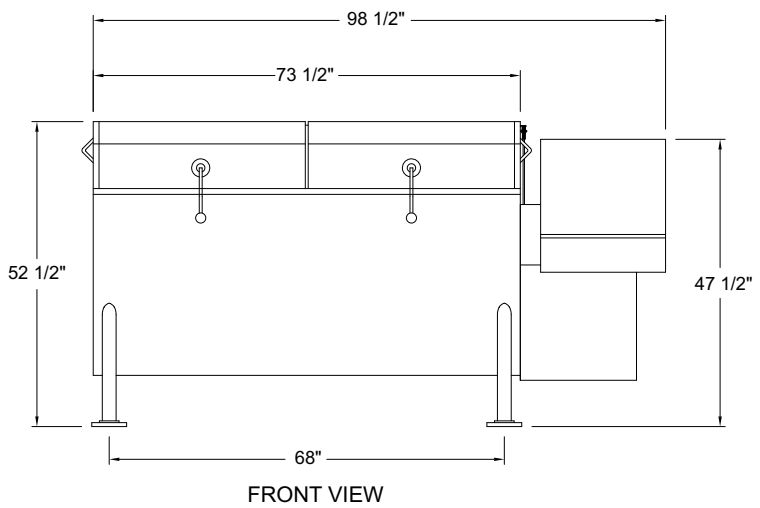
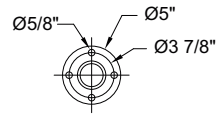
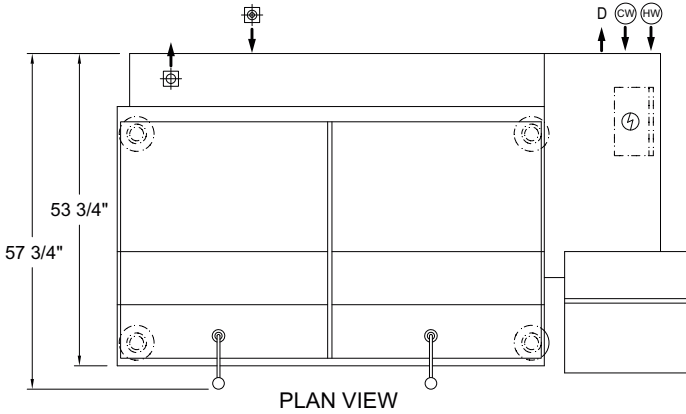
Shall be Cleveland Model P-TC-120, Horizontal Tumble Chiller; 120 gallon capacity; all stainless steel construction; perforated product cylinder with start/stop controls, automatic water level control; digital temperature display; controls for cleaning cycle; shell and tube heat-exchanger; 1/2 HP built-in water circulation pump for even water-bath temperature; Dual, hinged covers

## Options & Accessories

- Ice Builders
- Product Landing Tables
- Ice Water Control Panel
- Condensing Units for Ice-Builders
- Flow Meter for chilled water loop
- Chart Recorder
- 208/3/60; 240/3/60 & 460/3/60 electric voltages
- 380/3/50 or 575/3/60 export voltages

MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	12"

SHIPPING WEIGHTS		
DESCRIPTION	WEIGHT (Approximate)	CRATE SIZE (Approximate)
P-TC120	3,500 lbs	71"WX107"LX74"H



UTILITY CONNECTIONS

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD WATER	HOT WATER (CLEANING)	DRAIN	ELECTRICAL
					D	208V/ 3PH/60Hz
P-TC120	1 1/2" NPT 50 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT 30 GPM	1 1/2" NPT	20 AMPS

\*Flow meter REQUIRED ON CHILLED WATER RETURN.

NOTE: The pressure drop is 12 to 18 PSI for the chilled water passing through the tumble chiller.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# COOK CHILL TANKS

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- P-CT-600
- P-CT-1000
- P-CT-2000



Model shown P-CT-2000

## Standard Features

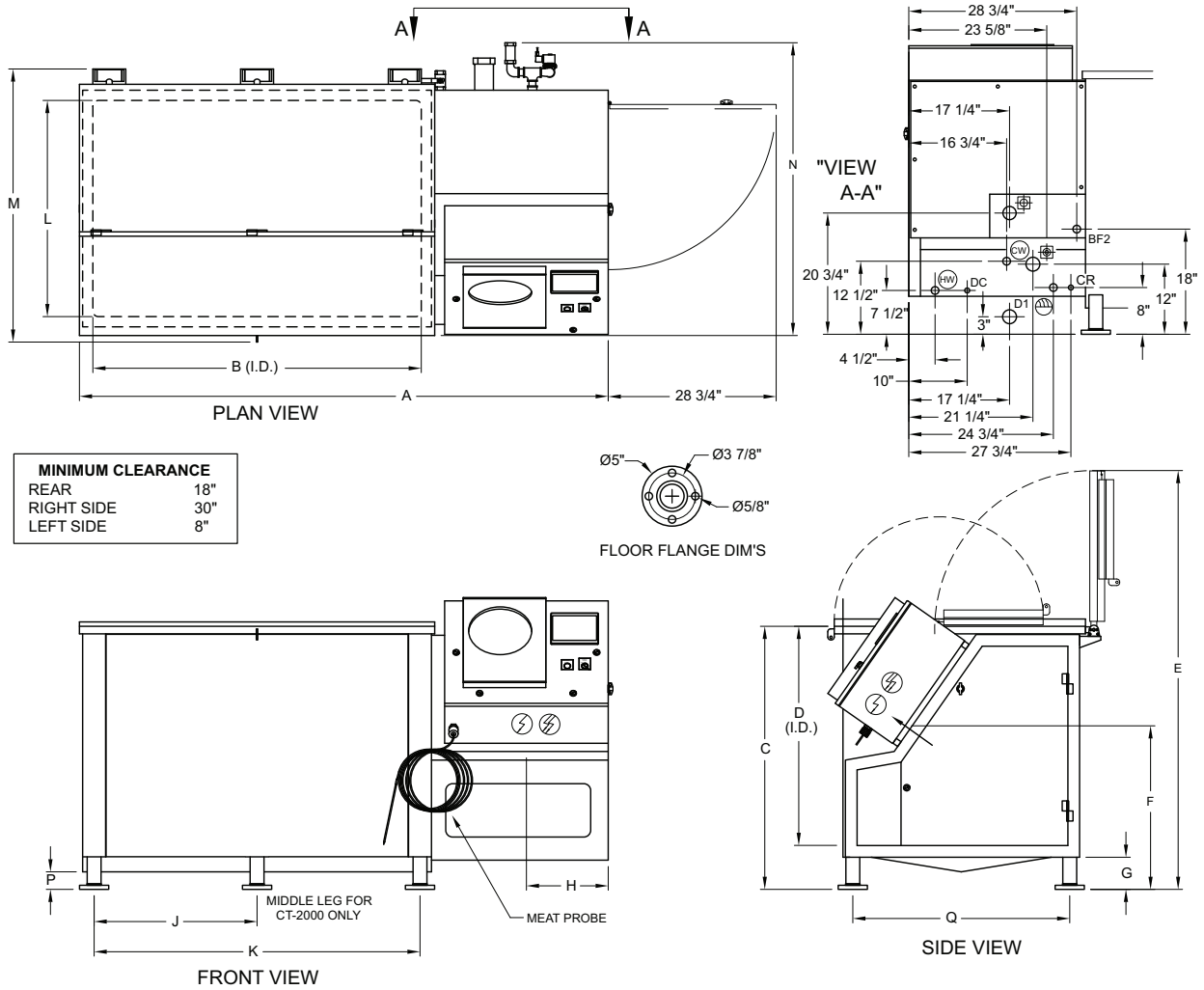
- Rated capacities for 600, 1000 or 2000 lbs. of product
- Accurate microprocessor operating controls mounted in stainless steel 4X rated enclosures
- Programmable 2 pen, chart recorder for permanent recording of water and product temperatures and times
- Core temperature meat probe for controlling cooking and cooling.
- Automatic power failure safety control
- Heavy duty stainless steel tank, type 304 construction with adjustable legs
- Rounded internal tank corners for efficient cooling and easy cleaning.
- Fully insulated tank with heavy duty stainless steel removable panels
- Automatic water fill and water level controls with over flow protection
- Built-in circulating pump for optimum heat distribution
- High efficiency plate heat-exchanger for faster product cooling
- 100 PSI steam pressure rating, complete with removable heat exchanger for ease of cleaning
- All plumbing connection supplied with line strainers
- Cleaning cycle controls for cleaning and degreasing cook tank and heat exchangers
- Tank includes one complete basket set for products with carrier and dolly
- Balanced style lifting bar for safer loading and unloading of products
- Heavy duty stainless steel lockable spring assisted bi-fold covers
- Accepted for use in U.S.D.A. Inspected Facilities
- NSF/ANSI Standard 169 approved

## Short Form Specifications

Shall be Cleveland Model P-CT- \_\_\_\_\_  
 Cook Chill Tank, Rated Capacity of \_\_\_\_\_ lbs.  
 Fully insulated, stainless steel tank with 100 PSI  
 steam rating and circulation pump for optimum  
 heat distribution. Solid state controls enclosed in UL  
 rated, stainless steel TYPE 4 enclosures.  
 Programmable 2 pen chart recorder with meat  
 probe for permanent recording cooking times and  
 temperatures. Power failure safety control. Cleaning  
 cycles for degreasing and cleaning the tank and  
 heat exchangers. Tank includes one complete  
 basket set for products with carrier and dolly.  
 Lockable spring assist bi-fold covers.

## Options & Accessories

- Extra basket set, carrier and dolly
- Ice builders
- Hoists for loading and unloading product baskets
- Ice Water control panel for ice builder interface
- Steam boilers
- Computer interface connections
- Spare meat probe
- Flow meter for chilled water loop
- Air Power Vacuum Clipper


**DIMENSIONS**

MODEL	A	B	C	D	E	F	G	H	J	K	L	M	N	P	Q
P-CT-600	86.5"	49"	37"	29.5"	63.63"	28"	6.25"	14"	N/A	49.5"	37"	46.75"	58.13"	3"	37.75"
P-CT-1000	98.5"	60.5"	45"	37.5"	71.63"	28"	6.25"	14"	N/A	61.5"	37"	46.75"	58.13"	3"	37.75"
P-CT-2000	131.5"	97"	45"	37.5"	71.63"	28"	6.25"	14"	48.75"	97.5"	37"	46.75"	58.13"	3"	37.75"

**UTILITY CONNECTIONS**

MODEL	COOLING FLUID* IN	POTABLE RETURN	COLD WATER	HOT WATER BACK FLUSH IN	OUT	STEAM IN	COND. RETURN	TANK DRAIN	COOLING DRAIN	120V 1PH-60HZ	ELECTRICAL 208V 3PH-60Hz	460V 3PH-60Hz	Shipping Weight	Crate Size W x L x H
							CR	D1	DC				Approximate	
P-CT-600	1 1/2" NPT 60 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT 30 GPM 165°F	1" NPT	1" NPT 240 lbs/hr	3/4" NPT	2"	1/2" NPT	5 AMP	10 AMP	5 AMP	2,700 lbs	62" x 93" x 64"
P-CT-1000	1 1/2" NPT 70 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT 30 GPM 165°F	1" NPT	1" NPT 240 lbs/hr	3/4" NPT	2"	1/2" NPT	5 AMP	10 AMP	5 AMP	3,000 lbs	62" x 103" x 64"
P-CT-2000	2" NPT 85 GPM	2" NPT	1" NPT 30 GPM	1" NPT 30 GPM 165°F	1" NPT	1" NPT 320 lbs/hr	3/4" NPT	2"	1/2" NPT	5 AMP	10 AMP	5 AMP	3,500 lbs	62" x 144" x 64"

\* Cooling fluid can be a chilled glycol solution or chilled water from an ice builder.

\* Flow meter REQUIRED ON COOLING FLUID RETURN LINE.

**NOTE:**

- All designs, specifications and dimensions subject to change without notice.
- The pressure drop is 12-18 PSI for steam and cooling fluid passing thru the Cook Tank.
- Recommended steam pressure is 60-90 PSI.
- P-CT-600 & P-CT-1000 have two piece covers (as illustrated). P-CT-2000 (not illustrated) has a four piece cover.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

### Model

- TJ-100-CC



### Short Form Specifications

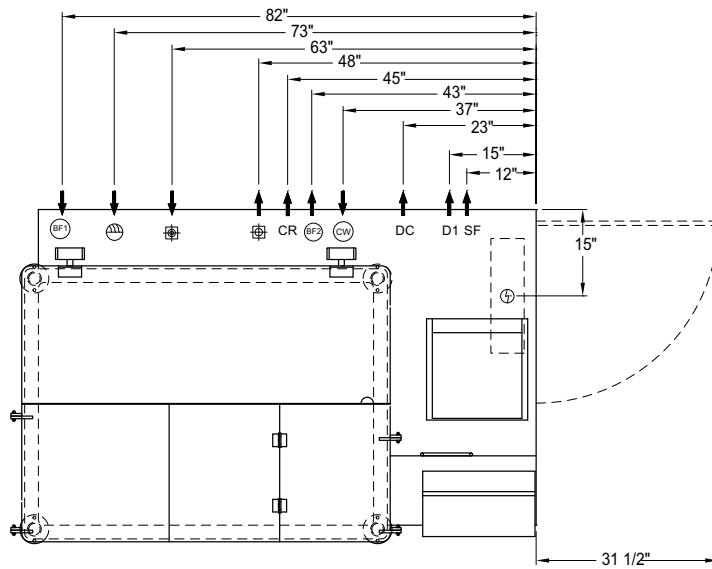
The capacity of the TurboJet is up to 100 gal. for pumpable (kettle produced) products and up to 1000 lbs. of meat in the cook tank mode. The TurboJet functions as a cook tank, a product chiller and a sous vide production unit. Most pumpable food products packaged in pouches or casings can be cooled from 170°F to 40°F in an average of less than one hour.

### Standard Features

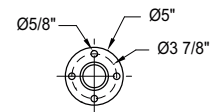
- Microprocessor operating controls mounted in Type 4X housing
- Power on/off switch
- Time and temperature set-point controls
- Two pen chart recorder
- Stainless steel bag unloading tool
- Three operating mode selection
  - ✓ Chill Cycle
  - ✓ Cooking/Heating cycle to time and temperature
  - ✓ Automatic cooking cycle with core temperature probe
- Low 40" loading rim height
- Tank equipped with two powerful turbo jets for water and product agitation
- All stainless steel type 304 construction
- Rounded internal tank corners for efficient cooling and easy cleaning
- Powerful 7.5 HP water circulation pump with high and low pre-set flow-rates
- 1 HP water circulation pump for even water bath temperature distribution
- High efficiency plate type heat exchanger for product cooling
- 100 PSI steam jacket for product/tank heating
- Stainless steel spring assisted hinged rear cover
- 4 legs with adjustable flanged feet for floor bolting
- Core-temperature meat probe for recording internal product temperature
- Built in chart recorder for time / temperature recording
- 20 HP remote condensing unit (specify air or water cooled)
- 190 gal. capacity heat exchange tank with automatic temperature control and 5 HP glycol circulation pump for cooling.
- Accepted for use in U.S.D.A. Inspected Facilities
- NSF/ANSI Standard 169 approved

### Options & Accessories

- One set of wire baskets with carrier for meat cooking
- Dolly for wire basket set
- Ice-builder Package (in lieu of glycol heat exchange package)
- Electric Chain Hoists for product loading of cook tank items
- Steam Boiler
- Spare Meat Probe
- Product Lifting Rack
- Flow Meter for chilled water loop
- Air Power Vacuum Clipper
- 208/3/60; 240/3/60 & 460/3/60 electric voltages
- 380/3/50 or 575/3/60 export voltages

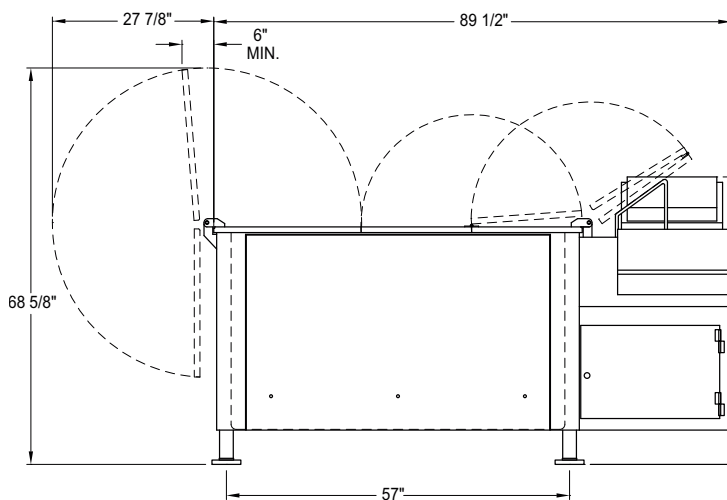


MINIMUM CLEARANCE	
REAR	18"
RIGHT SIDE	36"
LEFT SIDE	6"

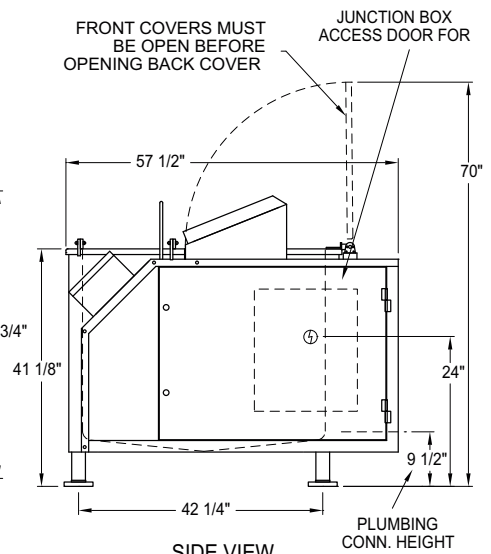


FLOOR FLANGE DETAIL

PLAN VIEW



FRONT VIEW



SIDE VIEW

**UTILITY CONNECTIONS**

MODEL	COOLING FLUID IN*	COOLING FLUID RETURN*	COLD POTABLE WATER	HOT WATER BACK FLUSH IN	BACK FLUSH OUT	STEAM IN	COND. RETURN	TANK DRAIN	STRAINER FLUSH	COOLING DRAIN WATER	ELECTRICAL 208V 3PH-60Hz	ELECTRICAL 460V 3PH-60Hz	Shipping Weight	Crate Size W x L x H
	⊕	⊕	CW	BF1	⊕	⊕	CR	D1	SF	DC	⊕	⊕	Approximate	
TJ-100-CC	1 1/2" NPT	1 1/2" NPT	1" NPT	1" NPT	1" NPT	1" NPT	3/4" NPT	1 1/2"	1" NPT	1/2" NPT	38 AMP	19 AMP	2,800 lbs	70" x 97" x 58"
	40 GPM		30 GPM	25 GPM		420 lbs/hr								

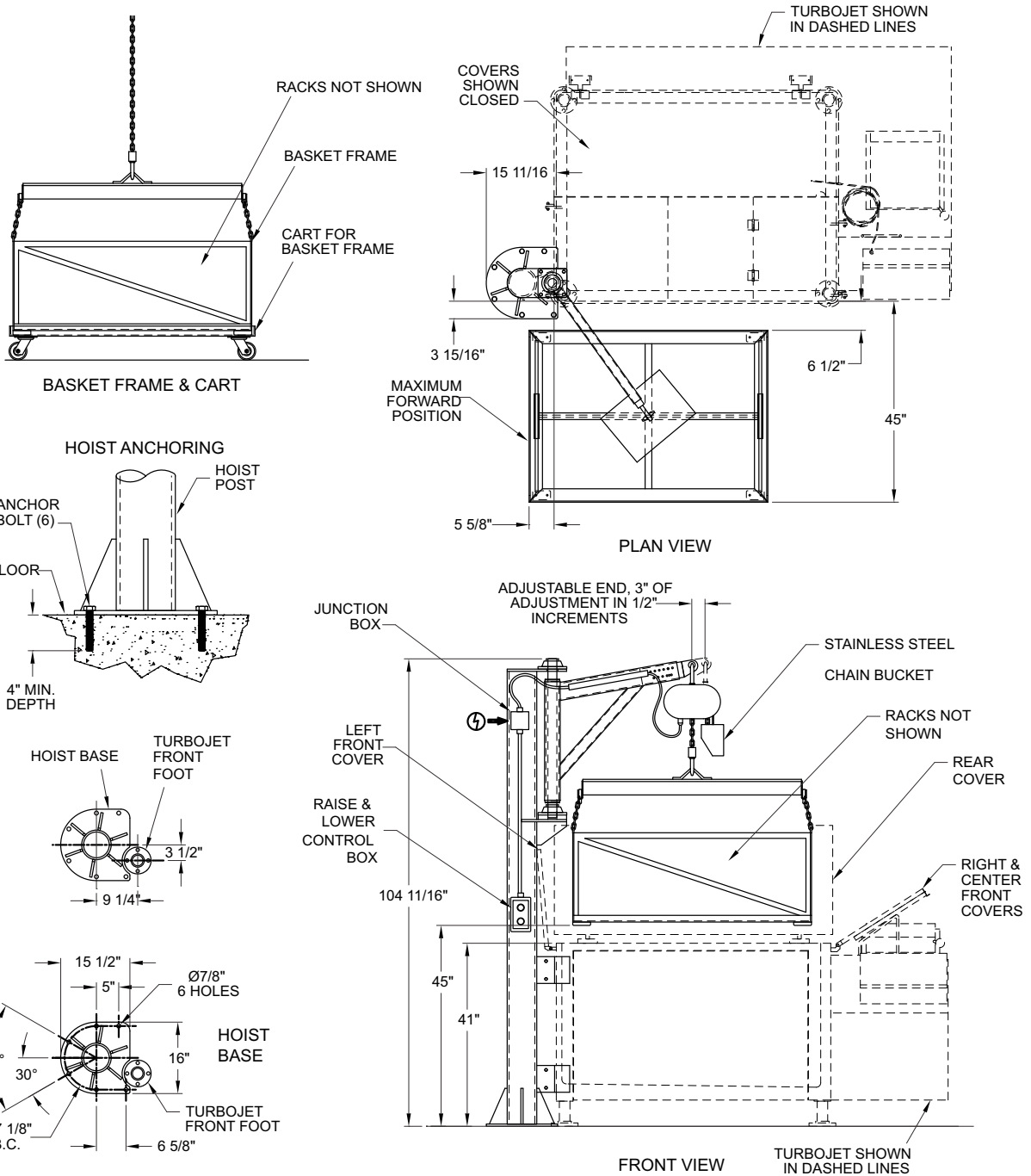
\* Cooling fluid can be a chilled glycol solution or chilled water from an ice builder.  
 \* Flow meter REQUIRED ON COOLING FLUID RETURN LINE.

**NOTE:**

- All designs, specifications and dimensions subject to change without notice.
- The pressure drop is 12-18 PSI for steam and cooling fluid passing thru the Turbojet.
- Recommended steam pressure is 60-90 PSI.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)



**UTILITY CONNECTIONS**

MODEL	ELECTRICAL 120V, 1PH-60HZ	Shipping Weight	Crate Size W x L x H
	⚡	Approximate	
JIBC-TJ100	10 AMP	1,900 lbs	49" x 120" x 38"

**NOTE:**

1. All designs, specifications and dimensions subject to change without notice.
2. Anchoring hardware not supplied with with hoist, customer/installer to supply.
3. 750# lift capacity.
4. Lifting speed 16' per minute.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)



# COMBINATION TUMBLE CHILLER/ COOK TANK

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Model

- TCCT-120-CC



## Standard Features

- Load capacity up to 120 gallons of pumpable product and 750 lbs. of meat
- Combination System greatly reduces valuable kitchen floor space used
- Two pen Chart Recorder for permanent record of time and temperature for both Water Bath and Product
- Selector Switch for Timed or Meat Probe operation
- Programmable Time/Temperature Controls
- Digital Temperature Displays
- Thaw Timer for thawing frozen products before cooking
- Preprogrammed Power Failure Controls for Food Safety
- Steam heated Tank with 50 PSI Steam Heat Exchanger
- Electric driven, perforated, Product Cylinder
- Spring assist, hinged Cover totally encloses Rotating Inner Cylinder
- Safety Interlock Switch stops cylinder rotation when cover is even slightly lifted
- Two Wire Divider Shelves and one Top Hold-down Rack to keep product in place
- Preset water levels for cooking and cooling
- Shell and Tube Heat Exchanger for fast cooling of products
- Integrated water conservation system to allow use of chilled water throughout the production day
- Meat Probe for automatic cooking and cooling
- Water Circulating Pump for even Water Bath Temperature
- Manual Override "start/stop" Button
- All electrical and plumbing enclosed in a Stainless Steel Housing
- Accepted for use in U.S.D.A. Inspected Facilities
- NSF/ANSI Standard 169 approved

## Short Form Specifications

Shall be CLEVELAND, Model: TCCT-120-CC, Combination TUMBLE CHILLER/COOK TANK; 750 lbs./120 gal of product capacity; electric driven perforated Product Cylinder; preset water levels; Meat Probe; Water Circulating Pump; two pen Chart Recorder; programmable Time/Temperature Controls; Digital Temperature Displays; All electrical and plumbing enclosed in a Stainless Steel Housing.

## Options & Accessories

- Vacuum Packaging unit (Clipper Vac)
- Ice Builders
- Condensing units for Ice Builders
- Ice Water Control Panel
- Steam Boilers
- Spare Meat Probe
- Flow Meter for chilled water loop
- Air Power Vacuum Clipper.
- 208/3/60; 240/3/60 & 460/3/60 electric voltages
- 380/3/50 or 575/3/60 export voltages

**MINIMUM CLEARANCE**  
 FRONT 36"  
 SIDE 12"  
 REAR 18"

**SHIPPING WEIGHTS (APPROXIMATE)**

DESCRIPTION	CRATE SIZE (W x L x H)	WEIGHT (lbs.)
TCCT-120-CC	71" x 107" x 74"	3,500

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	*CHILLED WATER RETURN	COLD WATER	STEAM	CONDENSATE RETURN	TANK DRAIN	COLD WATER DRAIN	JACKET DRAIN	ELECTRICAL 208/3PH	AIR
TCCT-120	1 1/2" NPT 60 GPM	1 1/2" NPT	1" NPT 30 GPM	1" NPT, 45 PSI 350 lbs/hr	3/4"	1 1/2" NPT	1" NPT	3/4" NPT	13 AMPS	3/8" NPT 30 PSI

\*Flow meter REQUIRED ON CHILLED WATER RETURN.

NOTE: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the combination tumble chiller - cook tank.

