



Suggested List Price Standard Equipment and Accessories

Effective: March 1, 2019





Cleveland's "**Free Start-Up**" Program has been designed to ensure our customers receive the proper instructions for use and care, operation and performance of all Cleveland Range equipment purchased by the customer. Three separate functions are included; a performance check-out, equipment demonstration, and use and care video.

Procedures for the FREE Start-up Program:

1

Performance Check-Out:

After the equipment has been installed, the customer should locate their maintenance and repair center in the customer directory provided. The Cleveland Factory Authorized Servicer will inspect the equipment for proper installation, and will review proper cleaning and maintenance instructions. This performance check-out is our signal to start the warranty period by informing Cleveland of the installation date.

2

Equipment Demonstration:

Once this check-out has been performed, the customer should locate their Cleveland Range sales representative and arrange for a free demonstration. The demonstration will cover proper operation, cooking instructions, and use and care of the equipment.

3

Use and Care Video:

Upon completion of the demonstration, the Cleveland Range representative will present and explain to the customer their free use and care video.

If the customer can't locate the customer service directory to make arrangements for the start-up program, they can contact Cleveland Customer Service or Cleveland Service Department at (216) 481-4900 to arrange for their free start-up program.

Cleveland Range's "**Free Start-Up**" Program is another value added benefit provided to our customers.

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SUGGESTED STEAMER SELECTOR GUIDELINES*

| Primary Secondary School Population | | College Population | |
|---|-------------------------------------|---|---|
| Volume Cooking | | Volume Cooking | |
| 0 - 500 Students | SteamChef™ 3 | 0 - 2,000 Students | (2) SteamChef™ 3's |
| 500 - 1,200 Students | SteamChef™ 6 | 2,000 - 5,000 Students | (2) SteamChef™ 6's |
| 1,200 - 1,700 Students | (2) SteamChef™ 3's or Gemini™ 6 | 5,000 - 8,000 Students | (2) Gemini™ 10's or ConvectionPro® |
| 1,700 - 2,500 Students | (2) SteamChef™ 6's or Gemini™ 10 | 11,000 Plus | ConvectionPro® or (2) SteamChef™ 6's |
| 2,500 + Students | ConvectionPro® | | |
| For Steamers operating a Kettle a Classic Convection is required | | For Steamers operating a Kettle a Classic Convection is required | |

| Volume Cooking | | Restaurant Seats | | A la Carte Cooking | |
|-----------------|--------------------|------------------|----------------|--------------------|--|
| 0 - 75 Seats | SteamChef™ 3 | 0 - 75 Seats | SteamCraft® 3 | | |
| 75 - 150 Seats | SteamChef™ 6 | 75 - 150 Seats | SteamCraft® 5 | | |
| 150 - 400 Seats | (2) SteamChef™ 3's | 150 - 400 Seats | Gemini™ 6 | | |
| 400 - 600 | (2) SteamChef™ 6's | 400 - 600 | Gemini™ 10 | | |
| 600 Plus | ConvectionPro® | 600 Plus | ConvectionPro® | | |

| Hospital Beds | | Prison Population | |
|---|--------------------|---|---------------------------------------|
| Volume Cooking | | Volume Cooking | |
| Up to 200 Beds | SteamChef™ 3 | Up to 2,000 Inmates | Gemini™ 6 |
| 200 - 500 Beds | SteamChef™ 6 | 2,000 - 5,000 Inmates | Gemini™ 10 |
| 500 - 800 Beds | (2) SteamChef™ 3's | 5,000 - 8,000 Inmates | Pressure Steamer or ConvectionPro® |
| 800 - 1,200 Beds | (2) SteamChef™ 6's | 8,000 - 11,000 Inmates | (2) Gemini™ 10 |
| 1,200 Plus | Convection Pro | 11,000 Plus | (2) ConvectionPro® |
| For Steamers operating a Kettle a Classic Convection is required | | For Steamers operating a Kettle a Classic Convection is required | |

| Volume Cooking | | Hotel Seats | | A la Carte Cooking | |
|---------------------|--------------------|-----------------|----------------|--------------------|--|
| Up to 500 Rooms | SteamChef™ 3 | up to 75 Seats | SteamCraft® 3 | | |
| 500 - 1,500 Rooms | SteamChef™ 6 | 75 - 150 Seats | SteamCraft® 5 | | |
| 1,500 - 3,000 Seats | (2) SteamChef™ 3's | 150 - 400 Seats | Gemini™ 6 | | |
| 3,000 - 5,000 Seats | (2) SteamChef™ 6's | 400 - 600 | Gemini™ 10 | | |
| 5,000 Plus | Convection Pro | 600 Plus | ConvectionPro® | | |

| Steamer Group Description | | Benefits |
|---------------------------|--|--|
| SteamCub™ Series | Boilerless Pressureless Steamer with No Water or Drain Connections | Ideal for smaller "volume" steaming applications |
| SteamChef™ Series | Boilerless Convection Steamer with Water and Drain Connection | Ideal for large "volume" steaming applications and limited "volume" A la Carte cooking |
| SteamCraft® Gemini™ | Convection Steamers with a Stainless Steel Generator | Ideal for large "volume" steaming applications and heavy "volume" A la Carte cooking |
| Classic Series | Convection Steamers with a | Optimum performance - ideal for all applications, 15 psi Boiler can operate direct steam kettles and |
| ConvectionPro® | Large Capacity Convection Steamer | 16-Pan Capacity for large applications |
| Pressure Steamers | Large Capacity 5 psi Compartment Pressure Steamer | Higher steam temperature ideal for root type vegetables and special applications |

*NOTE: The Cleveland Steamer Selector is a suggested guideline. Sizing and selection of equipment may vary due to the differences in menu's, items cooked, food quality, age, shape and the degree of doneness. For further assistance, please contact your local Cleveland Sales Representative located on page RS8 and RS9, or call Cleveland Customer Service at 1-800-338-2204.

Cleveland Convection Steamers

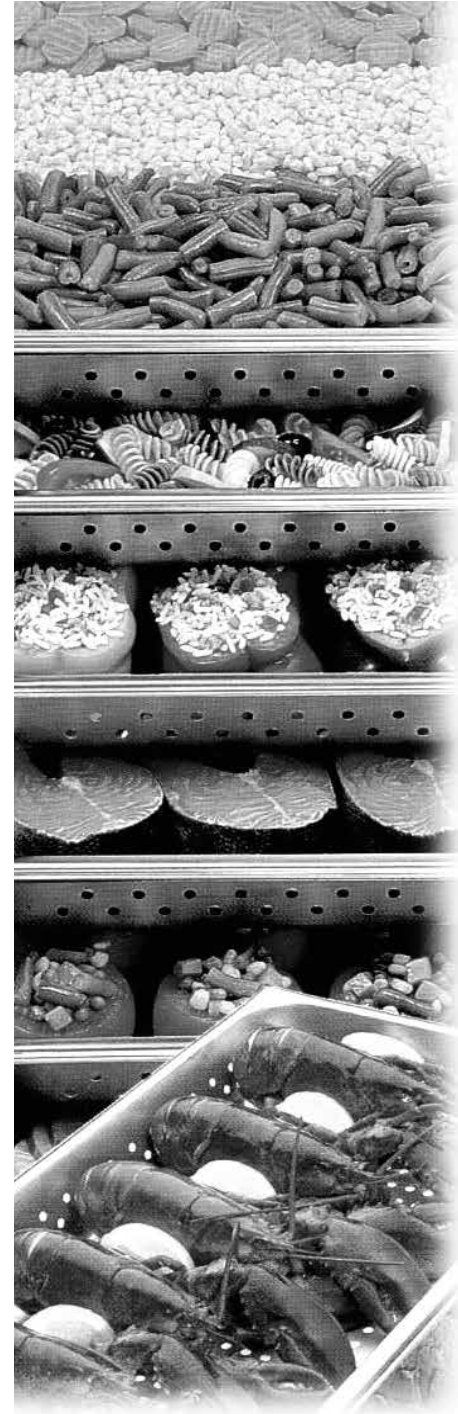


The Originators and Inventors of the Convection Steamer

We started the revolution and continue the evolution. With an emphasis on performance, efficiency and operating ease, Cleveland is the leading brand of steamers that delivers what food service demands today. Fresh nutritious food in step with today's trends in healthful eating.

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ENERGY STAR® STEAMER DATA



SteamChef™

(Heavy Load #3 Red Skin Potatoes)

| | 22CGT6.1 | 22CGT3.1 | 22CET6.1 | 22CET3.1 |
|---------------------------------|----------|----------|----------|----------|
| Cooking Time (min) | 37.2 | 28.2 | 24.66 | 22.18 |
| Preheat Energy (btu/kw) h | 8,119.8 | 6,933.3 | 1.44 | 1.02 |
| Idle Energy Rate (btu/kw) h | 3,654 | 2,652.9 | 0.375 | 0.29 |
| Potato Production (lbs/h) | 77.9 | 51.49 | 117.41 | 65.07 |
| Cooking Efficiency % | 41.7 | 42 | 64.25 | 66.75 |
| Water Consumption (gal/h) | <4.0 | <4.0 | <4.0 | <4.0 |
| Condensate Temperature (°F)G | 99.15 | N/A | 109.72 | 119.94 |
| Energy Consumption (Btu//kW) h | N/A | 230 | 2.9 | 1.35 |
| Cooking Energy Rate (Btu//kW) h | 20,952 | 13,822 | 7.06 | 3.65 |

SteamCub™

(Heavy Load #3 Red Skin Potatoes)

| | 1SCE | 1SCEMCS |
|---------------------------------|-------|---------|
| Cooking Time (min) | 28.6 | 28.6 |
| Preheat Energy (btu/kw) h | N/A | N/A |
| Idle Energy Rate (btu/kw) h | N/A | N/A |
| Potato Production (lbs/h) | N/A | N/A |
| Cooking Efficiency % | 70.08 | 70.08 |
| Water Consumption (gal/h) | 2 | 2 |
| Condensate Temperature (°F)G | N/A | N/A |
| Energy Consumption (Btu//kW) h | N/A | N/A |
| Cooking Energy Rate (Btu//kW) h | 3.83 | 3.83 |

Gemini™

(Heavy Load #3 Red Skin Potatoes)

| | 24CGA10.2ES |
|---------------------------------|-------------|
| Cooking Time (min) | 25.8 |
| Preheat Energy (btu/kw) h | 16,860 |
| Idle Energy Rate (btu/kw) h | 3,711 |
| Potato Production (lbs/h) | 187 |
| Cooking Efficiency % | 44.74 |
| Water Consumption (gal/h) | 16.24 |
| Condensate Temperature (°F)G | 116.7 |
| Energy Consumption (Btu//kW) h | 127.9 |
| Cooking Energy Rate (Btu//kW) h | 47,683 |

SteamChef™, Gas & Electric, 3 & 6 Pan



22CET3.1



22CGT6.1

Gemini™, Gas, 6 & 10 Pan



24CGA10.2ES

SteamCub™, Electric, 5 Pan



1SCEMCS



Use the above information to access the Foodservice Technology Center Life-Cycle and Energy Cost Calculator @ <http://www.fishnick.com/saveenergy/tools/calculators/>

STEAMCRAFT® 3, 5, 10 & GEMINI™

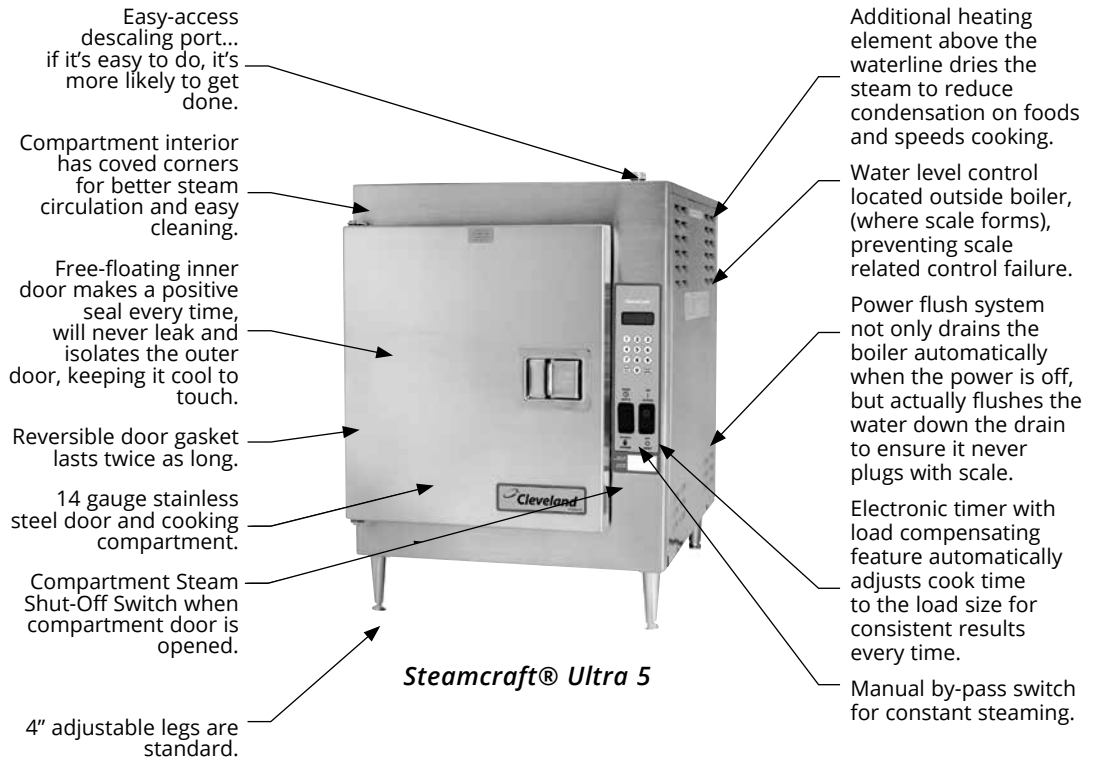
CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

SteamCraft®

Series High Speed Convection Steamers

"When you need a lot and need it fast".



- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating costs (72M BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a delimiting port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides an airtight seal, reversible door gasket for extended life
- Exclusive Gemini™ Drain/Power Control System: Simple, reliable 1/2" ball valve style drain automatically turns power ON/OFF
- Exclusive Brass Steam Jets distribute even, high velocity steam throughout cooking compartment for faster cooking times
- Easy, Front -Access Generator Controls comes with a pullout drawer for simple servicing of unit
- Compartment Steam Shut-Off Switch when compartment door is opened



SteamCraft® Gemini™ 10

STEAMCUB PLUS™

BOILERLESS

STEAMER & HOLDING CABINET

STEAMCUB™

BOILERLESS STEAMER ONLY



Standard Features -

Capacity for five 2 1/2 " full size steam table pans (1/1GN, 65mm) or ten 1" full size steam table pans (1/1 GN, 40mm). 14 gauge stainless steel construction with 6" adjustable legs. A Low Water Signal Alarm and a High Temperature Safety Shut-off. Skid resistant Flanged Feet. Compartment door can be opened any time during cooking. 208 - 240 volt standard.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|--|-------|----------------------|------------------------------|----------|
| 5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 1) | | | | | |
| 1SCEMCS | SteamCub Plus™, Steamer only, 60 minute mechanical timer and a manual (continuous steaming) bypass switch. A Heat-On Light and a Low-Water Indicator Light and Alarm. | 12 kW | 21.63 / 549 | 260 / 118 (Freight Class 85) | \$14,422 |
| 5 Pan - Electric - Connectionless - Table Top (Catalog Sect. I, Page 3) | | | | | |
| 1SCE | SteamCub Plus™, Steamer & Holding Cabinet, Solid-State digital controls with three operating modes, steam and hold, continuous steaming and holding only. A Low-Water Indicator and Alarm. | 12 kW | 21.63 / 549 | 260 / 118 (Freight Class 85) | \$16,126 |
| Two Stacked 5 Pans - Electric - Connectionless (Catalog Sect. 1, Page 5) | | | | | |
| (2) 1SCEMCS | Two SteamCub Plus™ steamers on ES2469 open-type stand, 60-minute mechanical timer and a manual (continuous steaming) bypass switch. A Heat-On Light and a Low-Water Indicator Light and Alarm. | 12 kW | 21.63 / 549 per unit | 600/ 272 (Freight Class 85) | \$32,583 |
| Equipment Stands (Catalog Sect. B, Page 19) | | | | | |
| ES2469 | Stacking Equipment Stand (P/N 1095981) | | | 77 / 35 | \$4,246 |
| UNISTAND 34 | Stainless Steel Equipment Stand (Part #111721) | | 34 / 864 (H) | 85 / 39 | \$2,598 |
| UNISTAND 34 Accessories | | | | | |
| TCK | Top Cover Kit (P/N 111728) | | | | \$456 |
| POSK | Pull-Out Shelf Kit (P/N 111724) | | | | \$666 |
| URK | Pan Rack Kit (P/N 111726) | | | | \$503 |
| 109194 | SteamCub™ Stand Mounting Kit (P/N 109194) | | | | N/C |
| Options & Accessories | | | | | |
| SPH | Single Phase Option | | | | N/C |
| VOS2 | 440-480 Volts, 60 HZ, 3 Phase | | | | \$764 |

1SCE



1SCEMCS



(2) 1SCEMCS



ES2469



UNISTAND34

Shown with optional:

- Top Cover Kit (111728)
- Pull-Out Shelf Kit (111724)
- Pan Rack Kit (111726)



For Additional Steamer Accessories and Special Options see page ST16 & ST17.

STEAMCHEF™ BOILERLESS CONVECTION STEAMERS



Standard Features -

SureCook Compartment Controls, 60-minute electro-mechanical timer with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy-duty 14 gauge stainless steel two-piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs. 208 - 240 volt standard.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|--|-------|--------------------|------------------------------|----------|
| Electric - Table Top (Catalog Sect I, Page 5, 7) | | | | | |
| 22CET3.1 | SteamChef™ 3, Boiler Free, Table Top Electric Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN) | 12 kW | 21.63 / 549 | 235 / 107 (Freight Class 85) | \$13,114 |
| 22CET6.1 | SteamChef™ 6, Boiler Free, Table Top, Electric Convection Steamer Holds six 2.5" x 12" x 20" pans (1/1 GN). | 12 kW | 21.63 / 549 | 335 / 153 (Freight Class 85) | \$17,348 |



22CET3.1



22CET6.1

| Stacking Combinations | | | | | |
|------------------------------|--|--|--|--|----------|
| (2) 22CET33.1 | Two SteamChef™ 3s with one stacking stand model UNISTAND25, includes the CHEFSTACKIT Direct Stacking Kit, mounting spacer and common drain and water manifold (installation required). | | | | \$28,513 |
| (2) 22CET63.1 | One SteamChef™ 3 stacked on one SteamChef™ 6 with one stacking stand model ES26304066E, | | | | \$33,974 |
| (2) 22CET66.1 | Two Stacked SteamChef™ 6s with one stacking stand model ES26304066E, includes common drain and water manifold (installation required). | | | | \$37,754 |

| SteamChef™ 3 & 6 Options (per compartment) | | 22CET3.1 | 22CET6.1 |
|---|--|----------|----------|
| VOS2 | 440-480 Volts, 60 HZ, 3 Phase | | \$764 |
| DHR | Right Hand Door Hinging, Controls on Left | | \$630 |
| ETC | Electronic Controls with Load Compensating Feature | | \$664 |
| SPH | Single Phase Option | | N/C |

| SteamChef™ 3 & 6 Available Accessories | | |
|---|--|---------|
| NHT60 | 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999) | \$271 |
| SPW | Single Point Water connection (P/N 111009) (not available in stacked unit) | \$271 |
| 1114941 | 3-Pan SteamChef™ Heat Shield (add 4" to Right Side) for stack units | \$1,018 |

| Equipment Stands (Catalog Sect. B, Page 19) | | | | | |
|--|--|--|--------------|---------|---------|
| Single Unit Stand | | | | | |
| UNISTAND34 | Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CETS.1 or one 22CET6.1 | | 34 / 864 (H) | 85 / 39 | \$2,598 |

| UNISTAND 34 Accessories | | |
|--------------------------------|---------------------------------|-------|
| POSK | Pull-Out Shelf Kit (P/N 111724) | \$666 |
| URK | Pan Rack Kit (P/N 111726) | \$503 |



(2) 22CET3.1

(2) 22CET6.1

| Stacking Stands (Stacking combinations requires field installation of the steamers and stand) | | | | | |
|--|---|--|-------------|---------|---------|
| UNISTAND25 | Stainless Steel Equipment Stacking Stand (P/N 111717) for mounting two stacked 22CET3.1 | | 25" / 635 H | 75 / 34 | \$2,598 |

| UNISTAND 25 Options & Accessories | | | | | |
|--|---|--|----------------|----------|---------|
| POSK | Pull-Out Shelf Kit (P/N 111724) | | | | \$666 |
| URK | Pan Rack Kit (P/N 111726) | | | | \$503 |
| CHEFSTACK3 | Stacking kit for SteamChef™ 3 (stand not included) (P/N 111771) | | | | \$927 |
| | 2-1/2" high mounting spacer | | | | |
| | Common drain and water connection manifold | | | | |
| ES263044E | Stainless Steel Equipment Stacking Stand (P/N 111467E) for mounting one 22CET3.1 on top of one 22CET6.1 or two stacked 22CET6.1. Includes the Equipment Stand and common drain and water connection manifold. | | 44" / 1118 (H) | 100 / 44 | \$3,621 |



UNISTAND34
Shown with optional:
• Pull-Out Shelf Kit
• Pan Rack Kit



ES263044E

For Additional Steamer Accessories and Special Options see page ST16 & ST17.

STEAMCHEF™ BOILERLESS CONVECTION STEAMERS



Standard Features -

60-minute electro-mechanical timer with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy-duty 14 gauge stainless steel two piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs. Left hand door hinging with controls on right.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|--|---|---------|-----------------------|---------------------------------|----------|
| Gas - Table Top (Catalog Sect. I, Page 9, 11) | | | | | |
| 22CGT3.1* | SteamChef™ 3, Boiler Free, Table Top, Gas Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN). | 32M BTU | 21.63 / 549 | 255 / 116 (Freight Class 85) | \$15,878 |
| 22CGT6.1* | SteamChef™ 6, Boiler Free, Table Top, Gas Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN). | 32M BTU | 21.63 / 549 | 355 / 161 (Freight Class 85) | \$20,514 |

* When ordering the 22CGT3.1 or the 22CGT6.1 with the UNISTAND34.1, please order Stacking Kit (Part # 111895), N/C.

| Stacking Combinations | | | | | |
|------------------------------|---|--|--|--|----------|
| (2) 22CGT33.1 | Two stacked model 22CGT3 counter top 3-pan gas boilerless SteamChefs™ with total capacity for six 2-1/2" deep full size steam table pans, 32,000 BTU each compartment, includes model ES26304433G Stacking Stand (Part # 113131G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions. | | | | \$35,838 |
| (2) 22CGT63.1 | One model 22CGT3 three pan at 32,000 BTU and one model 22CGT6 six pan at 62,000 BTU boilerless gas SteamChefs™ with total capacity for nine 2- 1/2" deep full size steam table pans, includes model ES26304466G Stacking Stand (Part # 113130G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions. | | | | \$40,213 |
| (2) 22CGT66.1 | Two stacked model 22CGT6 counter top 6-pan gas boilerless SteamChefs™ with total capacity for twelve 2-1/2" deep full size steam table pans, 32,000 BTU each compartment, includes model ES26304466G Stacking Stand (Part # 113130G). This combination includes gas flue exhaust kit and common drain and water manifold connections, totally independent cooking functions. | | | | \$44,402 |

| SteamChef™ 3 & 6 Options (per compartment) | | |
|---|--|-------|
| LPCK | Natural to LP Gas Conversion Kit, PN 114768 | \$304 |
| ETC | Electronic Controls with Load Compensating Feature | \$664 |

Equipment Stands (Catalog Sect. B, Page 19)

| Single Unit Stand | | | | | |
|--------------------------|---|--|--------------|---------|---------|
| UNISTAND34 | Stainless Steel Equipment Stand (Part # 111721) or mounting one 22CGT3.1 or one 22CGT6.1, includes Mounting Kit (Part # 111895) | | 34 / 864 (H) | 85 / 39 | \$2,598 |

| UNISTAND34 Accessories | | |
|-------------------------------|---------------------------------|-------|
| POSK | Pull-Out Shelf Kit (P/N 111724) | \$666 |
| URK | Pan Rack Kit (P/N 111726) | \$503 |

Stacking Stands (Steamers and stacking stands are shipped separately and require field installation of the steamers, stand and flue.)

| | | | | | |
|-------------|--|--|----------------|----------|---------|
| ES26304466G | Stainless Steel Equipment Stacking Stand (Part #113130G) for mounting two stacked 22CGT6's or one 22CGT3's on top of one 22CGT6's Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold. | | 44" / 1118 (H) | 100 / 44 | \$3,621 |
| ES26304033G | Stainless Steel Equipment Stacking Stand (Part #113131G) for mounting two stacked 22CGT3's. Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold. | | 44" / 1118 (H) | 100 / 44 | \$3,620 |



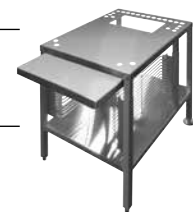
22CGT3.1



22CGT6.1



(2) 22CGT6.1



UNISTAND34
Shown with optional:
• Pull-Out Shelf Kit
• Pan Rack Kit

**For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

STEAMCRAFT® ULTRA

TABLE TOP CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

Standard Features -

SteamCraft® Ultra Series Table Top Convection Steamer, Standard with Compartment Doors Hinged Left, Controls on the Right, 60-Minute Mechanical Timer and 4" Adjustable Legs, Steam shut off switch, Two Water Connections.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|---|-------|-----------------------|-------------------------|----------|
| 3 Pan - Electric - Table Top (Catalog Sect. I, Page 13) | | | | | |
| 21CET8 | Steamcraft® Ultra 3 | 8 kW | 21 / 533 | 210 / 50 | \$12,030 |
| 5 Pan - Electric - Table Top (Catalog Sect. I, Page 15) | | | | | |
| 21CET16 | Steamcraft® Ultra 5 | 16 kW | 21 / 533 | 248 / 58 | \$17,717 |
| Two Stacked 3 Pans - Electric - Table Top (Catalog Sect. IV, Page 9) | | | | | |
| (2)21CET8 | Two Steamcraft® Ultra 3's stacked on a Unistand25, includes STK1 Stacking Kit | 16 kW | 21 / 533 | 600 / 58 | \$32,129 |



21CET8

Electric Model Options & Accessories

Electric Model Options

| | | | | | |
|------|---|--|--|--|-------|
| DHR | Right Hand Door Hinging, Controls on Left | | | | \$630 |
| ETC | Electronic Controls with Load Compensating Feature | | | | \$664 |
| VOS1 | 208 or 240 volts, 60 Hz, 3 Phase (must specify one) | | | | N/C |
| VOS2 | 440-480 Volts, 60 HZ, 3 Phase | | | | \$764 |
| SPH* | Single Phase Option (available for 21CET8 only) | | | | N/C |



21CET16

5 Pan - Gas - Table Top

 (Catalog Sect. IV, Page 7)

| | | | | | |
|--------|---------------------|---------|----------|-----------|----------|
| 21CGA5 | Steamcraft® Ultra 5 | 70M BTU | 21 / 533 | 275 / 125 | \$22,250 |
|--------|---------------------|---------|----------|-----------|----------|



(2)21CET8

Equipment Stands

 (Catalog Sect. IV, Page 23, 25)

| | | | | | |
|------------|---|--|---------------|---------|---------|
| UNISTAND34 | Stainless Steel Equipment Stand (Part # 111721) | | 34 / 864 (H) | 85 / 39 | \$2,598 |
| UNISTAND25 | Stainless Steel Equipment Stand (Part # 111717) | | 25" / 635 (H) | 75 / 34 | \$2,598 |

UNISTAND Options & Accessories

| | | | | | |
|--------|--|--|--|---------|---------|
| POSK | Pull-Out Shelf Kit (P/N 111724) | | | | \$666 |
| URK | Pan Rack Kit (P/N 111726) | | | | \$503 |
| STK | 1 Stacking Kit (P/N 107166) for direct stacking two 21CET8 Steamers | | | | \$2,835 |
| ES2446 | Equipment Stand, two shelf stand for two 21CET8 Steamers or one 21CET8 and one 21CET16 or two 21CET16's. (P/N 1054251) | | | 77 / 35 | \$4,411 |



21CGA5

Gas Model Options & Accessories

Gas Model Options (Right Hand Door Hinging Not Available)

| | | | | | |
|---------|--|--|--|--|-------|
| SPECIFY | Natural Gas or L.P. Gas/N/C | | | | N/C |
| VOS115 | 115 Volts, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| ETC | Electronic Controls with Load Compensating Feature | | | | \$664 |



UNISTAND34

ES2446

Shown with optional:

- Pull-Out Shelf Kit (111724)
- Pan Rack Kit (111726)

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST16 & ST17.

STEAMCRAFT® ULTRA & POWER 10

CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

Standard Features -

SteamCraft® Ultra & Power 10, Two Compartment Convection Steamer, Capacity for 10 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) with Comp. Doors Hinged Left, Controls Right, 60 Minute Mechanical Timer and 6" Adjustable Legs and Flanged Feet, Steam shut off switch, Two Water Connections.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|--|------------|-----------------------|-------------------------|----------|
| 10 Pan - Electric (Catalog Sect. II, Page 1) | | | | | |
| 24CEA10 | SteamCraft® Gemini™ 10 Pressureless Steamer. | Twin 16 KW | 24 / 610 | 528 / 240 | \$35,142 |
| Options | | | | | |
| VOS1 | 208 or 240 volts, 60 Hz, 3 Phase (must specify one) | | | | N/C |
| VOS2 | 440-480 Volts, 60 HZ, 3 Phase | | | | \$764 |
| LWO | Low Wattage Option | | | | \$151 |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |
| DHR2 | Right Hand Door Hinging, Controls on Right | | | | \$1,204 |
| 10 Pan - Gas (Catalog Sect. II, Page 3) | | | | | |
| 24CGA10 | SteamCraft® Ultra 10 with Gas-Fired Stainless Steel Atmospheric Steam Generator. | 125M BTU | 24 / 610 | 565 / 256 | \$33,328 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| DHR2 | Right Hand Door Hinging, Controls on Right | | | | \$1,204 |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| 10 Pan - Gas (Catalog Sect. II, Page 5) | | | | | |
| 24CGP10 | SteamCraft® Power 10 with Gas-Fired 15 PSI Boiler. | 240M BTU | 24 / 610 | 830 / 376 | \$51,254 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| GPTO10 | Gas Power Take Off Valve for operating Kettles (P/N 107082) | | | | \$643 |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |
| 10 Pan - Direct Steam (Catalog Sect. II, Page 5) | | | | | |
| 24CDP10 | Steamcraft® Ultra 10 D, Pressureless Steamer, Direct Steam, 2 compartments, (5)12x20x2 1/2 pans/compart, electro-mechanical 60 min. timers, s/s construction, 6" s/s legs, 20-50 PSI incoming steam pressure, requires CLEAN steam | | 24 / 610 | | \$32,350 |



24CEA10



24CGA10



24CGP10

**For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

GEMINI™ 6 & 10

CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

Standard Features -

SteamCraft® Gemini™ 6 & 10, Two Compartment Convection Steamer, Capacity for 6 or 10 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) with Comp. Doors Hinged Left, Controls Right, 60 Minute Mechanical Timer and 6" Adjustable Legs, Flanged Feet, with independent stainless steel steam generators, gas valves, water level controls and automatic ignition systems, steam shut off switch, two water connections.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|---|-----------------|-----------------------|-------------------------|----------|
| 10 Pan - Gas (Catalog Sect. II, Page 9) | | | | | |
| 24CGA10.2 | SteamCraft® Gemini™ 10 Pressureless Steamer. | Twin 72M BTU | 24 / 610 | 565 / 256 | \$36,751 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| DHR2 | Right Hand Door Hinging, Controls on Right | | | | \$1,204 |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| 113717 | 10 Pan Heat Shield (add) | | | | \$1,609 |
| 10 Pan - Gas - SST (Catalog Sect. II, Page 11) | | | | | |
| 24CGA10.2ES | SteamCraft® Gemini™ SST 10 Pressureless Steamer. | Twin 50M BTU | 24 / 610 | 565 / 256 | \$39,609 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| 113717 | 10 Pan Heat Shield (add) | | | | \$1,609 |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |
| 6 Pan - Gas (Catalog Sect. II, Page 13) | | | | | |
| 24CGA6.2S | SteamCraft® Gemini™ 6 Pressureless Steamer. | Twin 50M BTU | 24 / 610 | 565 / 256 | \$35,435 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |



24CGA10.2



24CGA10.2ES

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST16 & ST17.

SIX PAN CLASSIC CONVECTION STEAMERS

Standard Features -

24" Wide Convection Steamer and combination Steamer/Kettle, Capacity for 6 each 2.5" (65mm) Full Size Table Pans (1/1 GN), 60 Minute Mechanical Timer and 6" Adjustable Legs, Flanged Feet; Splash Guard and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame. Rear gas connection now standard, steam shut off switch, two water connections.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|--|-------------|-----------------------|-------------------------|----------|
| 6 Pan - Electric (Catalog Sect. III, Page 1, 3) | | | | | |
| 24CEM24 | Convection Steamer with 15 psi Steam Boiler | 24 kW | 24 / 610 | 530 / 240 | \$43,423 |
| Options | | | | | |
| 36KW | 36 kW Electric Boiler | | | | \$1,350 |
| 48KW | 48 kW Electric Boiler | | | | \$2,759 |
| VOS1 | Electronic Controls with Load Compensating Feature | | | | N/C |
| VOS2 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | \$ |
| EPTO | 10 Pan Heat Shield (add) | | | | \$642 |
| 6 Pan - Gas (Catalog Sect. III, Page 5, 7, 9) | | | | | |
| 24CGM200 | Convection Steamer with 15 psi Steam Boiler | 200M BTU | 24 / 610 | 610 / 277 | \$45,194 |
| 36CGM300 | Convection Steamer with 15 psi Steam Boiler | 300M BTU | 36 / 915 | 755 / 342 | \$51,140 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| GPTO | Power Take Off for operating Kettles | | | | \$642 |
| 6 Pan - Steam Coil / Direct Steam (Catalog Sect. III, Page 11, 13) | | | | | |
| 24CSM | Convection Steamer with Steam Coil Boiler (35 psi required) | | 24 / 610 | 635 / 288 | \$48,501 |
| Options | | | | | |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |



24CCGM200



36CGM300

**Note: Gas Models standard with 2 water connections (WIC2).
For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

CONVECTIONPRO® XVI Standard Features ~

LARGE CAPACITY CONVECTION STEAMERS

36" Wide, Two Compartment Convection Steamers, Capacity for 16 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN), Standard with Compartment Doors Hinged Left, Steam Shut-Off Switch, Controls on the Right, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet, Stainless Steel Base Frame; and Cal Code Secondary Low Water Cutoff. Rear gas connection now standard.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|--|--|----------|-----------------------|-------------------------|----------|
| 16 Pan - (Catalog Sect. III, Page 27 & Catalog Sect. IV, Page 5, 7) | | | | | |
| 36CGM16300 | ConvectionPro® XVII Convection Steamer with Electric Steam Boiler | 300M BTU | 36 / 915 | 1080 / 499 | \$60,289 |
| 36CEM1648 | Electric ConvectionPro® XVII Convection Steamer with Electric Steam Boiler | 48 KW | 36 / 915 | 1080 / 499 | \$50,045 |
| 36CDM16 | Electric ConvectionPro® XVII Convection Steamer with Direct Steam Boiler | | 36 / 915 | 1080 / 499 | \$40,397 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| ETC2 | Electronic Controls with Load Compensating Feature | | | | \$1,306 |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |



**Note: Gas Models standard with 2 water connections (WIC2).
For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST16 & ST17.**

LARGE CAPACITY PRESSURE STEAMERS

Standard Features -

36" Wide, Two or Three Compartment Pressure Steamer, Capacity for 8 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) Per Compartment, Standard with Compartment Doors Hinged Right, Controls on the Left, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet, 5 psi Operating Pressure; and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame (except PDL Models). Rear gas connection now standard.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|---|-------|-----------------------|-------------------------|----------|
| Electric - (Catalog Sect. IV, Page 13, 15) | | | | | |
| PEM242 | 2 Compartment Pressure Steamer | 24 kW | 35.43 / 900 | 830 / 426 | \$47,077 |
| PEM243 | 3 Compartment Pressure Steamer | 24 kW | 35.43 / 900 | 830 / 426 | \$48,663 |
| Options | | | | | |
| 36KW | 36 kW Electric Boiler | | | | \$1,350 |
| 48KW | 48 kW Electric Boiler | | | | \$2,759 |
| VOS1 | 208 or 240 Volts, 60 Hz, 3 Phase (must specify one) | | | | N/C |
| VOS2 | 440-480 Volts, 60 Hz, 3 Phase | | | | \$878 |
| PTO | Power Take Off for operating Kettles | | | | \$642 |



PEM242

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|--|---|-------------|-----------------------|-------------------------|----------|
| Gas - (Catalog Sect. IV, Page 13, 15) | | | | | |
| PGM3002 | 2 Compartment Pressure Steamer | 300M BTU | 35.43 / 900 | 874 / 397 | \$51,212 |
| PGM3003 | 3 Compartment Pressure Steamer | 300M BTU | 35.43 / 900 | 1040 / 472 | \$61,193 |
| Options | | | | | |
| Specify | Natural or LP Gas (Must specify one) | | | | N/C |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| PTO | Power Take Off for operating Kettles | | | | \$642 |



PDL3

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---------------------|--|-----------------|-----------------------|-------------------------|----------|
| Direct Steam | | | | | |
| PDL2 | 2-Compartment Pressure Steamer, 18" high closed base | Direct Steam | 35.43 / 900 | 510/231 | \$28,328 |
| PDL3 | 3-Compartment Pressure Steamer, 18" high closed base | Direct Steam | 35.43 / 900 | 600/272 | \$37,200 |

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST16 & ST17.

MODULAR KETTLE BASES

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|--|---|-------|-----------------------|-------------------------|----------|
| Electric - (Catalog Sect. V, Page 1, 3, 5, 7) | | | | | |
| 24EMK624 | Boiler Base with one 6 Gallon Kettle | | 24 / 610 | 565 / 256 | \$30,323 |
| 36EMK624 | Boiler Base with two 6 Gallon Kettles | 24 kW | 36 / 915 | 610 / 276 | \$44,895 |
| Options | | | | | |
| 36KW | 36 kW Electric Boiler | | | | \$1,350 |
| 48KW | 48 kW Electric Boiler | | | | \$2,759 |
| VOS1 | 208 or 240 Volts, 60 Hz, 3 Phase (must specify one) | | | | N/C |
| VOS2 | 440-480 Volts, 60 Hz, 3 Phase | | | | \$878 |
| 316G1 | 316 Stainless Steel Liner, 6 Gallon Kettle (each) | | | | \$674 |
| SPH2 | Single Phase Operation, 24 KW only | | | | |



36EMK66

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|--|---|----------|-----------------------|-------------------------|----------|
| Gas - (Catalog Sect. V, Page 9, 11, 13, 15, 17) | | | | | |
| 24GMK6200 | Boiler Base with one 6 Gallon Kettle | 200M BTU | 24 / 610 | 565 / 256 | \$34,810 |
| 36GMK66300 | Boiler Base with two 6 Gallon Kettles | 300M BTU | 36 / 915 | 630 / 286 | \$48,896 |
| 36GMK1010300 | Boiler Base with two 10 gallon Kettles | 300M BTU | 36 / 915 | 630 / 286 | \$50,753 |
| Options | | | | | |
| SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |
| 316G1 | 316 Stainless Steel Liner, 6 Gallon Kettle (each) | | | | \$674 |

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|---|-------|-----------------------|-------------------------|----------|
| Direct Steam - (Catalog Sect. V, Page 9, 21, 23, 25, 27) | | | | | |
| 24DMK6 | Boiler Base with one 6 Gallon Kettle | | 24 / 610 | 565 / 256 | \$18,504 |
| 36DMK66 | Boiler Base with two 6 Gallon Kettles | | 36 / 915 | 630 / 286 | \$30,914 |
| 36DMK1010 | Boiler Base with two 10 Gallon Kettles | | 36 / 915 | 630 / 286 | \$34,217 |
| All Modular Base Style Models come standard with Lift-Off Covers, Double Pantry Faucet, Sink and Drain, Splash Guard and Stainless Steel Frame. | | | | | |
| Options | | | | | |
| 316G1 | 316 Stainless Steel Liner, 6 Gallon Kettle (each) | | | | \$674 |

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST16 & ST17.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

MODULAR STEAM BOILER BASES

Standard Features -

24" and 36" Wide Modular Boiler Base, Standard with Automatic Boiler
Blowdown Solid State Water Level Control, Power Take-Off and, Cal Code
Secondary Low Water Cutoff and Stainless Steel Frame.

| Model # | Description | Power | Dim. (W) Inch / mm | Ship. Wt. Lgs. / kgs | Price |
|---|---------------------------------------|----------|-----------------------|-------------------------|----------|
| Gas (Catalog Sect. V, Page 31, 33) | | | | | |
| 24GM200 | Boiler Base, includes Power Take-Off. | 200M BTU | 24 / 610 | 465 / 210 | \$23,428 |
| 36GM300 | Boiler Base, includes Power Take-Off. | 300M BTU | 36 / 915 | 520 / 235 | \$28,654 |