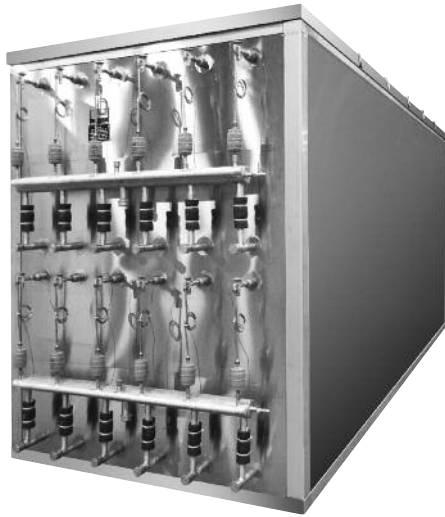
Cleveland Range reserves right of design improvement or modification, as warranted. (NOT TO SCALE)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## ICE BUILDER

### Models

- GIBC-20
- GIBC-50
- GIBC-60
- GIBC-75
- GIBC-100
- GIBC-125
- GIBC-140
- GIBC-150
- GIBC-200
- GIBC-225
- GIBC-250
- GIBC-300
- GIBC-350
- GIBC-400
- GIBC-450
- GIBC-490
- GIBC-600



### Standard Features

- Direct expansion ice builder, with thermostatic expansion valves.
- For operation with R-22, 404A or R507 refrigerant (please specify).
- Liquid and suction headers are provided with single-point connections to the condensing unit.
- Coils are factory pressure tested, dried using a deep vacuum and filled with dry nitrogen at atmospheric pressure for shipping.
- For ease of installation, the chilled water connections are mounted on the end of the ice builder. Connections can be on either end per customers request.
- The chilled water connections are furnished with direct reading indicating thermometers mounted in a thermowell.
- Tank is constructed of 3/16" stainless steel plate with all seams double welded. 4' high models are 10-gauge stainless steel. All coils and piping are schedule 40 stainless steel.
- Tank sides, ends and bottom have 2" Polystyrene insulation between the tank wall and the outer sheathing of stainless steel.
- Automatic ice bank control with adjustable thickness settings from 1" to 3" indicates low ice condition.
- Stainless steel control box mounted on end of tank.
- Automatic water level control furnished with 1" water solenoid valve.
- Available in sizes up to 60,000 lbs. capacity.

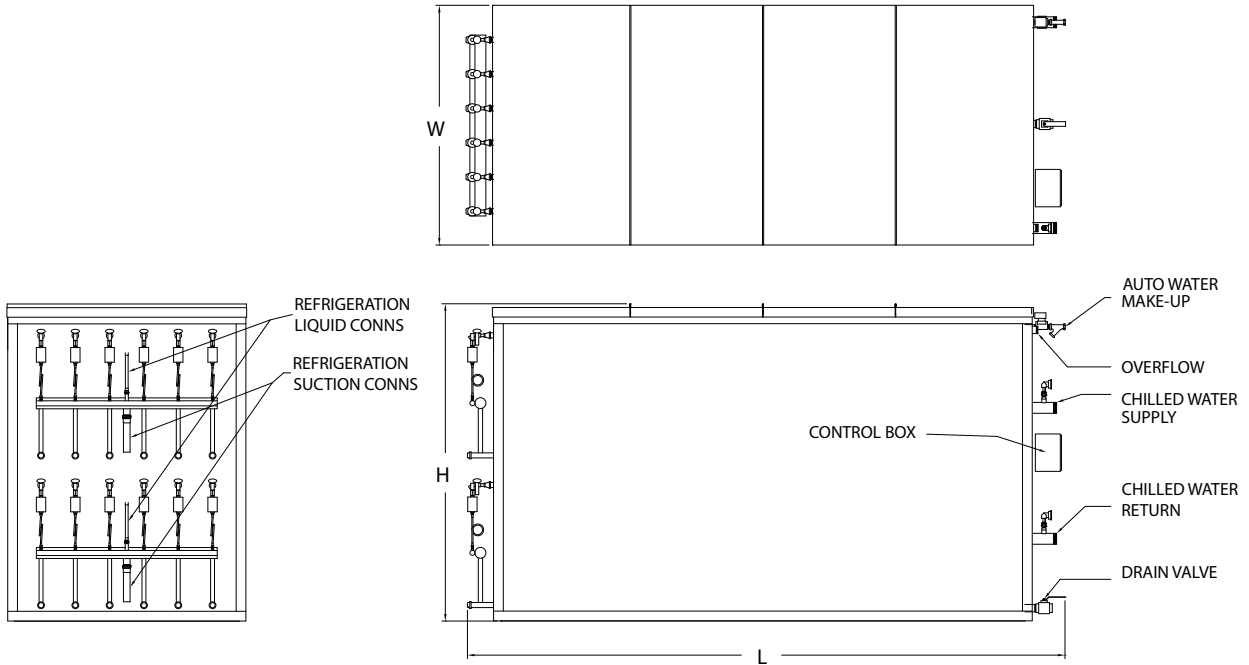
### Short Form Specifications

Shall be Cleveland Model GIBC-\_\_\_; \_\_\_,000 lbs. capacity ICE BUILDER for direct expansion operation; thermostatic expansion valves; liquid and suction headers are provided with single-point connections to condensing unit. The coils are factory tested, dried using a deep vacuum. Unit includes: Automatic water level control, insulated covers, and ice bank control. Tank is constructed of 3/16" stainless steel plate, with Polystyrene insulation on sides, ends and bottom. The exterior is covered with stainless steel panels.

### Options & Accessories

- Ice water control panel for location in production area (model IW-CP).
- Condensing units for indoor or outdoor installation, air or water cooled (specify).
- Water circulating pumps (must be sized by mechanical engineer).
- Pump package with premounted water circulation pump on the ice builder, complete with IBPP pump panel enclosure.
- Stainless steel, removable cover for protection of external mounted expansion valves, liquid and suction headers.

MINIMUM CLEARANCE	
FRONT	36"
SIDE	24"
REAR	36"



**DIMENSIONS**

MODEL	ICE STORAGE CAPACITY (LBS)	OVERALL TANK LENGTH L	OVERALL TANK WIDTH W	OVERALL TANK HEIGHT H	TANK WATER CAPACITY (GALS)	LIQUID INLET	SUCTION OUTLET	APPROXIMATE REFRIGERANT CHARGE	SHIPPING WEIGHT (LBS)	OPERATING WEIGHT (LBS)
GIBC-20	2,000	114"	28"	50"	435	1/2"	1-1/8"	16 #	2,268	5,983
GIBC-50	5,000	150"	64"	50"	1,090	5/8"	1-3/8"	40 #	6,694	15,364
GIBC-60	6,000	138"	52"	76"	1,310	5/8"	1-5/8"	48 #	4,688	16,328
GIBC-75	7,500	138"	64"	76"	1,635	7/8"	1-5/8"	54 #	5,512	20,122
GIBC-100	10,000	138"	64"	101"	2,135	7/8"	1-5/8"	145 #	7,080	26,730
GIBC-125	12,500	150"	64"	101"	2,690	7/8"	2-1/8"	176 #	7,628	33,093
GIBC-140	14,000	186"	52"	101"	3,885	(2) 7/8"	(2) 1-5/8"	205 #	9,216	32,391
GIBC-150	15,000	162"	64"	101"	3,245	1-1/8"	2-1/8"	211 #	9,280	37,180
GIBC-175	17,500	186"	64"	101"	3,885	(2) 7/8"	(2) 1-5/8"	252 #	11,092	41,227
GIBC-200	20,000	222"	64"	101"	4,455	(2) 7/8"	(2) 2-1/8"	290 #	9,740	39,165
GIBC-225	22,500	234"	64"	101"	5,020	(2) 7/8"	(2) 2-1/8"	348 #	13,832	57,942
GIBC-250	25,000	258"	64"	101"	5,590	(2) 7/8"	(2) 2-1/8"	363 #	15,064	64,234
GIBC-300	30,000	258"	76"	101"	6,710	(2) 7/8"	(2) 2-1/8"	441 #	18,632	77,742
GIBC-350	35,000	278"	88"	101"	7,825	(2) 1-1/8"	(2) 2-1/8"	508 #	20,840	90,840
GIBC-400	40,000	258"	104"	101"	8,740	(2) 1-1/8"	(2) 2-1/8"	581 #	23,048	103,338
GIBC-450	45,000	378"	80"	101"	10,120	(2) 1-1/8"	(2) 2-5/8"	670 #	27,440	117,440
GIBC-490	49,000	354"	88"	101"	11,010	(2) 1-1/8"	(2) 2-5/8"	726 #	22,784	99,784
GIBC-600	60,000	378"	104"	101"	13,490	(2) 1-5/8"	(2) 3-1/8"	892 #	33,000	152,036

NOTES: LIQUID LINE SOLENOID VALVE AND SIGHT GLASS.  
REFRIGERANT NOT SUPPLIED BY CLEVELAND RANGE.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# CHILLED WATER PUMP PACKAGE

## Models

	ICE CAPACITY	HP
• CWPP- 5	2,000 - 5,000 LBS	5
• CWPP- 7.5	6,000 - 7,500 LBS	7.5
• CWPP- 10	10,000 - 30,000 LBS	10
• CWPP- 15	35,000- 45,000 LBS	15
• CWPP- 25	49,000 - 60,000 LBS	25

## Standard Features

- Cast Iron Pump, TEFC Motor, 3/60/208-230-460 Voltage
- Pump Mounted directly on End of Ice Builder
- Pump Pre Piped to Ice Builder and Pre Wired to Control Panel
- By Pass Valving to Trim Return Water Temperatures
- Variable Speed Drive to Maximize Pump Performance
- Return Water Temperature Transmitter and Controller
- Stainless Steel NEMA 4X Style Control Box
- Electrical Disconnect
- 120 Volt Control Transformer
- Motor Circuit Protection
- Manual Pump On/Off Switch with Indicator Light
- Manual Pump On/Off Switch with Indicator Light

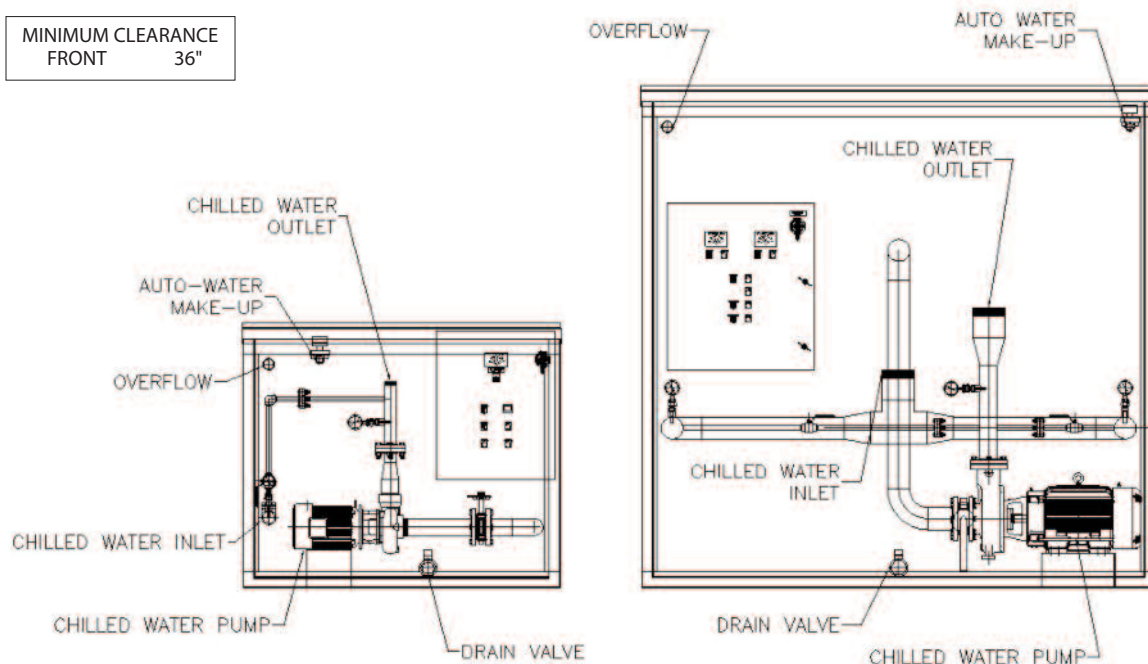
## Short Form Specifications

Shall be CLEVELAND Model: CWPP-\_\_\_ with Cast Iron Pump; TEFC Motor; Pump Mounted directly on End of Ice Builder; Pump Pre Piped to Ice Builder and Pre Wired to Control Panel; By Pass Valving to Trim Return Water Temperatures; Variable Speed Drive to Maximize Pump Performance; Return Water Temperature Transmitter and Controller; Stainless Steel NEMA 4X Style Control Box; Electrical Disconnect; 120 Volt Control Transformer; Motor Circuit Protection; Manual Pump On/Off Switch with Indicator Light.

## Options & Accessories

- Other pump sizes available

## Drawing of Typical Factory Installed Chilled Water Pump





# AIR COOLED CONDENSING UNITS

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- LDV250BM6D
- LDD500BM6D
- LDT1000M6D
- LDV300BM6D
- LDD600BM6D
- LDV150BM6D
- LDV350BM6D
- LDD700BM6D
- LDV200BM6D
- LDV400BM6D
- LDD800BM6D



## Standard Features

- Air cooled condensing unit for outdoor installation
- For operation with R-22, 404A or R507 refrigerant (please specify)
- Liquid line filter with replaceable core and sight glass
- High efficiency Copeland disc or Bitzer compressors
- Galvalume weather housing with raised base compressor
- Thermally protected
- Permanently lubricated condenser fan motor(s)
- Access panels for easy servicing of internal components
- Electrical controls are mounted in control box with hinged door
- Receivers include service valves
- Suction and discharge vibration eliminators
- 180 lbs. head pressure valve
- Crankcase heater for cold temperature operation
- Suction filter with replaceable core
- Suction accumulator
- Oil separator
- Low ambient kit
- Anti short cycle timer
- Liquid line solenoid valve (shipped loose)
- Dry contacts for compressor alarm
- Accepted for use in U.S.D.A. Inspected Facilities

## Short Form Specifications

Shall be CLEVELAND, Model \_\_\_\_\_, Outdoor, \_\_\_\_ HP, AIR COOLED CONDENSING UNIT for Ice Builder. Weather housing with raised Base Compressor; Receiver with Discharge and Suction Line Vibration eliminators; Pressure Control; Drier//Sight Glass Kit; Liquid Line Solenoid Valve; replaceable Core Suction Line Filter, Suction Line Accumulator; Oil Separator and Oil Failure Safety Control; Head Pressure Control Valve; Control Panel with hinged door housing Low Ambient Kit, Compressor Contactor, and Control Circuit Fusing.

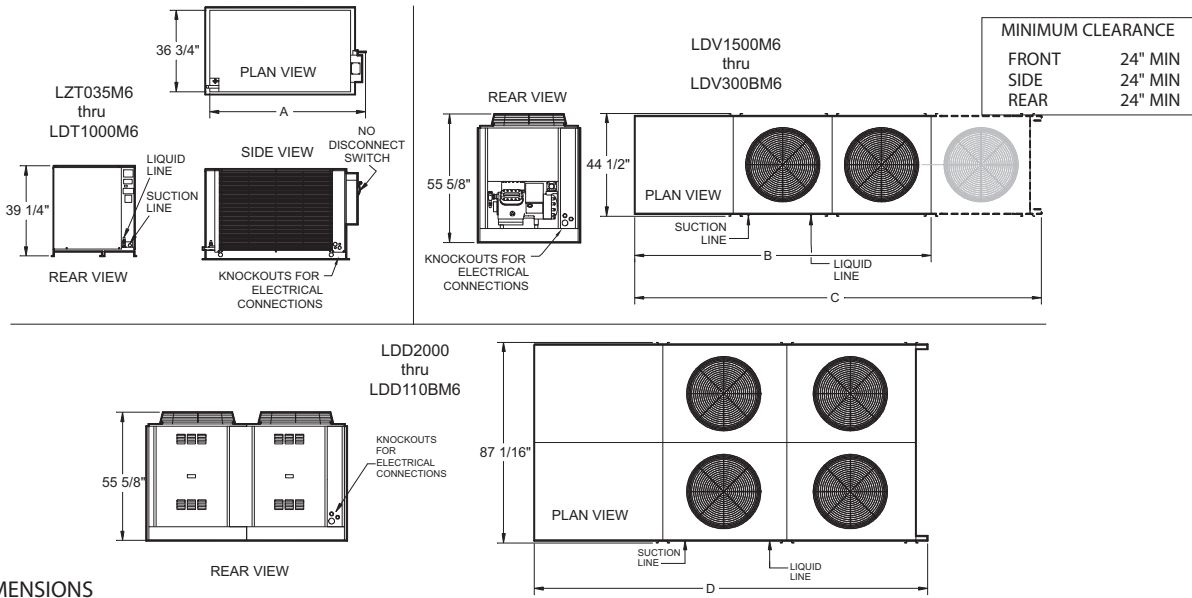
## Options & Accessories

- Water Cooled Condensing Units
- Larger models available upon request
- Extended four (4) year compressor warranty (domestic only)
- Ice Water Control Panel for location in production area
- Ice Builders

## Chart for selecting Air Cooled Condensing Units for Ice Builders

ICE BUILDER MODEL	Ice Capacity @ 2-1/2"	Stored Capacity, BTU'S	12-1/2 hr Rebuild or Less [BTU/Hr]	Air Cooled Condensing Unit Size MODEL / BTU/Hr @ 10°FSSST	Dual Circuit	Each Receiver Capacity [Lbs]	Suction Accumulator @ Heat Exchanger
GIBC-20	2000 lb	288,000	24,000	LZT035M6 / 25,210		35	HX3700
GIBC-50	5000 lb	720,000	60,000	LDT0800M6 / 66,800		67	HX3707
GIBC-60	6000 lb	864,000	72,000	LDT1000M6 / 79,060		109	HX3704
GIBC-75	7500 lb	1,080,000	90,000	LDV1500M6 / 109,200		123	HX3704
GIBC-100	10,000 lb	1,440,000	120,000	LDV2500M6 / 141,000		192	HX3639
GIBC-125	12,500 lb	1,800,000	150,000	LDV2500M6 / 156,965		123	HX3639
GIBC-140	14,000 lb	2,016,000	168,000	LDD2000M6 / 160,000	•	123	HX3704
GIBC-150	15,000 lb	2,160,000	180,000	LDV300BM6 / 210,090		230	HX3639
GIBC-175	17,500 lb	2,520,000	210,000	LDD3000M6 / 218,400	•	123	HX3704
GIBC-200	20,000 lb	2,880,000	240,000	LDD440BM6 / 272,275	•	192	HX3639
GIBC-225	22,500 lb	3,240,000	270,000	LDD5000M6 / 282,000	•	192	HX3639
GIBC-250	25,000 lb	3,600,000	300,000	LDD500BM6 / 313,925	•	192	HX3639
GIBC-300	30,000 lb	4,320,000	360,000	LDD600BM6 / 365,950	•	230	HX3639
GIBC-350	35,000 lb	5,040,000	420,000	LDD7000M6 / 447,800	•	239	HX3639
GIBC-400	40,000 lb	5,760,000	480,000	LDD8000M6 / 522,200	•	275	HX3639
GIBC-450	45,000 lb	6,480,000	540,000	LDD800BM6 / 548,685	•	390	HX3639
GIBC-490	49,000 lb	7,056,000	588,000	LDD110BM6 / 648,150	•	369	HX3639
GIBC-600	60,000 lb	8,640,000	720,000	LDD110BM6 / 648,150 *	•	369	HX3639

\* REBUILD TIME WILL BE 13.33 HOURS FOR THE MODEL 8308



**DIMENSIONS**

CONDENSING UNIT MODEL	ICE BUILDER MODEL	A	B	C	D	SHIPPING WEIGHTS APPROXIMATE LBS / KG
LZT035M6	GIBC-20	52"	-	-	-	950 / 425
LDT0800M6	GIBC-50	52"	-	-	-	1,020 / 459
LDT1000M6	GIBC-60	52"	-	-	-	1,045 / 470
LDT1000M6	GIBC-75	52"	-	-	-	1,045 / 470
LDV2500M6	GIBC-100	-	144"	-	-	1,400 / 635
LDV250BM6	GIBC-125	-	171"	-	-	1,625 / 737
LDD2000M6	GIBC-140	-	144"	-	-	3,160 / 1,422
LDV300BM6	GIBC-150	-	171"	-	-	1,935 / 878
LDD3000M6	GIBC-175	-	-	226"	-	1,615 / 733
LDD440BM6	GIBC-200	-	-	226"	-	1,885 / 855
LDD5000M6	GIBC-225	-	-	-	281"	3,280 / 1,488
LDD5000M6	GIBC-250	-	-	281"	-	2,440 / 1,107
LDD600BM6	GIBC-300	-	-	-	171"	3,875 / 1,758
LDD700BM6	GIBC-350	-	-	-	226"	3,225 / 1,463
LDD800BM6	GIBC-400	-	-	-	226"	3,770 / 1,710
LDD800BM6	GIBC-450	-	-	-	281"	4,670 / 2,214
LDD110BM6	GIBC-500	-	-	-	281"	5,670 / 2,552
LDD110BM6	GIBC-600	-	-	-	281"	5,880 / 2,552

**UTILITY CONNECTIONS**

**ELECTRICAL 208-230V / 3PH**

CONDENSING UNIT MODEL	RECEIVER CAPACITY LBS	LIQUID LINE	SUCTION LINE	BTU/HR @+10°F SSF	COMPRESSOR RATED LOAD AMPS	CONDENSER FAN MOTOR QTY	TOTAL AMP LOAD
LZT035M6	35	1/2"	7/8"	25,210	21	1	30
LDT0800M6	67	1/2"	1 1/8"	66,800	36.8	2	87.5
LDT1000M6	67	1/2"	1 1/8"	79,060	39.1	2	87.5
LDV150BM6	123	7/8"	1 5/8"	109,200	48.7	2	70.5
LDV2500M6	123	7/8"	2 1/8"	160,000	57.7	2	86.1
LDV250BM6	123	1 1/8"	2 1/8"	141,600	75.6	2	108.5
LDV300BM6	188	1 1/8"	2 1/8"	210,090	89.7	3	133.1
LDV3000BM6	188	1 1/8"	2 1/8"	210,090	89.7	3	133.1
LDD440BM6	188	1 1/8"	2 1/8"	272,275	105.1	3	152.4
LDD500BM6	188	1 1/8"	2 1/8"	282,999	141	4	204.3
LDD5000M6	269	1 3/8"	2 5/8"	313,925	75.6	4	198.1
LDD600BM6	269	1 3/8"	2 5/8"	365,950	89.7	6	243.8
LDD700BM6	363	1 5/8"	3 1/8"	447,800	105.1	6	278.5
LDD800M6	363	1 5/8"	3 1/8"	552,200	141	8	373.3
LDD800BM6	363	1 5/8"	3 1/8"	552,200	141	8	373.3
LDD110BM6	363	1 5/8"	3 1/8"	648,150	141	8	373.3
LDD110BM6	363	1 5/8"	3 1/8"	648,150	141	8	373.3
LDD5000M6	246	1 1/8"	2 1/8"	282,000	141	3	184

\*PER COMPRESSOR

REFRIGERANT NOT SUPPLIED BY CLEVELAND RANGE.  
 AIR COOLED CONDENSING UNITS ARE FOR OUTDOOR INSTALLATION.  
 WATER COOLED CONDENSING UNITS ARE FOR INDOOR INSTALLATION.

Cleveland Range reserves right of design improvement or modification, as warranted.

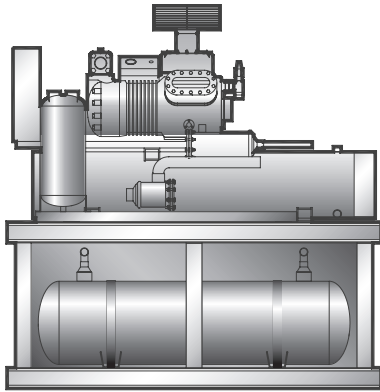
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# WATER COOLED CONDENSING UNITS

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- LRU1010W13
- LRU1010
- LRU1015
- LRU1020
- LRU1025
- LRU1030
- LRU1035
- LRU1040
- LRU1050



## Standard Features

- Water cooled condensing unit for indoor installation
- For operation with R-22, 404A or 507 refrigerant (please specify)
- Liquid line filter with replaceable core and sight glass
- High efficiency Copeland discus compressor
- Spring isolation of compressor
- Shell and tube, cleanable, water cooled condenser with pressure relief valve
- Water regulating valve
- Pre-wired control panel with compressor contactor and control circuit fuse
- Liquid receivers with inlet and outlet valves and pressure relief
- Suction and discharge vibration eliminators
- Crankcase heater for cold temperature operation
- Suction filter with replaceable core
- Suction accumulator
- Oil separator
- Low ambient kit
- Anti short cycle timer
- Liquid solenoid valve (shipped loose)
- Dry contacts for compressor alarm
- Accepted for use in U.S.D.A. Inspected Facilities

## Short Form Specifications

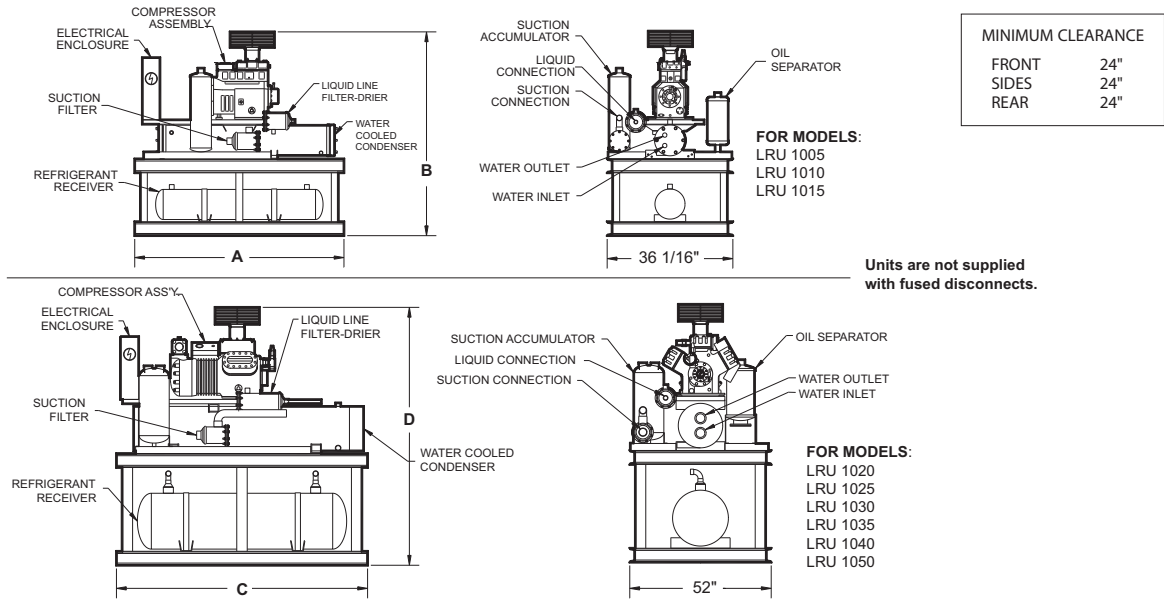
Shall be CLEVELAND Model WS - \_\_\_\_\_ C6, Indoor, \_\_\_\_\_ HP, WATER COOLED CONDENSING UNIT for Ice Builder. Compressor; Receiver with Discharge and Suction Line Vibration Eliminators; Pressure Control; Drier/Sight Glass Kit; Liquid Line Solenoid Valve; replaceable Core Suction Line Filter, Suction Line Accumulator; Oil Separator and Oil Failure Safety Control; Head Pressure Control Valve; Control Panel with hinged door housing Low Ambient Kit, Compressor Contactor and Control Circuit Fusing; Water Cooled Condenser is cleanable.