• Options

| | | | | | |
|-----------|---|--|--|--|-----|
| • SPECIFY | Natural or LP Gas (must specify one) | | | | N/C |
| • VOS115 | 115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S. | | | | N/C |

Electric

 (Catalog Sect. V, Page 29)

| | | | | | |
|--------|---------------------------------------|------|----------|-----------|----------|
| 24EM24 | Boiler Base, includes Power Take-Off. | 24kW | 24 / 610 | 390 / 176 | \$19,465 |
|--------|---------------------------------------|------|----------|-----------|----------|

• Options

| | | | | | |
|--------|---|--|--|--|---------|
| • 36kW | 36 kW Electric Boiler | | | | \$1,350 |
| • 48kW | 48 kW Electric Boiler | | | | \$2,759 |
| • VOS1 | 208 or 240 Volts, 60 Hz, 3 Phase (must specify one) | | | | N/C |
| • VOS2 | 440/480 Volts, 60 Hz, 3 Phase | | | | \$878 |

Options & Accessories

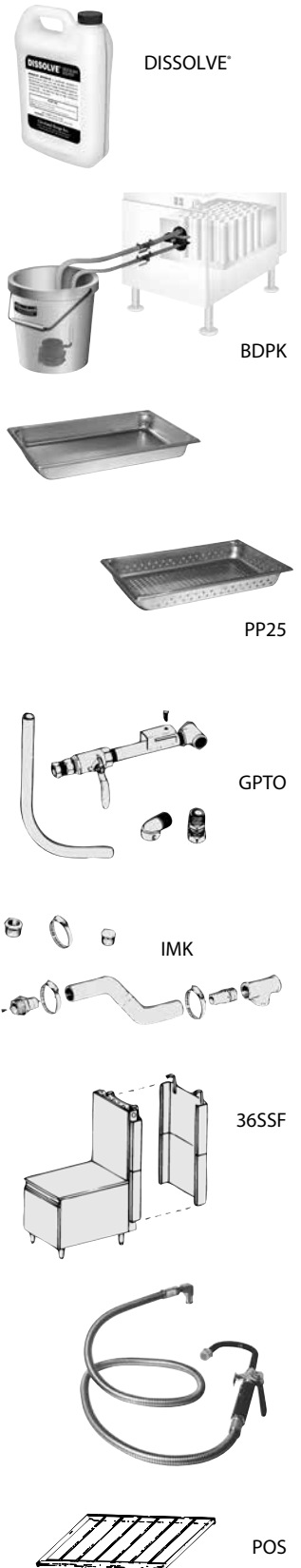
| | | | | | |
|---------------|------------|---|--|--|---------|
| • IMK6 | P/N 409351 | Kettle Interconnecting Kit, (6') | | | \$550 |
| • IMK10 | P/N 409355 | Kettle Interconnecting Kit, (10') | | | \$760 |
| • IMK15 | P/N 409358 | Kettle Interconnecting Kit, (15') | | | \$958 |
| • PRV | P/N 22200 | Pressure Reducing Valve | | | \$1,384 |
| • MS | P/N 19020 | Moisture Separator Trap | | | \$845 |
| • TRF | P/N 107040 | Step Down Transformer | | | \$855 |
| • DISSOLVE® | P/N 106174 | Descaling Solution, 6-One Gallon Containers | | | \$444 |
| • BDPK | P/N 107142 | Boiler Descaling Pump Kit | | | \$1,226 |
| • GPTO (ETPO) | | Power Take-Off Kit | | | \$642 |

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST16 & ST17.

CLEVELAND STEAMER ACCESSORIES

| Model # | PART # | Description | Price |
|----------------------------|--------------|--|---------|
| Steamer Accessories | | | |
| DISSOLVE® | P/N 106174 | Descaling Solution, 6-One Gallon Containers with Quart Markings, 6.1 Lbs; 2.8 Kgs | \$444 |
| BDPK | P/N 107142 | Boiler Descaling Pump Kit for 15 psi boilers | \$1,226 |
| BDPK1 | P/N 1071421 | Boiler Descaling Pump Kit for SteamCraft® atmospheric generators | \$1,226 |
| PP25 | P/N 16868 | 2.5" x 12" x 20" Perforated Steam Table Pan | \$361 |
| PP4 | P/N 16854 | 4" x 12" x 20" Perforated Steam Table Pan | \$416 |
| SP25 | P/N 16869 | 2.5" x 12" x 20" Solid Steam Table Pan | \$338 |
| PRV | P/N 22200 | Pressure Reducing Valve | \$1,384 |
| QDC60 | P/N 1007841 | 60" Long Gas Quick Disconnect Hose | \$1,097 |
| MS | P/N 19020 | Moisture Separator Trap | \$845 |
| TRF | P/N 107040 | Step Down Transformer-For Export | \$855 |
| GPTO | P/N 40946 | Power Take-Off Kit, Gas Convection Steamers | \$642 |
| EPTO | P/N 40947 | Power Take-Off Kit, Electric Convection Steamers | \$642 |
| GPTO10 | P/N 107082 | Power Take-Off Kit, SteamCraft® Power 10 | \$643 |
| IMK6 | P/N 409351 | Kettle Interconnecting Kit, (6') | \$550 |
| IMK10 | P/N 409355 | Kettle Interconnecting Kit, (10') | \$760 |
| IMK15 | P/N 409358 | Kettle Interconnecting Kit, (15') | \$958 |
| 24SSF | P/N 100755 | 24" Wide Stainless Steel Insulated Gas Flue Cover | \$1,620 |
| 36SSF | P/N 100756 | 36" Wide Stainless Steel Insulated Gas Flue Cover | \$1,902 |
| SPH1 | P/N 104393 | Single Phase Field Conversion Kit for Steamcraft® Ultra 3 | \$1,293 |
| SMDCK | P/N FK104658 | Drain Cooling Kit, Small, for Counter Top Steamers (Not for SteamChef™ Models) Requires 115 Volt Connection | \$383 |
| LGDCK | P/N 106290 | Drain Cooling Kit, Large, for Floor Model steamers (Not for SteamChef™ Models) Requires 115 Volt Connection | \$799 |
| PR | | Additional Pan Rack Guides | \$630 |



Heat Shield Accessory Kits

| | | |
|---------|--|---------|
| 113716 | 10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10, 24CEA10, & 24CGP110) | \$1,609 |
| 113717 | 10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10.2) | \$1,609 |
| 1114941 | 3-Pan SteamChef™ Heat Shield (add 4" to Right Side). For electric models only. | \$1,018 |

WATER TREATMENT SYSTEMS

2-year Warranty on all Cleveland Steamers on water related components is free of charge with the purchase of Cleveland Water Treatment Systems.*

*Water must meet minimum Cleveland water treatment system requirements; see RS3 for limited extended warranty coverage

| Model # | Description | Price |
|--|--|-------|
| WATER TREATMENT FOR COUNTERTOP AND FLOOR MODEL STEAMERS | | |
| QT11-CR | The QT11+CR is a dual-cartridge water treatment system, reduce sediment over 0.5 microns, reduce chlorine. The system includes IsoNet®, patented scale-inhibiting technology. PN# 160-52081) System Includes: - (1) CTOS-QCR Catalytic Carbon Scale Inhibitor Filter (300-05832) - (1) CTO-Q10 sediment activated carbon filtration (300-05828) | \$696 |



QT11-CR

| QT11-CR Filter Accessories | | |
|-----------------------------------|--|-------|
| CTO-Q10 | Replacement Cartridge #300-05828 for QT11-CR | \$137 |
| CTOS-QCR | Replacement Cartridge #300-05832 for QT11-CR | \$206 |
| 1150360 | H2O Water Quality Test Kit (180-80181) | \$144 |

| Model # | Description | Price |
|---|--|-------|
| WATER TREATMENT FOR COUNTERTOP AND FLOOR MODEL STEAMERS - HIGH HARDNESS (+170 PPM) | | |
| QTSX-2PG | The QTSX-2PG is a dual-cartridge water treatment system for High Hardness applications, reduce sediment over 0.5 microns, reduce chlorine. The system includes ScaleX2 Cartridge, (PN# 160-52822) System Includes: - (1) CTO-Q Sediment Cartridge (300-05830) - (1) SCLX2 ScaleX2 cartridge (300-05860) | \$819 |



QTSX-2PG

| QT11-CR Filter Accessories | | |
|-----------------------------------|---|-------|
| CTO-Q | Replacement Cartridge (300-05830), CTO-Q Sediment carbon | \$137 |
| SCLX2-Q | Replacement Cartridge (300-05860) SCLX2 ScaleX2 Scale Inhibitor | \$260 |
| 1150360 | H2O Water Quality Test Kit (180-80181) | \$144 |

| Model # | Description | Price |
|--|--|----------|
| REVERSE OSMOSIS FILTER WITH MINERAL ADDITION FOR COUNTER TOP STEAMERS | | |
| OP70CR/10 | 70 Gallon per day Reverse Osmosis Filter with 10 gallon storage tank. PN# 164-01005 | \$2,220 |
| OP175/16 | 175 Gallon per day Reverse Osmosis Filter with 16 gallon storage tank. (PN# 164-00216) | \$5,572 |
| OP350/16 | 350 Gallon per day Reverse Osmosis Filter with 16 gallon storage tank. (PN# 164-14416) | \$6,565 |
| OP350/50 | 350 Gallon per day Reverse Osmosis Filter with 50 gallon storage tank. (PN# 164-14450) | \$7,726 |
| BWS1500/50 | 1,500 Gallon per day Reverse Osmosis Filter with 50 gallon storage tank. (PN# 160-15550) | \$14,194 |



OP175/16

| REPLACEMENT CARTRIDGES, WATER QUALITY TEST KITS | | Price |
|--|--|---------|
| 1150360 | H2O Water Quality Test Kit (180-80181) | \$144 |
| CTO-Q10 | Replacement Cartridge #300-05828 for QT1-CR and prefilter for OP70, OP175 | \$137 |
| CTOS-QCR | Replacement Cartridge #300-05832 for QT11-CR | \$206 |
| CTO-Q | Replacement Cartridge #300-05830 for QTSX-2PG and prefilter for OP350, BWS1500 | \$137 |
| CTO-QCR | Replacement Cartridge #300-05831 for QT1+CR | \$180 |
| CCM-10 | CCM-10 Replacement Cartridge (252-20610) | \$80 |
| SCLX2-Q | Replacement Cartridge for QTSX-2PG (300-05860) | \$260 |
| BPA100 | BPA100 Booster Pump Assembly (164-85010) | \$1,260 |
| BPA200 | BPA200 Booster Pump Assembly (164-85015) for OP175 | \$2,870 |
| BPSQT | BPSQT Booster Pump Assembly (164-85020) for OP350 | \$2,870 |
| PRV | PRV Pressure Reducing Valve 164-89938 | \$1,384 |
| AMS-QT15 | AMS-QT15 Membrane (204-52820) for OP175 | \$640 |
| AMS-4021XLE | AMS-4021XLE Membrane (204-44021) for BWS1500 | \$1,220 |
| 164-89912 | Dual Oven Manifold (164-89912) | \$200 |
| MA-Q15 | MA-Q15 Post-Treatment Filter (300-05855) for OP350 | \$155 |
| AMS-QT | AMS-QT Membrane (204-53040) | \$980 |
| MA-Q10 | AMS-QT-15 Membrane (204-53040) for OP350 | \$140 |
| ILMA6.14 | Mineral Addition Filter # (252-70260) For OP70 | \$50 |

Steam Kettles

(High Pressure Boiling Pans)



Cleveland Kettles are available in over 60 different models, all steam jacketed to cook quickly and evenly without sticking, burning or scorching. Each model's design is technically advanced and capable of accomplishing your most demanding cooking challenges.

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

| KETTLE CAPACITY | | PORTIONS: SERVINGS (calculated) | | | | | |
|-----------------|--------|---------------------------------|-----------------|-----------------|------------------|------------------|------------------|
| U.S. Gal. | Liters | 30 ml. 1 oz. | 60 ml. 2 oz. | 90 ml. 3 oz. | 120 ml. 4 oz. | 180 ml. 6 oz. | 240 ml. 8 oz. |
| 0.5 | 2 | 51 | 26 | 17 | 13 | 9 | 6 |
| 3 | 11 | 333 | 167 | 111 | 83 | 37 | 56 |
| 6 | 23 | 640 | 320 | 213 | 160 | 107 | 80 |
| 12 | 45 | 1,280 | 640 | 427 | 320 | 213 | 160 |
| 20 | 76 | 2,304 | 1,152 | 768 | 576 | 384 | 288 |
| 25 | 95 | 2,688 | 1,344 | 896 | 672 | 448 | 336 |
| 30 | 114 | 3,328 | 1,664 | 1,109 | 832 | 555 | 416 |
| 40 | 151 | 4,608 | 2,304 | 1,536 | 1,152 | 768 | 576 |
| 60 | 227 | 6,784 | 3,393 | 2,261 | 1,696 | 1,131 | 848 |
| 80 | 303 | 9,088 | 4,544 | 3,029 | 2,272 | 1,515 | 1,136 |
| 100 | 379 | 11,264 | 5,632 | 3,755 | 2,816 | 1,877 | 1,408 |
| 125 | 473 | 14,080 | 7,040 | 4,693 | 3,520 | 2,347 | 1,760 |
| 150 | 568 | 16,896 | 8,448 | 5,632 | 4,224 | 2,816 | 2,112 |
| 200 | 757 | 21,760 | 10,880 | 7,253 | 5,440 | 3,627 | 2,720 |
| 250 | 946 | 27,264 | 13,632 | 9,088 | 6,816 | 4,544 | 3,408 |

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KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

Cleveland Steam Jacketed Kettles

Set the
Standard for
Comparison.



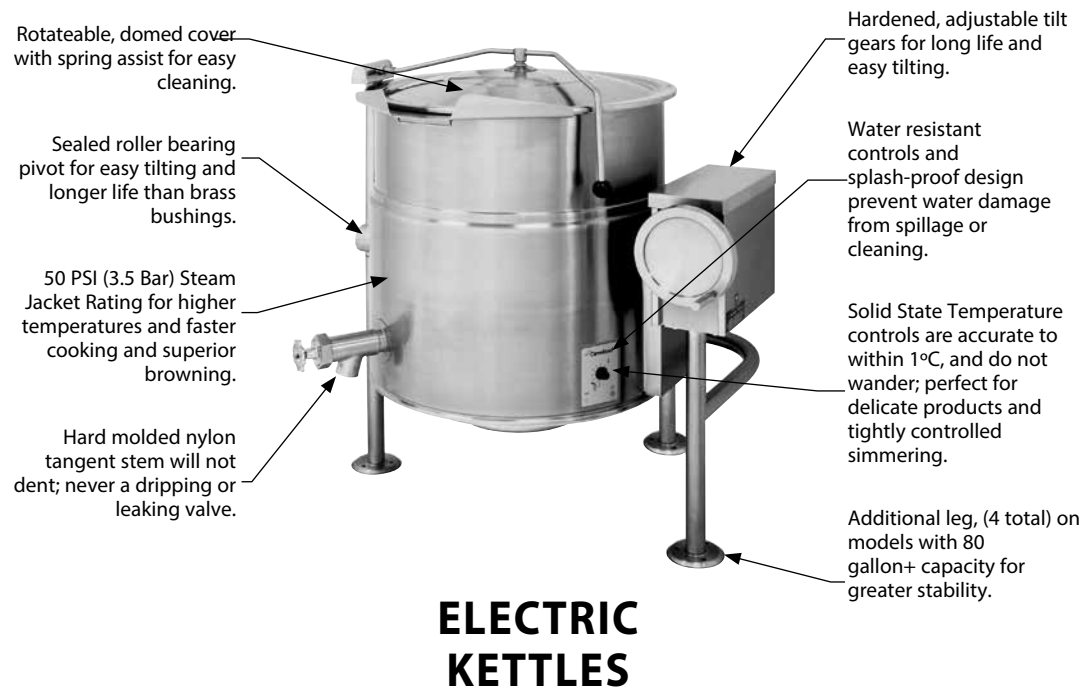
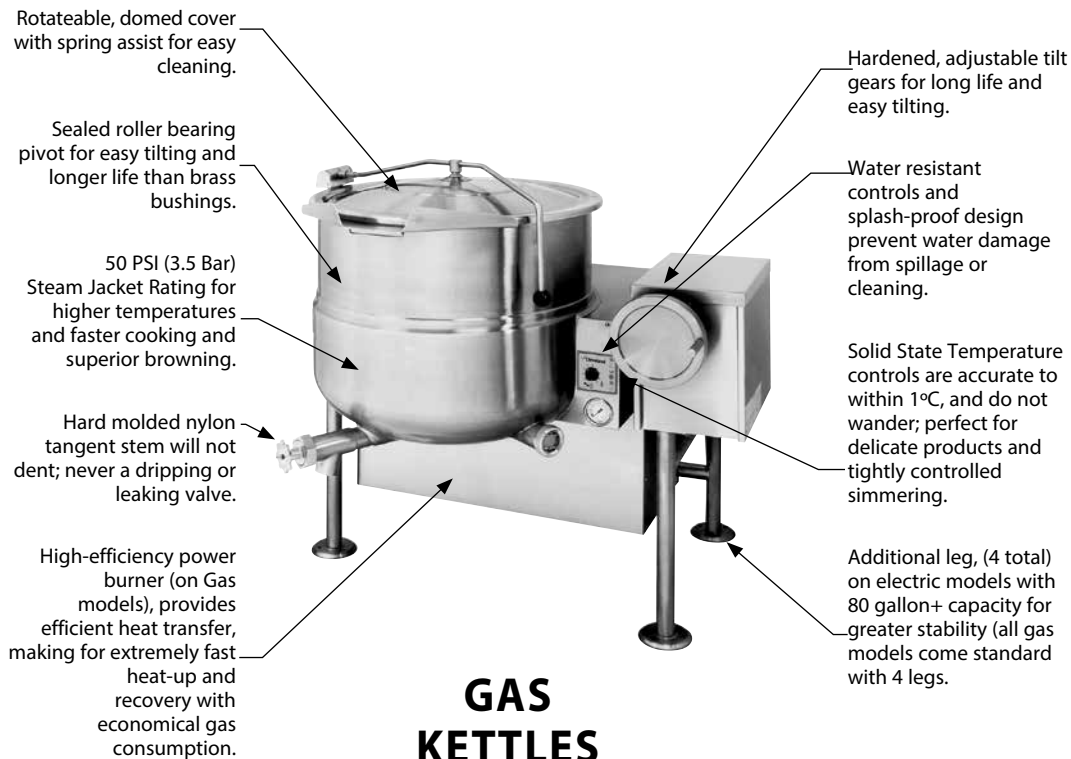
Gas Kettles



Electric Kettles



Direct Steam Kettles



KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.

Our State of the Art Sets Us Apart

Higher Pressure, Higher Performance

50 PSI (3.5 bar) steam jacket rating lets you cook faster at higher temperatures than most other kettles.



Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° C variance, lets you simmer delicate foods with total confidence.



Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



Reinforced Rolled Rim

Added extra strength mes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.



ELECTRIC STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

TABLETOP & LEVER TILT MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---|---------------------------|---|----------------------------|----------|
| Table Top - Tilting € (Catalog Sect. VIII, Page 1/3/5) | | | | |
| KET3T | 3 / 11 | 2/3 Steam Jacketed Electric Kettle | 95 / 43 | \$9,360 |
| KET6T | 6 / 232/3 | Steam Jacketed Electric Kettle | 160 / 73 | \$10,850 |
| KET12T | 12 / 452/3 | Steam Jacketed Electric Kettle | 180 / 82 | \$13,255 |
| KET6TGB | 6 / 232/3 | Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle) | 170 / 77 | \$13,693 |
| KET12TGB | 12 / 452/3 | Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle) | 190 / 86 | \$14,791 |
| TKET3T* | Twin 3 / 11 | Two 2/3 Steam Jacketed Electric Kettle (with common console) | 135 / 60 | \$20,648 |
| TKET6T | Twin 6 / 23 | Two 2/3 Steam Jacketed Electric Kettle (with common console) | 226 / 103 | \$24,817 |
| TKET12T | Twin 12 / 45 | Two 2/3 Steam Jacketed Electric Kettle (with common console) | 315 / 143 | \$31,286 |

Standard with 208/240 Volt, 60 Hz, 3 Phase (field adjustable for Single Phase) and Safety Marine Lock.

KET3T, TKET3T available in Single Phase only.

* Note: Not CE approved.

For Equipment Stands see page KE17.



KET12T

KET12TGB



Floor Type - Lever Tilt

€ (Catalog Sect. VIII, Page 7)

| | | | | |
|--------|---------|------------------------------------|-----------|----------|
| KET20T | 20 / 80 | 2/3 Steam Jacketed Electric Kettle | 260 / 118 | \$20,906 |
|--------|---------|------------------------------------|-----------|----------|

Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, 6" Adjustable Legs, Rear Flanged Feet.

• KET20T Available Option

| | | | | |
|---------|--|----------------------|--|---------|
| • SLD20 | | Sliding Drain Drawer | | \$1,842 |
|---------|--|----------------------|--|---------|



TKET6T

Shown with optional
Lift-Off Covers

Common Options & Accessories

• KET Options

| | | | | |
|-------------|--|--|--|---------|
| • HW(___) | | High Wattage (6, 12 & 20 gallon kettles only) | | N/C |
| • 316G1 | | 316 Stainless Steel Interior, 304 Standard | | \$674 |
| • VOK1 | | 380 or 415 Volts, 50 Hz, 3 Phase-For Export (N/A on KET-3-T) | | \$901 |
| • VOK2 | | 440/480 Volts, 60 Hz, 3 Phase (N/A on KET-3-T) | | \$1,573 |
| • KM1G | | Kettle Markings, 1 gallon increments | | \$955 |
| • PCE | | Protective Control Cover | | \$410 |

• KET Accessories

| | | | | |
|--------|--|---|--|---------|
| • CL3 | | Lift-Off Cover (3 Gallon) | | \$622 |
| • CL6 | | Lift-Off Cover (6 Gallon) | | \$622 |
| • CL12 | | Lift-Off Cover (12 Gallon) | | \$808 |
| • CL20 | | Lift-off Cover (20 Gallon) | | \$853 |
| • DPKT | | Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$1,025 |
| • SPKT | | Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$793 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.



KET20T

(Shown with optional
Sliding Drain Drawer)

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

ELECTRIC KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING & STATIONARY

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Floor Type - Tilting (Catalog Sect. VIII, Page 9)

| | | | | |
|---------|-----------|------------------------------------|-----------|----------|
| KEL25T | 25 / 100 | 2/3 Steam Jacketed Electric Kettle | 290 / 132 | \$35,590 |
| KEL40T | 40 / 150 | 2/3 Steam Jacketed Electric Kettle | 360 / 163 | \$38,053 |
| KEL60T | 60 / 225 | 2/3 Steam Jacketed Electric Kettle | 415 / 188 | \$43,523 |
| KEL80T | 80 / 300 | 2/3 Steam Jacketed Electric Kettle | 470 / 213 | \$49,236 |
| KEL100T | 100 / 375 | 2/3 Steam Jacketed Electric Kettle | 520 / 235 | \$59,799 |

Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet.

• KELT Options

| | | | | |
|-------------|--|--|--|---------|
| • TD2 | | 2" Tangent Draw-Off Valve with Strainer | | \$3,217 |
| • TD3 | | 3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only) | | \$5,994 |
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |
| • VOK1 | | 380 or 415 Volts, 50 Hz, 3 Phase-For Export | | \$901 |
| • VOK2 | | 440/480 Volts, 60 Hz, 3 Phase | | \$1,573 |
| • HW(___) | | High Wattage Option | | \$2,162 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • BV3 | | 3" Butterfly Valve (gas models only, except KGL25T) | | \$6,554 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |

• Spring Assist Covers

| | | | | |
|----------|------------|--------------------------------|--|---------|
| • CHS25 | 25 Gallon | 25 Gallon Spring Assist Cover | | \$3,208 |
| • CHS40 | 40 Gallon | 40 Gallon Spring Assist Cover | | \$3,905 |
| • CHS60 | 60 Gallon | 60 Gallon Spring Assist Cover | | \$4,063 |
| • CHS80 | 80 Gallon | 80 Gallon Spring Assist Cover | | \$4,580 |
| • CHS100 | 100 Gallon | 100 Gallon Spring Assist Cover | | \$5,262 |

Floor Type - Stationary (Catalog Sect. VIII, Page 15)

| | | | | |
|--------|-----------|------------------------------------|-----------|----------|
| KEL25 | 25 / 100 | 2/3 Steam Jacketed Electric Kettle | 210 / 95 | \$25,507 |
| KEL30 | 30 / 110 | 2/3 Steam Jacketed Electric Kettle | 230 / 105 | \$25,739 |
| KEL40 | 40 / 150 | 2/3 Steam Jacketed Electric Kettle | 280 / 127 | \$26,272 |
| KEL60 | 60 / 225 | 2/3 Steam Jacketed Electric Kettle | 330 / 150 | \$33,894 |
| KEL80 | 80 / 300 | 2/3 Steam Jacketed Electric Kettle | 385 / 175 | \$43,422 |
| KEL100 | 100 / 375 | 2/3 Steam Jacketed Electric Kettle | 415 / 195 | \$49,869 |

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet.

• KEL Options

| | | | | |
|-------------|--|---|--|---------|
| • TD3S | | 3" Tangent Draw-Off Valve with Strainer (add-on price) | | \$2,800 |
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |
| • VOK1 | | 380 or 415 Volts, 50 Hz, 3 Phase-For Export | | \$901 |
| • VOK2 | | 440/480 Volts, 60 Hz, 3 Phase | | \$1,573 |
| • HW(___) | | High Wattage | | \$2,162 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |



KEL40T
Shown with optional Spring-Assisted Cover
and 2" Tangent Draw-Off



KEL60

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

ELECTRIC KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING & STATIONARY

SH SERIES™

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Electric SH Series - Tilting € (Catalog Sect. VIII, Page 17)

| | | | | |
|----------|----------|-------------------------------|-----------|----------|
| KEL40TSH | 40 / 150 | Full Jacketed Electric Kettle | 360 / 163 | \$46,347 |
| KEL60TSH | 60 / 225 | Full Jacketed Electric Kettle | 415 / 188 | \$55,880 |

Standard with 35" Rim Height, 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet

• KELTSH Options

| | | | | |
|-------------|--|--|--|---------|
| • CHS40ETSH | | 40 Gallon Spring-Assisted Cover | | \$3,728 |
| • CHS60ETSH | | 60 Gallon Spring-Assisted Cover | | \$4,183 |
| • TD2 | | 2" Tangent Draw-Off Valve with Strainer-for 40 gallon model only | | \$3,217 |
| • 316G2 | | 316 Stainless Steel Interior (304 standard) | | \$896 |
| • VOK1 | | 380 or 415 Volts, 50 Hz, 3 Phase-For Export | | \$901 |
| • VOK2 | | 440/480 Volts, 60 Hz, 3 Phase | | \$1,573 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |



KEL40TSH
Shown with optional
Spring-Assisted Cover and
2" Tangent Draw-Off Valve

Electric SH Series - Stationary € (Catalog Sect. VIII, Page 15)

| | | | | |
|---------|----------|-------------------------------|-----------|----------|
| KEL40SH | 40 / 150 | Full Jacketed Electric Kettle | 280 / 127 | \$31,393 |
| KEL60SH | 60 / 225 | Full Jacketed Electric Kettle | 340 / 155 | \$41,261 |

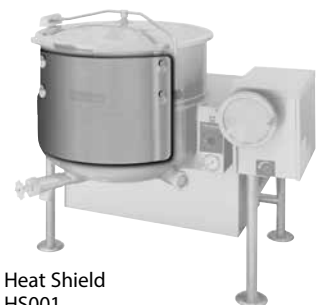
Standard with 34.8" Rim Height, 50 psi Steam Jacket Rating, Fully Steam Jacketed, 208 - 240 Volts, 60 Hz, 3 Phase-Adjustable to Single Phase, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket.

• Model KELSH Options

| | | | | |
|-------------|--|--|--|---------|
| • TD3S | | 3" Tangent Draw-Off with Drain Strainer (add on price) | | \$2,800 |
| • 316G2 | | 316 Stainless Steel Liner | | \$896 |
| • KM2G | | Kettle Markings, 5 gallon Increments | | \$946 |
| • HW(___) | | High Wattage | | \$2,162 |
| • VOK1 | | 380 or 415 Volts, 50 Hz, 3 Phase-For Export (electric models only) | | \$901 |
| • VOK2 | | 440/480 Volts, 60 Hz, 3 Phase | | \$1,573 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |



KEL40SH
Shown with
optional Double Pantry Faucet



Heat Shield
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

TABLE TOP MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Table Top - Tilting (Catalog Sect. IX, Page 1)

| | | | | |
|----------|---------|--|----------|----------|
| KGT6T | 6 / 23 | 2/3 Steam Jacketed Gas Fired Kettle | 130 / 59 | \$20,090 |
| KGT12T | 12 / 45 | 2/3 Steam Jacketed Gas Fired Kettle | 190 / 86 | \$24,107 |
| KGT12TGB | 12 / 45 | 2/3 Steam Jacketed Gas Fired Kettle with Gear Box (for tilting Kettle) | 215 / 98 | \$26,480 |

Standard with 115 Volts 60 Hz, 1 Phase, Electronic Ignition and Cord & Plug for Controls.
Specify altitude if over 2,000 feet (610 meters).

• KGT Options

| | | | | |
|-----------|--|--|--|-------|
| • SPECIFY | | Natural or LP Gas, must specify one | | N/C |
| • 316G1 | | 316 Stainless Steel Interior, 304 standard | | \$674 |
| • VOK1G | | 220 Volts, 50 Hz, 1 Phase - for export | | \$935 |
| • KM1G | | Kettle Markings, 1 gallon increments | | \$955 |

• KGT Accessories

| | | | | |
|--------|--|---|--|---------|
| • CL6 | | Lift-Off Cover (6 Gallon) | | \$622 |
| • CL12 | | Lift-Off Cover (12 Gallon) | | \$808 |
| • DPKT | | Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$1,025 |
| • SPKT | | Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$793 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

18" High Support Stand with Drain Drawer (Catalog Sect.-Page VIII-1/3/5)

| | | | | |
|------|-----------------------|---|---------|---------|
| ST28 | 28 x 18" 71 x 46mm | Kettle Stand for Single Kettles | 35 / 16 | \$1,576 |
| SG28 | | Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 | | \$340 |

Come standard with a Sliding Drain Pan and Splash Screen.
Allows unit to be hard piped to a floor drain.



KGT12T



KGT12TGB



ST28

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - - TILTING & STATIONARY

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|-------------------------------|-------|
|---------|---------------------------|-------------|-------------------------------|-------|

Floor Type - Tilting **CE*** (Catalog Sect. IX, Page 3)

| | | | | |
|---------|----------|--|-----------|----------|
| KGL25T | 25 / 100 | 2/3 Steam Jacketed Gas Fired Kettle, 90M BTU | 320 / 144 | \$44,656 |
| KGL40T* | 40 / 150 | 2/3 Steam Jacketed Gas Fired Kettle,, 140M BTU | 520 / 235 | \$47,147 |
| KGL60T* | 60 / 225 | 2/3 Steam Jacketed Gas Fired Kettle, 190M BTU | 560 / 255 | \$58,627 |
| KGL80T* | 80 / 300 | 2/3 Steam Jacketed Gas Fired Kettle, 190M BTU | 600 / 270 | \$64,634 |

Standard with 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug.

• KGLT Options

| | | | | |
|-----------|--|--|--|---------|
| • SPECIFY | | Natural or LP Gas (gas models only) | | N/C |
| • TD2 | | 2" Tangent Draw-Off Valve with Strainer | | \$3,217 |
| • TD3 | | 3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only) | | \$5,994 |
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |
| • VOK4 | | 220 Volt, 60 Hz, 1 Phase | | \$732 |
| • VOK5 | | 220-240 Volt, 50 Hz, 1 Phase-For Export | | \$2,252 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • BV3 | | 3" Butterfly Valve (gas models only, except KGL25T) | | \$6,554 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |

• Spring Assist Covers

| | | | | | | | | |
|---------|-----------|---------|---------|-----------|---------|----------|------------|---------|
| • CHS25 | 25 Gallon | \$3,208 | • CHS60 | 60 Gallon | \$4,063 | • CHS100 | 100 Gallon | \$5,262 |
| • CHS40 | 40 Gallon | \$3,905 | • CHS80 | 80 Gallon | \$4,580 | | | |

Floor Type - Stationary **CE*** (Catalog Sect. IX, Page 7)

| | | | | |
|---------|-----------|--|-----------|----------|
| KGL25 | 25 / 100 | 2/3 Steam Jacketed Gas Fired Kettle, 90,000 BTU | 320 / 144 | \$28,728 |
| KGL40* | 40 / 150 | 2/3 Steam Jacketed Gas Fired Kettle, 140,000 BTU | 520 / 235 | \$32,266 |
| KGL60* | 60 / 225 | 2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU | 560 / 255 | \$40,233 |
| KGL80* | 80 / 300 | 2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU | 600 / 270 | \$46,562 |
| KGL100* | 100 / 375 | 2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU | 620 / 280 | \$56,397 |

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug

• KGL Options

| | | | | |
|-----------|--|---|--|---------|
| • SPECIFY | | Natural or LP Gas | | N/C |
| • TD3S | | 3" Tangent Draw-Off Valve with Strainer (add-on price) | | \$2,800 |
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |
| • VOK4 | | 220 Volt, 60 Hz, 1 Phase | | \$732 |
| • VOK5 | | 220-240 Volt, 50 Hz, 1 Phase-For Export | | \$2,252 |
| • BV3A | | 3" Butterfly Valve (except KGL-25) | | \$3,509 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |

Common Accessories

• KGLT & KGL Accessories

| | | | | |
|--------|--|---|--|---------|
| • DPKT | | Double Pantry Faucet with Swing Spout and Bracket for tilting kettles | | \$1,025 |
| • SPKT | | Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$793 |
| • DPKS | | Double Pantry Faucet with Swing Spout for Stationay Kettles | | \$793 |
| • SPKS | | Single Pantry Faucet with Swing Spout for Stationay Kettles | | \$793 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.



KGL25T
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off



KGL40T
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off



KGL25



KGL40



SPKT

DPKT



Heat Shield
HS001

GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

SH SERIES™

FLOOR MODELS - TILTING & STATIONARY

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Gas SH Series - Tilting (Catalog Sect. IX, Page 11)

| | | | | |
|----------|----------|--------------------------------|-----------|----------|
| KGL40TSH | 40 / 150 | Full Jacketed Gas Fired Kettle | 520 / 235 | \$56,114 |
|----------|----------|--------------------------------|-----------|----------|

KGLTSH Fully Steam Jacketed Kettles come standard with 38" Rim Height, 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug.

• KGLTSH Options

| | | | | |
|-------------|--|---|--|---------|
| • CHS40GTSH | | 40 Gallon Spring-Assisted Cover | | \$3,728 |
| • BV3 | | 3" Butterfly Valve | | \$6,554 |
| • 316G2 | | 316 Stainless Steel Liner | | \$896 |
| • VOK4 | | 220 Volt, 60 Hz, 1 Phase | | \$732 |
| • VOK5 | | 220-240 Volt, 50 Hz, 1 Phase-For Export | | \$2,252 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • TD2 | | 2" Tangent Draw-Off with Drain Strainer | | \$3,217 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |



KGL40TSH
Shown with optional
Spring-Assisted Cover and 2" Tangent
Draw-Off Valve

Gas SH Series - Stationary (Catalog Sect. IX, Page 13)

| | | | | |
|---------|----------|--------------------------------|-----------|----------|
| KGL40SH | 40 / 150 | Full Jacketed Gas Fired Kettle | 520 / 235 | \$33,355 |
|---------|----------|--------------------------------|-----------|----------|

| | | | | |
|---------|----------|--------------------------------|-----------|----------|
| KGL60SH | 60 / 225 | Full Jacketed Gas Fired Kettle | 560 / 255 | \$43,668 |
|---------|----------|--------------------------------|-----------|----------|

Standard with 37.5" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating 190,000 BTU, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket, 115 Volt, 60 Hz, 1 Phase, Electronic Spark Ignition, Cord & Plug.

• Model KGLSH Options

| | | | | |
|-----------|--|--|--|---------|
| • SPECIFY | | Natural or LP Gas | | N/C |
| • TD3S | | 3" Tangent Draw-Off with Drain Strainer (add on price) | | \$2,800 |
| • BV3A | | 3" Butterfly Valve (add on price) | | \$3,509 |
| • 316G2 | | 316 Stainless Steel Liner | | \$896 |
| • VOK4 | | 220 Volt, 60 Hz, 1 Phase | | \$732 |
| • VOK5 | | 220-240 Volt, 50 Hz, 1 Phase-For Export | | \$2,252 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |



KGL40SH
Shown with optional
Spring-Assisted Cover and 2" Tangent
Draw-Off Valve



Heat Shield
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

TABLE TOP MODELS, KETTLES ON STANDS & MODULAR MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Table Top - Tilting $\text{C}\epsilon^*$ (Catalog Sect. X, Page 1 / 3)

| | | | | |
|--------|---------|---|---------|----------|
| KDT1T | 0.5 / 2 | 2/3 Steam Jacketed Direct Steam Oyster Kettle | 20 / 9 | \$8,748 |
| KDT3T | 3 / 11 | 2/3 Steam Jacketed Direct Steam Kettle | 38 / 17 | \$7,765 |
| KDT6T | 6 / 23 | 2/3 Steam Jacketed Direct Steam Kettle | 40 / 18 | \$7,765 |
| KDT12T | 12 / 45 | 2/3 Steam Jacketed Direct Steam Kettle | 55 / 25 | \$12,390 |
| KDT20T | 20 / 80 | 2/3 Steam Jacketed Direct Steam Kettle | 90 / 41 | \$16,616 |

Standard with Right Hand Steam Control Valve and Tilt Handle. Left Hand Valve available - please specify.

• KDT Accessories

| | | | | |
|--------|--|---|--|---------|
| • CL1 | | Lift-Off Cover (1 Gallon) | | \$622 |
| • CL3 | | Lift-Off Cover (3 Gallon) | | \$622 |
| • CL6 | | Lift-Off Cover (6 Gallon) | | \$622 |
| • CL12 | | Lift-Off Cover (12 Gallon) | | \$808 |
| • CL20 | | Lift-off Cover (20 Gallon) | | \$853 |
| • SCK2 | | Steam Control Kit (Direct Steam Kettles only) | | \$1,385 |

For Equipment Stands see page KE17.



18" High Support Stand with Drain Drawer (Catalog Sect. X, Page 7)

| | | | | |
|-------------|------------------------------|---|-----------|----------|
| SD450K6 | 17.7 x 18" 450 x 33.5mm | One 6 Gallon Direct Steam Kettle on Stand | 40 / 64 | \$19,885 |
| SD650K12 | 25.6 x 18" 650 x 33.5mm | One 12 Gallon Direct Steam Kettle on Stand | 160 / 73 | \$22,832 |
| SD760K12 | 29.9 x 18" 760 x 33.5mm | One 12 Gallon Direct Steam Kettle on Stand | 175 / 79 | \$23,828 |
| SD1050K66 | 41.3 x 18" 1050 x 33.5mm | Two 6 Gallon Direct Steam Kettles on Stand | 210 / 95 | \$30,214 |
| SD1200K612 | 47.3 x 18" 1200 x 33.5mm | One 6, One 12 Gallon Direct Steam Kettle on Stand | 230 / 104 | \$34,114 |
| SD1600K620 | 63 x 18" 1600 x 33.5mm | One 6, One 20 Gallon Direct Steam Kettle on Stand | 290 / 132 | \$42,605 |
| SD1600K1212 | 63 x 18" 1600 x 33.5mm | Two 12 Gallon Direct Steam Kettle on Stand | 250 / 114 | \$42,605 |
| SD1800K2020 | 70.9 x 18" 1800 x 33.5mm | Two 20 Gallon Direct Steam Kettle on Stand | 340 / 154 | \$51,769 |

Standard with Lift-Off Covers, Double Pantry Faucet, Sliding Drain Pan with Splash Shield and factory installed Steam Control Kit.



SD1200K612

Modular - Power Tilt $\text{C}\epsilon$ (Catalog Sect. X, Page 15)

| | | | | |
|--------|----------|---------------------------|-----------|----------|
| KDM25T | 25 / 100 | 2/3 Steam Jacketed Kettle | 330 / 150 | \$38,476 |
| KDM40T | 40 / 150 | 2/3 Steam Jacketed Kettle | 385 / 175 | \$42,908 |
| KDM60T | 60 / 225 | 2/3 Steam Jacketed Kettle | 430 / 195 | \$49,942 |

Standard with Power Tilt (115v), Spring-Assisted Cover, Steam Control Kit (factory installed), Double Pantry Faucet, Drain Strainer, Swing Drain Funnel, 2" Tangent Draw-Off Valve (1-1/2" Tangent Draw-Off Valve for Model KDM25T)

NOTE: No Draw-off Valve substitutions available.

Standard voltage is 115 Volts, 60 Hz, 1 phase.



KDM40T

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Floor Type - Tri-Leg - Tilting **CE** (Catalog Sect. X, Page 9)

| | | | | |
|--------|----------|----------------------------------|-----------|----------|
| KDL25T | 25 / 100 | 2/3 Jacketed Direct Steam Kettle | 220 / 100 | \$18,276 |
| KDL40T | 40 / 150 | 2/3 Jacketed Direct Steam Kettle | 275 / 125 | \$19,237 |
| KDL60T | 60 / 225 | 2/3 Jacketed Direct Steam Kettle | 345 / 157 | \$23,180 |

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.