## Options & Accessories

- Air Cooled Condensing Units
- Larger models available upon request
- Extended four (4) year compressor warranty(domestic only)
- Ice Water Control Panel for location in production area
- Ice Builders

## Chart for selecting Water Cooled Condensing Units for Ice Builders

ICE BUILDER MODEL	Ice Capacity @ 2-1/2"	Stored Capacity, BTU'S	12-1/2 hr Rebuild or Less [BTU/Hr]	Compressor Quantity	Water Cooled Condensing Unit Size MODEL / BTU/Hr @ 10°FSSST	Dual Circuit	Each Receiver Capacity [Lbs]	Suction Accumulator @ Heat Exchanger
GIBC-20	2000 lb	288,000	24,000	1	LRU1005W13 / 34,100		40	HX3700
GIBC-50	5000 lb	720,000	60,000	1	LRU1010W13 / 83,000		123	HX3707
GIBC-60	6000 lb	864,000	72,000	1	LRU1010W13 / 83,000		123	HX3704
GIBC-75	7500 lb	1,080,000	90,000	1	LRU1015W13 / 114,000		145	HX3704
GIBC-100	10,000 lb	1,440,000	120,000	1	LRU1015W13 / 114,000		145	HX3639
GIBC-125	12,500 lb	1,800,000	150,000	1	LRU1020 / 143,000		206	HX3639
GIBC-140	14,000 lb	2,016,000	168,000	2	LRU1010 / 83,000 each	•	123	HX3704
GIBC-150	15,000 lb	2,160,000	180,000	1	LRU1030 / 185,000		230	HX3639
GIBC-175	17,500 lb	2,520,000	210,000	2	LRU1015 / 114,000 each	•	145	HX3704
GIBC-200	20,000 lb	2,880,000	240,000	2	LRU1015 / 114,000 each	•	145	HX3639
GIBC-225	22,500 lb	3,240,000	270,000	2	LRU1025 / 154,000 each	•	201	HX3639
GIBC-250	25,000 lb	3,600,000	300,000	2	LRU1025 / 154,000 each	•	201	HX3639
GIBC-300	30,000 lb	4,320,000	360,000	2	LRU1030 / 185,000 each	•	220	HX3639
GIBC-350	35,000 lb	5,040,000	420,000	2	LRU1035 / 233,000 each	•	275	HX3639
GIBC-400	40,000 lb	5,760,000	480,000	2	LRU1035 / 233,000 each	•	275	HX3639
GIBC-450	45,000 lb	6,480,000	540,000	2	LRU1040 / 275,000 each	•	335	HX3639
GIBC-490	49,000 lb	7,056,000	588,000	2	LRU1040 / 275,000 each	•	335	HX3639
GIBC-600	60,000 lb	8,640,000	720,000	2	LRU1050	•	370	HX3639


**DIMENSIONS**

CONDENSING UNIT MODEL	ICE BUILDER MODEL	A	B	C	D	SHIPPING WEIGHTS APPROXIMATE LBS / KG
LRU1005	GIBC-20	36"	60 7/8"	-	-	780 \ 355
LRU1010	GIBC-50	52"	61 3/8"	-	-	880 \ 400
LRU1010	GIBC-60	52"	61 3/8"	-	-	880 \ 400
LRU1015	GIBC-75	60"	58 3/8"	-	-	970 \ 440
LRU1015	GIBC-100	60"	60 3/8"	-	-	1,100 \ 500
LRU1020	GIBC-125	-	-	75"	69 5/8"	1,200 \ 544
LRU1010*	GIBC-140	52"	61 3/8"	-	-	880 \ 400
LRU1030	GIBC-150	-	-	72"	71 1/8"	1,250 \ 567
LRU1015*	GIBC-175	-	-	72"	70 5/8"	1,320 \ 600
LRU1015*	GIBC-200	-	-	72"	73 7/8"	1,730 \ 785
LRU1025*	GIBC-225	-	-	72"	76 7/8"	1,980 \ 900
LRU1025*	GIBC-250	-	-	72"	76 7/8"	1,980 \ 900
LRU1030*	GIBC-300	-	-	72"	76 1/8"	1,450 \ 567
LRU1035*	GIBC-350	-	-	104"	67"	1,450 \ 652
LRU1035*	GIBC-400	-	-	104"	67"	1,450 \ 652
LRU1040*	GIBC-450	-	-	104"	67"	1,450 \ 652
LRU1040*	GIBC-490	-	-	104"	67"	1,450 \ 652
LRU1050*	GIBC-600	-	-	104"	67"	2,250 \ 1,013

\*TWO (2) COMPRESSORS

**UTILITY CONNECTIONS**

ELECTRICAL 208/3PH

CONDENSING UNIT MODEL	RECEIVER CAPACITY	LIQUID	SUCTION	COLD WATER	UNIT	
					MCA	MOPD
LRU1005	74 lbs	5/8"	1 3/8"	1 1/4"	25	45
LRU1010	136 lbs	5/8"	1 3/8"	1 1/4"	49	80
LRU1015	179 lbs	7/8"	1 3/8"	1 1/4"	67	110
LRU1015	220 lbs	7/8"	1 5/8"	1 1/2"	67	110
LRU1020	354 lbs	7/8"	1 5/8"	2"	81	125
LRU1030	382 lbs	1 1/8"	2 1/8"	2 1/2"	118.3	200
LRU1015*	446 lbs	1 1/8"	2 1/8"	2 1/2"	67	110
LRU1015*	570 lbs	1 1/8"	2 1/8"	2 1/2"	67	110
LRU1025*	570 lbs	1 1/8"	2 1/8"	3"	83.5	150
LRU1040*					160.3	250
LRU1050*					198.5	350

 RLA – RATED LOAD AMPS  
 MOPD – MAX OVERCIRCUIT PROTECTION DEVICE

\*TWO (2) COMPRESSORS

 REFRIGERANT NOT SUPPLIED BY CLEVELAND RANGE.  
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 WATER COOLED CONDENSING UNITS ARE FOR INDOOR INSTALLATION.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# GLYCOL HEAT EXCHANGE PACKAGE

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- TJ-100-GHEP
- P-TC-300 GHEP



Unit not supplied with shown disconnect switch.

## Standard Features

- TJ-100 GHEP holds 190 gallons of glycol solution
  - Standard supplied with 5 Hp circulating pump, capacity of 35 GPM at 110 feet of head pressure
- P-TC-220-300 GHEP holds 300 gallons of glycol solution
  - Standard supplied with 7.5 Hp circulating pump, capacity of 80 GPM at 120 feet of head pressure
- Holding Tank:
  - All 304 stainless steel
  - Fully insulated with 3/4" closed-cell, high-density foam insulation
    - ✓ Wrapped with stainless steel skin
  - Leak tested to 10 Psi
  - Glycol fill port with built-in overflow
  - 1" NPT manual tank drain
  - Thermowell temperature sensor for maintenance without glycol loss
- Base Frame
  - All 304 stainless steel
  - Four (4) mounting feet
  - Circulating pump attached
- Circulating Pump
  - 316 stainless steel pump assembly
  - Stainless steel motor shaft
- U.L. Rated Nema 4 electrical box, housing the temperature and motor controls
- Glycol solution (see next page for details)
  - Not supplied by Cleveland Range

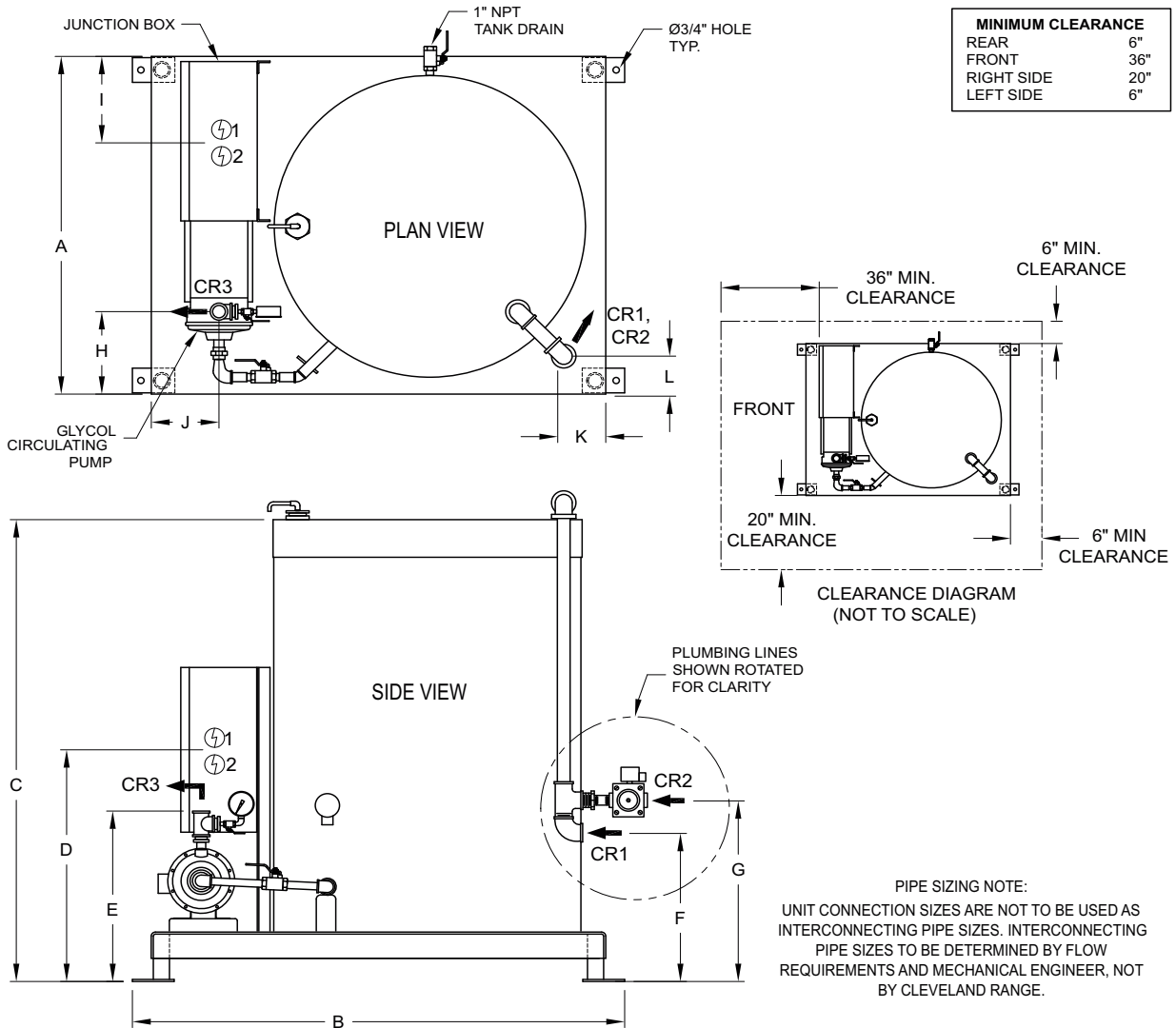
## Short Form Specifications

Shall be CLEVELAND Model: TJ-100-GHEP GLYCOL HEAT-EXCHANGE PACKAGE; 190-gallon tank capacity; fully insulated 304 stainless steel tank and base; fill port with overflow; manual tank drain; 316 stainless steel circulating pump assembly; "Thermowell" mounted temperature sensor for maintenance without glycol loss; temperature and circulating pump controls; base mounted U.L. rated NEMA 4 electrical box, acceptable for indoor or outdoor installation.

Shall be CLEVELAND Model: P-TC-220-300-GHEP; GLYCOL HEAT-EXCHANGE PACKAGE; 300 gallon tank capacity; fully insulated 304 stainless steel tank and base; fill port with overflow; manual tank drain; 316 stainless steel circulating pump assembly; "Thermowell" mounted temperature sensor for maintenance without glycol loss; temperature and circulating pump controls; base mounted U.L. rated NEMA 4 electrical box; acceptable for indoor or outdoor installation.

## Options & Accessories

- 208/3/60; 240/3/60 and 460/3/60 electric voltages
- 380/3/50 or 575/3/60 -- export voltages
- Larger pump sizes available based on specific job requirements


**DIMENSIONS**

MODEL	A	B	C	D	E	F	G	H	I	J	K	L
TJ-100-GHEP	41"	57.88"	60"	28"	20.5"	18"	22"	10"	10.5"	8"	5.63"	4.88"
P-TC-300 GHEP	45"	66.75"	76"	30.13"	20.5"	18"	22"	12.13"	12.13"	9"	4.88"	4.75"

**UTILITY CONNECTIONS**

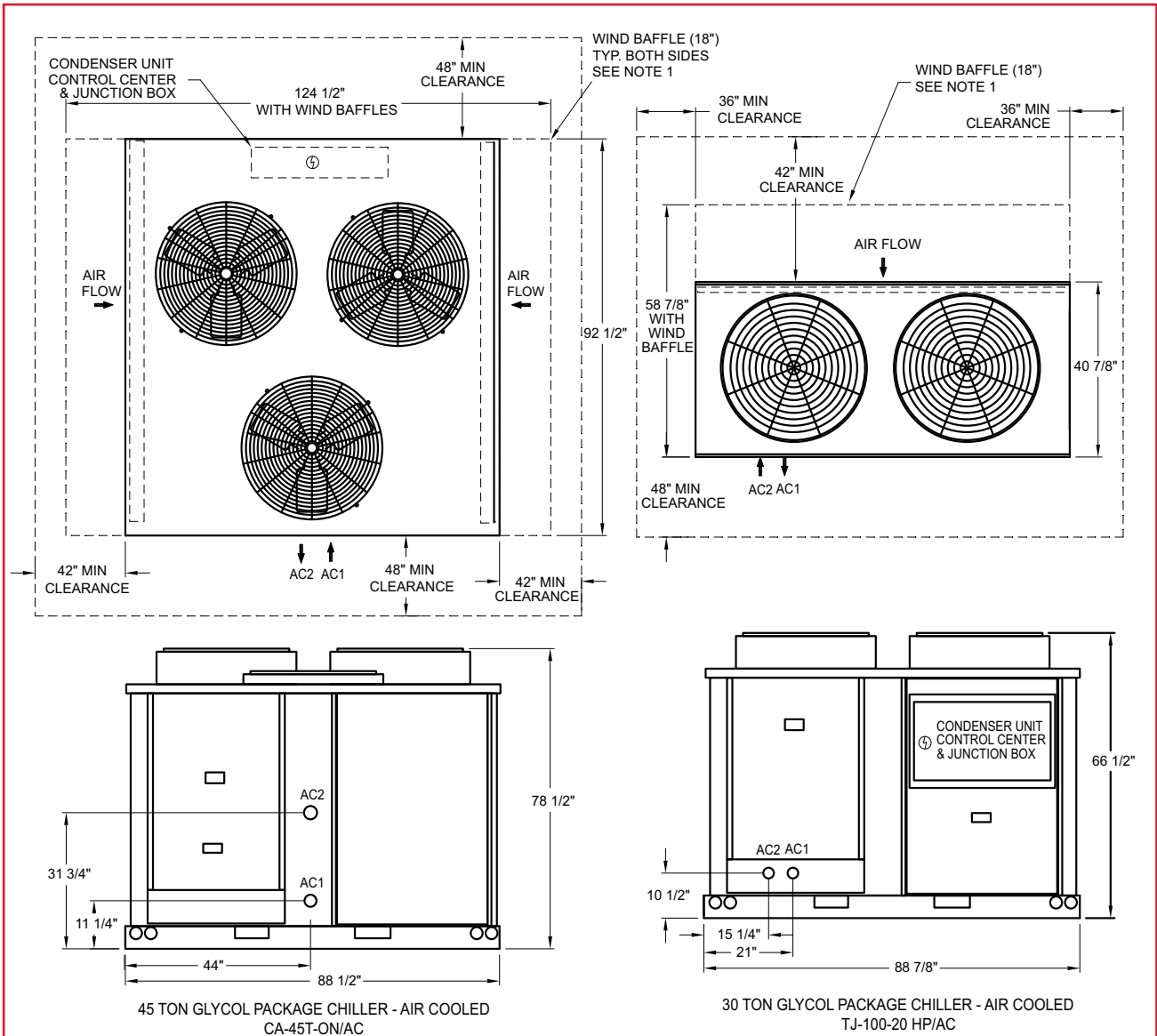
MODEL	GLYCOL IN	GLYCOL BYPASS	GLYCOL RETURN	STANDARD PUMP SIZE	ELECTRICAL			Shipping Weight	Crate Size W x L x H
	CR1	CR2	CR3		120V 1PH-60HZ	208V 3PH-60Hz	460V 3PH-60Hz		
TJ-100-GHEP	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	5 HP	3 AMP	18 AMP	8 AMP	1,400 lbs	48" x 63" x 60"
P-TC-220-300-GHEP	2" NPT	2" NPT	2" NPT	7 1/2 HP	3 AMP	25 AMP	11 AMP	1,600 lbs	55" x 73" x 81"

**NOTE:**

- All designs, specifications and dimensions subject to change without notice.
- If the reservoir is to be installed outdoors incoming and out going lines need to be insulated against heat and cold. heat tape is required on all lines if the temperatures drop below 10°F in winter. see note #3.
- Glycol solution mix ratio: (70/30) 70% water - 30% glycol, (60/40) for outdoor installs with winter temperatures below 0°F. see note #2.
- Recommended glycol: dowfrost hd (inhibited propylene glycol) or equal. failure to use the recommended fluid may cause damage to the system.
- GLYCOL REQUIRED:  
TJ-100-GHEP: 190 GAL. + line volume (determined by installer).  
P-TC-220-320-GHEP: 300 GAL. + line volume (determined by installer).
- Glycol solution not supplied by cleveland range.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)


**UTILITY CONNECTIONS**

MODEL	VICTAULIC CONNECTIONS		NOMINAL COOLING CAPACITY	ELECTRICAL		Shipping Weight	Crate Size W x L x H
	GLYCOL IN	GLYCOL OUT		208V 3PH-60Hz	460V 3PH-60Hz		
TJ-100-20 HP/AC	AC1	AC2	Tons	Ⓢ		Approximate	
	2"	2"	28	138 MCA* 175 MOPD**	67 MCA* 90 MOPD**	1,700	43" x 96" x 78"
CA-45T-ON/AC	2 1/2"	2 1/2"	43	230 MCA* 250 MOPD**	98 MCA* 110 MOPD**	2,600	92" x 96" x 88"

\* MCA= Minimum Circuit AMPS

\*\* MOPD= Maximum Overcurrent Protection

**NOTES:**

- All designs, specifications and dimensions subject to change without notice.
- All units are shipped with wind baffles in separate crate(s) that must be field installed prior to start-up.
- Condensing units must not be located in the vicinity of steam, hot air or fume exhaust.
- Due to the weight of the units, a structural analysis by a qualified engineer is required before mounting on a roof location.
- All electrical connections should be made in accordance with local, state and federal electrical codes.
- Incoming and out going lines need to be insulated against heat and cold.
- Heat tape is required on all lines if the temperatures drop below 10°F in colder climates.

**OPTIONS:**

Case heaters available for cold weather climates.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

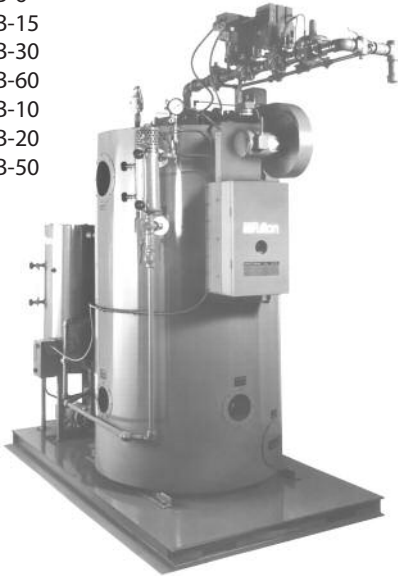


Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## COOK CHILL LARGE STEAM BOILER

### Models

- GFB-6
- GFB-15
- GFB-30
- GFB-60
- GFB-10
- GFB-20
- GFB-50



### Standard Features

- Complete skid-mounted and piped, gas fired Steam Boiler with Vertical Return System and Blow Down Separator
- Available for Pressure Ratings from 15 to 150 PSI (specify required operating pressure)
- Vertical Tubeless design
- Fully insulated Boiler with top mounted, down-fired burners
- High Temperature Insulation assists thermal efficiency of 80%
- Spinning Cyclonic Flame travels down the entire length of the Combustion Chamber
- Top Flame Retainer increases occupancy time of flue gases to complete combustion process
- Operating Pressure Control and High Limit Pressure Control with Manual Reset
- Water Column with Water Gauge Assembly
- All necessary valves are included
- Automatic Water Feed System with probe type Water Level Controls and single phase Motor for Pump
- Steam Outlet conveniently located at top of Boiler
- Control Panel factory mounted and wired, ready for power connection
- Built and stamped to A.S.M.E. Code
- Registered with the National Board of Boiler & Pressure Vessel Inspectors
- Accepted for use in U.S.D.A. Inspected Facilities

### Short Form Specifications

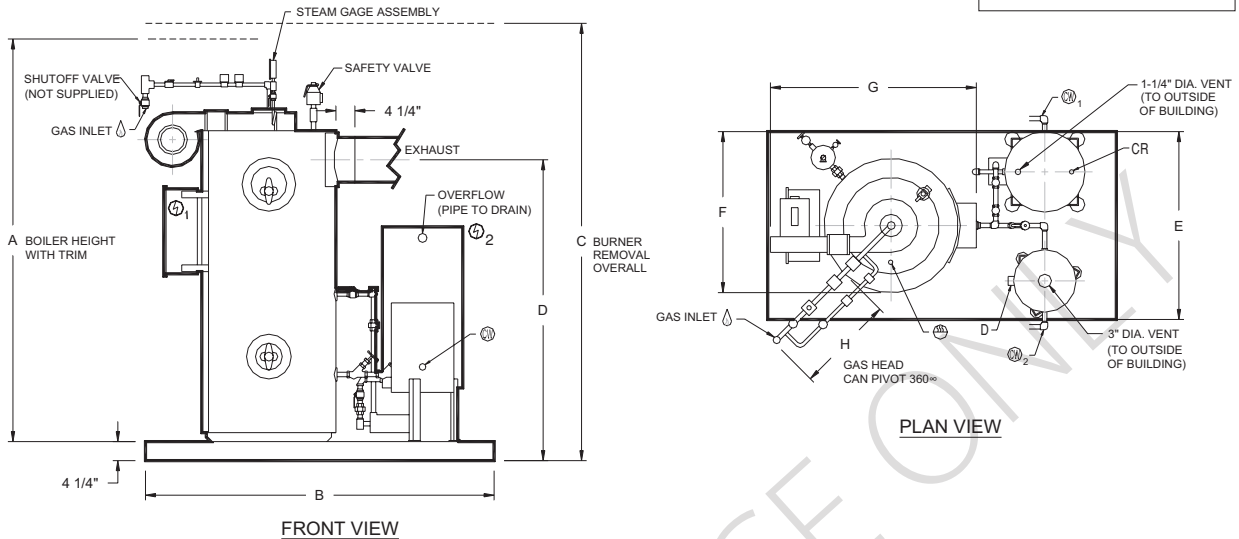
Shall be CLEVELAND Model GFB - \_\_\_\_\_, gas-fired, vertical, tubeless LARGE STEAM BOILER System, \_\_\_\_\_ H.P. (horse power); Complete with Power Burners; Skid mounted and piped with Vertical Condensate Return System and Blow-Down Separator Package; Factory assembled as a self-contained unit, in accordance to U.L. requirements, and A.S.M.E. Section 1 (one) Code; Guaranteed production of \_\_\_\_\_ pounds of Steam per hour at 212°F.

### Options & Accessories

- Stainless Steel outer Jacket
- Automatic Boiler Blow-down Controls
- Applicable Controls to meet the various special insurance, local, state or federal code requirements
- Electric heated Steam Boilers
- Oil-fired Steam Boilers
- Cooling Kit for boiler drain
- Aquastat automatic drain cooling kit
- Larger models available on request

**MINIMUM CLEARANCE**

FRONT	18"
SIDES	18"
REAR	18"
TOP	see dimension "C"


**DIMENSIONS**

MODEL	A	B	C	D	E	F	G	H
GFB-6	75"	72"	86 1/4"	56 1/4"	48"	33"	44"	22 1/2"
GFB-10	80 1/2"	78"	90 1/4"	62 1/4"	54"	33 1/2"	46"	21 1/2"
GFB-15	86 1/2"	84"	96 1/4"	67 1/4"	54"	35 1/2"	47"	20 1/2"
GFB-20	92 1/2"	90"	100 1/4"	70 1/4"	54"	43"	60"	25"
GFB-30	102"	96"	110 1/4"	77 3/4"	60"	49"	67"	27"
GFB-50	106 1/2"	114"	118 1/4"	83 1/4"	66"	57"	78"	22 1/2"
GFB-60	120"	114"	128 1/4"	89 1/4"	66"	57"	78"	34"

**UTILITY CONNECTIONS**

120/1 PH

MODEL	BOILER FILL COLD WATER	BLOW DOWN COLD WATER	STEAM	STEAM OUTPUT LBS/HR	CONDEN-SATE RETURN	BLOWDOWN DRAIN	NATURAL GAS CONSUMPTION FT <sup>3</sup> /HR	EL1 ELEC-TRICAL	EL2 FOR PUMP
	⊕ <sub>1</sub>	⊕ <sub>2</sub>	⊕		CR	D	⊕		
GFB-6	1/2" NPT	1" NPT	3/4" NPT	207	1" NPT	1 1/2" NPT	1" NPT	5.2 AMPS	10 AMPS
GFB-10	1/2" NPT	1" NPT	1" NPT	345	1 1/4" NPT	1 1/2" NPT	1" NPT	5.2 AMPS	10 AMPS
GFB-15	1/2" NPT	1 1/4" NPT	1 1/4" NPT	518	1 1/4" NPT	1 1/2" NPT	1 1/4" NPT	5.2 AMPS	15 AMPS
GFB-20	1/2" NPT	1 1/4" NPT	1 1/2" NPT	690	1 1/4" NPT	1 1/2" NPT	1 1/4" NPT	9.2 AMPS	15 AMPS
GFB-30	1/2" NPT	1 1/4" NPT	2" NPT	1035	1 1/4" NPT	1 1/2" NPT	1 1/2" NPT	9.2 AMPS	20 AMPS
GFB-50	3/4" NPT	1 1/2" NPT	3" NPT	1725	2" NPT	1 1/2" NPT	1 1/2" NPT	**4.4 AMPS	**11 AMPS
GFB-60	3/4" NPT	2" NPT	3" NPT	2070	2" NPT	1 1/2" NPT	2" NPT	**4.4 AMPS	**16.7 AMPS

\*\* 208V / 3PH

**NOTE:** It is the owners/operators responsibility to meet the recommended minimum water quality requirements.

Cleveland Range reserves right of design improvement or modification, as warranted.

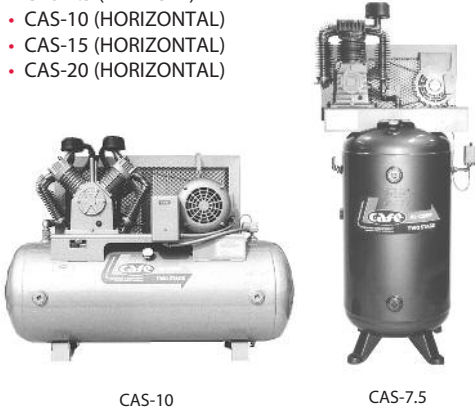
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Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# COMPRESSED AIR SYSTEMS & REFRIGERATED AIR DRYERS

## Models

- CAS-5 (VERTICAL)
- CAS-7.5 (VERTICAL)
- CAS-10 (HORIZONTAL)
- CAS-15 (HORIZONTAL)
- CAS-20 (HORIZONTAL)



## COMPRESSED AIR SYSTEMS

### Standard Features

- Air Compressor mounted on A.S.M.E. rated Receiver Tank
- Baldor high efficiency Motor
- Magnetic Starter with Thermal Overloads, completely wired and mounted
- Balanced Pump, external and internal
- Cast Iron Cylinders
- Forged Crankshaft and Pistons
- High quality cast iron Piston Rings
- Cast aluminum Finned Inner Coolers
- Inner Cooler Safety Valve
- Manual Drain for Air Receiver Tank
- Automatic Start and Stop Control
- 14 gauge Belt Guard
- 1/2" Combination Filter/Pressure Regulator/Gauge
- 80 gallon Receiver Tank for CAS-5 & CAS-7.5
- 120 gallon Receiver Tank for CAS-10, CAS-15 & CAS-20
- Accepted for use in U.S.D.A. Inspected Facilities

## Short Form Specifications

Shall be CLEVELAND Model CAS-\_\_\_\_\_, COMPRESSED AIR SYSTEM, consisting of Air Compressor & Receiver Tank, \_\_\_\_ H.P. (horse power); High efficiency Baldor Motor with magnetic Starter, Automatic Start and Stop Control; balanced External and Internal Pump; 14 gauge Steel; Belt Guard; 1/2" combination Filter / Pressure Regulator; \_\_\_\_\_ gallon Receiver Tank.

## Options & Accessories

- Vibration Isolation Pads (set of four)
- 3/4" Diameter Stainless Steel Flex Hose
- Refrigerated Air Dryer with 37°F Dew Point
- Programmable, Automatic Drain Valve for Receiver Tank
- Larger models available on request

## Models

- CAS-AHT-20 (FOR CAS-5)
- CAS-AHT-30 (FOR CAS-7.5)
- CAS-AHT-40 (FOR CAS-10)
- CAS-AHT-50 (FOR CAS-15)
- CAS-AHT-75 (FOR CAS-20)



## REFRIGERATED AIR DRYERS

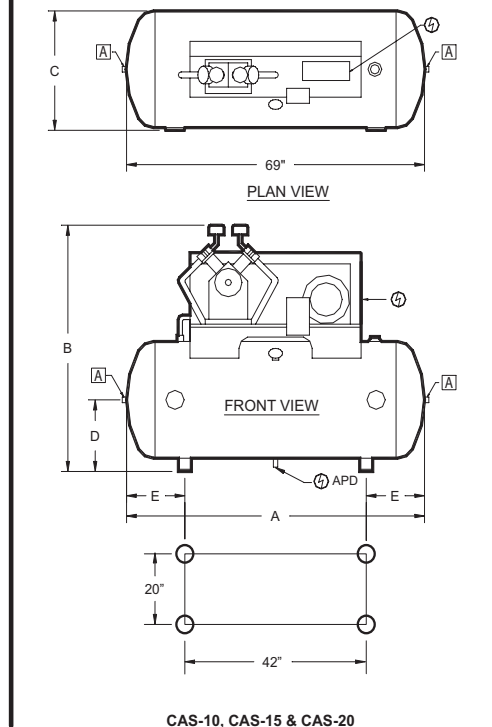
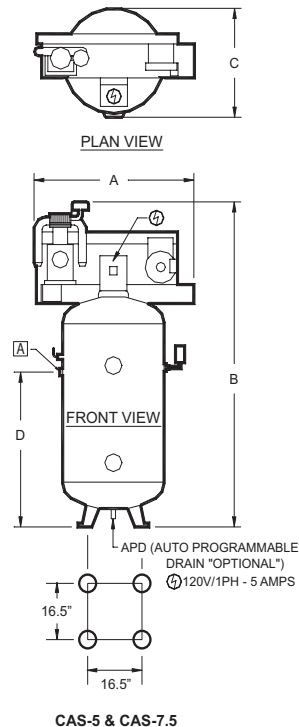
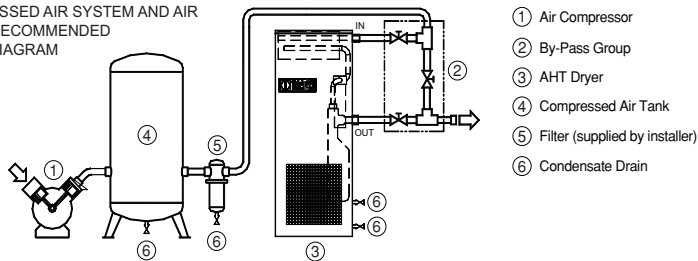
### Standard Features

- Refrigerated air dryer for high inlet temperature
- Unique aluminum technology heat exchanger design
- Precise pressure dew point control over full operating range
- Solid State Controller
- Integrated after-cooler and 3-micron filter / separator
- Dual timed electronic drains with isolation valve and strainer
- Illuminated ON/OFF switch
- Drain set and push to test buttons
- Hot gas by-pass capillary tube controls
- R-134a refrigerant for environmentally friendly applications

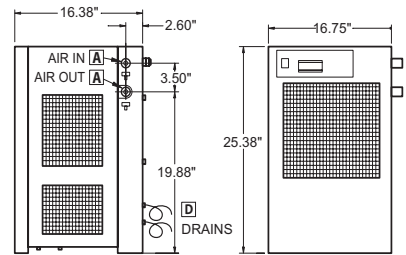
## Short Form Specifications

Shall be Cleveland Model CAS-AHT \_\_\_\_\_, Refrigerated Air Dryer for Series "CAS" Compressed Air Systems; precise pressure dew point control over full operating range; dual, programmable electronic timer drains; integrated after-cooler and 3-micron filter / separator; "ACT" aluminum cooling technology for efficient heat transfer, reduced energy consumption and low pressure drop.

COMPRESSED AIR SYSTEM AND AIR DRYER RECOMMENDED PIPING DIAGRAM

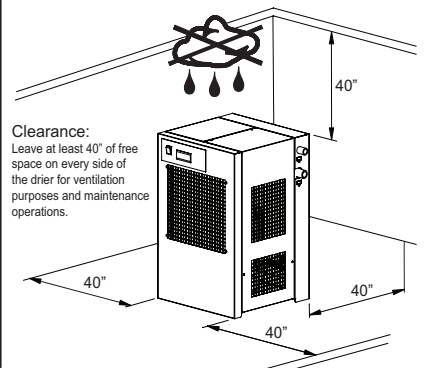
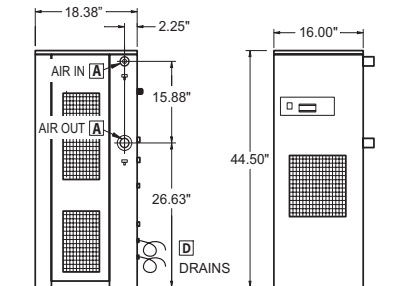


CAS-AHT-20, 30, 40 & 50



Drain: Each dryer comes fitted with flexible plastics tubing (1/4"dia. x 60"L).

CAS-AHT-75



AIR COMPRESSOR MODELS	A	B	C	D	E	CAPACITY AT 100 PSIG	AIR OUTLET [A]	DRAIN D	ELECTRICAL 208/3/60 ⚡
CAS-5	37"	74"	26"	40 1/2"	-	19 CFM	2" NPT	1" NPT	15 AMPS
CAS-7.5	37"	79"	26"	40 1/2"	-	26 CFM	2" NPT	1" NPT	22 AMPS
CAS-10	69"	55"	30"	16"	13 1/2"	40 CFM	2" NPT	1" NPT	28.5 AMPS
CAS-15	69"	55"	30"	16"	13 1/2"	47.3 CFM	2" NPT	1" NPT	48.3 AMPS
CAS-20	69"	55"	30"	16"	13 1/2"	58.4 CFM	2" NPT	1" NPT	62.1 AMPS

REFRIGERATED AIR DRYER MODELS	AIR [A]	AIR FLOW	REPLACEMENT FILTER ELEMENT	REFRIGERANT	DRAIN FLEXIBLE TUBING [D]	ELECTRICAL 115/1/60* ⚡ AMPS	SHIPPING WEIGHT APPROXIMATE
CAS-AHT-20 (for CAS-5)	1/2" NPT-F	20 SCFM	TP30	R-134a	1/4"	2.7	86 lbs
CAS-AHT-30 (for CAS-7.5)	1/2" NPT-F	30 SCFM	TP30	R-134a	1/4"	3.0	94 lbs
CAS-AHT-40 (for CAS-10)	1/2" NPT-F	30 SCFM	TP30	R-134a	1/4"	3.9	96 lbs
CAS-AHT-50 (for CAS-15)	1/2" NPT-F	50 SCFM	TP45	R-134a	1/4"	5.1	97 lbs
CAS-AHT-75 (for CAS-20)	1" NPT-F	75 SCFM	TP125	R-134a	1/4"	8.9	111 lbs

\*Comes standard with Cord & Plug

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

## ELECTRIC CHAIN HOIST

### Models

- CH-E-1005-M
- CH-H-101-M
- CH-R-102-M



### Standard Features

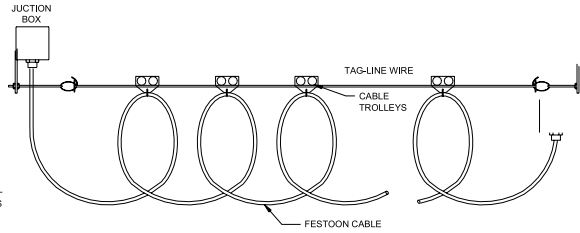
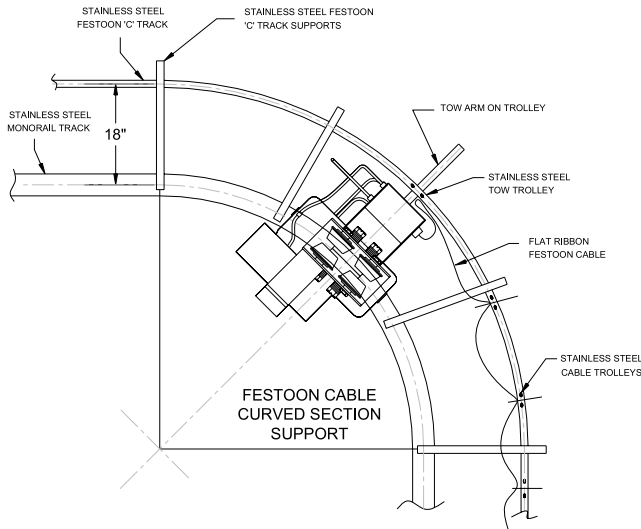
- 1/2, 1, & 2 ton capacity Chain Hoist
- 8 feet per minute Hoist lifting speed
- Motor driven, low head room trolley with four special crown tread wheels
- Heavy-duty Hoist motor with multiple disc brake
- Overload Protection automatically stops the lift when overload is being sensed
- Lifetime lubricated gears which require no oil in the transmission
- Impact resistant Control Station with snap action contacts for positive control
- Internal cable strain relief for Control Station
- Complete with lifting Chain, bottom Hook, Safety Lock and Chain Container
- Stainless steel Rail with End-Stops
- Accepted for use in U.S.D.A. Inspected Facilities

### Short Form Specifications

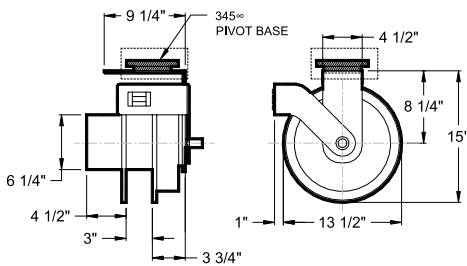
Shall be CLEVELAND Model CH- \_\_\_\_\_, Electric CHAIN HOIST and MONORAIL SYSTEM. \_\_\_\_ ton capacity, motor driven Trolley with special crown tread wheels, 8 feet per minute lifting speed, overload protection, disk brakes, lifetime lubricated gears, impact resistant Control Station, lifting Chain with safety-lock hook and chain container.

### Options & Accessories

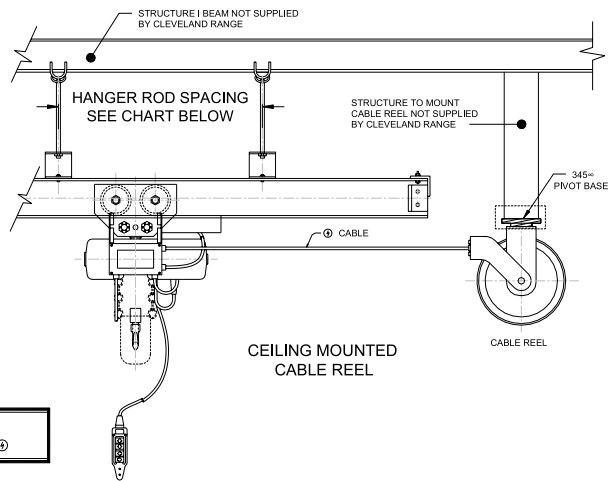
- Hanger Rods (specify length)
- Rail Hanger Brackets
- Universal Beam Clamps
- Remote Control System
- Curved sections
- Rail Coupling to support Rail at joint
- Automatic Cord Reel
- Festooned stainless steel cable for power cord
- Stainless steel chain (1/2 and 1 ton only)
- Stainless steel bottom hook
- Stainless steel chain container
- Stainless steel chain hook (1/2 and 1 ton only)



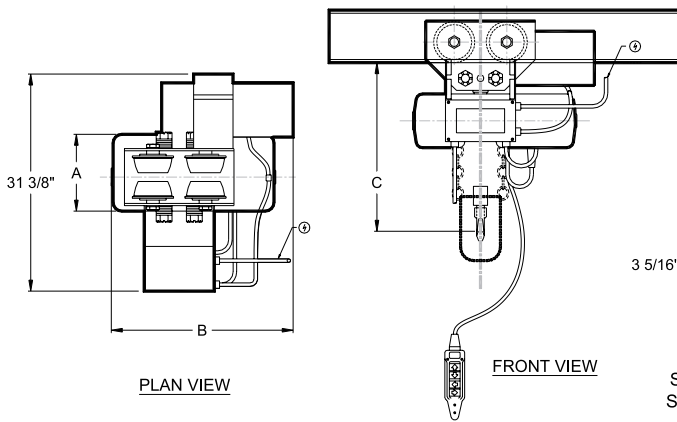
STRAIGHT LINE FESTOON CABLE SUPPORT



CABLE REEL

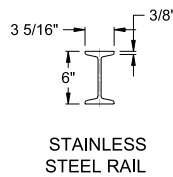


CEILING MOUNTED CABLE REEL

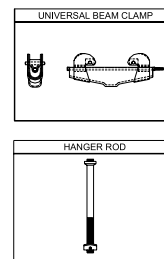


PLAN VIEW

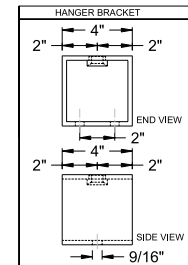
FRONT VIEW



CLAMP AND HANGER ROD



HANGER BRACKET FOR STAINLESS STEEL RAIL



MOTORIZED HOIST

MODEL	DIMENSIONS			CAPACITY TONS	ELECTRIC 208V-3PH AMPS	ROD SPACING STAINLESS STEEL RAIL
	A	B	C			
CH-E-1005-M	8 3/4"	18 3/4"	18 1/8"	1/2	4.9	10'-0"
CH-H-101-M	8 3/4"	18 3/4"	18 1/2"	1	6.1	10'-0"
CH-R-102-M	12 11/16"	20 13/16"	21 15/16"	2	9.3	5'-0"

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# STAND ALONE JIB CRANE

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- JIBC-SA



JIB Crane supporting two kettles

## Standard Features

- Jib Crane -- used to lift baskets and buckets that support Cleveland Cook Chill equipment
  - Lifting Capacity: 750 lbs.
  - All 304 stainless steel construction
  - 6" diameter vertical post
  - 2" x 4" rectangular tubing swing arm
    - ✓ Pivoting on two (2) roller bearings
  - Full supporting triangular base plate gussets are used to minimize crane deflection and make positioning loads easier
  - The base plate assembly is secured to prescribed reinforce concrete foundation with six (6) anchor bolts
  - 180° maximum swing path
  - 48" maximum swing radius
- Hoist
  - 1/2 ton capacity chain hoist
  - 16 feet per minute
  - Stainless steel lifting chain, chain bucket and hook with safety latch
  - Impact resistant control station with strain relief
  - 120/1/60 electric motor

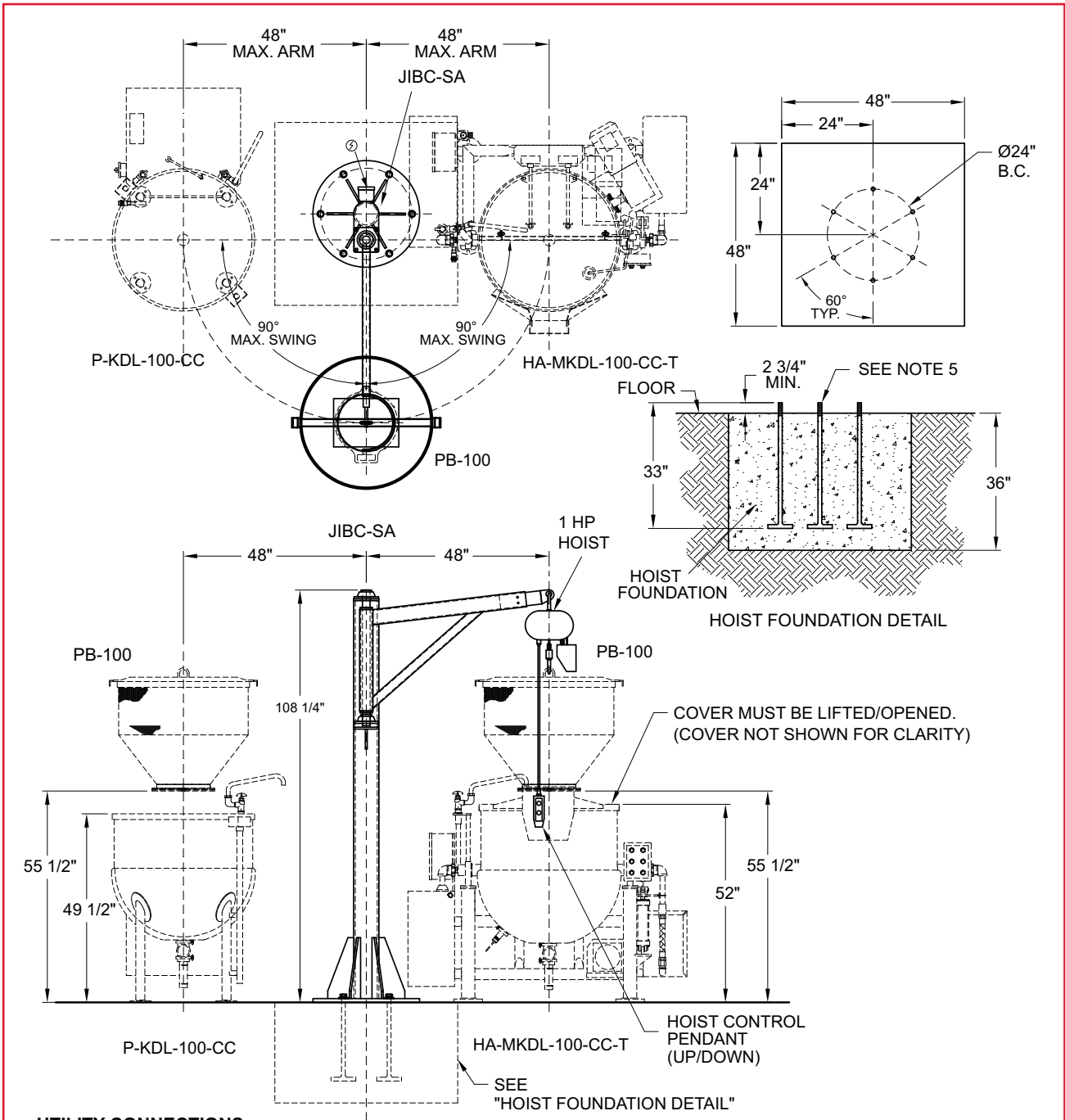
## Short Form Specifications

Shall be CLEVELAND Model: JIBC-SA: Stand-alone JIB Crane; 6" diameter, vertical post with base plate assembly for floor anchoring; swing arm on roller bearings with 48" swing radius; all stainless steel construction; 740 lbs. lifting capacity.

JIB Crane comes with a 1/2 ton capacity chain hoist; stainless steel lifting chain, hook and chain bucket; impact resistant control station with strain relief.

## Options & Accessories

- Batch buckets
- Pasta baskets
- Baskets for loading Cook Tanks and Turbojets



**UTILITY CONNECTIONS**

MODEL	LIFTING CAPACITY	MOTOR HP	ELECTRICAL 120V 1PH-60Hz	Shipping Weight	Crate Size W x L x H
JIBC-SA	750 lbs	1	10 AMP	1,900 lbs.	49" x 120" x 33"

**NOTES:**

1. All designs, specifications and dimensions subject to change without notice.
2. All electrical connections should be made in accordance with local, state and federal electrical codes.
3. Only usable with 60-100 gal kettles. (pasta, stationary or tilt)
4. Lifting speed 16' per minute.
5. Stainless steel anchoring hardware supplied with with hoist.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# CONVEYORS FOR LOADING PRODUCTS INTO THE TUMBLE CHILLER

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- CVY-220
- CVY-220-T
- CVY-220-DT
- CVY-320
- CVY-320-T
- CVY320-DT



MODEL CVY-220 SHOWN

Model: CVY-220-T & CVY-320-T

## Standard Features

- Powered belt conveyor
- All stainless steel construction
- 16" wide USDA approved PVC belt with 4" high cleats
- Stainless steel ball bearings
- 1/2 Horse power TEFC motor with drive gearbox
- Variable belt speed
- Operator start/stop at loading area
- Emergency stop at tumble chiller area
- Adjustable feet for bolting to floor

Model: CVY-220-ST, CVY-220-DT;  
CVY-320-ST & CVY-320-DT

## Standard Features

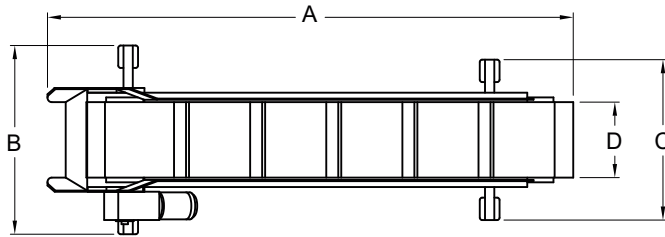
- Powered belt conveyor
- All stainless steel construction
- 16" wide USDA approved PVC belt with 4" high cleats
- Stainless steel ball bearings
- 1 Horse power TEFC motor with drive gearbox
- Variable belt speed
- Operator start/stop at loading area
- Emergency stop at tumble chiller area
- Level adjustable front roller conveyor with bag safety deflector
- Spring loaded rollers with stainless steel ball bearings
- Adjustable feet for bolting to floor
- Accepted for use in U.S.D.A. Inspected Facilities

## Short Form Specifications

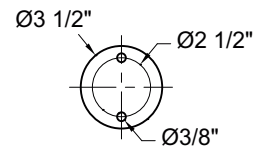
Shall be CLEVELAND Model CVY-\_\_\_\_-\_\_\_, powered Belt Conveyor with 16" wide Belt with 4" high Cleats; all Stainless Steel construction; 3/4 HP TEFC motor with drive gearbox; Variable speed Belt; Start/Stop and Emergency Stop Switch.