NOTE: • SCK2 Steam control Kit required on all new installations.

Floor Type - Quad-Leg - Tilting **CE** (Catalog Sect. X, Page 11)

| | | | | |
|---------|-----------|----------------------------------|-----------|----------|
| KDL80T | 80 / 300 | 2/3 Jacketed Direct Steam Kettle | 415 / 188 | \$26,569 |
| KDL100T | 100 / 375 | 2/3 Jacketed Direct Steam Kettle | 475 / 216 | \$32,842 |
| KDL125T | 125 / 475 | 2/3 Jacketed Direct Steam Kettle | 535 / 244 | \$39,590 |
| KDL150T | 150 / 575 | 2/3 Jacketed Direct Steam Kettle | 595 / 270 | \$46,742 |

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.

NOTE: • SCK2 Steam control Kit required on all new installations.

Floor Type - Pedestal - Tilting **CE** (Catalog Sect. X, Page 13)

| | | | | |
|--------|----------|----------------------------------|-----------|----------|
| KDP25T | 25 / 100 | 2/3 Jacketed Direct Steam Kettle | 220 / 100 | \$20,385 |
| KDP40T | 40 / 150 | 2/3 Jacketed Direct Steam Kettle | 275 / 125 | \$22,395 |
| KDP60T | 60 / 225 | 2/3 Jacketed Direct Steam Kettle | 345 / 157 | \$26,503 |

Standard with Steam Control Valve, 50 psi Steam Jacket Rating.

NOTE: • SCK2 Steam Control Kit required on all new installations.

Common Options & Accessories

• KDLT & KDPT Options

| | | | | |
|---------|--|--|--|---------|
| • TD2 | | 2" Tangent Draw-Off Valve with Strainer | | \$3,217 |
| • TD3* | | 3" Tangent Draw-Off Valve with Strainer (will raise rim height 5 5/8"/143mm) | | \$5,994 |
| • BV3 | | 3" Butterfly Valve | | \$6,554 |
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |

* not available on KDP models

• KDLT & KDPT Accessories

| | | | | |
|--------|--|---|--|---------|
| • SCK2 | | Steam Control Kit (required for new installations) | | \$1,385 |
| • DPKT | | Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$1,025 |
| • SPKT | | Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles | | \$793 |
| • PCK | | Pan Carrier | | \$1,049 |
| • PRSK | | Pre-Rinse Spray Head and Hose (P/N B-0113) | | \$2,109 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

• Spring Assist Covers

| | | | | | | | | |
|---------|-----------|---------|----------|------------|---------|----------|------------|---------|
| • CHS25 | 25 Gallon | \$3,208 | • CHS80 | 80 Gallon | \$4,580 | • CHS125 | 125 Gallon | \$5,262 |
| • CHS40 | 40 Gallon | \$3,905 | • CHS100 | 100 Gallon | \$5,262 | • CHS150 | 150 Gallon | \$5,262 |
| • CHS60 | 60 Gallon | \$4,063 | | | | | | |



KDL40T
Shown with optional Spring-Assisted Cover
and 2" Tangent Draw-Off Valve



KDP40T
Shown with
optional Spring-Assisted Cover
and 2" Tangent Draw-Off Valve



TD2 BV3



Heat Shield
HS001



CHS80



PRSK

DPKT

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - STATIONARY

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Floor Type - Tri-Leg - Stationary ☺ (Catalog Sect. X, Page 17)

| | | | | |
|--------|-----------|----------------------------------|-----------|----------|
| KDL25 | 25 / 100 | 2/3 Jacketed Direct Steam Kettle | 170 / 77 | \$16,089 |
| KDL40 | 40 / 150 | 2/3 Jacketed Direct Steam Kettle | 230 / 104 | \$16,510 |
| KDL60 | 60 / 225 | 2/3 Jacketed Direct Steam Kettle | 260 / 150 | \$19,656 |
| KDL80 | 80 / 300 | 2/3 Jacketed Direct Steam Kettle | 290 / 130 | \$23,853 |
| KDL100 | 100 / 375 | 2/3 Jacketed Direct Steam Kettle | 360 / 150 | \$31,605 |
| KDL125 | 125 / 475 | 2/3 Jacketed Direct Steam Kettle | 410 / 170 | \$40,230 |
| KDL150 | 150 / 575 | 2/3 Jacketed Direct Steam Kettle | 490 / 196 | \$44,658 |
| KDL200 | 200 / 757 | 2/3 Jacketed Direct Steam Kettle | 560 / 255 | \$61,631 |
| KDL250 | 250 / 974 | 2/3 Jacketed Direct Steam Kettle | 625 / 284 | \$67,319 |

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, Flanged Feet, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.

Floor Type - Tri-Leg - Stationary ☺ (Catalog Sect. X, Page 19)

| | | | | |
|---------|-----------|-----------------------------------|-----------|----------|
| KDL30F | 30 / 110 | Full Jacketed Direct Steam Kettle | 135 / 61 | \$27,972 |
| KDL40F | 40 / 150 | Full Jacketed Direct Steam Kettle | 185 / 83 | \$29,231 |
| KDL60F | 60 / 225 | Full Jacketed Direct Steam Kettle | 205 / 92 | \$34,608 |
| KDL80F | 80 / 300 | Full Jacketed Direct Steam Kettle | 315 / 142 | \$41,478 |
| KDL100F | 100 / 375 | Full Jacketed Direct Steam Kettle | 360 / 163 | \$60,482 |
| KDL125F | 125 / 475 | Full Jacketed Direct Steam Kettle | 410 / 185 | \$72,729 |
| KDL150F | 150 / 575 | Full Jacketed Direct Steam Kettle | 490 / 222 | \$83,883 |

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, Flanged Feet, 50 psi Steam Jacket Rating, 35 psi on 80 Gallon and larger.

Floor Type - Pedestal - Stationary ☺ (Catalog Sect. X, Page 19)

| | | | | |
|--------|-----------|-----------------------------------|-----------|----------|
| KDP40 | 40 / 150 | Full Jacketed Direct Steam Kettle | 230 / 104 | \$20,407 |
| KDP60 | 60 / 225 | Full Jacketed Direct Steam Kettle | 260 / 150 | \$24,350 |
| KDP80 | 80 / 300 | Full Jacketed Direct Steam Kettle | 290 / 130 | \$28,812 |
| KDP100 | 100 / 375 | Full Jacketed Direct Steam Kettle | 360 / 150 | \$35,469 |

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.

Common Options & Accessories

• KDL, KDLF & KDP Options

| | | | | |
|---------|--|--|--|---------|
| • TD3S | | 3" Tangent Draw-Off Valve with Strainer (add-on price) | | \$2,800 |
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |
| • BV3A | | 3" Butterfly Valve (add-on price) | | \$3,509 |
| • SCK1 | | Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations) | | \$1,385 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |

• KDL, KDLF & KDP Accessories

| | | | | |
|--------|--|---|--|---------|
| • DPKS | | Double Pantry Faucet and Swing Spout for Stationary Kettles | | \$793 |
| • SPKS | | Single Pantry Faucet and Swing Spout for Stationary Kettles | | \$793 |
| • PRSK | | Pre-Rinse Spray Head and Hose (P/N B-0113) | | \$2,109 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.



KDL40



KDL30F



KDP40



Heat Shield
HS001



PRSK

DPK

DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

SH SERIES™

FLOOR MODELS - TILTING & STATIONARY

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Direct Steam SH Series - Tilting (Catalog Sect. IX, Page 21)

| | | | | |
|-----------|----------|-----------------------------------|-----------|----------|
| KDL40TSH | 40 / 150 | Full Jacketed Direct Steam Kettle | 230 / 104 | \$27,176 |
| KDL60TSH | 60 / 225 | Full Jacketed Direct Steam Kettle | 260 / 150 | \$32,268 |
| KDL80TSH* | 80 / 300 | Full Jacketed Direct Steam Kettle | 290 / 255 | \$37,745 |

Standard with 35" Rim Height*, Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.

• KDLTSH Options

| | | | | |
|-------------|--|---|--|---------|
| • CHS40DTSH | | 40 Gallon Spring-Assisted Cover | | \$3,727 |
| • CHS60DTSH | | 60 Gallon Spring-Assisted Cover | | \$4,182 |
| • CHS80DTSH | | 80 Gallon Spring-Assisted Cover | | \$4,547 |
| • TD2 | | 2" Tangent Draw-Off with Drain Strainer | | \$3,217 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • 316G2 | | 316 Stainless Steel Liner | | \$896 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |

*NOTE: KDL80TSH with TD2 is 1" higher.



KDL40TSH
Shown with optional
Spring-Assisted Cover and 2" Tangent
Draw-Off Valve

Direct Steam SH Series - Stationary (Catalog Sect. X, Page 23)

| | | | | |
|---------|----------|-----------------------------------|-----------|----------|
| KDL40SH | 40 / 150 | Full Jacketed Direct Steam Kettle | 230 / 104 | \$23,334 |
| KDL60SH | 60 / 225 | Full Jacketed Direct Steam Kettle | 260 / 150 | \$27,486 |
| KDL80SH | 80 / 300 | Full Jacketed Direct Steam Kettle | 290 / 180 | \$31,318 |

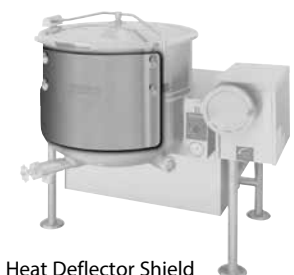
Standard with 34.8" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Steam Control Valve, Faucet Bracket.

• Model KDLSH Options

| | | | | |
|---------|--|--|--|---------|
| • TD3S | | 3" Tangent Draw-Off with Drain Strainer (add on price) | | \$2,800 |
| • BV3A | | 3" Butterfly Valve (add on price) | | \$3,509 |
| • 316G2 | | 316 Stainless Steel Liner | | \$896 |
| • SCK1 | | Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations) | | \$1,385 |
| • KM2G | | Kettle Markings, 5 gallon increments | | \$946 |
| • HS001 | | Heat Deflector Shield | | \$1,136 |



KDL40SH



Heat Deflector Shield
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

ELECTRIC SWEEP & FOLD™ VERTICAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR & TABLE TOP MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Floor Type – Single - Tilting Catalog Sect.-Page XI-5

| | | | | |
|----------|-----------|--|------------|-----------|
| MKEL40T | 40 / 150 | 2/3 Steam Jacketed Electric Mixer Kettle | 820 / 369 | \$122,090 |
| MKEL60T | 60 / 225 | 2/3 Steam Jacketed Electric Mixer Kettle | 870 / 391 | \$124,792 |
| MKEL80T | 80 / 300 | 2/3 Steam Jacketed Electric Mixer Kettle | 1060 / 477 | \$133,647 |
| MKEL100T | 100 / 375 | 2/3 Steam Jacketed Electric Mixer Kettle | 1250 / 525 | \$143,079 |

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet,
2" Tangent Draw-Off Valve, High Wattage, Volume Markings (specify gallons or liters).
Standard with Safety Screen and Auto Shut-off.

Specify voltage, phase (available in high wattage only).



MKEL80T

Floor Type – Twin - Tilting Catalog Sect.-Page XI-7

| | | | | |
|-----------|-----------|--------------------------------------|------------|-----------|
| TMKEL40T | 80 / 300 | 2/3 Steam Jacketed Twin Mixer Kettle | 1600 / 720 | \$154,174 |
| TMKEL60T | 120 / 450 | 2/3 Steam Jacketed Twin Mixer Kettle | 1670 / 751 | \$156,109 |
| TMKEL80T | 160 / 600 | 2/3 Steam Jacketed Twin Mixer Kettle | 1840 / 828 | \$175,696 |
| TMKEL100T | 200 / 750 | 2/3 Steam Jacketed Twin Mixer Kettle | 2150 / 975 | \$194,132 |

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet,
2" Tangent Draw-Off Valve, High Wattage, Volume Markings (specify gallons or liters).
Standard with Safety Screen and Auto Shut-off.

Specify voltage, phase (available in high wattage only).



TMKEL80T

Floor Type – Lever Tilt Catalog Sect.-Page XI-3

| | | | | |
|---------|---------|--|-----------|----------|
| MKET20T | 20 / 80 | 2/3 Steam Jacketed Electric Mixer Kettle | 340 / 153 | \$58,063 |
|---------|---------|--|-----------|----------|

Standard with Variable Speed Control, Enclosed Tilt Bridge, Double Pantry Faucet, Volume Markings (specify Gallons or liters).

Specify voltage, phase (available in high wattage only).



MKET20T

Table Top – Lever Tilt Catalog Sect.-Page XI-1

| | | | | |
|---------|---------|--|-----------|----------|
| MKET12T | 12 / 45 | 2/3 Steam Jacketed Electric Mixer Kettle | 340 / 153 | \$41,756 |
|---------|---------|--|-----------|----------|

Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).

For Equipment Stands, see page KE4.

Specify voltage, phase (available in high wattage only).



MKET12T

Electrical

Standard 208-240 Volts, 60 Hz, 3 phase.

| | | | | |
|--------|--|----------------------------------|--|---------|
| • VOK1 | | 380 or 415 Volts, 50 Hz, 3 phase | | \$901 |
| • VOK2 | | 440-480 Volts, 60 Hz, 3 phase | | \$1,573 |

Options

| | | | | |
|---------|--|---|--|-------|
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

DIRECT STEAM SWEEP & FOLD™ VERTICAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR & TABLE TOP MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Floor Type – Single - Tilting Catalog Sect.-Page XI-13

| | | | | |
|----------|-----------|--|------------|-----------|
| MKDL40T | 40 / 150 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 700 / 315 | \$117,836 |
| MKDL60T | 60 / 225 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 740 / 333 | \$121,591 |
| MKDL80T | 80 / 300 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 830 / 373 | \$125,040 |
| MKDL100T | 100 / 375 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 910 / 409 | \$138,588 |
| MKDL125T | 125 / 475 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 1000 / 450 | \$139,370 |
| MKDL150T | 150 / 575 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 1100 / 495 | \$140,490 |

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, Steam Control Kit (factory installed), H/C Faucet, 3" Butterfly Valve, Volume Markings (specify gallons or liters), Power Tilt on 150 & 200 gallon models.
Standard with Safety Screen and Auto Shut-off.

Specify voltage and phase.

Floor Type – Twin - Tilting Catalog Sect.-Page XI-15

| | | | | |
|-----------|------------|---|------------|-----------|
| TMKDL40T | 80 / 300 | 2/3 Steam Jacketed Direct Steam Twin Mixer Kettle | 1360 / 612 | \$202,919 |
| TMKDL60T | 120 / 450 | 2/3 Steam Jacketed Direct Steam Twin Mixer Kettle | 1610 / 730 | \$201,845 |
| TMKDL80T | 160 / 600 | 2/3 Steam Jacketed Direct Steam Twin Mixer Kettle | 1700 / 771 | \$206,539 |
| TMKDL100T | 200 / 750 | 2/3 Steam Jacketed Direct Steam Twin Mixer Kettle | 1800 / 817 | \$231,555 |
| TMKDL125T | 250 / 950 | 2/3 Steam Jacketed Direct Steam Twin Mixer Kettle | 1890 / 857 | \$239,087 |
| TMKDL150T | 300 / 1150 | 2/3 Steam Jacketed Direct Steam Twin Mixer Kettle | 1990 / 903 | \$242,142 |

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, Steam Control Kit (factory installed), H/C Faucet, 3" Butterfly Valve, Volume Markings (specify gallons or liters), Power Tilt on 150 gallon models.
Standard with Safety Screen and Auto Shut-off.

Specify voltage and phase.

Floor Type – Lever Tilt Catalog Sect.-Page XI-11

| | | | | |
|---------|---------|--|-----------|----------|
| MKDT20T | 20 / 80 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 410 / 186 | \$50,260 |
|---------|---------|--|-----------|----------|

Standard with Variable Speed Control, Enclosed Tilt Bridge, Steam Control Kit (factory installed), Double Pantry Faucet, Volume Markings (specify gallons or liters).

Specify voltage and phase.

Table Top – Lever Tilt Catalog Sect.-Page XI-9

| | | | | |
|---------|---------|--|-----------|----------|
| MKDT12T | 12 / 45 | 2/3 Steam Jacketed Direct Steam Mixer Kettle | 370 / 168 | \$36,599 |
|---------|---------|--|-----------|----------|

Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).
For Equipment Stands, see page KE4.

Specify voltage and phase.

Electrical

Single and Twin Mixer Kettles (Leg Type) come standard 208-240 Volts, 60 Hz, 3 Phase.
Floor Lever Type and Table Top Models come standard 120 Volt, 60 Hz, single phase.

Options

| | | | | |
|---------|--|---|--|-------|
| • 316G1 | | 316 Stainless Steel Interior (25, 40 Gallons) 304 standard | | \$674 |
| • 316G2 | | 316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard | | \$896 |

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

MKDL80T



TMKDL80T



MKDT20T



MKDT12T

GAS FIRED SWEEP & FOLD™ & HORIZONTAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

Floor Type – Sweep & Fold - Tilting Catalog Sect.-Page XI-21

| | | | | |
|---------|----------|---|-------------|-----------|
| MKGL40T | 40 / 150 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 850 / 386 | \$137,051 |
| MKGL60T | 60 / 225 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 925 / 420 | \$140,430 |
| MKGL80T | 80 / 300 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 1,000 / 454 | \$143,939 |

Standard with Gas-Fired Vertical Mixer Kettles, Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 3" Diameter Butterfly Valve, 50 psi Steam Jacket Rating, 2/3 Steam Jacketed, Volume Markings (specify gallon or liters)
Standard with Safety Screen and Auto Shut-off.



MKGL40T

Floor Type – Horizontal Agitator - Tilting Catalog Sect.-Page XI-25

| | | | | |
|------------|-----------|---|-------------|-----------|
| HAMKGL60T | 60 / 225 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 1,050 / 477 | \$136,656 |
| HAMKGL80T | 80 / 300 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 1,160 / 527 | \$143,939 |
| HAMKGL100T | 100 / 375 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 1,365 / 620 | \$160,971 |

Standard with 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover, 3HP Motor Drive for mixer arm with variable speed control, 3" dia Butterfly Valve, Kettle Filler with 60" Hose for hot and cold water. Standard with Safety Screen and Auto Shut-off.



HAMKGLT

Floor Type – Horizontal Agitator - Stationary Catalog Sect.-Page XI-23

| | | | | |
|-----------|-----------|---|-------------|-----------|
| HAMKGL60 | 60 / 225 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 980 / 445 | \$116,592 |
| HAMKGL80 | 80 / 300 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 1,070 / 486 | \$122,473 |
| HAMKGL100 | 100 / 375 | 2/3 Steam Jacketed Gas Fired Mixer Kettle | 1,150 / 522 | \$136,282 |

Standard with 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover, 3HP Motor Drive for mixer arm with variable speed control, 3" dia Butterfly Valve, Kettle Filler with Swing Spout for hot and cold water. Standard with Safety Screen and Auto Shut-off.



HAMKGL

Electrical

All gas mixer kettles come standard with 208-240 Volts, 60 Hz, 3 Phase.
For optional voltage and special applications consult factory.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

18" HIGH SUPPORT STANDS

| Model # | Capacity Gallon/Liter# | Description | Shipping Wt. Lbs./ KGs. | Price |
|---------|---------------------------|-------------|----------------------------|-------|
|---------|---------------------------|-------------|----------------------------|-------|

18" High Economy Stand (Catalog Sect.-Page VII-11)

| | | | | |
|-------|-----------------------|------------------------------------|---------|---------|
| EST28 | 28 x 18" 71 x 46mm | 18" High Open Type Equipment Stand | 28 / 13 | \$2,114 |
|-------|-----------------------|------------------------------------|---------|---------|

For mounting: one table type kettle: KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, or one mixer kettle: MKET-12-T, MKDT-12-T, or one skillet: SET-15, SET-10
Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).