## Options & Accessories

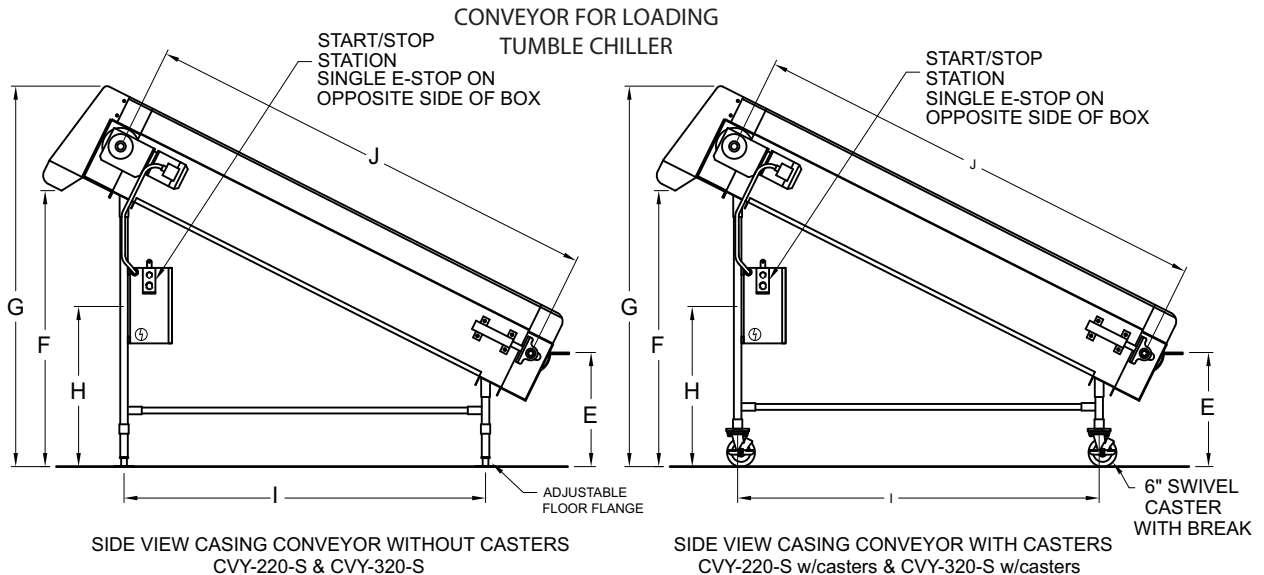
- Lockable swivel casters
- Motor horse power
- Export voltages



TOP VIEW CASING CONVEYOR WITH & WITHOUT CASTERS  
CVY-220-S - CVY-220-S w/casters & CVY-320-S - CVY-320-S w/casters



FLANGE BOLT HOLE LAYOUT  
CVY-220-S & CVY-320-S



SIDE VIEW CASING CONVEYOR WITHOUT CASTERS  
CVY-220-S & CVY-320-S

SIDE VIEW CASING CONVEYOR WITH CASTERS  
CVY-220-S w/casters & CVY-320-S w/casters

### DIMENSIONS

MODEL	A	B	C	D	E	F	G	H	I	J
CVY-220-S	113"	40"	34"	16"	24.5"	58.5"	81"	34"	77.5"	98.5"
CVY-220-S w/casters	113"	40"	34"	16"	24.5"	58.5"	81"	34"	77.5"	98.5"
CVY-320-S	109"	40"	34"	16"	24.5"	68.5"	89.5"	34"	77.5"	98.5"
CVY-320-S w/casters	109"	40"	34"	16"	24.5"	68.5"	89.5"	34"	77.5"	98.5"

### UTILITY CONNECTIONS

MODEL	DRIVE MOTOR HP	ELECTRICAL		Shipping Weight	Crate Size W x L x H
		208V 3PH-60Hz	460V 3PH-60Hz		
		⚡		Approximate	
CVY-220-S	1/2" HP	3 AMP	2 AMP	1,300 lbs	45" x 127" x 40"
CVY-220-S w/casters	1/2" HP	3 AMP	2 AMP	1,300 lbs	45" x 127" x 40"
CVY-320-S	1/2" HP	2 AMP	2 AMP	1,300 lbs	45" x 127" x 40"
CVY-320-S w/casters	1/2" HP	2 AMP	2 AMP	1,300 lbs	45" x 127" x 40"

### NOTES:

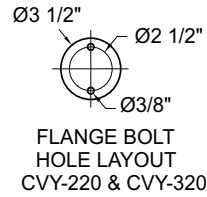
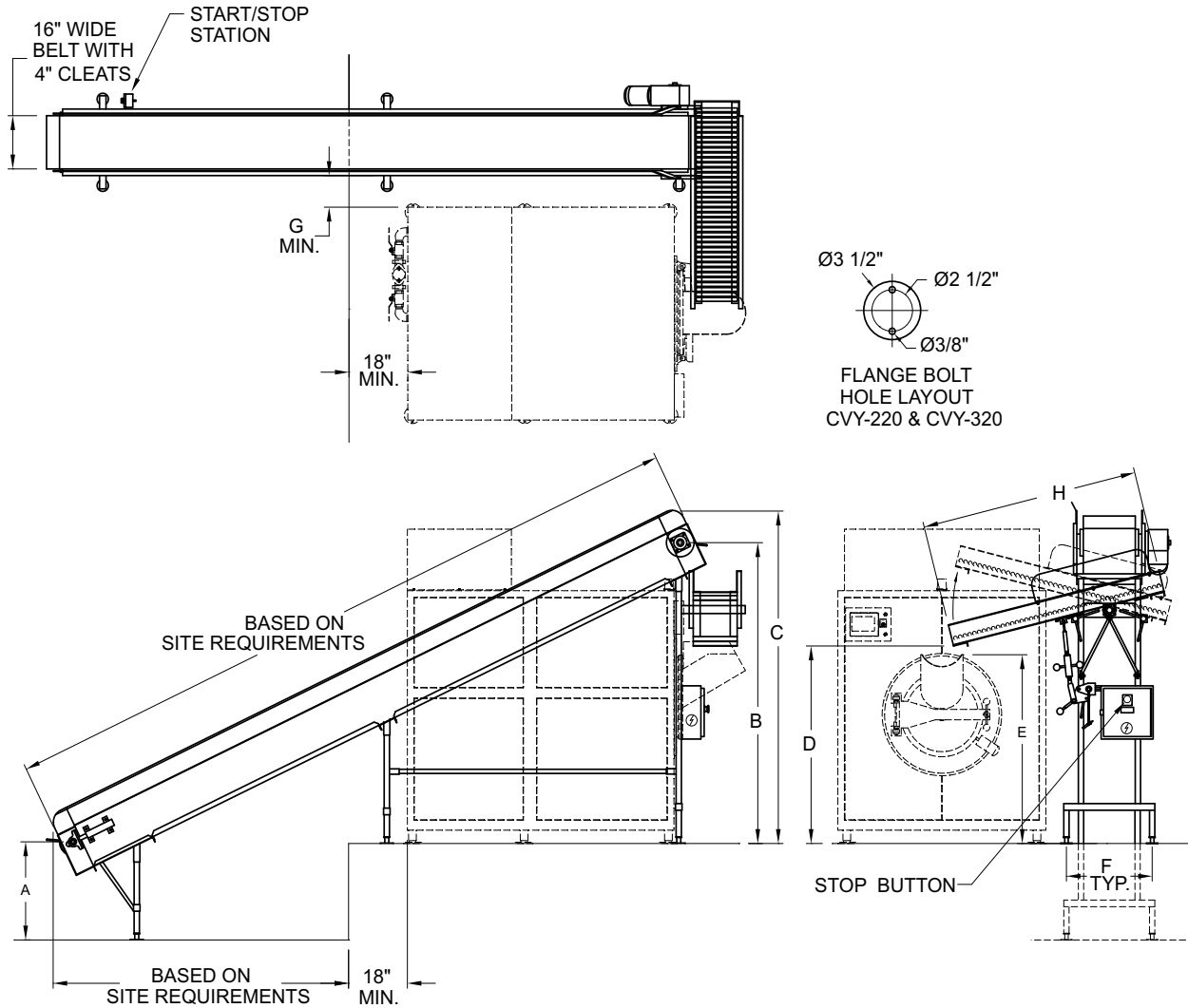
1. All designs, specifications and dimensions subject to change without notice.

### OPTIONAL:

1. Power cable 10'-20' long without plug. plug to be supplied and installed by electrical contractor on site to match installation requirements.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)



**DIMENSIONS**

MODEL	A	B	C	D	E	F	G	H
CVY-220-ST	29.5"	90.5"	100"	59.5"	56.75"	26.38"	9.5"	67"
CVT-320-ST	29.5"	98.75"	108.25"	65.5"	63.5"	26.38"	9.5"	76"

**UTILITY CONNECTIONS**

MODEL	DRIVE MOTOR HP	ELECTRICAL		Shipping Weight *	Crate Size* W x L x H
		208V 3PH-60Hz	460V 3PH-60Hz		
		⚡		Approximate	
CVY-220-ST	1" HP	6 AMP	4 AMP	2,800 lbs	56" x 225" x 50"
CVY-320-ST	1" HP	6 AMP	4 AMP	2,900 lbs	56" x 225" x 50"

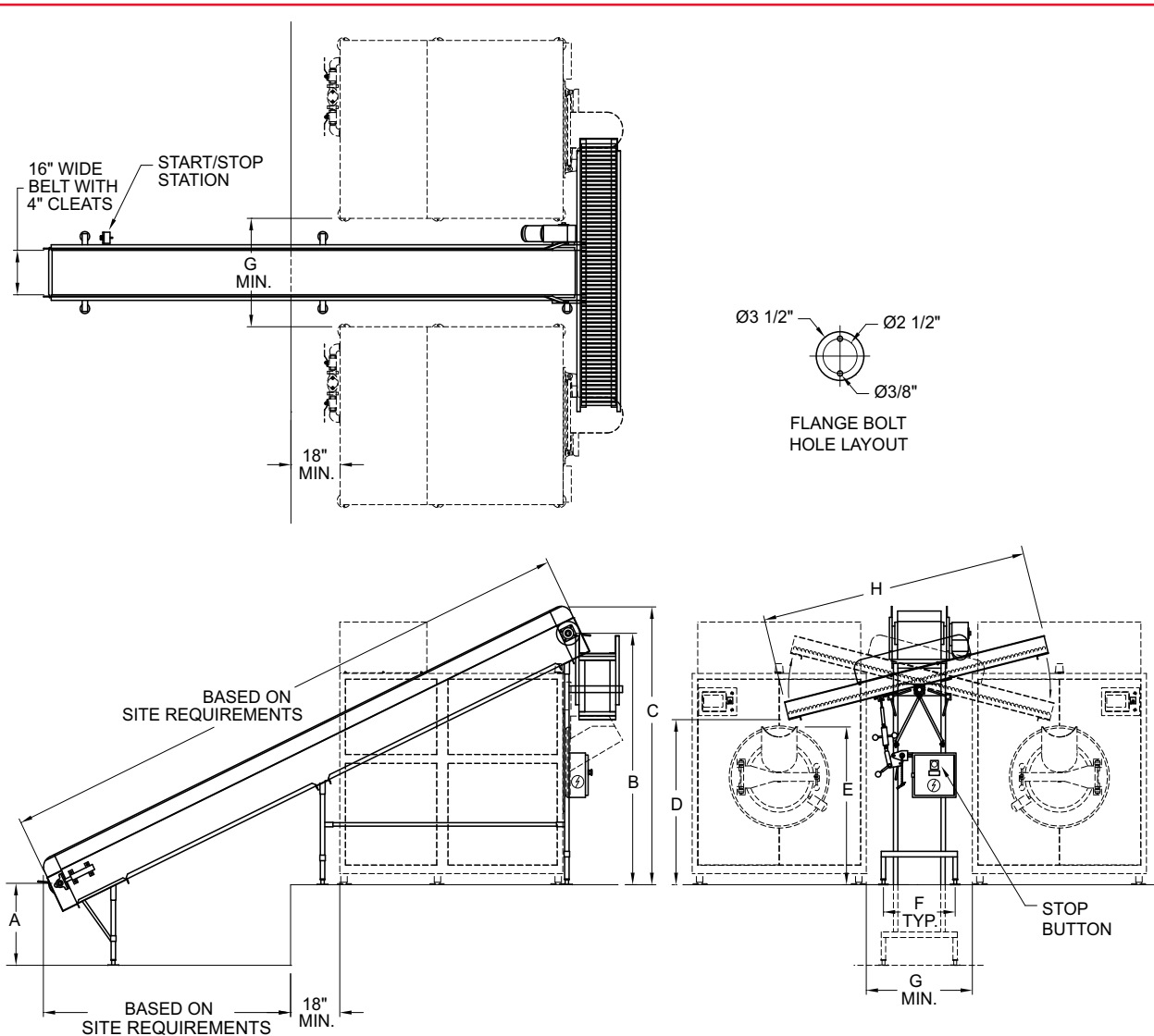
\* Weight and crate length change based on site requirements. weight and crate data shown is for a 17' long conveyor.

**NOTES:**

- All designs, specifications and dimensions subject to change without notice.
- Specify right hand or left hand feed rollers. left hand feed rollers shown on drawing.

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)


**DIMENSIONS**

MODEL	A	B	C	D	E	F	G	H
CVY-220-DT	29.5"	90.5"	100"	59.5"	56.75"	26.38"	36"	98.13"
CVT-320-DT	29.5"	98.75"	108.25"	65.5"	63.5"	26.38"	40"	116.25"

**UTILITY CONNECTIONS**

MODEL	DRIVE MOTOR HP	ELECTRICAL		Shipping Weight *	Crate Size* W x L x H
		208V 3PH-60Hz	460V 3PH-60Hz		
				Approximate	
CVY-220-DT	1" HP	6 AMP	4 AMP	2,900 lbs	56" x 225" x 50"
CVY-320-DT	1" HP	6 AMP	4 AMP	3,000 lbs	56" x 225" x 50"

\* Weight and crate length change based on site requirements. weight and crate data shown is for a 17' long conveyor.

**NOTES:**

- All designs, specifications and dimensions subject to change without notice.
- Specify right hand or left hand feed rollers. left hand feed rollers shown on drawing.

Cleveland Range reserves right of design improvement or modification, as warranted.

MODEL NO.

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# AIR POWERED CASING CLIPPER & LABEL PRINTER

## Models

- SZ-4135



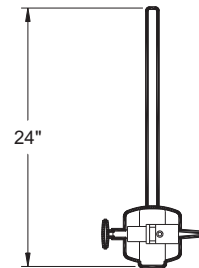
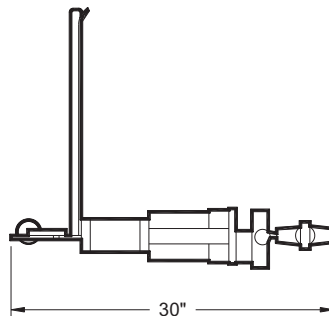
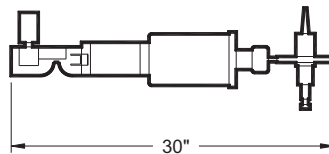
## AIR POWERED CASING CLIPPER

### Standard Features

- Horizontal Clipper with automatic Clip feeding mechanism
- Seals Casings and trims ends in one quick Operation
- Provides an Air and Water tight Seal
- Unique closing devise assists in gathering Casing Neck
- Capable of clipping up to 40 Casings per Minute
- Adjustable Clip Crimping Control
- Safety shut-off Valve
- Air pressure Gauge
- Accepted for use in U.S.D.A. Inspected Facilities

### Short Form Specifications

Shall be Cleveland Model Z-4135, Air powered Casing Clipper with Automatic Clip feeding mechanism; adjustable Clip crimping Control; Air pressure Gauge and Safety shut-off Valve.



CASING CLIPPER		
MODEL	AIR	ELECTRICAL
	A	⚡
Z-4135	10CFM, 90 TO 110 PSI	NONE

Z-4135  
CASING CLIPPER

(NOT TO SCALE)



# VACUUM CLIPPER MACHINES

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## Models

- CVW



## Standard Features

- Single Station, automatic, hand activated System
- Able to handle random sizes and weights
- Vertical mounted Clipper with automatic Clip feeding mechanism, Safety shut-off Valve and Air Pressure Gauge
- Vacuum Pump and Controls Mounted in Stainless Steel Cabinet
- System complete with: Air Filter, Regulator and Pneumatic Lubricator
- Easy removable Waste Container
- Adjustable Clip crimping Control and Clipping Cycle
- One continuous Operation: draws Vacuum, gathers Casing Neck, clips and cuts Tailing
- Cabinet with adjustable Table Top, hinged Front and Side Doors
- Accepted for use in U.S.D.A. Inspected Facilities

## Short Form Specifications

Shall be Cleveland Model CVW, Vacuum packaging system, Stainless Steel Cabinet, housing pneumatic Controls and On/Off Switch, vertical mounted Clipper with automatic Clip feeding, safety shut-off and Air pressure Gauge. Air Filter, Air regulator and pneumatic Lubricators. Cabinet with adjustable Table Top, and hinged front and side Doors.

## Options & Accessories

- Casters
- Clips
- Labels

## Models

- CV-E-8065



## Standard Features

- Single station, hand activated vacuum packaging system
- Able to handle random sizes and weights
- Open base stainless steel cabinet
- Horizontal mounted Clipper
- Vacuum pump assembly complete with air filter, regulator and pneumatic lubricator
- Easily removable waste container
- Tabletop mounted Goose-neck pipe with vacuum nozzle and gauge
- Accepted for use in U.S.D.A. Inspected Facilities

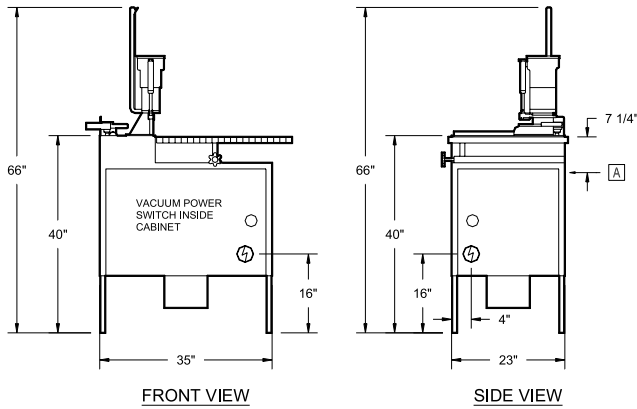
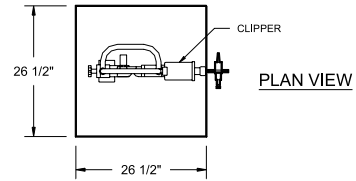
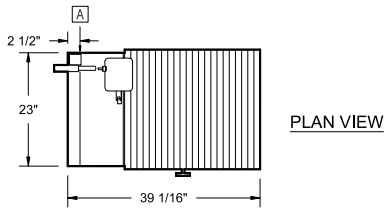
## Short Form Specifications

Shall be Cleveland Model CV-E-8065, Vacuum packaging system, Stainless steel open stand with vacuum pump, horizontal mounted clipper, goose-neck assembly with vacuum gauge and hand activated nozzle.

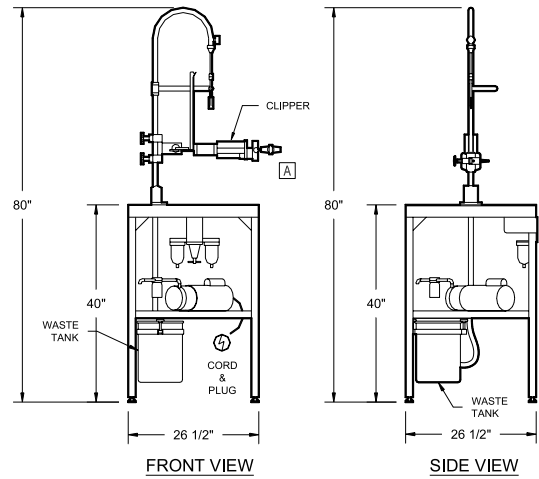
## Options & Accessories

- Casters
- Clips
- Labels

MINIMUM CLEARANCE	
FRONT	36"
SIDE	12"
REAR	12"



CVW



CV-E-8065

**UTILITIES**

MODEL	AIR	ELECTRICAL	SHIP WEIGHT
	[A]	⚡	APPROXIMATE
CVW	15 CFM, 90 to 110 PSI	120V/1PH – 10 amps cord and plug	305 lbs
MODEL	AIR	ELECTRICAL	
	[A]	⚡	
CV-E-8065	15 CFM, 90 to 110 PSI	120V/1PH – 10 amps cord and plug	300 lbs

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

# LANDING TABLES FOR TUMBLE CHILLER LOADING & UNLOADING

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

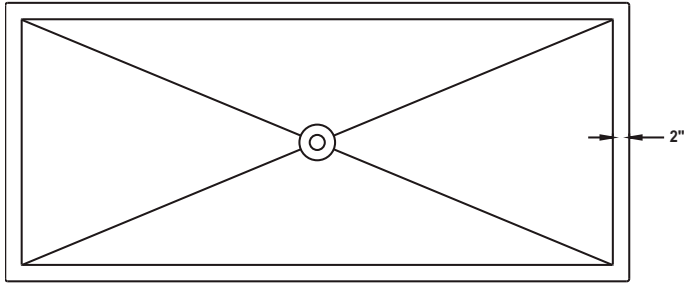
## Models

- LT-220
- LT-320

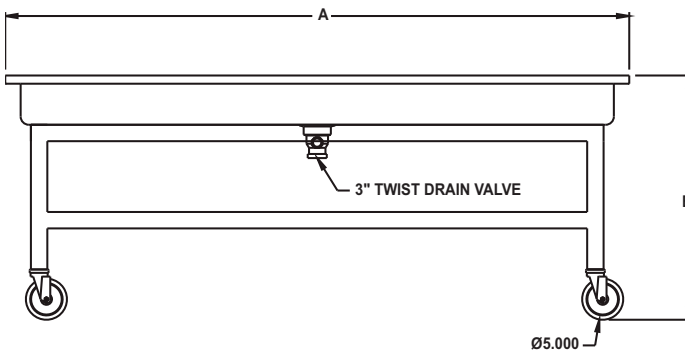


## Standard Features

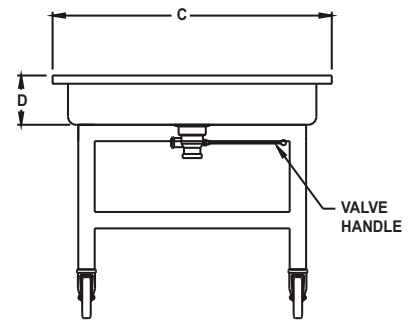
- Heavy duty design
- Stainless steel construction
- 6" turned edges
- Large center drain with manual 3" Twist Drain Valve
- Four, 5" dia. swivel Casters, with locks on operator side to hold table in place during unloading
- Accepted for use in U.S.D.A. Inspected Facilities



PLAN VIEW



FRONT VIEW



SIDE VIEW

DIMENSIONS

MODEL	A	B	C	D
LT-220	60"	29 9/16"	30"	6"
LT-320	72"	29 9/16"	30"	6"

SHIPPING WEIGHTS

DESCRIPTION	CRATE SIZE	WEIGHT
		APPROXIMATE
		(lbs.)
LT-220 (1)	(W x L x H) 41" x 71" x 40"	550

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## RING STAND & CLEANING BRUSH KIT

### Models

- RS



### RING STAND

#### Standard Features

- Ring Stand for hand filling of Casings
- All stainless steel construction
- Heavy, 12" base plate for stability
- 6" diameter, open Ring for holding the Casing
- Adjustable ring height from 18" to 24"
- Accepted for use in U.S.D.A. Inspected Facilities

### Models

- CBK-CC

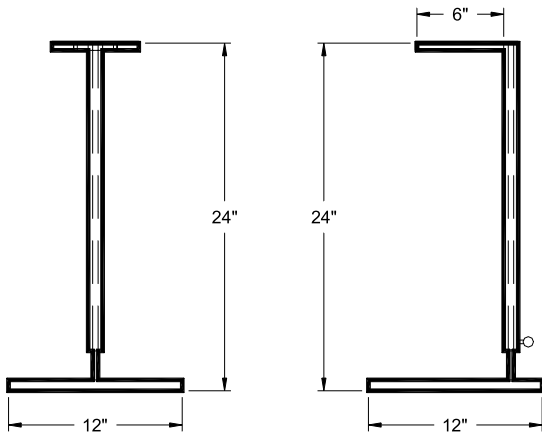
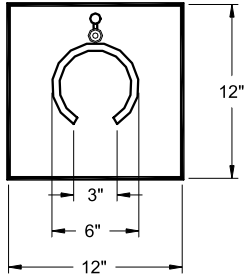


### CLEANING BRUSH KIT

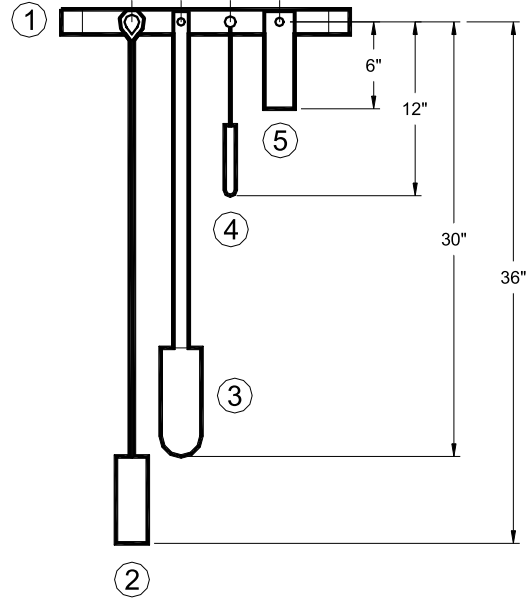
#### Standard Features

Cleaning Brush Kit consists of:

- Light weight, 6" Hand Floater Brush with nylon bristle
- Heavy duty, 30" long, 3" dia. Brush
- Medium twisted, 12" long, 3" dia. Brush
- 36" long, heavy duty 2" dia. Brush
- Rack for Brush Set
- Accepted for use in U.S.D.A. Inspected Facilities



RING STAND



CLEANING BRUSH KIT

**RING STAND**

MODEL	DESCRIPTION
RS	RING STAND

**CLEANING BRUSH KIT**

MODEL	DESCRIPTION
CBK-CC	CLEANING BRUSH KIT
1	BRUSH RACK
2	36" HEAVY DUTY BRUSH, 2" DIA
3	30" HEAVY DUTY BRUSH 3" DIA
4	12" MEDIUM TWISTED, 3" DIA
5	6" HAND FLOATER BRUSH

Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## STORAGE CRATES & STORAGE DOLLIES

### Models

- PLSK-24



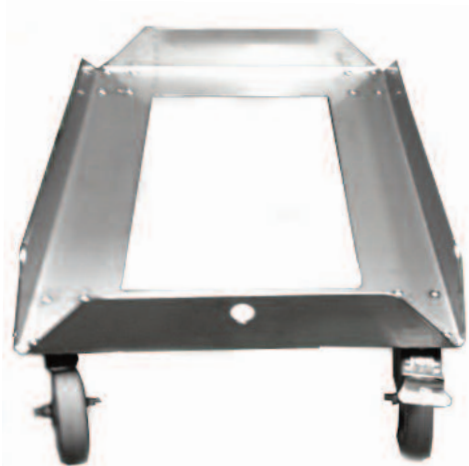
### STORAGE CRATES

#### Standard Features

- Capacity for two-2 gallon Casings
- Capacity for four-(2) 2 gallon or four (4) 1 gallon Casings
- Dimensions: 19" x 13" x 6" high
- Steel Ring reinforced, Injection molded Polyethelene for greater durability
- Standard colors: blue or green
- Stackable, with recessed bottom to prevent product damage
- Large "Hand holes" for lifting
- Tapered bottom gridwork for drainage
- Accepted for use in U.S.D.A. Inspected Facilities

### Models

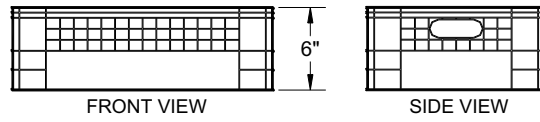
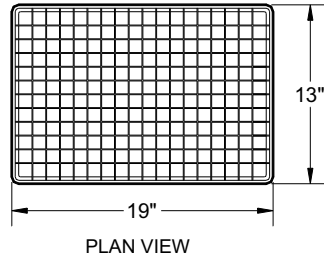
- D-2028S
- BD-2028A



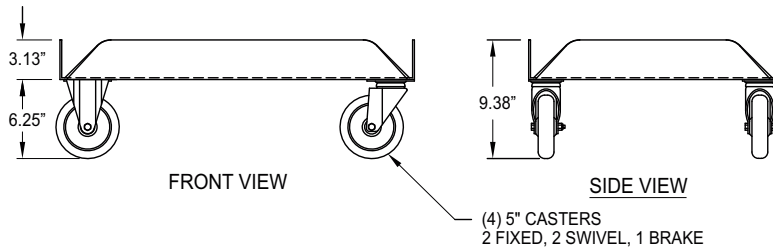
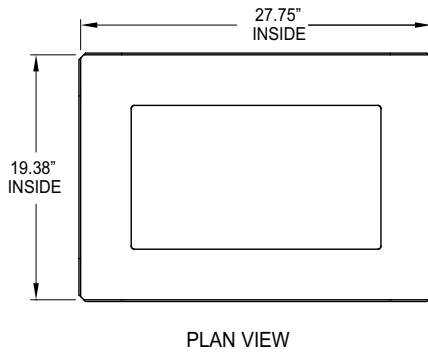
### STORAGE DOLLIES FOR COOK CHILL CRATES

#### Standard Features

- Heavy Duty Stainless Steel or Aluminimum construction
- Capacity for up to 600 lbs. of Products
- Dolly holds two Crates side by side
- Large 5" Casters, two fixed and two swivel, one with brake
- Interior Dimensions- 19 3/8" x 27 3/4"
- Accepted for use in U.S.D.A. Inspected Facilities
- Maximum Stack Height FILLED• 8 High - 2 Crates Side by Side for a Total of 16 crates



STORAGE CRATE

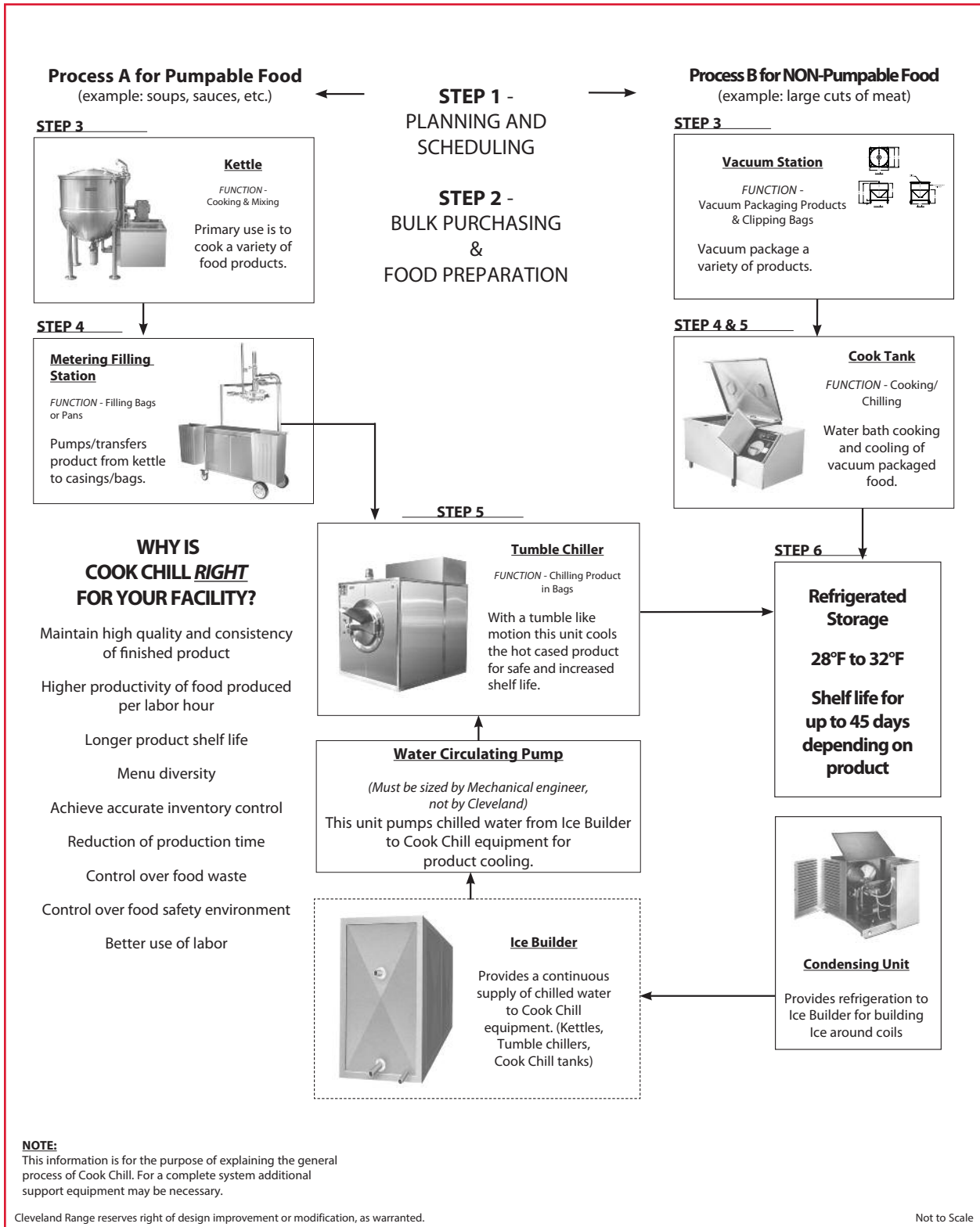


Cleveland Range reserves right of design improvement or modification, as warranted.

(NOT TO SCALE)

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# HOW DOES COOK CHILL WORK?



Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# HOW DOES COOK CHILL WORK?



**VERTICAL AGITATOR  
TILTING MIXER KETTLES**



**HORIZONTAL AGITATOR  
STATIONARY MIXER  
KETTLES**



**HORIZONTAL AGITATOR  
TILTING MIXER KETTLES**



**INCLINED AGITATOR  
STATIONARY MIXER  
KETTLES**

## Shared Standard Kettle Features

- Variable Mixer Speed
- Simmer Control for Cooking Delicate Products
- Heavy-duty Rim Bar
- Type 316 Stainless Steel for all food contact surfaces
- Built in Water Meter
- Kettle mounted Valve Box for single point of utility connection
- Water Fill Faucet with swing spout
- Spiral Flights for even water cooling
- Accepted for use in USDA Inspected Facilities



**PASTA KETTLES**

**NOTE: Each Kettle requires a Control Center for operation.**

INDIVIDUAL FEATURES			
SWEEP/FOLD VERTICAL AGITATOR MIXER KETTLES	HORIZONTAL AGITATOR STATIONARY & TILTING MIXER KETTLES	INCLINED AGITATOR STATIONARY MIXER KETTLES	PASTA KETTLES
Soups, sauces, gravies, salad dressings, puddings, pie fillings, etc.	Soups, sauces, gravies, salad dressings puddings, pie fillings, ground beef, taco filling & chili, etc.  <i>Also excellent for blending foods like meatloaf and bread dressings, then tilt to empty.</i>	Soups, sauces, gravies, salad dressings puddings & pie fillings, etc.	Pasta, dry beans, bones for stock, vegetables and anything that needs to be boiled and drained.
Hydraulic powered sweep/fold mixer arms and bridge lift Easily removable blades scrape entire jacket surface Two piece lift-off cover Totally enclosed stainless steel bridge Variable mixer speed 100 psi pressure rating available	Electric driven horizontal mixer arm Easily removable agitator without use of tools Hydraulic tilt mechanism Flush mount temperature control Spring-loaded blades scrape entire heated surface Variable mixer speed from 3 to 18 rpm 100 psi steam jacket rating and safety valve	Electric driven inclined mixer arm Motor protection shield Heavy duty, removable breaker bar Flush mount temperature control Spring-loaded blades scrape entire heated surface Variable mixer speed from 5 to 32 rpm 100 psi steam jacket rating and safety valve	Bottom cold water injection for rinsing pasta Two large overflow drains with heavy-duty rim bar Top mounted, easily removable temperature probe 100 psi steam jacket rating and safety valve

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# COOK CHILL KETTLES QUICK REFERENCE

**WHEN SIZING AN ICE BUILDER YOU CAN USE THIS SIMPLE FORMULA:**

*Required LBS. of Ice*

**Step #1. Kettles**

Total kettle capacity X # of batches per day (24 hours) X 8.3 x 1.3 = \_\_\_\_\_

**Step #2. Cook Chill Tanks, Combination Tumble Chiller-Cook Tanks, TurboJet Chiller-Cook Tanks**

Total Capacity per day X total # of loads per day X 1.3 = \_\_\_\_\_

**ADD Step #1 and Step #2 = Total pounds of ice needed for Ice Builder\*.** \_\_\_\_\_ \*

\*Round up to nearest Ice Builder size (see page 30) or use the chart below

**ICE BUILDER SIZING TABLE**

Using the table:

1. Choose your gallon capacity
2. Enter your quantity where it says "Enter your number here"
3. Enter your number of loads "Enter your number here"
4. Work the rest of the table (left to right)
5. Take your required LBS. of ice (answers) from each table and add them together
6. This is your required LBS. of ice for your system

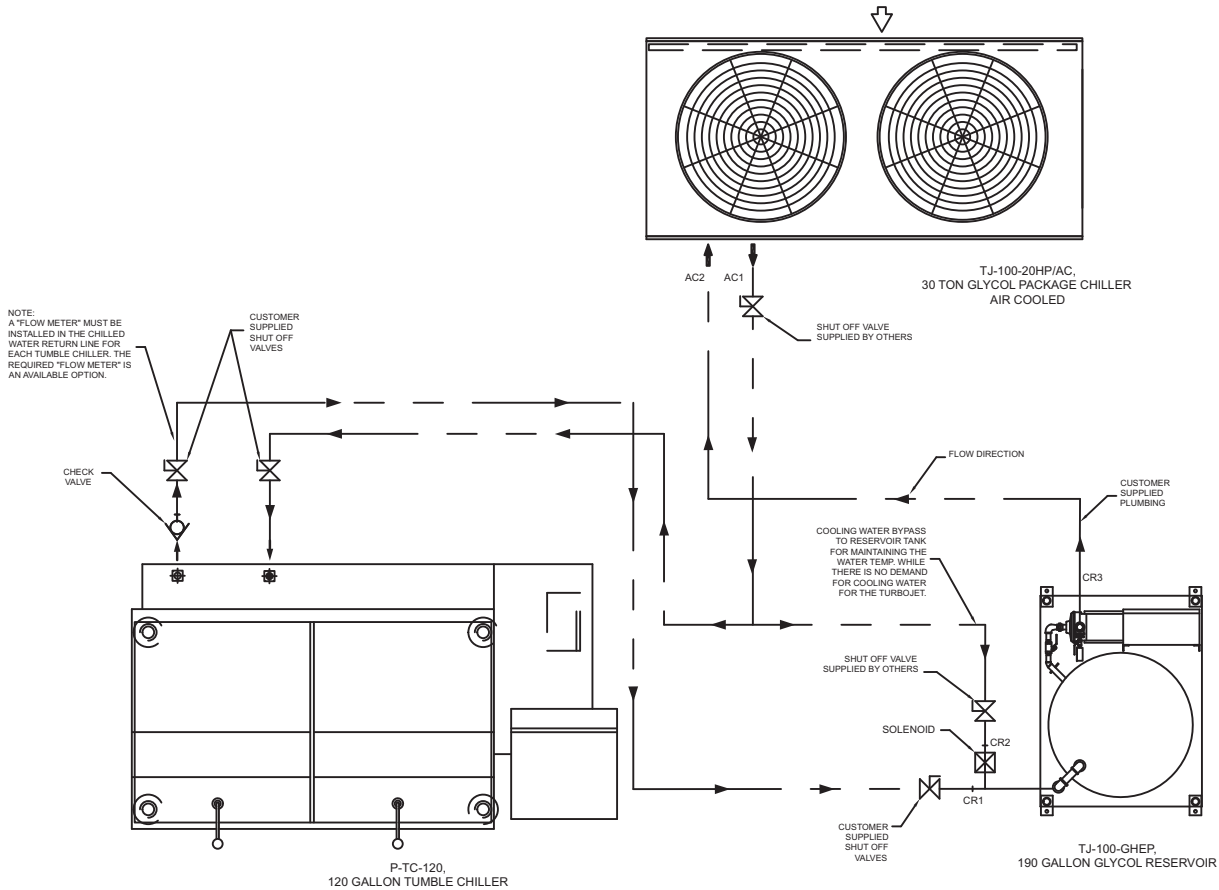
*Table for: **Kettles***

Enter your number here		Enter your number here (3, 4 or 5)								
# of Kettles	Gallon Capacity	# of Loads per day	Multiply by	= LBS.	Multiply by	Required LBS. of ice				
1	x 60	x 3	x 8.3	1494	1.3	1942				
1	x 100	x 3	x 8.3	2490	1.3	3237				
1	x 150	x 3	x 8.3	3735	1.3	4855				
1	x 200	x 3	x 8.3	4980	1.3	6474				
1	x 300	x 3	x 8.3	7470	1.3	9711				
							Enter Total in <b>Step #1</b> (see above)			

*Table for: **Cook Chill Tanks, Combination Tumble Chiller-Cook Tanks, TurboJet Chiller-Cook Tanks***

Enter your number here			Enter your number here (1 or 2)							
Model #	# of Tanks and Chillers	Capacity LBS.	# of Loads per day	Multiply by	= LBS.	Multiply by	Required LBS. of ice			
CT-600	1	x 600	x 1	x 1.3	780					
CT-1000	1	x 1000	x 1	x 1.3	1300					
CT-2000	1	x 2000	x 1	x 1.3	2600					
TCCT-60	1	x 300	x 1	x 1.3	390					
TCCT-120	1	x 750	x 1	x 1.3	975					
TJ-100-CC	1	x 700	x 1	x 1.3	910					
							Enter Total in <b>Step #2</b> (see above)			

# GLYCOL CHILLING FLOW DIAGRAM



**GLYCOL CHILLING FLOW DIAGRAM  
(Components not to Scale)**

**UTILITY CONNECTIONS**

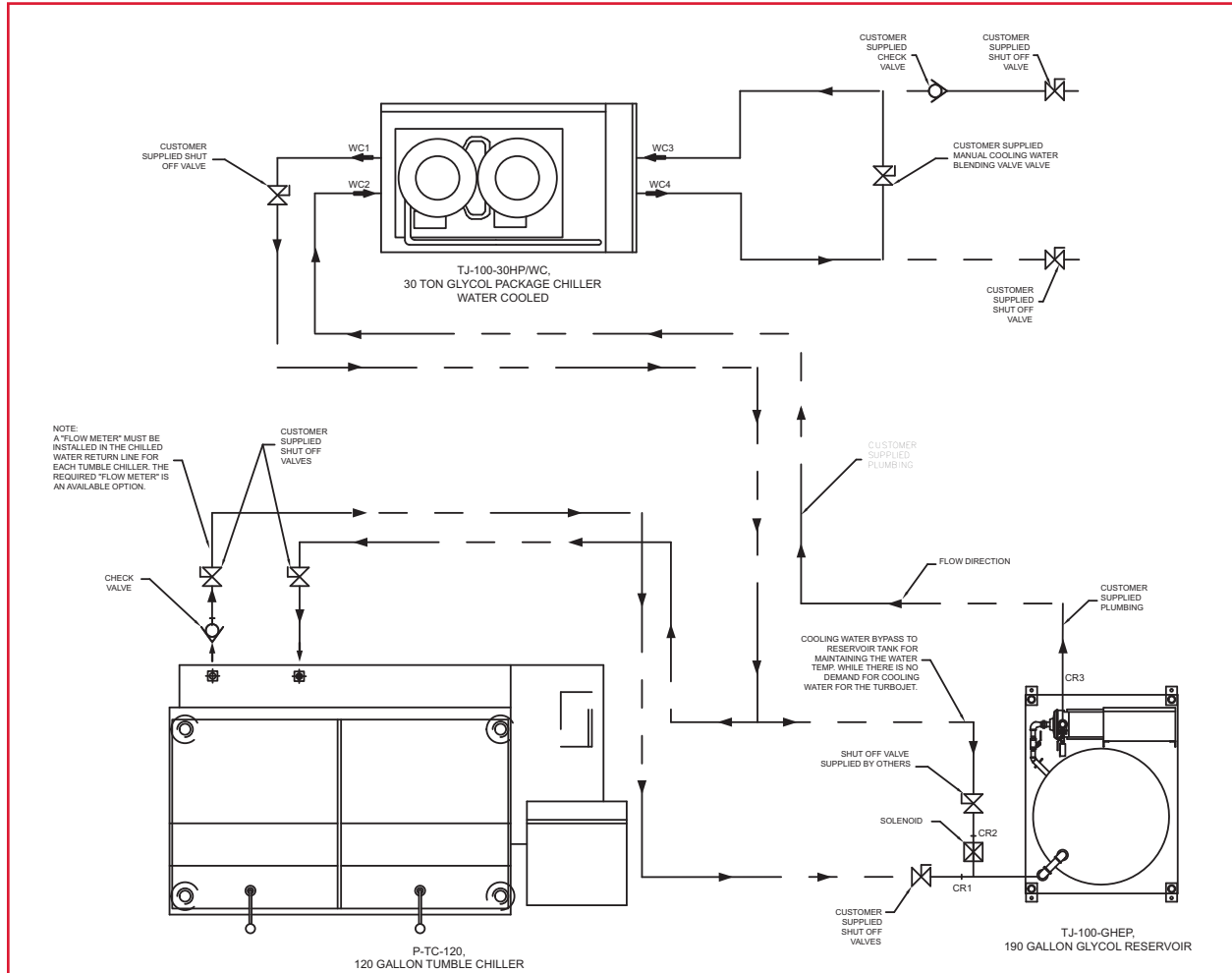
MODEL	GLYCOL CONNECTIONS					VICTAULIC CONNECTIONS	
	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	GLYCOL OUT	GLYCOL RETURN
P-TC-120	1 1/4" NPT	1 1/4" NPT	CR1	CR2	CR3	AC1	AC2
TJ-100-GHEP	----	----	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	----	----
TJ-100-20HP/AC	----	----	----	----	----	2"	2"

- NOTE:
- All designs, specifications and dimensions subject to change without notice.
  - If the reservoir is to be installed outdoors incoming and out going lines need to be insulated against heat and cold. heat tape is required on all lines if the temperatures drop below 10°f in winter.
  - Wind baffle (not shown) for the air chiller is supplied and must be field installed at time of installation or start-up. case heaters available for cold weather climates.

Cleveland Range reserves right of design improvement or modification, as warranted.

Not to Scale

# GLYCOL CHILLING FLOW DIAGRAM



**GLYCOL CHILLING FLOW DIAGRAM  
(Components not to Scale)**

**UTILITY CONNECTIONS**

MODEL	VICTAULIC CONNECTIONS								
	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	GLYCOL OUT	GLYCOL RETURN	COOLING WATER OUT	COOLING WATER IN
P-TC-120	1 1/4" NPT	1 1/4" NPT	---	CR2	CR3	---	---	---	---
TJ-100-GHEP	---	---	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	---	---	---	---
TJ-100-20HP/AC	---	---	---	---	---	2 1/2"	2 1/2"	2"	2"

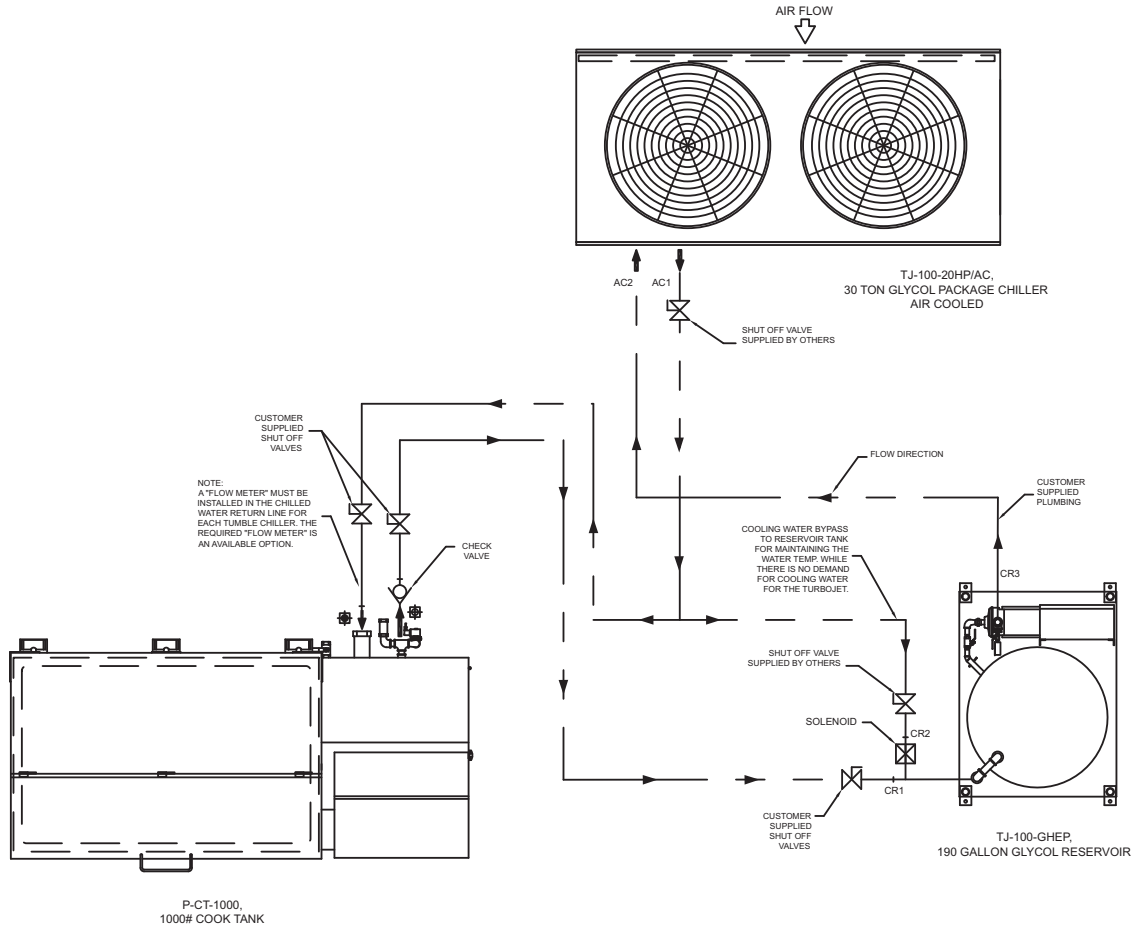
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# GLYCOL CHILLING FLOW DIAGRAM



**UTILITY CONNECTIONS**

MODEL	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	VICTAULIC CONNECTIONS	
						GLYCOL OUT	GLYCOL RETURN
P-CT-1000	1 1/2" NPT	1 1/2" NPT	CR1	CR2	CR3	AC1	AC2
TJ-100-GHEP	---	---	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	---	---
TJ-100-20HP/AC	---	---	---	---	---	2"	2"

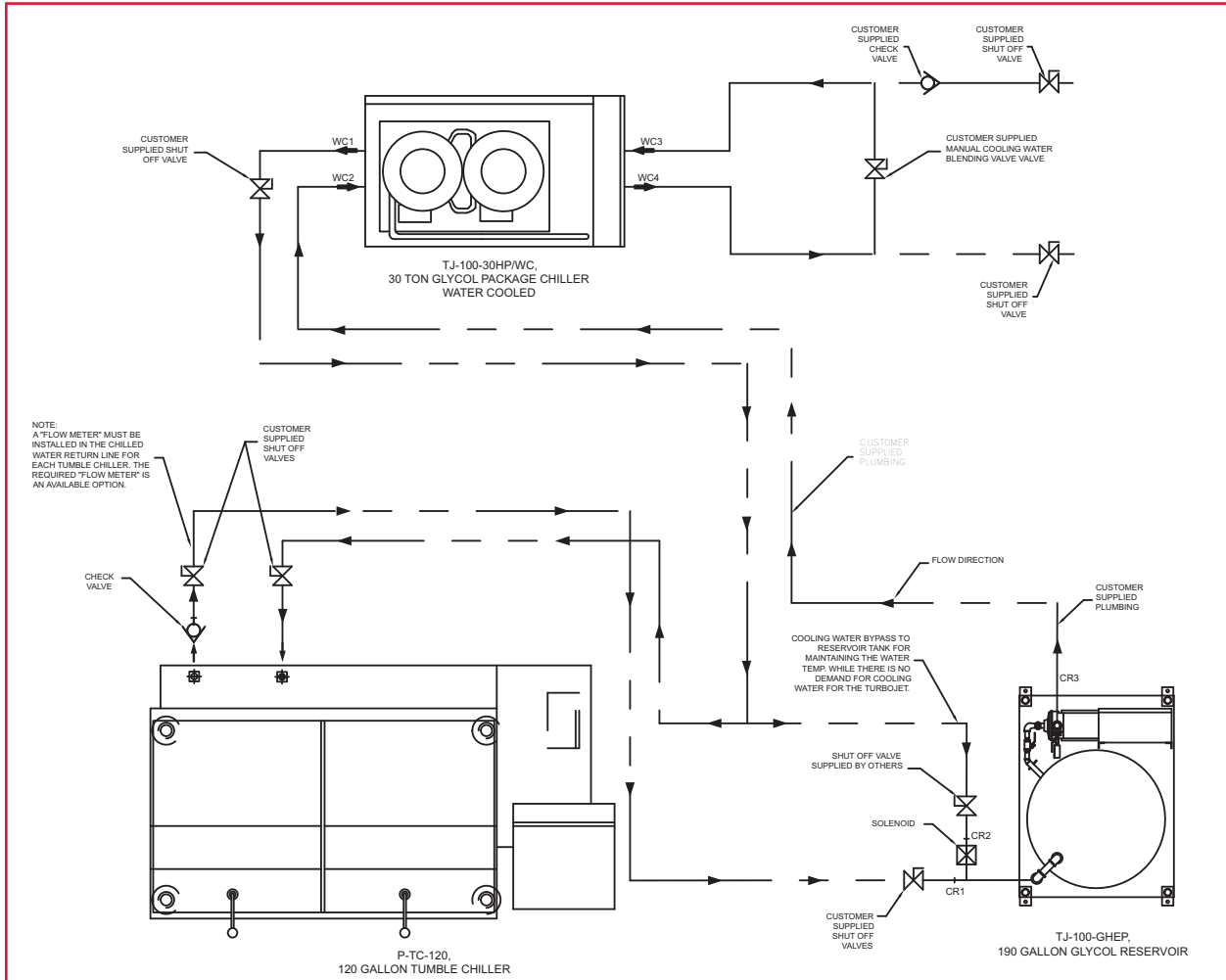
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# GLYCOL CHILLING FLOW DIAGRAM