*Requires Direct Steam Adaptor Top accessory



EST28

18" High Equipments Stands with Drain Drawers

28" Wide (Catalog Sect.-Page VII-11)

| | | | | |
|------|-----------------------|--|---------|---------|
| ST28 | 28 x 18" 71 x 46mm | 18" High Equipment Stand with Sliding Drain Drawer and Splash Shield | 35 / 16 | \$3,201 |
|------|-----------------------|--|---------|---------|

For mounting: one table type kettle (KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*), or one mixer kettle (MKET-12-T, MKDT-12-T), or one skillet (SET-15, SET-10)



ST28

42" Wide (Catalog Sect.-Page VII-13)

| | | | | |
|------|------------------------|--|---------|---------|
| ST42 | 42 x 18" 107 x 46mm | 18" High Equipment Stand with Sliding Drain Drawer and Splash Shield | 65 / 29 | \$5,577 |
|------|------------------------|--|---------|---------|

For mounting: two table type kettles (KDT-3-T's*, KDT-6-T's*, KET-3-T's), or one twin kettle (TKET-3-T, TKET-6-T)



ST42

55" Wide (Catalog Sect.-Page VII-15)

| | | | | |
|------|------------------------|--|---------|---------|
| ST55 | 55 x 18" 140 x 46mm | 18" High Equipment Stand with two Sliding Drain Drawers and two Splash Shields | 70 / 32 | \$6,003 |
|------|------------------------|--|---------|---------|

For mounting: two table type kettles/skillets (KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, SET-15, SET-10)

| | | | | |
|-------|------------------------|---|---------|---------|
| ST55T | 55 x 18" 140 x 46mm | 18" High Equipment Stand with two Slidings Drain Drawers and two Splash Shields | 70 / 32 | \$6,002 |
|-------|------------------------|---|---------|---------|

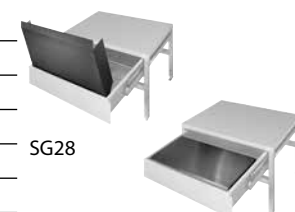
For mounting: one twin kettle (TKET-12-T)

Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting). The ST28, ST42, ST55 and ST55T Kettle Stands allows unit(s) to be hard piped to a floor drain.

*Requires Direct Steam Adaptor Top accessory.

Retractable Splash Guard/Pan Shelf (Catalog Sect.-Page VII-17)

| | | | | |
|------|--|--|--|-------|
| SG28 | | Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (for ST-55 order two SG28's) | | \$340 |
| SG42 | | Retractable Splash Guard/Pan Shelf for Drain Drawer on ST42 | | \$340 |



SG28

Direct Steam Adaptor Top (required for attaching direct steam kettles to EST or ST stands)

| | | | | |
|--------------|--|--|--|---------|
| AK-3-ST28 | | for one 3 gallon direct steam kettle on a ST28 stand | | \$1,576 |
| AK-6-ST28 | | for one 6 gallon direct steam kettle on a ST28 stand | | \$1,576 |
| AK-12-ST28 | | for one 12 gallon direct steam kettle on a ST28 stand | | \$1,576 |
| AK-20-ST28 | | for one 20 gallon direct steam kettle on a ST28 stand | | \$1,576 |
| AK-3/3-ST42 | | for two 3 gallon direct steam kettles on a ST42 stand | | \$1,576 |
| AK-3/6-ST42 | | for one 3 gallon and one 6 gallon direct steam kettle on a ST42 stand | | \$1,576 |
| AK-6/12-ST42 | | for one 6 gallon and one 12 gallon direct steam kettle on a ST42 stand | | \$1,576 |
| AK-6/6-ST42 | | for two 6 gallon direct steam kettles on a ST42 stand | | \$1,576 |

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

| Model # | Description | Price | Model | Description | Price |
|---------|-------------|-------|-------|-------------|-------|
|---------|-------------|-------|-------|-------------|-------|

Lift-Off Covers

| | | | | | |
|------|----------------------|-------|-------|-----------------------|---------|
| CL1 | for 1 gallon kettle | \$622 | CL25 | for 25 gallon kettle | \$1,251 |
| CL3 | for 3 gallon kettle | \$622 | CL40 | for 40 gallon kettle | \$1,480 |
| CL6 | for 6 gallon kettle | \$622 | CL60 | for 60 gallon kettle | \$1,641 |
| CL10 | for 12 gallon kettle | \$646 | CL80 | for 80 gallon kettle | \$1,882 |
| CL12 | for 12 gallon kettle | \$808 | CL100 | for 100 gallon kettle | \$2,123 |
| CL20 | for 20 gallon kettle | \$853 | | | |

Lift-Off Cover Holder

| | | | | | |
|------|---------------------|-------|-------|----------------------|-------|
| LCH3 | for 3 gallon kettle | \$303 | LCH12 | for 12 gallon kettle | \$303 |
| LCH6 | for 6 gallon kettle | \$302 | LCH20 | for 20 gallon kettle | \$303 |

Two-Piece Covers Mixer Kettles

| | | | | | |
|-------|----------------------|-------|--|--|--|
| MTP12 | for 12 gallon kettle | \$703 | | | |
| MTP20 | for 20 gallon kettle | \$703 | | | |

| Model # | Description | Price |
|---------|-------------|-------|
|---------|-------------|-------|

Steam Control Kit (required on all new installations)

| | | |
|------|---|---------|
| SCK1 | Steam Control Kit - Direct Steam Stationary Kettle | \$1,385 |
| SCK2 | Steam Control Kit - Direct Steam Tilting Kettle | \$1,385 |
| SCK3 | Steam Control Kit - Direct Steam Stationary Kettle, 200 Gallon and larger | \$1,385 |

Price includes: Steam Trap, Condensate Strainer, Check Valve

Drain Strainers & Hooks

| | | |
|------------|---|-------|
| DS2 | 2" Tangent Draw Off Drain Strainer 3/16" Holes | \$512 |
| DS3 | 3" Tangent Draw Off Drain Strainer 3/16" Hole | \$512 |
| MKDS2/316A | 2" Mixer Kettle Drain Strainer 1/4" Holes | \$471 |
| MKDS3/316A | 3" Mixer Kettle Drain Strainer 1/4" Holes | \$471 |
| "S" | Add suffix "S" for Solid Drain Cover (Priced same as above) | |

Cooking Baskets

| | | |
|------|------------------------------|---------|
| BS3 | 3 Gallon S/S Cooking Basket | \$1,134 |
| BS6 | 6 Gallon S/S Cooking Basket | \$1,196 |
| BS12 | 12 Gallon S/S Cooking Basket | \$1,509 |

Baskets Systems

| | | |
|------------|---|---------|
| TBS20 | for 20 & 25 gallon electric & direct steam kettles (includes three BS3) | \$4,041 |
| TBS40 | for 40 gallon electric, direct steam & gas kettles (includes three BS6) | \$4,080 |
| TBS60 | for 60 gallon electric, direct steam & gas kettles (includes three BS6) | \$5,003 |
| TBS80 | for 80 gallon electric, direct steam & gas kettles (includes three BS6) | \$5,003 |
| TBS100 | for 100 gallon electric, direct steam & gas kettles (includes three BS12) | \$5,003 |
| TBS40SH | for 40SH gallon electric, direct steam & gas kettles (includes three BS6) | \$5,003 |
| TBS60SH | for 60SH gallon electric & direct steam kettles (includes three BS6) | \$5,003 |
| TBS60SHGAS | for 60SH gallon gas kettles (includes three BS6) | \$5,003 |
| TBS80SH | for 80SH gallon direct steam kettles (includes three BS6) | \$5,003 |



CL20



LCH6



MTP80



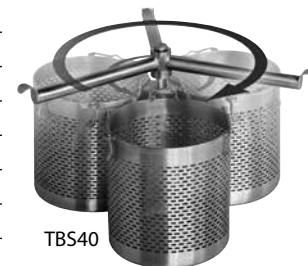
DS2



DS2S



BS6



TBS40

STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

| Model # | Description | Price |
|---------|-------------|-------|
|---------|-------------|-------|

Faucets

| | | |
|------|---|---------|
| DPKT | Double Pantry Faucet with Swing Spout and Bracket for tilting kettles | \$1,025 |
| SPKT | Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles | \$793 |
| DPKS | Double Pantry Faucet with Swing Spout for Stationay Kettles | \$793 |
| SPKS | Single Pantry Faucet with Swing Spout for Stationay Kettles | \$793 |
| SKFK | Single Pantry Kettle Filler with 60" Hose (P/N 105978) | \$1,686 |
| DKFK | Double Pantry Kettle Filler with 60" hose (P/N 105979) | \$2,126 |
| PRSK | Double Pantry Pre-Rinse Spray Hose (P/N B-0113) | \$2,109 |
| FBKT | Faucet Bracket-Tilting Kettles (P/N KE54159) | \$347 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Food Strainers, Stainless Steel

| | | |
|---------|-----------------------------------|---------|
| FS3 | 3 Gallon | \$519 |
| FS6 | 6 Gallon Direct Steam & Electric | \$519 |
| FS6GAS | 6 Gallon Gas | \$519 |
| FS12 | 12 Gallon Direct Steam & Electric | \$519 |
| FS12GAS | 12 Gallon Gas | \$519 |
| FS20 | 20 Gallon | \$519 |
| FS25 | 25 Gallon | \$519 |
| FS40 | 40 Gallon | \$1,487 |
| FS60 | 60 Gallon | \$1,488 |
| FS80 | 80 Gallon | \$3,713 |
| FS100 | 100 Gallon | \$3,713 |

SHORT SERIES KETTLES

| | | |
|---------|-----------------------------------|---------|
| FS40SH | 40 Gallon Direct Steam & Electric | \$1,844 |
| FS60SH | 60 Gallon Direct Steam & Electric | \$1,844 |
| FS80SH | 80 Gallon Direct Steam | \$1,844 |
| FS40SHG | 40 Gallon Gas | \$1,844 |

HORIZONTAL GAS MIXERS

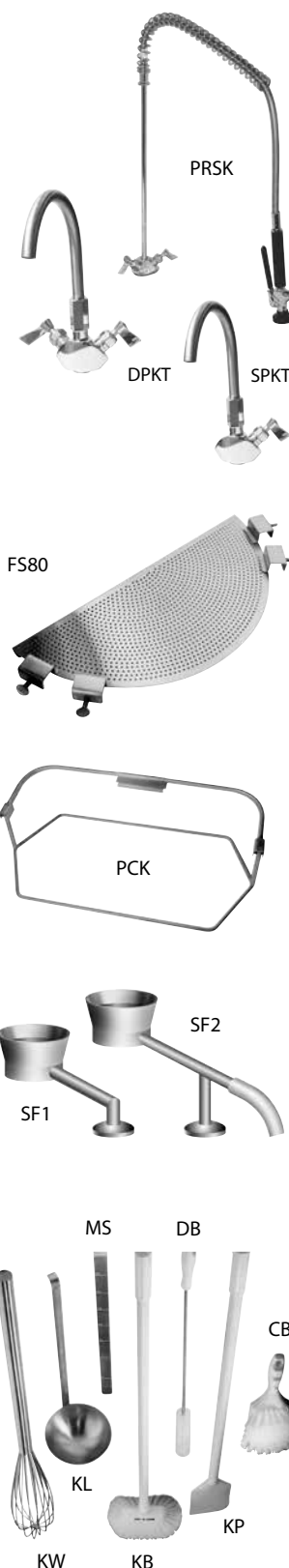
| | | |
|---------|--------------------------|---------|
| FS60HA | 60 Gallon Gas, HA Mixer | \$1,844 |
| FS80HA | 80 Gallon Gas, HA Mixer | \$3,713 |
| FS100HA | 100 Gallon Gas, HA Mixer | \$3,713 |

Miscellaneous

| | | |
|-----------|---|---------|
| MS(___) | Gallon Measuring Strip (specify gallon size) | \$611 |
| FD | Flow Diverter (for tilting kettles only) | \$1,324 |
| PCK | Pan Carrier (25 Gallon and larger, except KDM25T) | \$1,049 |
| SF1 | Swing Drain Funnel for Floor Drain Mounting | \$962 |
| SF2 | Swing Drain Funnel for Floor Mounting | \$961 |
| SF3 | Swing Drain Funnel for Floor Mounting | \$961 |
| SF4 | Swing Drain Funnel for Floor Mounting | \$961 |

Kettle Accessory Kit

| | | |
|-----|--|---------|
| KAK | Kettle Accessory Kit (Consists of all items) (P/N 40880) | \$1,912 |
| KBK | Kettle Brush Kit (consists of CB, KP, KB) (P/N 408802) | \$690 |
| CB | Clean Up Brush, Nylon (P/N 00856) | \$176 |
| KP | Kettle Paddle, Nylon, 36" Handle (P/N 102405) | \$316 |
| KW | Kettle Whip, Stainless Steel (P/N 00961) | \$633 |
| KB | Kettle Brush, Nylon, 36" Handle (P/N 00853) | \$303 |
| DB | Draw-Off Brush, Nylon (P/N 00852) | \$178 |
| KL | Kettle Ladle, 24 oz, Stainless Steel (P/N 00904) | \$510 |



STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

| Model # | Description | Price |
|---------|-------------|-------|
|---------|-------------|-------|

Heat Deflector Shield

| | | |
|-------|--|---------|
| HS001 | Heat Deflector Shield (for gas, electric and direct steam floor models only) | \$1,136 |
|-------|--|---------|

2" Tangent Draw Off Valve (Catalog Sect. XIII, Page 9) with Drain Hose Assembly

| | | |
|-----------------|--|--|
| Used to: | <ul style="list-style-type: none"> • Connect Cleveland Range Kettles that have TDD2A Valve to existing center positioned drains. • Connect Cleveland Kettles to remote drain locations | |
|-----------------|--|--|

| | | |
|---------------|---|---------|
| TD2A90 | Includes: <ul style="list-style-type: none"> • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 90° Stainless Steel Elbow (HEA90) • 8' length of 2" ID Hose (HO8.2) (cut to required length) • Hose Clamp | \$3,459 |
|---------------|---|---------|

| | | |
|---------------|---|---------|
| TD2A45 | Includes: <ul style="list-style-type: none"> • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 45° Stainless Steel Elbow (HEA45) • 8' length of 2" ID Hose (HO8.2) (cut to required length) • Hose Clamp | \$3,459 |
|---------------|---|---------|

NOTE: The TD2A (Tangent Draw-off with Acme Thread) must be configured on kettle at time of purchase. It cannot be replaced, installed, or retro-fitted in the field.

Drain Cup Assembly (Catalog Sect. XIII, Page 17)

Used to connect Cleveland Range floor model tilting and stationary kettles that have a Tangent Draw-Off Valve to a remote drain location.

| | | |
|-------------|---|-------|
| TDDC | Includes: <ul style="list-style-type: none"> • 8' length of 2" ID Hose (HO8.2) (cut to required length) • Stainless Steel Cup Assembly • Hose Clamp | \$842 |
|-------------|---|-------|

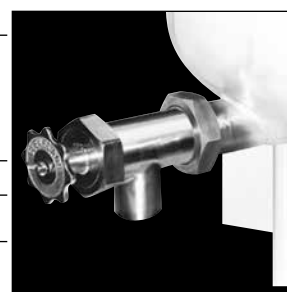
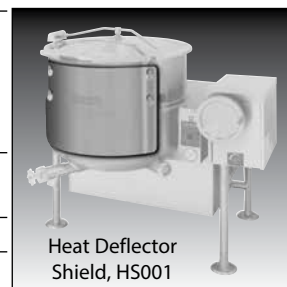
Removable Tangent Draw-Off Valve

| | | |
|-------------|---|-------|
| TDF2 | <ul style="list-style-type: none"> • 2" diameter removable Tangent Draw-Off Valve • Acme Thread for easy removal/cleaning • Available as substitute on any Cleveland stationary kettle with a Tangent-Draw Off Valve (not available on tilting models) | \$519 |
|-------------|---|-------|

Note: This is an additional add on price to a 2" Tangent Draw-Off Valve

Water Meter

| | | |
|-------------------|----------------------------|---------|
| GMF w/ SNM | Water meter with stand | \$9,724 |
| GMF | Water meter - wall mounted | \$9,724 |



Cleveland Braising Pans

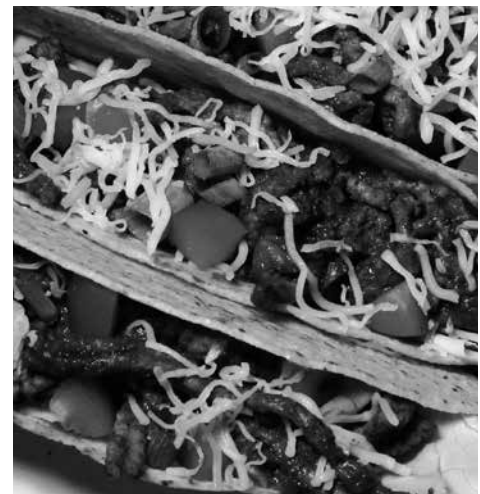


High Productivity,
Unmatched Performance -
The Workhorse of the Kitchen

Cleveland Range has taken the best features and design innovation, gained through the years of working with customers and engineering design, to introduce our leading line of Braising Pans. No matter what kind of Braising Pans will work best in today's kitchen, Cleveland Braising Pans have it covered.

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

| CAPACITY | | BATCH SIZE | | | | | |
|------------|--------|---------------------------------|-----------------|-----------------|------------------|------------------|------------------|
| | | Portions: Servings (calculated) | | | | | |
| U.S. Gals. | Liters | 30 ml. 1 oz. | 60 ml. 2 oz. | 90 ml. 3 oz. | 120 ml. 4 oz. | 180 ml. 6 oz. | 240 ml. 8 oz. |
| 10 | 38 | 1,280 | 640 | 426 | 320 | 213 | 160 |
| 15 | 57 | 1,920 | 960 | 640 | 495 | 320 | 240 |
| 30 | 114 | 3,840 | 1,920 | 1,280 | 960 | 640 | 480 |
| 40 | 152 | 5,120 | 2,560 | 1,760 | 1,280 | 853 | 640 |



INDEX

| Model | Page # |
|--------------------------------------|--------|
| Tilting Braising Pans | |
| Product Information | SK2 |
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| Powerpan™ Tilting Braising Pans..... | SK4 |
| Tabletop Tilting Braising Pans..... | SK5 |
| Accessories | SK6 |
| Special Options | SK7 |

GAS & ELECTRIC TILTING BRAISING PANS

Cleveland Braising Pans

Value-Added
Features Built
Into Every
Model.

PowerPan™ Series

Gallon/Liter Markings.

Durable 12 gauge, 304
Stainless Steel pan
construction.

5/8" /16mm mild steel
clad bottom plus a 1/16"
/1.6mm Stainless Steel
plate prevents warping
and provides even
temperature
distribution.

Bead Blasted cooking
surface prevents food
from sticking.

Low 35" rim
height for easy
operation and
cleaning.

Vented Spring Assist
Cover is standard.

10° Cooking
Feature, tilt unit
up to 10° without
the power being
turned off.

Splash Proof
Controls and
construction.

Easy-to-turn
manual hand tilt,
optional power tilt
with manual
override available.

Supplied with
Cord & Plug for
115-volt controls.

Open base design
for easy cleaning
and maintenance.

Exclusive Ultra Efficient
Power Burner (Forced-Air)
Gas Combustion System with
Automatic Ignition.

Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.



SET10



SET15



SEL40TR
Shown with Sliding Drain Pan (SLD)



SGL40T1



SEL40T1

DURAPAN™

TILTING BRAISING PANS

| Model # | Capacity Gallon / Liter | Description | Shipping Wt. Lbs. / Kgs. | Price |
|---------|-------------------------------|-------------|-----------------------------|-------|
|---------|-------------------------------|-------------|-----------------------------|-------|

DuraPan™ Open Base & Modular Base – Electric (Catalog Sect. XII, Page 5)

| | | | | |
|---------|----------|---|-----------|----------|
| SEL30TR | 30 / 117 | Open Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 485 / 220 | \$26,758 |
| SEL40TR | 40 / 156 | Open Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 620 / 282 | \$29,678 |
| SEM30TR | 30 / 117 | Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 490 / 223 | \$32,914 |
| SEM40TR | 40 / 156 | Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 625 / 284 | \$35,087 |

Standard with Spring-Assisted Cover, Liter and Gallon Markings, Power Tilt, Food Strainer, 208 Volt, 60 Hz, 3 Phase.



SEL40TR
Shown with Sliding Drain
Pan (SLD)

• SELTR & SEMTR Options:

| | | | |
|-----------|--|---|---------|
| • HTS | | Manual Hand Tilt Option (Hydraulic) | N/C |
| • PT1 | | Power Tilt with Hand Tilt Override | \$1,701 |
| • TD2SK** | | Front mounted 2" Tangent Draw-Off Valve (left side only) | \$1,932 |
| • VOSK1 | | 240 Volts, 60 Hz, 3 Phase | N/C |
| • VOSK2 | | 380/415 Volts 50, Hz, 3 Phase-For Export | \$878 |
| • VOSK3 | | 440/480, 60 Hz, 3 Phase | \$878 |
| • SPH | | Single Phase Option | N/C |
| • SPK14* | | Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | \$1,015 |
| • DPK14* | | Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | \$1,025 |
| • SLD | | Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only) | \$1,889 |
| • SGSLDTR | | Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only) | \$315 |
| • CPPCBTR | | Protective Control Cover | \$633 |

*Mounts on right side of unit, add 4.5" to width.

**Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

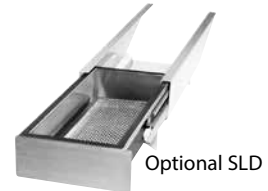


SEM40TR

DuraPan™ Open Base & Modular Base – Gas (Catalog Sect. XII, Page 7)

| | | | | |
|---------|----------|---|-----------|----------|
| SGL30TR | 30 / 117 | Open Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 498 / 227 | \$32,909 |
| SGL40TR | 40 / 156 | Open Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 622 / 318 | \$35,605 |
| SGM30TR | 30 / 117 | Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 500 / 227 | \$39,658 |
| SGM40TR | 40 / 156 | Modular Base Tilting Braising Pan (standard with Hydraulic hand tilt) | 635 / 288 | \$41,076 |

Standard with Spring-Assisted Cover, Liter and Gallon Markings, Electronic Spark Ignition, Power Tilt, Food Strainer, 115 Volts, 60 Hz, 1 Phase.



Optional SLD



Optional SGSLDTR

• SELTR Options

| | | | |
|-----------|--|---|---------|
| • PT1 | | Power Tilt with Hand Tilt Override | \$1,701 |
| • TD2SK** | | Front mounted 2" Tangent Draw-Off Valve (left side only) | \$1,932 |
| • VOSK4 | | 220/240 Volts, 50 Hz, 1 Phase-For Export | \$878 |
| • SPK14* | | Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | \$1,015 |
| • DPK14* | | Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | \$1,025 |
| • SLD | | Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only) | \$1,889 |
| • SGSLDTR | | Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only) | \$315 |
| • CPPCBTR | | Protective Control Cover | \$633 |

*Mounts on right side of unit, add 4.5" to width.

**Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.



TD2SK



DPK

SPK

Specify type of gas (Natural or LP), also altitude if over 2000 feet.

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

POWER PAN™

TILTING BRAISING PANS

| Model # | Capacity Gallon / Liter | Description | Shipping Wt. Lbs. / Kgs. | Price |
|---------|----------------------------|-------------|-----------------------------|-------|
|---------|----------------------------|-------------|-----------------------------|-------|

Power Pan™ Open Base – Electric € (Catalog Sect. XII, Page 9)

| | | | | |
|---------|--------|--|---------|----------|
| SEL30T1 | 30/117 | Tilting Braising Pan (with standard Manual Tilt) | 390/178 | \$27,363 |
| SEL40T1 | 40/156 | Tilting Braising Pan (with standard Manual Tilt) | 645/187 | \$29,825 |

Standard with Spring Assist Cover with Vent, Liter and Gallon Markings, Easy Manual Hand Tilt, Food Strainer, 208 volt, 60 Hz, 3 phase (Field convertible to single phase), Flanged Feet, Bead Blasted Cooking Surface, 10° Tilt Cooking Feature, 35" Rim Height.

• SELT1 Options

| | | | | |
|-----------|--|--|--|---------|
| • TD2SK** | | Front mounted 2" Tangent Draw-Off Valve (left side only) | | \$1,932 |
| • PT2 | | Power Tilt with Hand Tilt Override | | \$1,701 |
| • VOSK1 | | 240 Volts, 60 Hz, 3 Phase | | N/C |
| • VOSK2 | | 380/415 Volts, 50 Hz, 3 Phase-For Export | | \$878 |
| • VOSK3 | | 440/480 Volts, 60 Hz, 3 Phase | | \$878 |
| • HWS | | High Wattage Option (16 KW - 30 gal, 24 KW - 40 gal) | | \$574 |
| • SPK13* | | Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | | \$1,015 |
| • DPK13* | | Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | | \$1,025 |
| • CST1 | | Casters Set, 2 locking, 2 swivel, P/N 0308787 | | \$1,067 |

*Mounts on right side of unit, add 4.5" to width.

** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Power Pan™ Open Base – Gas € (Catalog Sect. XII, Page 11)

| | | | | |
|---------|----------|--|---------|----------|
| SGL30T1 | 30 / 117 | Tilting Braising Pan (with standard Manual Tilt) | 520/237 | \$35,365 |
| SGL40T1 | 40 / 156 | Tilting Braising Pan (with standard Manual Tilt) | 610/277 | \$38,081 |

Standard with Spring Assist Cover with Vent, Liter and Gallon Markings, Easy Manual Hand Tilt, Food Strainer, 115 Volts, 60 Hz., 1 Phase, Natural Gas, Flanged Feet, Bead Blasted Cooking Surface, 10° Tilt Cooking Feature, 35" Rim Height.

• SGLT1 Options:

| | | | | |
|-----------|--|--|--|---------|
| • TD2SK** | | Front mounted 2" Tangent Draw-Off Valve (left side only) | | \$1,932 |
| • PT2 | | Power Tilt with Hand Tilt Override | | \$1,701 |
| • VOSK4 | | 220/240 Volts, 50 Hz, 1 Phase-For Export | | \$878 |
| • SPK13* | | Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | | \$1,015 |
| • DPK13* | | Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | | \$1,025 |
| • CST1 | | Casters Set, 2 locking, 2 swivel, P/N 0308787 | | \$1,067 |

* Mounts on right side of unit, add 4.5" to width.

** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

TD2A45 and TD2A90 only available on SGL40T1 models.

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Specify type of gas (Natural or LP), also altitude if over 2000 feet.



SEL40T1 Heavy Duty
"PowerPan™" Series
(shown with standard Manual Tilt)



SGL40T1 Heavy Duty
"PowerPan™" Series
(shown with standard Manual Tilt)



TD2SK



DPK



SPK

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

TABLE TOP TILTING BRAISING PANS

| Model # | Capacity Gallon / Liter | Description | Shipping Wt. Lbs. / Kgs. | Price |
|---------|----------------------------|-------------|--------------------------------|-------|
|---------|----------------------------|-------------|--------------------------------|-------|

Table Top - Electric * (Catalog Sect. XII, Page 1/3)

| | | | | |
|--------|-------|--------------------------------|--------|----------|
| SET15* | 15/68 | Table Top Tilting Braising Pan | 201/73 | \$17,211 |
| SET10 | 10/42 | Table Top Tilting Braising Pan | 200/91 | \$19,564 |

Standard with Lift-Off Cover, 208 Volt, 60 Hz, 3 Phase, Right Hand Tilt Handle, Marine Lock (SET15 only).

• SET Options

| | | | | |
|-----------|--|---|---------|---------|
| • SPK16 | | Single Pantry Faucet with Swing Spout and Bracket for SET15 | | \$958 |
| • DPK16 | | Double Pantry Faucet with Swing Spout and Bracket for SET15 | | \$1,025 |
| • SPK15 | | Single Pantry Faucet with Swing Spout and Bracket for SET10 | | \$958 |
| • DPK15 | | Double Pantry Faucet with Swing Spout and Bracket for SET10 | | \$1,025 |
| • LTKS | | 4" Stainless Steel Legs | | \$788 |
| • VOSK1 | | 240 Volts, 60 Hz, 3 Phase | | N/C |
| • VOSK2 | | 220/240/380/415 Volts, 50 Hz, 3 Phase-For Export - Dual Voltage | | \$878 |
| • VOSK3 | | 440/480 Volts, 60 Hz, 3 Phase (not available for SET-10) | | \$878 |
| • SPH | | Single Phase Option | | N/C |
| • ST28 | | 18" High Equipment Stand with Sliding Drain Drawer and Splash Shield | 35 / 16 | \$3,201 |
| • ST55 | | Equipment Stand for two SET10's or two SET15's (comes with Sliding Drain Drawer) | | \$6,003 |
| • SG28 | | Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (For ST55 order two SG28's) | | \$340 |
| • BSSET15 | | Pasta Basket for SET15 Skillets | | \$1,580 |

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Specify voltage and phase.



SET15



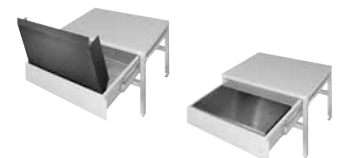
BSSET15



SET10



ST55

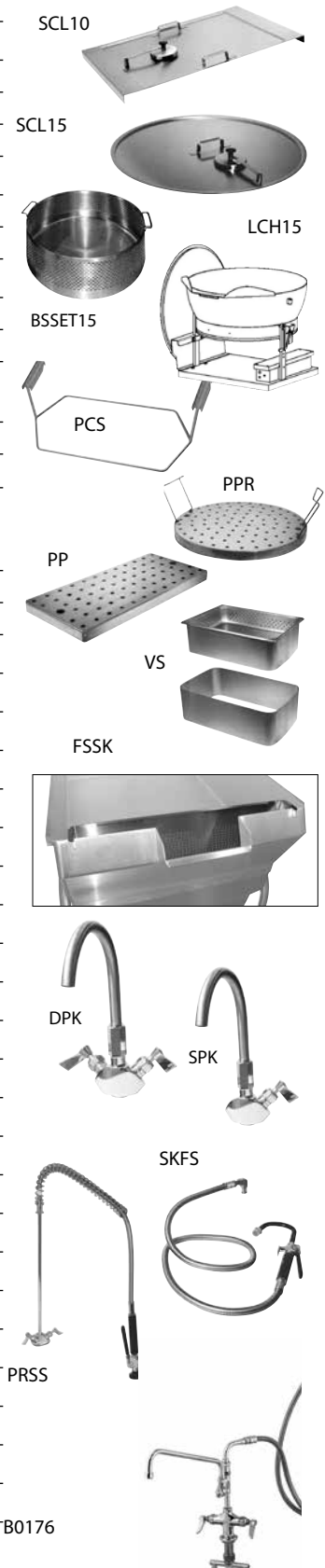


SG28

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

TILTING BRAISING PANS ACCESSORIES

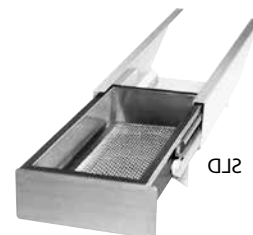
| Model # | Description | Price |
|---|---|----------------|
| Lift-Off Covers | | |
| SCL10 | for Model SET10 (comes standard with Model SET10) | \$1,194 |
| SCL15 | for Model SET15 (comes standard with Model SET15) | \$897 |
| LCHS15 | Lift-Off Cover Holder for SET15 Skillets | \$287 |
| Miscellaneous Cooking Accessories | | |
| Pasta Basket | | |
| BSSET15 | Pasta Basket for SET15 Skillets | \$1,580 |
| Pan Carrier | | |
| PCS | for Floor Model Braising Pans (T1 Series P/N 2499999) (R Series P/N 2240099) | \$1,043 |
| Poaching Pans | | |
| PP | model SET10 holds 1 pan, 30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans (P/N SK2242000) | \$1,024 (each) |
| PPR | for model SET15 only | \$1,238 |
| Vegetable Steamer (including 4", full size, Perforated Pan) | | |
| VS | Table Top models hold 1 pan (30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans) | \$1,092 (each) |
| Food Strainers | | |
| FSSK | for 30 and 40 Gallon Braising Pans (P/N KE603840) (comes standard on floor model Braising Pans) | \$529 |
| FS15S | for 15 Gallon Braising Pans (for model SET15 only) | \$540 |
| Faucets | | |
| Pantry Faucets | | |
| SPK13* | Single Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket | \$1,015 |
| DPK13* | Double Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket | \$1,025 |
| SPK14* | Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | \$1,015 |
| DPK14* | Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket | \$1,025 |
| SPK16 | Single Pantry Faucet with Swing Spout and Bracket for SET15 | \$958 |
| DPK16 | Double Pantry Faucet with Swing Spout and Bracket for SET15 | \$1,025 |
| SPK15 | Single Pantry Faucet with Swing Spout and Bracket for SET10 | \$958 |
| DPK15 | Double Pantry Faucet with Swing Spout and Bracket for SET10 | \$1,025 |
| B0176 | T&S model B0176 double pantry faucet with spout and PRS spray hose combination | \$2,267 |
| * Mounts on right side of unit, add 4.5" to width. | | |
| Braising Pan Fillers (requires Faucet Bracket) | | |
| SKFS | Single Pantry Braising Pan Filler with 60" hose (P/N 105978) | \$1,678 |
| DKFS | Double Pantry Braising Pan Filler with 60" hose (P/N 105979) | \$2,173 |
| H/C Pre-Rinse Spray Head with Hose (requires Faucet Bracket) | | |
| PRSS | Pre-rinse Spray Hose (P/N B-0113) | \$2,173 |
| Faucet Brackets | | |
| FBSL1 | Faucet Bracket for SET15 (P/N 2302200) | \$347 |
| FBSL2 | Faucet Bracket for SET10 (P/N 2308800) | \$347 |
| FBSTR | Faucet Bracket for R Series Floor Model Braising Pans | \$347 |
| FBST1 | Faucet Bracket for T1 Series Floor Model Braising Pans | \$347 |



NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

TILTING BRAISING PANS SPECIAL OPTIONS

| Model # | Description | Price |
|---|---|---------|
| Sliding Drain Drawer (for open base R Series Braising Pans only) | | |
| • SLD | Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only) | \$1,889 |
| • SGSLDTR | Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only) | \$315 |



2" Drain Pan Assembly Catalog Sect. XIII, Page 11
Used to connect Cleveland Range floor model Braising Pans to a remote drain location.
The 6" or 12" deep solid stainless steel drain pan easily mounts inside a Cleveland Pan Carrier (PCS).

| | | |
|-----------|--|-------|
| DRAINPAN6 | Includes: <ul style="list-style-type: none"> • 6" x 12" x 20" Stainless Steel Solid Pan with Elbow • 8' length of 2" ID Hose (H08.2) (cut to required length) • Hose Clamp | \$690 |
|-----------|--|-------|

NOTE: Pan Carrier (PCS) sold separately.



Cleveland Correctional Packages



| Model | Page # |
|--|---------------|
| Steamer Options: | |
| For Classic Series Convection Steamers 24", 36" and 42" wide models .. | CP2 |
| For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models | CP2 |
| Tilting Braising Pans Options: | |
| For Floor Model Tilting Skillets | CP2 |
| Steam jacketed kettle Options: | |
| For Gas, Electric and Direct Steam models | CP3 |

**Ready to Serve
a Long Sentence**

CORRECTIONAL PACKAGES - STEAMER OPTIONS

For Classic Series Convection Steamers:
24", 36" and 42" wide models.

| Model # | Description | List Price |
|---|--|----------------|
| CP-LCBD | Tamper Proof Lockable Cabinet Base Door for 24" 36" and 42" wide Convection Steamers, and Boiler Bases. * Locks provided by others. | |
| CP-PR | Non-Removable-Tamper proof pan racks for interior cooking compartment for all floor model steamers. | |
| CP-EXT | Tamper Proof exterior compartment and cabinet base sheeting using Tamper Proof Spanner Drilled Head Screws for all floor model steamers. | |
| CP-SCRD | Set of Screwdrivers: For tamper proof screws. | |
| CP-COVER | Tamper Proof Hasp-Type* Hinged Cover for controls. | |
| CP-CCX | * For 24" and 36" & 42" Convection Steamers only. * Locks provided by others. | |
| TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes all of the above options). | | \$2,061 |



CP-LCBD



CP-COVER

For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models:

| Model # | Description | List Price |
|----------|--|----------------|
| CP-SC10 | Tamper Proof exterior with Tamper Proof Spanner Drilled Head Screws for all SteamCraft® 10 models. | |
| CP-SCRD | Set of Screwdrivers: For tamper proof screws. | |
| CP-PR | Non-Removable Tamper proof pan racks for interior cooking compartment for all floor model steamers | |
| CP-PORT | Tamper Proof Hasp-Type Hinged Cover for descaling port. * Locks provided by others. | |
| CP-COVER | Tamper Proof Hasp-Type Hinged Cover for controls and power switch. * Locks provided by others. | |
| CP-SCG | TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes of the above options). | \$1,911 |

CORRECTIONAL PACKAGES - TILTING BRAISING PANS OPTIONS

For Floor Model Tilting Skillets:

| Model # | Description | List Price |
|-----------|--|----------------|
| CP-SCB | Tamper Proof exterior side and rear panels with Spanner Drilled Head Screws, R-Series Skillets | |
| CP-SCRD | Set of three Spanner Drilled Head Screwdrivers. | |
| CP-PCB-T1 | Protective Control Cover, T-1 Series Skillets * Locks provided by others. | |
| CP-PCB-TR | Protective Control Cover, TR Series Skillets | |
| CP-TDM | Tangent Draw-Off Valve Modification. | |
| CP-SK | Correctional Package, includes CP-SCB, CP-SCRD, CP-PCB-T1 (TR) | |
| CP-SKTD | Correctional Package includes Tangent Draw off protection package CP-TDM, plus CP-SCB, CP-SCRD, CP-PCB-T1 (TR) | \$1,894 |

CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

For Gas, Electric and Direct Steam models.

| Model # | Description | Price |
|-------------|---|---------|
| CP-CHS | <i>Tamper Resistant Spring Assist Cover: Tamper proof screws used to prevent hinge removal. Anti rotational bracket welded to cover to prevent removal and rotation. Price does not include the cover. * Locks provided by others</i> | |
| CP-HASP | <i>Hasp style Lockable Spring Assist Cover. * Locks provided by others</i> | |
| CP-RB | <i>Heavy Duty Reinforced Rim Bar: 1/2" X 1" stainless steel bar continuously welded around the rim.</i> | |
| CP-TDPB | <i>Tangent Draw-Off Valve Protection: Bar type Stainless steel bar welded to kettle. Prevents operator from standing on valve.</i> | |
| CP-TDM | <i>Tangent Draw-Off Valve Modification: Selected valve will be modified by having the valve handle fastened to stem with tamper proof screws.</i> | |
| CP-TD-STRAP | <i>Cable attached to TD valve stem.</i> | |
| CP-FBKT | <i>Tamper Proof Faucet Bracket: Non removable, reinforced faucet bracket. Standard on stationary models.</i> | |
| CP-SCR | <i>Tamper Proof Screws: Standard screws replaced by tamper proof screws for fastening all removable covers and panels.</i> | |
| CP-SCRD | <i>Set of Screwdrivers: For tamper proof screws</i> | |
| SG | <i>Switch Guard: 3/16" dia. Stainless steel rod bolted over controls to prevent damage from impacts. Gas and electric models only.</i> | |
| SGCP-PCB | <i>Protective Box for Controls: Completely covers controls. Gas and electric models only. * Locks Provided by others.</i> | |
| CP-PG | <i>Pressure Gauge Guard: 1/4" x 1/2" stainless steel bar bolted over gauge to prevent damage from impacts. Gas and electric models only.</i> | |
| SGP | <i>Sight glass guard</i> | |
| CP-CHS | <i>Tamper proof spring hinge assembly with spanner drilled screws used to prevent removal, tamper resistant cover with welded brackets to prevent dome cover rotation & removal, CP HASP Hasp Style Lock (Lock by others) (price does not include cover), CPSCR tamper proof spring assembly and TD valve</i> | |
| CP-RB | <i>Heavy duty reinforced rim bar 1/2" x 1" stainless steel bar continuously welded to top & bottom</i> | \$2,269 |
| CP-STATKT | <i>Complete correctional package for stationary kettles, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-TDPB Bar type tangent protection, CP TDM tamper proof TD valve, CT-TD STRAP for TD valve, CP-SCR tamper proof exterior screws and CP-SCRD set of screw drivers, SG - Bar Type Switch Guard for controls, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard. (Locks by others).</i> | \$2,953 |
| CP-TILTKTD | <i>Complete correctional package Tilting Kettles WITH Tangent Draw-off option, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-TDPB Bar type tangent protection, CP TDM tamper proof TD valve, CT-TD STRAP, CP-SCR tamper proof exterior screws and CP-SCRD screw drivers, SG - bar type switch guard for controls, CP-FBKT tamper proof faucet bracket, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard. (Locks by others).</i> | \$3,083 |
| CP-TILTKT | <i>Complete correctional package Tilting Kettles with NO Tangent Draw-OFF, options include CP-CHS tamper proof spring assist cover, CP-HASP style lockable cover, CP-SCR tamper proof exterior screws and CP-SCRD set of screw drivers, SG - bar type switch guard for controls, SGCP-PCB protective control box cover, CP-PG pressure gauge guard, SGP sight glass guard, CP-FBKT tamper proof faucet bracket (Locks by others).</i> | \$2,326 |



CP-CHS



CP-HASP



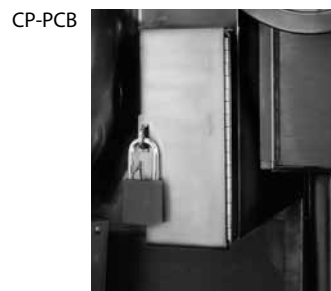
CP-RB



CP-TDPB



SG



CP-PCB



SGP

Cleveland Reference Section



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STEAMERS / KETTLES / BRAISING PANS / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com



Cleveland STATEMENT OF POLICIES

STATEMENT OF POLICY

Cleveland Steam Cooking Equipment is intended for Commercial use only by professionally trained personnel.