**GLYCOL CHILLING FLOW DIAGRAM  
 (Components not to Scale)**

**UTILITY CONNECTIONS**

MODEL	GLYCOL CONNECTIONS				VICTAULIC CONNECTIONS			
	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	GLYCOL RETURN	COOLING WATER OUT	IN
P-TC-120	1 1/4" NPT	1 1/4" NPT	---	---	---	---	---	---
TJ-100-GHEP	---	---	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	---	---	---
TJ-100-20HP/AC	---	---	---	---	---	2 1/2"	2 1/2"	2" 2"

**NOTE:**

- All designs, specifications and dimensions subject to change without notice.
- If the reservoir is to be installed outdoors incoming and out going lines need to be insulated against heat and cold, heat tape is required on all lines if the temperatures drop below 10°F in winter.
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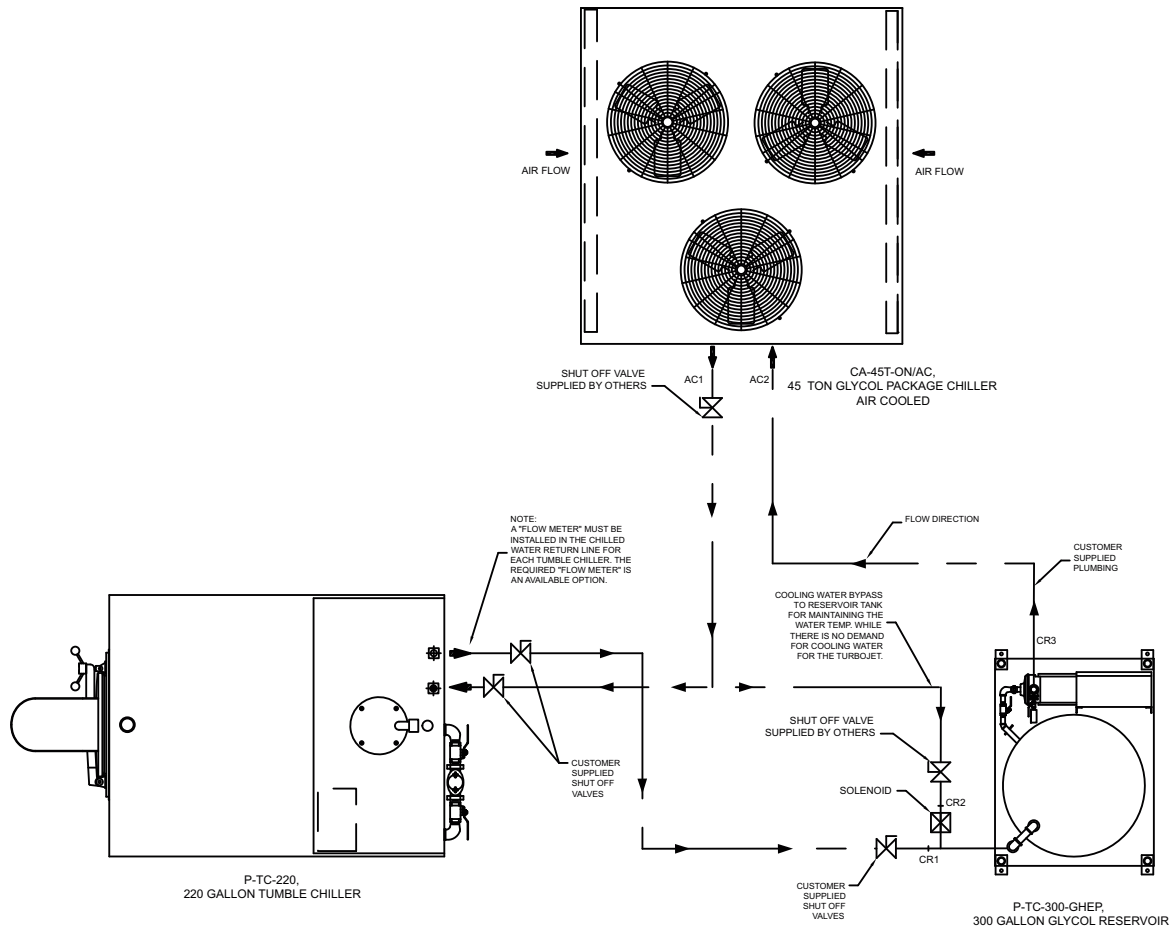
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Not to Scale

# GLYCOL CHILLING FLOW DIAGRAM



**GLYCOL CHILLING FLOW DIAGRAM  
(Components not to Scale)**

**UTILITY CONNECTIONS**

MODEL	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	VICTAULIC CONNECTIONS	
						GLYCOL OUT	GLYCOL RETURN
P-TC-220	1 1/2" NPT	1 1/2" NPT	CR1	CR2	CR3	AC1	AC2
P-TC-300-GHEP	---	---	2" NPT	2" NPT	2" NPT	---	---
CA-45T-ON/AC	---	---	---	---	---	2 1/2"	2 1/2"

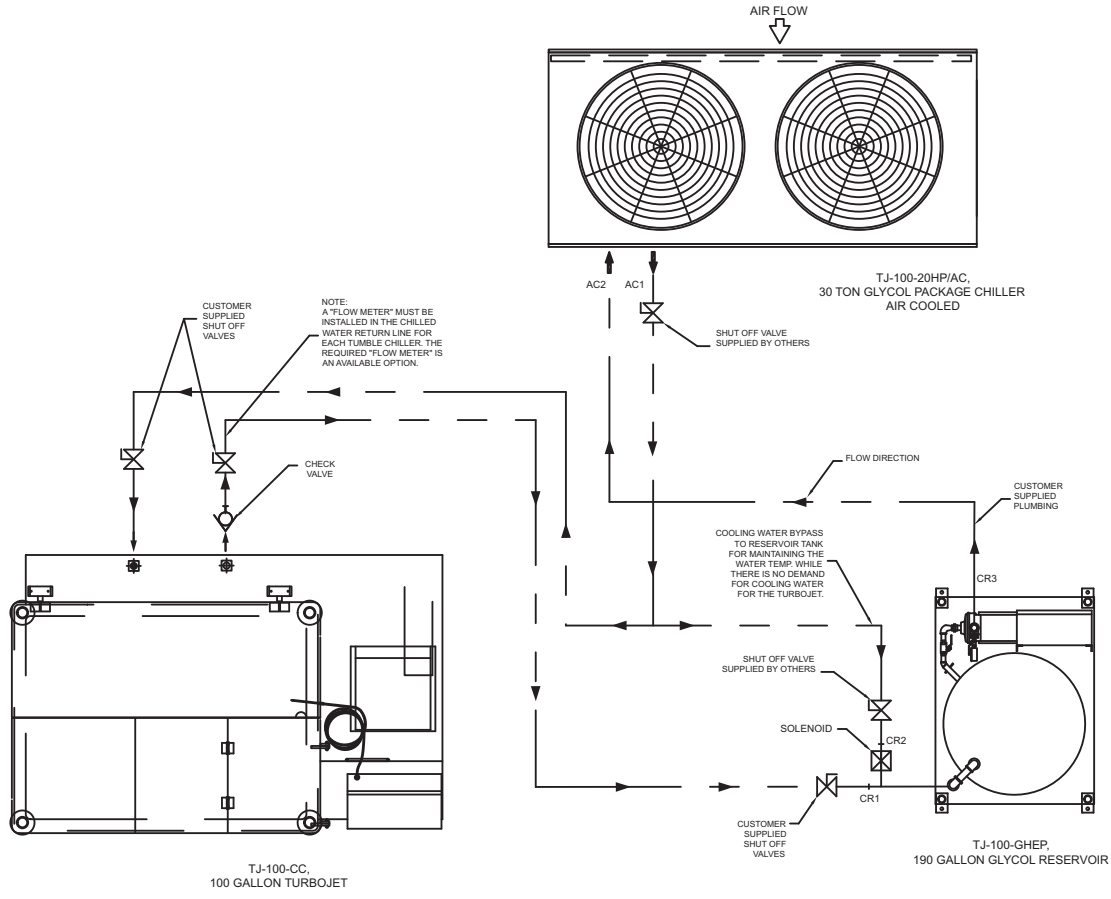
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# GLYCOL CHILLING FLOW DIAGRAM



**GLYCOL CHILLING FLOW DIAGRAM**  
 (Components not to Scale)

**UTILITY CONNECTIONS**

MODEL	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	VICTAULIC CONNECTIONS	
						GLYCOL OUT	GLYCOL RETURN
TJ-100-CC	1 1/2" NPT	1 1/2" NPT	---	---	---	AC1	AC2
TJ-100-GHEP	---	---	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	---	---
TJ-100-20HP/AC	---	---	---	---	---	2"	2"

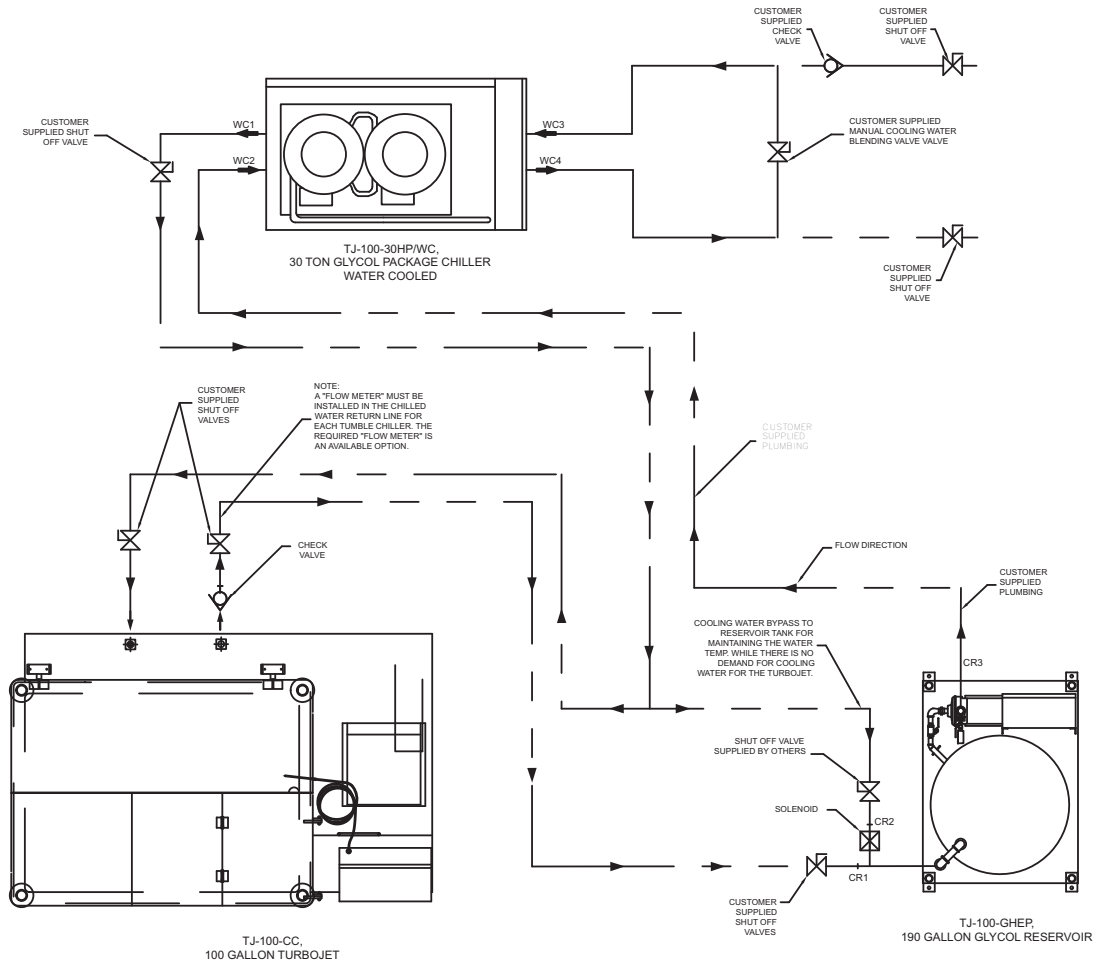
**NOTE:**

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- If the reservoir is to be installed outdoors incoming and out going lines need to be insulated against heat and cold. heat tape is required on all lines if the temperatures drop below 10°F in winter.
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# GLYCOL CHILLING FLOW DIAGRAM



**GLYCOL CHILLING FLOW DIAGRAM  
 (Components not to Scale)**

**UTILITY CONNECTIONS**

MODEL	GLYCOL CONNECTIONS		VICTAULIC CONNECTIONS						
	GLYCOL IN	GLYCOL OUT	GLYCOL IN	GLYCOL BYPASS	GLYCOL OUT	GLYCOL OUT	GLYCOL RETURN	COOLING WATER OUT	COOLING WATER IN
TJ-100-CC	1 1/2" NPT	1 1/2" NPT	CR1	CR2	CR3	WC1	WC2	WC3	WC4
TJ-100-GHEP	---	---	1 1/2" NPT	1 1/2" NPT	1 1/2" NPT	---	---	---	---
TJ-100-20HP/AC	---	---	---	---	---	2 1/2"	2 1/2"	2"	2"

**NOTE:**

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- If the reservoir is to be installed outdoors incoming and out going lines need to be insulated against heat and cold. heat tape is required on all lines if the temperatures drop below 10°F in winter.
- Wind baffle (not shown) for the air chiller is supplied and must be field installed at time of installation or start-up. case heaters available for cold weather climates.

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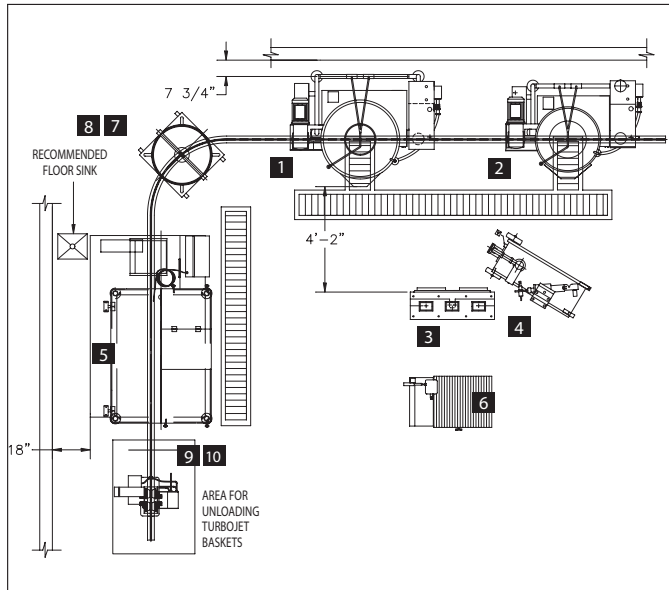
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# SAMPLE LAYOUT 500 - 1,000 MEALS PER DAY

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## COOK CHILL PRODUCTION AREA (Check Specification Sheets for Required Clearances)

System calculations are based on: 4 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings

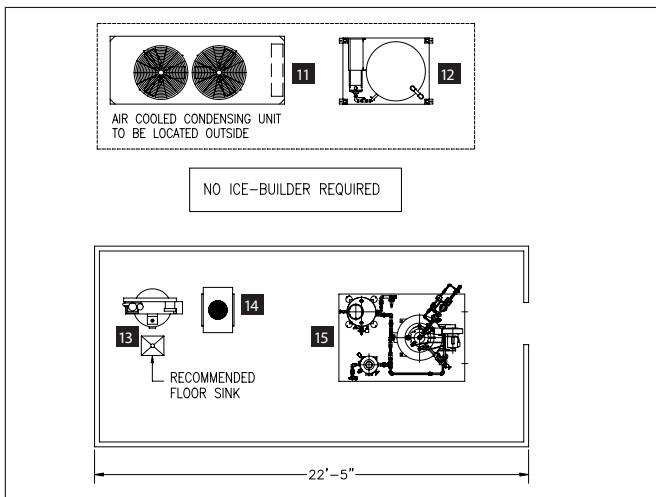


## COOK CHILL PRODUCTION EQUIPMENT:

1. (1) **HA-MKGL-100-TCC/** 100 Gallon Tilting Gas Fired Mixer Kettle
2. (1) **HA-MKGL-60-TCC/** 60 Gallon Tilting Gas Fired Mixer Kettle
3. (1) **HA-DG-CC/** Dual Remote Kettle Control Center
4. (1) **MFS/** Meter Filling Station and Clipper
5. (1) **TJ-100-CC/** Turbojet (baskets included)
6. (1) **CV-4100/** Vacuum Clipper
7. (1) **PB-K-100/** 100 Gallon Pasta Basket
8. (1) **PB-D/** Pasta Basket - Dolly
9. (1) **CH-H-101-M/** 1 Ton Motorized Hoist
10. (1) **Stainless Steel Rail System**

## MECHANICAL EQUIPMENT AREA (Check Specification Sheets for Required Clearances)

## SUPPORT SYSTEM:



11. (1) **TJ-100-20-HP/AC/** Condensing Unit
12. (1) **TJ-100-GHEP/** Glycol Heat-Exchange Tank
13. (1) **CAS-7.5/** Compressed Air System
14. (1) **ADA-40/** Air Dryer
15. (1) **GFB-10/** Gas Fired Boiler Package

Cleveland Range reserves right of design improvement or modification, as warranted.

Not to Scale

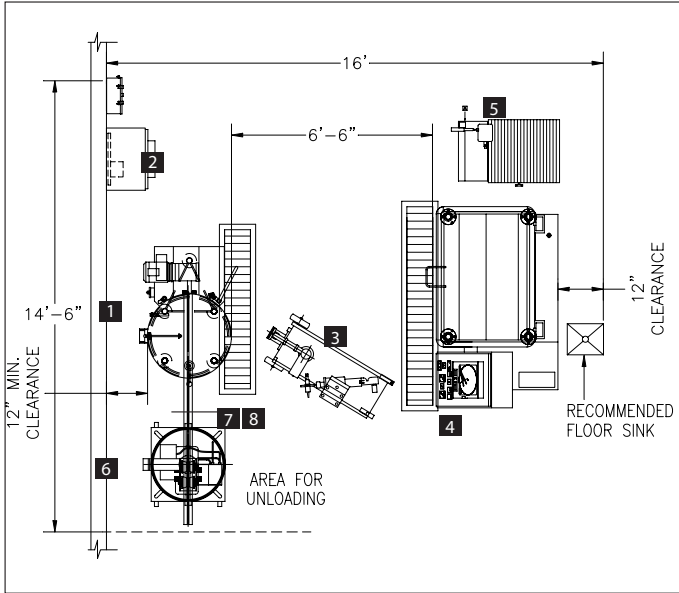
# SAMPLE LAYOUT 3,000 MEALS PER DAY

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## COOK CHILL PRODUCTION AREA

(Check Specification Sheets for Required Clearances)

System calculations are based on: 4 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings



LAYOUT FOR REFERENCE ONLY

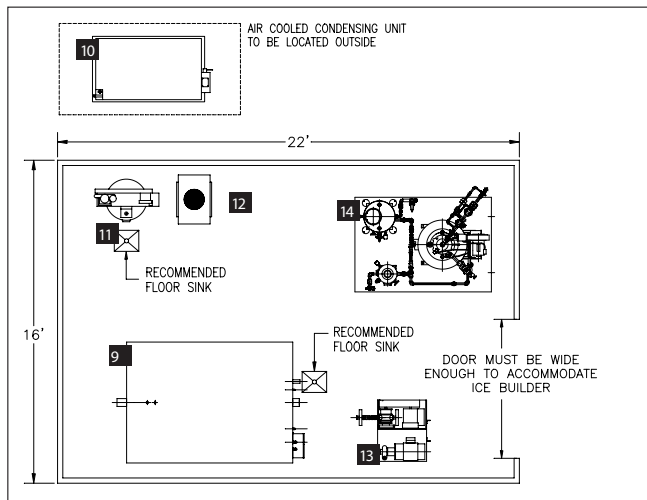
## COOK CHILL PRODUCTION EQUIPMENT:

1. (1) **HA-MKDL-60-CC**/ 60 Gallon Stationary Mixer Kettle
2. (1) **HA-SE-CC**/ Single Kettle Control Panel
3. (1) **MFS**/ Meter Filling Station and Clipper
4. (1) **TCCT-60**/ Combination Tumble Chiller-Cook Tank
5. (1) **CV-4100**/ Vacuum Clipper
6. (1) **PB-K-60**/ 60 Gallon Pasta Basket and Dolly
7. (1) **CH-E-1005-M**/ 1/2 Ton Motorized Hoist
8. (1) Stainless Steel Rail System

## MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)

## SUPPORT SYSTEM:



LAYOUT FOR REFERENCE ONLY

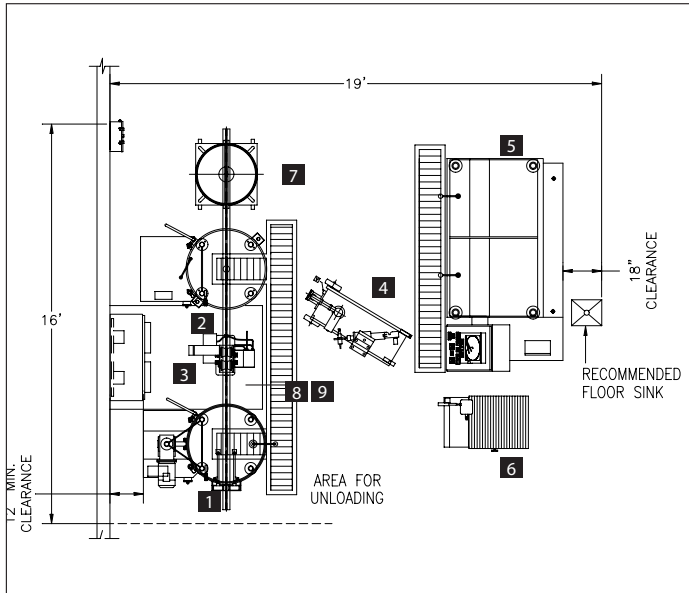
9. (1) **IBC-50**/ 5,000 lbs. Ice Builder
10. (1) **BLH-7.5-H2**/ Air Cooled Condensing Unit
11. (1) **CAS-75**/ Compressed Air System
12. (1) **ADA-40**/ Air Dryer
13. (1) **IBPP**/ Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
14. (1) **GFB-10**/ Gas Fired Boiler Package

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# SAMPLE LAYOUT 5,000 MEALS PER DAY (SAMPLE A)

## COOK CHILL PRODUCTION AREA (Check Specification Sheets for Required Clearances)

System calculations are based on: 4 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings

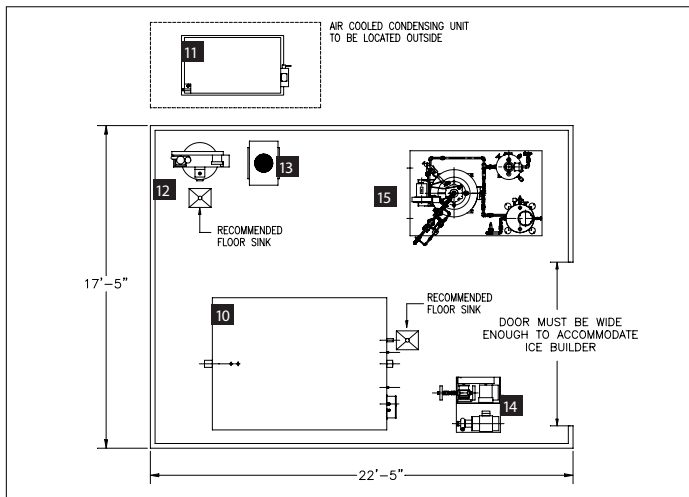


LAYOUT FOR REFERENCE ONLY

## COOK CHILL PRODUCTION EQUIPMENT:

1. (1) **HA-MKDL-100-CC/** 100 Gallon Stationary Mixer Kettle
2. (1) **P-KDL-100-CC/** 100 Gallon Pasta Kettle
3. (1) **P/HA-DE-CC/** Dual Kettle Control Panel
4. (1) **MFS/** Meter Filling Station & Clipper
5. (1) **TCCT-120/** Combination Tumble Chiller-Cook Tank
6. (1) **CV-4100/** Vacuum Clipper
7. (1) **PB-K-100/** 100 Gallon Pasta Basket & Dolly
8. (1) **CH-H-1005-M/** 1/2 Ton Motorized Hoist
9. (1) Stainless Steel Rail System

## MECHANICAL EQUIPMENT AREA (Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

## SUPPORT SYSTEM:

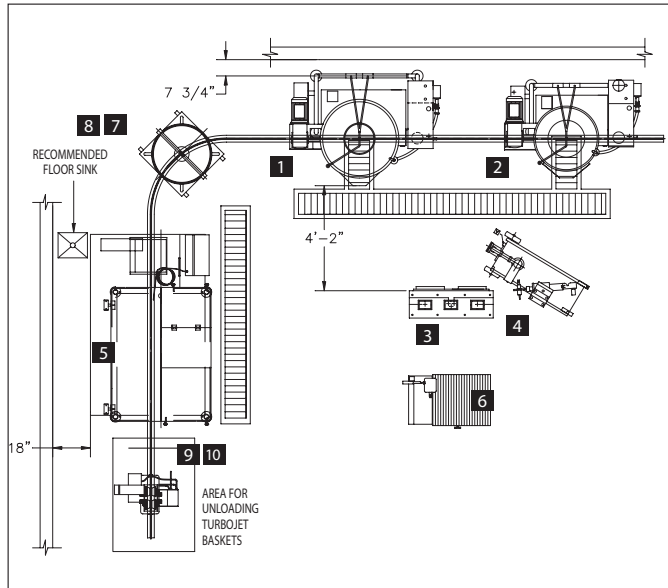
10. (1) **IBC-75/** 7,500 lbs. Ice Builder
11. (1) **BLH-10-H2/** Air Cooled Condensing Unit
12. (1) **CAS-75/** Compressed Air System
13. (1) **ADA-40/** Air Dryer
14. (1) **IBPP/** Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
15. (1) **GFB-15/** Gas Fired Boiler Package

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

# SAMPLE LAYOUT 5,000 MEALS PER DAY (SAMPLE B)

## COOK CHILL PRODUCTION AREA (Check Specification Sheets for Required Clearances)

System calculations are based on: 4 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings

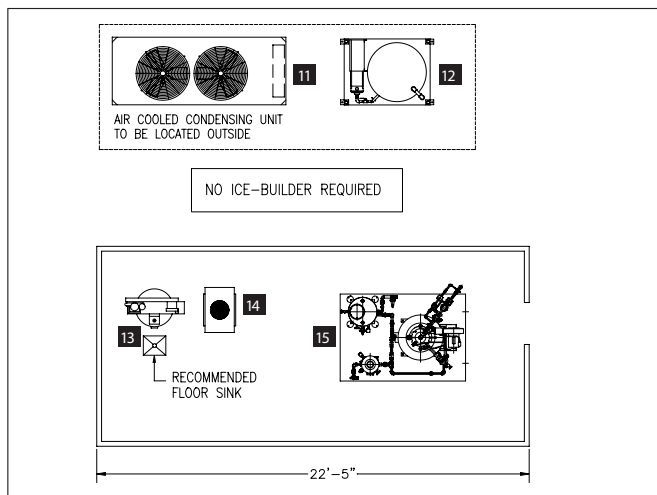


LAYOUT FOR REFERENCE ONLY

## COOK CHILL PRODUCTION EQUIPMENT:

1. (1) **HA-MKGL-100-TCC/** 100 Gallon Tilting Gas Fired Mixer Kettle
2. (1) **HA-MKGL-60-TCC/** 60 Gallon Tilting Gas Fired Mixer Kettle
3. (1) **HA-DG-CC/** Dual Remote Kettle Control Center
4. (1) **MFS/** Meter Filling Station and Clipper
5. (1) **TJ-100-CC/** Turbojet (baskets included)
6. (1) **CV-4100/** Vacuum Clipper
7. (1) **PB-K-100/** 100 Gallon Pasta Basket
8. (1) **PB-D/** Pasta Basket - Dolly
9. (1) **CH-H-101-M/** 1 Ton Motorized Hoist
10. (1) Stainless Steel Rail System

## MECHANICAL EQUIPMENT AREA (Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

## SUPPORT SYSTEM:

11. (1) **TJ-100-20-HP/AC/** Condensing Unit
12. (1) **TJ-100-GHEP/** Glycol Heat-Exchange Tank
13. (1) **CAS-7.5/** Compressed Air System
14. (1) **ADA-40/** Air Dryer
15. (1) **GFB-10/** Gas Fired Boiler Package

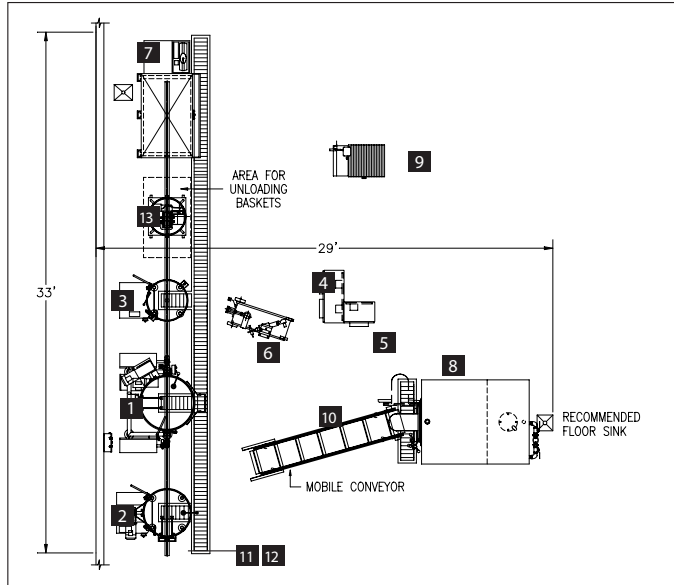
# SAMPLE LAYOUT 8,000 MEALS PER DAY

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## COOK CHILL PRODUCTION AREA

(Check Specification Sheets for Required Clearances)

System calculations are based on: 4 Turns per Kettle/Per Day  
 1 Turn per Cook Tank/Per Day  
 Meal calculations are based on: 8 oz. servings



LAYOUT FOR REFERENCE ONLY

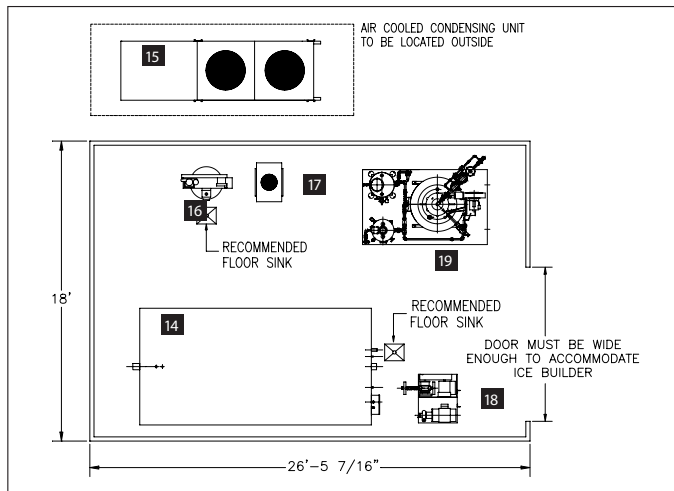
## COOK CHILL PRODUCTION EQUIPMENT:

1. (1) **HA-MKDL-150-CCT/** 150 Gallon Tilting Mixer Kettle
2. (1) **HA-MKDL-100-CC/** 100 Gallon Stationary Mixer Kettle
3. (1) **P-KDL-60-CC/** 60 Gallon Pasta Kettle
4. (1) **HA-DE-CC/** Dual Kettle Control Panel
5. (1) **P-SR-CC/** Single Kettle Control Panel
6. (1) **MFS/** Meter Filling Station and Clipper
7. (1) **CT-1000/** Cook Tank (baskets included)
8. (1) **P-TC-220/** Tumble Chiller
9. (1) **CV-4100/** Vacuum Clipper
10. (1) **CVY-220/** Casing Conveyor
11. (1) **CH-H-101-M/** 1 Ton Motorized Hoist
12. (1) Stainless Steel Rail System
13. (1) **PB-K-60/** 60 Gallon Pasta Basket and Dolly

## MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)

## SUPPORT SYSTEM:



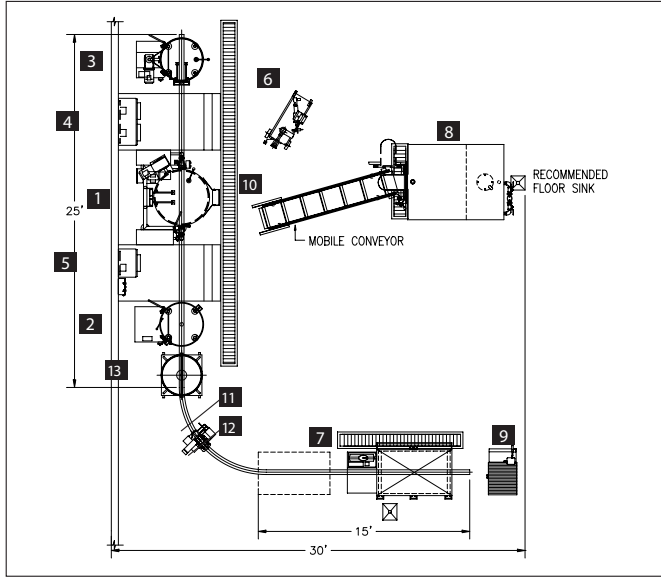
LAYOUT FOR REFERENCE ONLY

14. (1) **IBC-150/** 15,000 lbs. Ice Builder
15. (1) **BLH-25-H2/** Air Cooled Condensing Unit
16. (1) **CAS-75/** Compressed Air System
17. (1) **ADA-40/** Air Dryer
18. (1) **IBPP/** Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
19. (1) **GFB-20/** Gas Fired Boiler Package

SAMPLE LAYOUT  
12,000 MEALS PER DAY

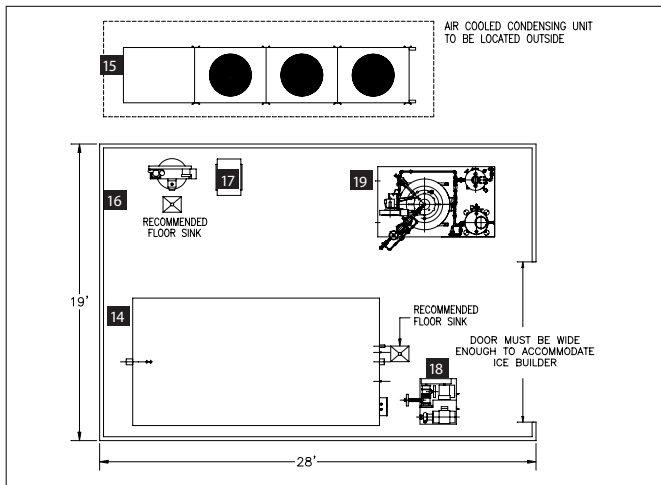
Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

**COOK CHILL PRODUCTION AREA**  
 (Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

**MECHANICAL EQUIPMENT AREA**  
 (Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

System calculations are based on: 4 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings

**COOK CHILL PRODUCTION EQUIPMENT:**

1. (1) **HA-MKDL-200-CCT/** 200 Gallon Tilting Mixer Kettle
2. (1) **HA-MKDL-100-CC/** 100 Gallon Stationary Mixer Kettle
3. (1) **P-KDL-100-CC/** 100 Gallon Pasta Kettle
4. (1) **HA-DE-CC/** Dual Kettle Control Panel
5. (1) **P-SR-CC/** Single Kettle Control Panel
6. (1) **MFS/** Meter Filling Station and Clipper
7. (1) **CT-1000/** Cook Tank (baskets included)
8. (1) **P-TC-220/** Tumble Chiller with water re-use tank
9. (1) **CV-4100/** Vacuum Clipper
10. (1) **CVY-220/** Casing Conveyor
11. (1) **CH-H-101-M/** 1 Ton Motorized Hoist
12. (1) Stainless Steel Rail System
13. (1) **PB-K-100/** 100 Gallon Pasta Basket and Dolly

**SUPPORT SYSTEM:**

14. (1) **IBC-250/** 25,000 lbs. Ice Builder
15. (1) **BLH-40-H2/** Air Cooled Condensing Unit
16. (1) **CAS-7.5/** Compressed Air System
17. (1) **ADA-40/** Air Dryer
18. (1) **IBPP/** Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
19. (1) **GFB-30/** Gas Fired Boiler Package

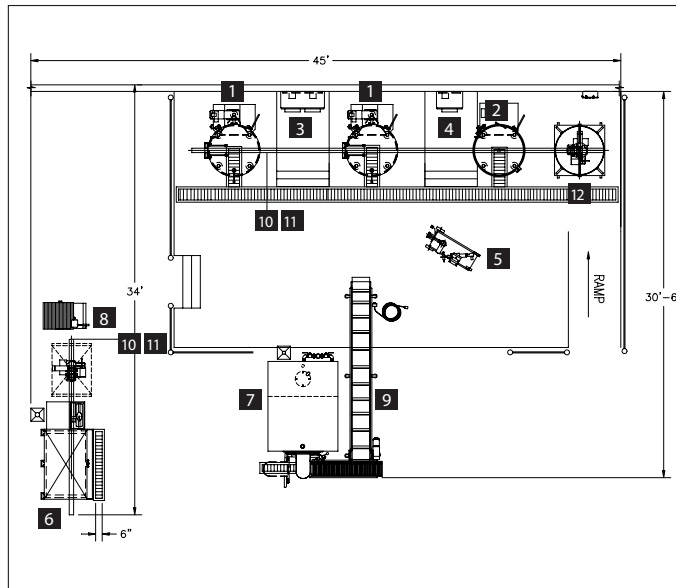
# SAMPLE LAYOUT 20,000 MEALS PER DAY

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## COOK CHILL PRODUCTION AREA

(Check Specification Sheets for Required Clearances)

System calculations are based on: 4 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings



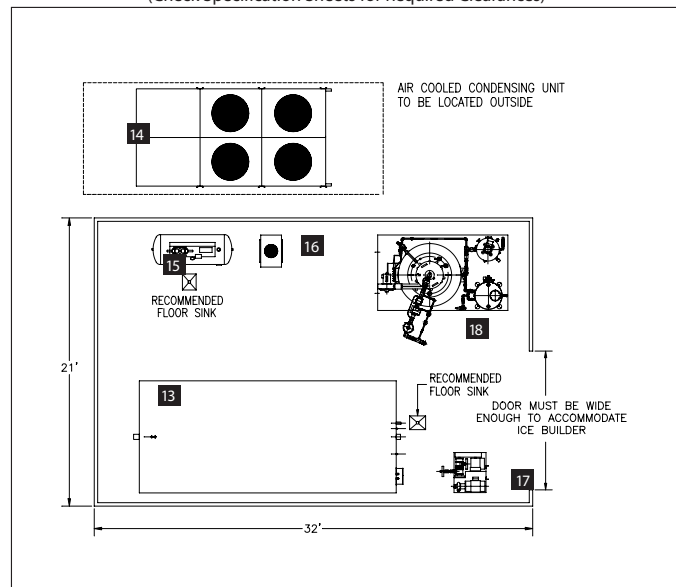
LAYOUT FOR REFERENCE ONLY

## COOK CHILL PRODUCTION EQUIPMENT:

1. (2) **HA-MKDL-200**/ 200 Gallon Stationary Mixer Kettles
2. (1) **P-KDL-200-CC**/ 200 Gallon Pasta Kettle
3. (1) **HA-DE-CC**/ Dual Control Panel
4. (1) **P-SR-CC**/ Single Control Panel
5. (1) **MFS**/ Meter Filling Station and Clipper
6. (1) **CT-2000**/ Cook Tanks (baskets included)
7. (1) **P-TC-220**/ Tumble Chiller with water re-use tank
8. (1) **CV-4100**/ Vacuum Clipper
9. (1) **CVY-220-T**/ Casing Conveyor
10. (2) **CH-H-101-M**/ 1 Ton Motorized Hoists
11. (3) Stainless Steel Rail Systems
12. (1) **PB-K-200**/ 200 Gallon Pasta Basket and Dolly

## MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

## SUPPORT SYSTEM:

13. (1) **IBC-300**/ 30,000 lbs. Ice Builder
14. (1) **JLD-50-H2**/ Air Cooled Condensing Unit
15. (1) **CAS-10**/ Compressed Air System
16. (1) **ADA-50**/ Air Dryer
17. (1) **IBPP**/ Ice Builder Pump Package (Water Circ. Pump not included in price - must be sized by Mechanical Engineer.)
18. (1) **GFB-60**/ Gas Fired Boiler Package

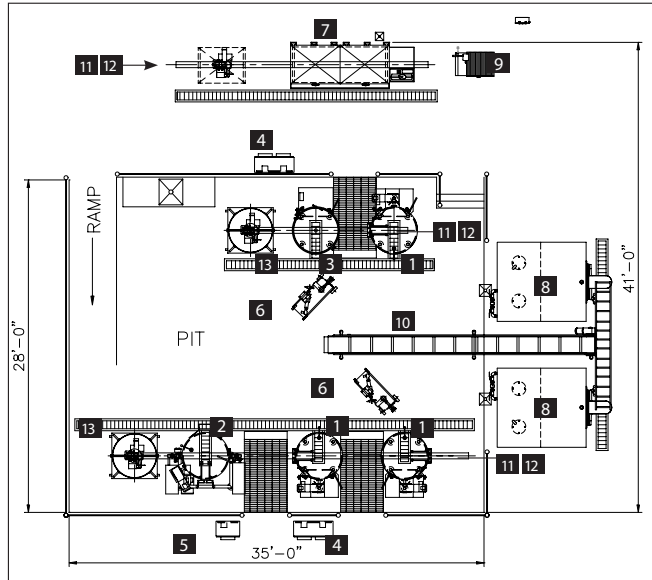
# SAMPLE LAYOUT 30,000 MEALS PER DAY

Project \_\_\_\_\_  
 Item \_\_\_\_\_  
 Quantity \_\_\_\_\_  
 FCSI Section 11400 \_\_\_\_\_  
 Approved \_\_\_\_\_  
 Date \_\_\_\_\_

## COOK CHILL PRODUCTION AREA

(Check Specification Sheets for Required Clearances)

System calculations are based on: 3 Turns per Kettle/Per Day  
 2 Turn per Cook Tank/ Per Day  
 Meal calculations are based on: 8 oz. servings



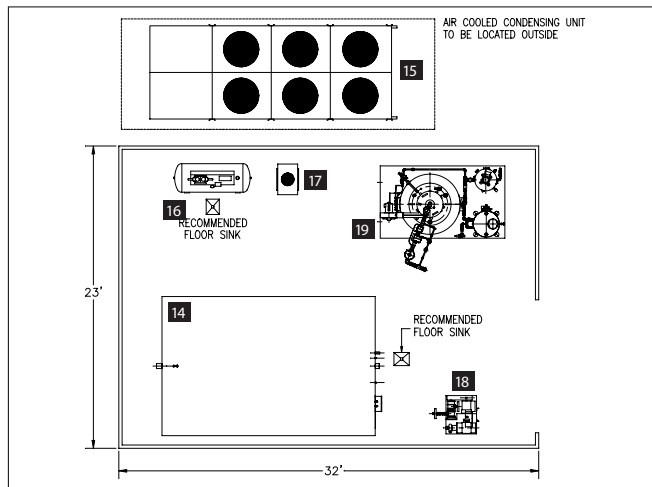
LAYOUT FOR REFERENCE ONLY

## COOK CHILL PRODUCTION EQUIPMENT:

1. (3) HA-MKDL-200/ 200 Gallon Stationary Mixer Kettles
2. (1) HA-MKDL-200-CCT/ 200 Gallon Tilting Kettle
3. (1) P-KDL-200-CC/ 200 Gallon Pasta Kettle
4. (2) HA-DE-CC/ Dual Kettle Control Panels
5. (1) HA-SE-CC2/ Single Kettle Control Panel
6. (2) MFS/ Meter Filling Stations and Clippers
7. (1) CT-2000/ Cook Tank (baskets included)
8. (2) P-TC-320-CC/ Tumble Chillers
9. (1) CV-4100/ Vacuum Clipper
10. (1) CVY-320-T/ Casing Conveyor
11. (3) CH-H-101-M/ 1 Ton Motorized Hoists
12. (3) Stainless Steel Rail Systems
13. (2) PB-K-200/ 200 Gallon Pasta Baskets and Dollies

## MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

## SUPPORT SYSTEM:

14. (1) IBC-400/ 40,000 lbs. Ice Builder
15. (1) JLD-70-H2/ Air Cooled Condensing Unit
16. (1) CAS-10/ Compressed Air System
17. (1) ADA-40/ Air Dryer
18. (1) IBPP/ Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
19. (1) GFB/ Gas Fired Boiler Package (not included in Budget Package Price)

# AVAILABLE FACTORY SUPPORT

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## PRE-SALES SUPPORT

Operation & Management Specialists are available for project & menu evaluation to make recommendations for the facility layout and equipment sizing.

Factory Engineers/Specialists are available to assist the food service design consultant:

- Specific shop drawings are provided which include dimensions, utility connection points, required clearances, etc.
- Typical Cook Chill Systems schematic drawings for piping & wiring are provided.
- Factory Engineers can check the drawings for accuracy and make recommendations for changes if required.

## PRE-START-UP SUPPORT

Guidelines for Cook Chill recipe development and HACCP are provided by our Operations Specialists Dietitians with emphasis on recipe development for your specific operation.

Prior to installation of the equipment a Factory Specialist is available to meet with the food service dealer and the installers to inspect the job site and to review the installation drawings with the installers.

After the installation has been completed:

- A Factory Specialist is available for inspection of both the installation and operation of the equipment. Before the installers leave the site, recommendations for installation changes are made if required. Calibration of the supplied equipment is completed at this time.
- In-house maintenance personnel can be trained in the care of the equipment and preventative maintenance.
- The Local Cleveland Authorized Maintenance and Repair Agency will also be available for technical assistance. The local agency will carry spare parts and is factory trained and certified.

**ACTUAL START-UP** with food production and staff. Training will be provided by our Operations Specialist with emphasis on:

- Food Sanitation & Handling
- Operation of the Equipment
- Recipe Implementation
- Food Production
- HACCP and Quality Assurance Guidelines

SITE VISITS & FOLLOW-UP TRAINING can be scheduled to review and reinforce information.

## WARRANTY

See next pages for WARRANTY DETAILS.

## CLEVELAND RANGE COOK CHILL ADVANCED FOOD PRODUCTION SYSTEMS ARE SUPPORTED BY:

- Operators Manuals
- Service Manuals
- Cook Chill Kettle recipes
- Cook Tank recipes
- On-site training of the in-house maintenance personnel
- AutoCad drawings
- Operator training and follow-up site visits

# AVAILABLE FACTORY SUPPORT

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
FCSI Section 11400 \_\_\_\_\_  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

## CLEVELAND COOK CHILL PRODUCTS – STATEMENT OF POLICIES

### LIMITED WARRANTY

Cleveland Cook Chill Products are warranted to the ORIGINAL PURCHASER TO BE FREE FROM DEFECTS IN MATERIALS AND WORKMANSHIP under normal use, service and maintenance for the standard warranty period of one (1) year for PARTS and one (1) year for LABOR from the date of installation or 18 months from date of shipment, whichever comes first.

Cleveland agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED AND OPERATED IN ACCORDANCE WITH THE OWNERS MANUAL.

Cleveland agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the Warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles roundtrip). It does not include post start-up, tightening loose fittings, minor adjustments, maintenance, cleaning or descaling.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. CLEVELAND will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an EXTENDED LABOR WARRANTY CONTRACT has been purchased to cover the equipment for the balance of the warranty period from date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, or the INSTALLING CONTRACTOR and is not covered by this warranty. Many codes exist, and it is the responsibility of the owner and installer to comply with these codes and regulations. Cleveland cook chill equipment is built to comply with applicable standards for manufacturers, including UL, ANSI, NSF, ASME / National Board and others.

Any equipment modifications made in the field, without prior authorization in writing by the factory, will void the warranty.

Equipment maintenance is the responsibility of the OWNER-USER and is not covered by this warranty.

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of CLEVELAND for any breach of warranty.

THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY PERFORMANCE,

CLEVELAND'S liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CLEVELAND BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

### LIMITED EXTENDED WARRANTY COVERAGE

\*\* One (1) additional year of PARTS AND LABOR WARRANTY can be purchased with each piece of Cleveland cook chill equipment.

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time from one to two years from date of installation, start-up, or demonstration, whichever is sooner.

\*\* The EXTENDED WARRANTY COVERAGE must be purchased at the same time the equipment is purchased.

\*\* The EXTENDED WARRANTY COVERAGE has the same exclusions as stated in our standard warranty.

## More Choices & Solutions

### It's all about offering more choices & providing better solutions.

As the leader in Cook Chill, Cleveland Range offers the largest selection of Cook Chill production and support equipment.

A Cleveland Range Cook Chill Specialist can help develop strategies and ideas for your specific Cook Chill operation.

#### Kettle Cooking

- Agitator Mixer Kettles, horizontal, vertical or inclined mixer styles
- Sizes from 40 gallons to more than 500 gallons
- Pasta Kettles

#### Cook Tank Cooking

- 600, 1,000 and 2,000 lbs. capacity Cook Chill Tanks
- 60 and 120 gallon Combination Tumble Chiller / Cook Tanks
- TurboJet Chiller / Cook Tank

#### Pumping and Filling Equipment

- Product Metering Filling Station
- Cycle-Matic, automatic-form-fill seal machine

#### Product Chilling

- Vertical and Horizontal Water-Bath Chillers
- Capacities from 120 to 320 gallons per batch

#### Support Equipment

- Gas fired and electric Steam Boilers
- Ice Builders
- Glycol Cooling System
- Compressed Air Systems

Cleveland Range is well known for customer satisfaction and it's proven factory training program

#### Pre-Sales Support

- Working with design consultants, architects, engineers and the end user

#### Pre Start-Up Support

- Meeting with staff regarding installation and maintenance criteria
- Discussing recipe development, staffing requirements, etc.
- Systems Start-Up and Employee Training
- Installation inspection, equipment calibration and start-up
- Training the food production staff
- Food preparation and recipe adjustments
- Discussing "HACCP" and food safety regulation

Cleveland Range is well known for customer satisfaction and it's proven factory training program.

We build and service foodservice kitchens by understanding the foodservice business from the ground up. We feed our customers' business with operational insights, global foodservice trends, culinary expertise, outstanding aftermarket service and innovative ideas to keep their business healthy. Our unmatched portfolio of leading brands delivers state-of-the-art equipment and full kitchen systems built on operational understanding. This knowledge is why Welbilt Foodservice is the only foodservice equipment company that can say we are Fluent in Foodservice.

Our best in class brands include: Cleveland, Convotherm®, Delfield®, Frymaster®, Garland®, Kolpak®, Lincoln, Manitowoc® Ice, Merco®, Merrychef®, Multiplex® & Welbilt® KitchenCare.



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland™, Convotherm®, Delfield®, fitkitchen<sup>SM</sup>, Frymaster®, Garland®, Kolpak®, Lincoln™, Manitowoc®, Merco®, Merrychef® and Multiplex®.

Bringing innovation to the table • [welbilt.com](http://welbilt.com)