Cleveland Steam Cooking Equipment is built to comply with applicable standards of manufacturers. Included among these approval agencies are: U.L., N.S.F., A.S.M.E./Ntl. Bd., C.S.A., A.G.A., C.G.A., E.T.L., C.E., and others. Many local codes exist, and it is the responsibility of the Owner and Installer to comply with these codes.

Constant product improvement makes it necessary for new or improved models to be suited for testing by these various agencies. Therefore, not all models may have all agency approvals at all times.

Cleveland Steam Boilers (Steam Generators) and Kettles are National Board registered and carry the approved stampings and listing of the American Society of Mechanical Engineers (A.S.M.E.).

Cleveland Steam Cooking Equipment, when properly installed according to instructions, complies with the intent of the O.S.H.A. Act.

SALES POLICIES

All orders are subject to acceptance at Cleveland Range's Home Office.

All quotations are subject to acceptance within 60 days unless otherwise noted at the time of quotation.

All shipments must be made within 90 days from date of quotation or may be subject to increase in price, unless price is protected in writing by the Factory.

All damaged shipments should be inspected immediately upon receipt and, any damage should be reported to carrier. All claims must be filed by consignee with carrier, not by or with Cleveland Range, LLC.

Payment Terms: Net 30 days only.

RETURN POLICY

1. All returned product must have an RMA number from Customer Service prior to sending the product back.
2. The product must be standard product, still crated and within 90 days from date invoiced. Standard products are defined as product configurations that are saleable to the general market. Custom Products are product configurations that are unique to a specific customer and cannot be sold to other customers. Obsolete/discontinued products cannot be returned.
3. If return is approved for standard product, the standard restock charge is 30% or 20% if a replacement order is made.
4. Custom product is *non-returnable*.
5. Applicable freight charges and recrating will be the customer's responsibility.
6. RMA number must be clearly written on all shipping paperwork to factory/warehouse.
7. RMA will be valid for 45 days from date of issue.

ORDERING INFORMATION

All orders must have the Dealer's name and address; shipping address; and installation location, including name, address and phone number before the order can be processed.

All orders should indicate model number, electrical characteristics, type of gas, altitude (if installation is over 2000 feet) and, when required, the incoming steam pressure.

Approved drawings, when required, and firm shipping date must be received before equipment can be scheduled for production.

Specify left or right door hinging for cooking compartments on Convection and SteamCraft[™] Steamers.

FREIGHT CLASSIFICATION

All Cleveland Products have a freight classification of 85.

Braising Pans have a freight classification of 100 if shipped third party.

LIMITED WARRANTY

CLEVELAND RANGE products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever comes first.

CLEVELAND RANGE 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 CONVOTHERM BY CLEVELAND OWNER'S MANUAL.

CLEVELAND RANGE agrees to pay any FACTORY AUTHORIZED SERVICE (FAS) 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 labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTING LOOSE FITTINGS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. CLEVELAND RANGE 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 the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. CLEVELAND equipment is built to comply with applicable standards for manufacturers, including UL, AGA, NSF, ASNE/Ntl. Bd, CSA, CGA, ETL and others.

PRESSURE BOILER AND STEAM GENERATOR MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS

WATER QUALITY RECOMMENDATIONS

| | | | |
|------------------------|-------------------------|--------------------------------------|--------------|
| TOTAL DISSOLVED SOLIDS | 50 – 250 ppm | SiO ₄ (sulfate) | max 150 ppm |
| HARDNESS | 50 – 200 ppm (3-12 gpg) | NH ₂ Cl (mono-chloramine) | max 0.1 ppm |
| PH VALUE | 7.0 – 8.5 | Total Alkalinity | 50 – 100 ppm |
| CHLORIDE | max 50 ppm | Water Pressure | 35 – 80 PSI |
| FREE CHLORIDE | max 0.1 ppm | Water Temperature | max 104° F |

LIMITED WARRANTY - CONTINUED

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of Cleveland Range for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CLEVELAND RANGE'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 RANGE BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

PRESSURE BOILER - STEAM GENERATOR WARRANTY

All Pressure boilers and steam generators will receive an additional 4 year prorated limited parts warranty after one year from effective warranty date. The user shall pay a prorated share of the selling price based on number of months in service. Prorated Coverage: 1 Year 100% - 2 Year 80% (100% with purchase of filter) - 3 Year 60% - 4 Year 40% - 5 year 20%

PERFORMANCE START UP & DEMONSTRATION

Performance Start up by Factory Authorized Servicer included at customer request after equipment is installed to ensure equipment is installed properly and performing as designed. Included in the startup is a Free Water Quality Check. (Contact Cleveland sales representative for details).

TWO YEAR WARRANTY K-12 SCHOOL WARRANTY

For K-12 Schools, extended two year limited warranty at no additional charge, not to exceed 24 months from date of installation. 3rd Year Water Filter Warranty included, see details below.

3-YEAR STEAMER DOOR WARRANTY, DOOR GASKETS AND ADJUSTMENTS

3 year limited parts warranty on 3, 5, 6 compartment steamer doors (Gaskets covered under 1-year limited warranty). Non part replacement adjustments on steamers, kettles and tilt skillets (lose wires, clamps, leaks) covered under 1-year limited warranty.

EXTENDED WATER FILTER WARRANTY

When purchasing a steamer and Cleveland specified water filter from Cleveland Ranged at the same time, a second year limited extended warranty on will be included at no charge, must include a completed Performance Start-Up and water quality check. Must maintain equipment and filter replacements.

LIMITED EXTENDED WARRANTY

LIMITED EXTENDED WARRANTY

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period demonstration, or 18 months from date of shipment, whichever comes first. Individual warranties may vary by model, part or application. Major components have labor extended an additional year with the purchase of an extended warranty, but not parts. Extended warranties are non-transferable. Only available in the 48 contiguous US states (Hawaii and Alaska are excluded).

- Performance Start up required for extended warranty coverage.
- Extended Warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

Prices for Extended Warranty are net prices

- 10% off net prices when purchased with Welbilt Kitchencare Installation
- 20% off net prices when purchased with Welbilt Kitchen Preventative Maintenance (PM) Program
- 30% off net prices when purchased with Welbilt Kitchencare Installation and PM Program

| PRODUCT | PART NUMBER | ITEM DESCRIPTION | NET PRICE |
|-------------------|---------------|----------------------------|-----------|
| SteamCub | EW SteamCub | +1YR Warranty SteamCub | \$292.95 |
| SteamChef | EW Steamchef | +1YR Warranty Steamchef | \$576.45 |
| SteamCraft 3 | EW SCraft 3.1 | +1YR Warranty Steamcraft31 | \$460.95 |
| SteamCraft 5 | EW SCraft 5.1 | +1YR Warranty Steamcraft51 | \$912.45 |
| SteamCraft 10 | EW Steam 10 | +1YR Warranty Steam10 Pan | \$985.95 |
| ALL KETTLES | EW Kettle | +1YR Warranty Kettle | \$576.45 |
| ALL TILT SKILLETS | EW Skillet | +1YR Warranty Skillet | \$523.95 |

Cleveland PIPE CAPACITIES & VOLUME MEASURES

Recommended Pipe Capacity

The figures to the right are based on 100 feet of clean iron pipe, allowing 10% pressure drop. The presence of valves, elbows, etc. was not considered in calculating the values shown. If the length of pipe is less than 100 ft., the pressure drop will be proportionately less than 10%.

If the rate of flow shown for a given pressure and pipe size is increased, the pressure drop will be greater. If the rate of flow is decreased, the pressure drop will be less. The pressure drop to use depends on the particular circumstance.

| Maximum Flow Rate of Dry Steam in Pounds Per Hour | | | | | | |
|---|------|------|-----|--------|--------|-----|
| Standard Pipe Sizes | | | | | | |
| Supply Pressure | 1/2" | 3/4" | 1" | 1-1/4" | 1-1/2" | 2" |
| 5 | 20 | 40 | 70 | 140 | 210 | 380 |
| 10 | 30 | 60 | 110 | 220 | 320 | 600 |
| 15 | 40 | 80 | 150 | 290 | 430 | |
| 20 | 50 | 100 | 180 | 360 | 530 | |
| 25 | 60 | 120 | 220 | 430 | | |
| 30 | 70 | 140 | 250 | 500 | | |
| 35 | 80 | 160 | 290 | 570 | | |
| 50 | 100 | 210 | 380 | 760 | | |

| KETTLE CAPACITY | | | PORTIONED SERVINGS (calculated) | | | | | |
|-----------------|--------|------------|---------------------------------|--------------|--------------|---------------|---------------|---------------|
| SPECIFIED SIZE | | BATCH SIZE | 30 ml. 1 oz. | 60 ml. 2 oz. | 90 ml. 3 oz. | 120 ml. 4 oz. | 180 ml. 6 oz. | 240 ml. 8 oz. |
| U.S. Gal. | Liters | U.S. Gal. | | | | | | |
| 0.5 | 2 | 0.4 | 51 | 26 | 17 | 13 | 9 | 6 |
| 3 | 11 | 2.6 | 333 | 167 | 111 | 83 | 37 | 56 |
| 6 | 23 | 5 | 640 | 320 | 213 | 160 | 107 | 80 |
| 12 | 45 | 10 | 1,280 | 640 | 426 | 320 | 213 | 160 |
| 20 | 76 | 18 | 2,304 | 1,152 | 768 | 576 | 384 | 288 |
| 25 | 95 | 21 | 2,688 | 1,344 | 896 | 672 | 448 | 336 |
| 30 | 114 | 26 | 3,328 | 1,664 | 1,109 | 832 | 555 | 416 |
| 40 | 151 | 36 | 4,608 | 2,304 | 1,536 | 1,152 | 768 | 576 |
| 60 | 227 | 53 | 6,784 | 3,393 | 2,261 | 1,696 | 1,131 | 848 |
| 80 | 303 | 71 | 9,088 | 4,544 | 3,029 | 2,272 | 1,515 | 1,136 |
| 100 | 379 | 88 | 11,264 | 5,632 | 3,755 | 2,816 | 1,877 | 1,408 |
| 125 | 473 | 110 | 14,080 | 7,040 | 4,693 | 3,520 | 2,347 | 1,760 |
| 150 | 568 | 132 | 16,896 | 8,448 | 5,632 | 4,224 | 2,816 | 2,112 |
| 200 | 757 | 170 | 21,760 | 10,880 | 7,253 | 5,440 | 3,627 | 2,720 |
| 250 | 946 | 213 | 27,264 | 13,632 | 9,088 | 6,816 | 4,544 | 3,408 |

Kettle Volume Measures

The Volume Measure Chart to the right identifies liquid output of Batch Sizes to Portioned Servings calculations.

NOTE:

The BATCH SIZE is smaller than the SPECIFIED SIZE because you will not fill the kettle to the rim (SPECIFIED SIZE) during actual usage.

| PAN CAPACITY | BATCH SIZE Portioned Servings (calculated) | | | | | |
|--------------|--|--------------|--------------|--------------|---------------|---------------|
| | U.S. Gals./ Liters | 30 ml. 1 oz. | 60 ml. 2 oz. | 90 ml. 3 oz. | 120 ml. 4 oz. | 180 ml. 6 oz. |
| 10/38 | 1,280 | 640 | 426 | 320 | 213 | 160 |
| 15/57 | 1,920 | 960 | 640 | 495 | 320 | 240 |
| 30/114 | 3,840 | 1,920 | 1,280 | 960 | 640 | 480 |
| 40/152 | 5,120 | 2,560 | 1,760 | 1,280 | 853 | 640 |

Braising Pan Batch Size Volume Measures

This Liquid Volume Measure chart identifies Batch Size to Portioned Servings calculations.

Cleveland STEAM GENERATOR APPLICATION CHART

| Steam Generator Data | ① | ② | | ③ | | ConvectionPro® XVI or SteamPro® XVI | |
|--|--|--|----------------|--|--|-------------------------------------|----------------|
| | KETTLES ONLY | CONVECTION STEAMERS | | PRESSURE STEAMERS | | Including Kettle(s) | Without Kettle |
| | Maximum Total Capacity | Including Kettles(s) | Without Kettle | Including Kettle(s) | Without Kettle | Including Kettle(s) | Without Kettle |
| Gas | | | | | | | |
| Input 200K BTU/hr., Output per hr. 3.6 Bo.hp 125 lbs. Steam/hr. | 70 Gal. * | 2 Compt. +40 Gal. * | 4 Compt. | 2 Compt. +55 Gal. * | 4 Compt. | N/A | N/A |
| Input 250K BTU/hr., Output per hr. 4.4 Bo.hp 150 lbs. Steam/hr. | 85 Gal. * | 2 Compt. +50 Gal. * | 5 Compt. | 2 Compt. +70 Gal. * | 5 Compt. | N/A | N/A |
| Input 300K BTU/hr., Output per hr. 5.2 Bo.hp 180 lbs. Steam/hr. | 100 Gal. * | 2 Compt. +70 Gal. ** | 6 Compt. | 2 Compt. +85 Gal. * | 6 Compt. | 2 Compt. No kettles | 2 Compt. |
| Electric | | | | | | | |
| Input per hr. 24 KW, Output per hr. 2.0 Bo.hp 70 lbs. Steam/hr. | 40 Gal. * | N/A | N/A | 2 Compt. +20 Gal. * | 2 Compt. | N/A | N/A |
| Input per hr. 36 KW, Output per hr. 3.5 Bo.hp 120 lbs. Steam/hr. | 70 Gal. * | 2 Compt. +35 Gal. * | 4 Compt. | 2 Compt. +50 Gal. * | 4 Compt. | N/A | N/A |
| Input per hr. 48 KW, Output per hr. 4.3 Bo.hp 150 lbs. Steam/hr. | 85 Gal. * | 2 Compt. +50 Gal. * | 5 Compt. | 2 Compt. +70 Gal. * | 5 Compt. | 2 Compt. No kettles | 2 Compt. |
| Steam Coil | | | | | | | |
| 30 psi supply | Connect kettles directly to building steam | Connect kettles directly to building steam | None | Connect kettles directly to building steam | 2 Compt. | N/A | N/A |
| 35 psi supply | | | 2 Compt. | | N/A | N/A | |
| 40 psi supply | | | 2 Compt. | | Connect kettles directly to building steam | 2 Compt. | |
| 45 psi supply | | | 2 Compt. | | | 3 Compt. | 2 Compt. |
| 50 psi supply | | | 2 Compt. | | | 3 Compt. | 2 Compt. |
| SteamCraft® Power 10 | | | | | | | |
| Input 240,000 BTU, 180 lbs. Steam/hr. | 100 Gal. * | 2 Compt. +40 Gal. | 6 Compt. | N/A | N/A | N/A | N/A |

*In these units, all equipment should not be turned on simultaneously. Operation must be sequential. As an example, with a multiple kettle combination or a steam kettle combination, if more than one piece of equipment must be used at the same time, heat one kettle first. Then, when the steam pressure returns, another kettle or steamer compartment may be started, and so on.

** Not applicable for kettles when using 36 CGM16300.

① KETTLE(S), CALCULATED FOR MEDIUM SPEED COOKING. ② PRESSURE STEAMERS, CALCULATED WITH STEAM FLOW RATE REQUIRED DURING COOKING.

③ SteamPro® XVI, CALCULATED WITH STEAM FLOW RATE REQUIRED IN CONVECTION MODE.

Cleveland STEAM REQUIREMENT DATA

Use the following charts to determine the steam flow rate requirements for any combination of Cleveland Kettles or any combination of Cleveland Kettles and/or Steamers.

| Steam Flow Rate Requirements for Cleveland Kettles; lbs. per hour with 10-15 psig steam at the kettle. | | | | |
|--|-------|--------------|----------------------|--------------|
| Capacity | | Fast Cooking | Medium Speed Cooking | Stock Kettle |
| Gallon* | Liter | | | |
| 5 | 17 | 11 | 9 | 6 |
| 10 | 42 | 22 | 18 | 11 |
| 25 | 95 | 55 | 44 | 28 |
| 40 | 151 | 88 | 70 | 44 |
| 60 | 227 | 132 | 105 | 66 |
| 80 | 300 | 176 | 140 | 88 |

*U.S. Gallons

The use of higher steam pressures (20-50 psig) will reduce heat-up time by 5 to 20%.

Example: Select a gas-fired steam generator, which will supply steam to a steam jacketed kettle and a Convection Steamer. First, determine the total steam flow requirement as illustrated below:

| Combination | Steam flow required – lbs. per hour |
|---|-------------------------------------|
| (1) 60 Gallon kettle (medium speed cooking) | 105 |
| (1) Convection Steamer (total for 2 compartments) | 60 |

TOTAL 165

Then run down the list of gas steam generator sizes until you find one rated at 165 lbs. per hour or more. In this example the selection would be a 300,000 BTU gas-fired steam generator. If, instead of a self contained steam generator, this particular steamer combination was operated with steam from a direct connection to the building's steam mains, the steam flow requirements would be the same, plus 33% more. Therefore, there should be 220 lbs. per hour of steam available just for these two cookers. (*It is good practice to recommend 33% more steam flow to compensate for steam condensation in the supply piping.*)

| Steam Flow Rate Requirements of Cleveland Steamers; lbs. per hour. | | |
|--|---|---|
| Cleveland Model (Series) | Rate required at start up per compartment | Rate req'd during cooking per compartment |
| Convection Steamers | 30 | 30 |
| Pressure Steamers | 30 | 15 |
| ConvectionPro® XVI | 75 | 75 |
| SteamPro® XVI | | |
| (Pressure Mode) | 75 | 38 |
| (Convection Mode) | 75 | 75 |
| SteamCraft® 10 | 45 | 45 |

| Steam Flow Rating of Cleveland Steam Generators | | |
|---|----------------------------|-----------------|
| Gas Input BTU per hour | Steam Output lbs. per hour | Steam Generator |
| 200,000 | 125 | 3.6 BHP |
| 300,000 | 180 | 5.2 BHP |
| Electric KW Input | | |
| 24 | 70 | 2.0 BHP |
| 36 | 120 | 3.5 BHP |
| 48 | 150 | 4.4 BHP |
| SteamCraft® Power 10 | | |
| Gas Input BTU per hour | Steam Output lbs. per hour | Steam Generator |
| 240,000 | 180 | 5.2 BHP |

| Cleveland Kettles - Steam Flow Rate Requirements | | | | | | | | | | |
|--|--------|------------|--------------|-------------|--------------|-------------|--------------|-------------|--------------|-------------|
| Kettle Capacity Gallons* | Liters | Kettle Dia | 8-10 | 240°F | 15 | 250°F | 25 | 267°F | 40 | 287°F |
| | | | Steam lbs/hr | Steam HP/hr | Steam lbs/hr | Steam HP/hr | Steam lbs/hr | Steam HP/hr | Steam lbs/hr | Steam HP/hr |
| 5 | 17 | 12" | 9 | 0.26 | 11 | 0.32 | 12.8 | 0.37 | 15.9 | 0.46 |
| 10 | 42 | 16" | 18 | 0.52 | 21.9 | 0.64 | 25.7 | 0.75 | 32.1 | 0.93 |
| 20 | 95 | 21" | 35 | 1 | 43.9 | 1.27 | 51.4 | 1.49 | 64.1 | 1.86 |
| 30 | 114 | 24" | 55 | 1.59 | 65.9 | 1.91 | 77.1 | 2.24 | 96.2 | 2.79 |
| 40 | 151 | 26" | 70 | 2 | 85.9 | 2.49 | 102.8 | 2.98 | 123.5 | 3.72 |
| 60 | 227 | 30" | 105 | 3.1 | 131.7 | 3.82 | 154.2 | 4.47 | 192.4 | 5.58 |
| 80 | 300 | 33" | 145 | 4.2 | 175.6 | 5.09 | 205.7 | 5.96 | 256.6 | 7.44 |
| 100 | 379 | 36" | 175 | 5.1 | 219.5 | 6.36 | 257.1 | 7.45 | 320.7 | 9.3 |
| 125 | 473 | 40" | 220 | 6.4 | 274 | 7.95 | 321.3 | 9.31 | 400.8 | 11.6 |
| 150 | 568 | 40" | 250 | 7.25 | 329 | 9.54 | 385.6 | 11.1 | 481 | 13.9 |

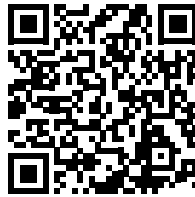
Sample Steam Flow Requirements Calculation

| | |
|---|------|
| 24CGP10 - operates at 9 psi, Requirements lbs. per hour | 90 |
| KDM40T, Requirements lbs. per hour | 70 |
| Total steam lbs. per hour required | 160 |
| From chart, 240,000 Btu boiler produces lbs. per hour | 180 |
| Net difference lbs. per hour | + 20 |

Useful Boiler Definitions

| | |
|--|---|
| One BHP (boiler horse power) | = 34.5 pounds of steam per hour (from and at 212°F) |
| One BHP | = 33,472 BTU per hour |
| One Pound of Steam (from and at 212°F) | = 970 BTU per hour |

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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®**, **Crem™**, **Delfield®**, **fitkitchen®**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

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