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Cleveland Cook/Chill Equipment Budget Guidelines

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★ Free Product Demonstration & Video ★



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The Cook/Chill Equipment Budget Guidelines provides a general overview and understanding of Cleveland's Cook/Chill product line. It also includes sample layouts from 1000 meals per day to 30,000 meals per day.

Please use this information in conjunction with our ACAD Library and Cook/Chill Specification Book.

This publication contains pricing for **BUDGET PURPOSES. A written, factory authorized quotation must be provided by Cleveland to confirm and guarantee the actual current prices.**

Cleveland Range reserves the right of design improvements and modifications as warranted, without prior written notice.

PRE-SALES SUPPORT

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

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

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

PRE-START-UP SUPPORT

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

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

AFTER THE INSTALLATION HAS BEEN COMPLETED:

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

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

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

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

WARRANTY

All materials and workmanship are warranted for one complete year.

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

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



Process A for Pumpable Food
(example: soups, sauces, etc.)

Process B for NON-Pumpable Food
(example: large cuts of meat)

**STEP 1 -
PLANNING AND
SCHEDULING**

**STEP 2 -
BULK PURCHASING
&
FOOD PREPARATION**

STEP 3

Kettle

FUNCTION -
Cooking & Mixing

Primary use is to cook a variety of food products.




STEP 3

Vacuum Station

FUNCTION -
Vacuum Packaging Products & Clipping Bags

Vacuum package a variety of products.



STEP 4

Metering Filling Station

FUNCTION - Filling Bags or Pans

Pumps/transfers product from kettle to casings/bags.




STEP 4 & 5

Cook Tank

FUNCTION -
Cooking/Chilling

Water bath cooking and cooling of vacuum packaged food.




STEP 5

Tumble Chiller

FUNCTION - Chilling Product in Bags

With a tumble like motion this unit cools the hot cased product for safe and increased shelf life.



STEP 6

Refrigerated Storage

28°F to 32°F

Shelf life for up to 45 days depending on product


Water Circulating Pump

(Must be sized by Mechanical engineer, not by Cleveland)

This unit pumps chilled water from Ice Builder to Cook/Chill equipment for product cooling.

Ice Builder

Provides a continuous supply of chilled water to Cook/Chill equipment. (Kettles, Tumble chillers, Cook/Chill tanks)



Condensing Unit

Provides refrigeration to Ice Builder for building Ice around coils



**WHY IS
COOK/CHILL RIGHT
FOR YOUR FACILITY?**

- Maintain high quality and consistency of finished product
- Higher productivity of food produced per labor hour
- Longer product shelf life
- Menu diversity
- Achieve accurate inventory control
- Reduction of production time
- Control over food waste
- Control over food safety environment
- Better use of labor

NOTE:

This information is for the purpose of explaining the general process of Cook/Chill. For a complete system additional support equipment may be necessary.



**VERTICAL AGITATOR
TILTING MIXER
KETTLES**
see page 15



**HORIZONTAL AGITATOR
STATIONARY MIXER
KETTLES**
see page 16



**HORIZONTAL AGITATOR
TILTING MIXER
KETTLES**
see page 16

Shared Standard Kettle Features



**INCLINED AGITATOR
STATIONARY MIXER
KETTLES**
see page 18

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



PASTA KETTLES
see page 18

NOTE: Each Kettle requires a Control Center for operation.

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



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

- Step #1. Kettles** *Required LBS. of Ice*
 Total kettle capacity X # of batches per day (24 hours) X 8.3 x 1.5 =
- Step #2. Cook/Chill Tanks, Combination Tumble Chiller-Cook Tanks, TurboJet Chiller-Cook Tanks**
 Total Capacity per day X total # of loads per day X 1.5 =
- ADD Step #1 and Step #2 = Total pounds of ice needed for Ice Builder**

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

ICE BUILDER SIZING TABLE

Using the table:

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

Table for: Kettles

Enter your number here		Enter your number here (3, 4 or 5)								
↓	↓									
# of Kettles	x	Gallon Capacity	x	# of Loads per day	x	Multiply by	= LBS.	Multiply by	Required LBS. of ice	
1	x	60	x	3	x	8.3	1494	1.5	2241	
1	x	100	x	3	x	8.3	2490	1.5	3735	
1	x	150	x	3	x	8.3	3735	1.5	5603	
1	x	200	x	3	x	8.3	4980	1.5	7470	
1	x	300	x	3	x	8.3	7470	1.5	11205	
									Enter Total in Step #1 (see above)	

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

Enter your number here			Enter your number here (1 or 2)						
↓			↓						
Model #	# of Tanks and Chillers	x	Capacity LBS.	x	# of Loads per day	x	Multiply by	Required LBS. of ice	
CT-600	1	x	600	x	1	x	1.5	900	
CT-1000	1	x	1000	x	1	x	1.5	1500	
CT-2000	1	x	2000	x	1	x	1.5	3000	
TCCT-60	1	x	300	x	1	x	1.5	450	
TCCT-120	1	x	750	x	1	x	1.5	1125	
TJ-100-CC	1	x	700	x	1	x	1.5	1050	
								Enter Total in Step #2 (see above)	

EXAMPLE LAYOUTS 500 TO 1,000 MEALS PER DAY

Cleveland
COOK/CHILL

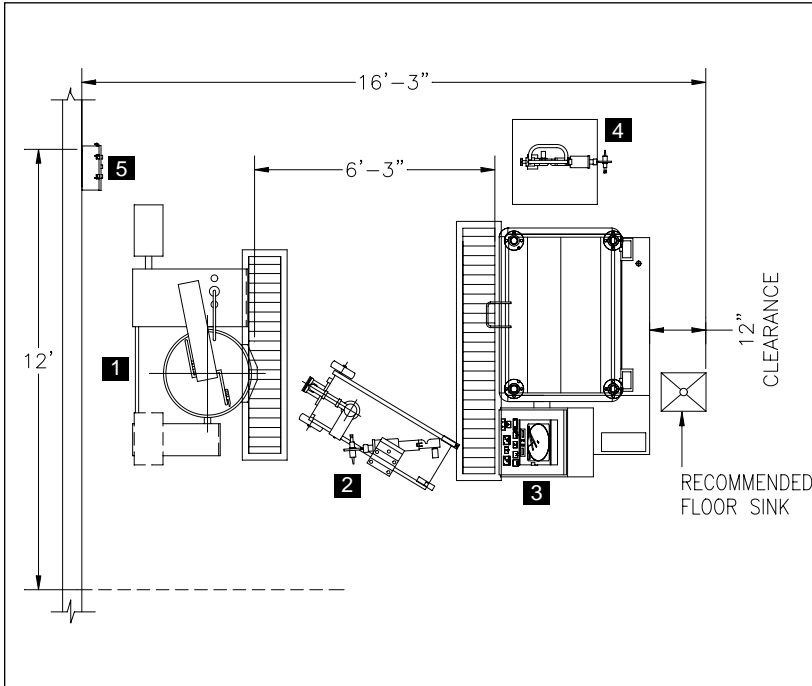


System calculations are based on: 2 Turns per Kettle/Per Day
1 Turn per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

COOK/CHILL PRODUCTION AREA

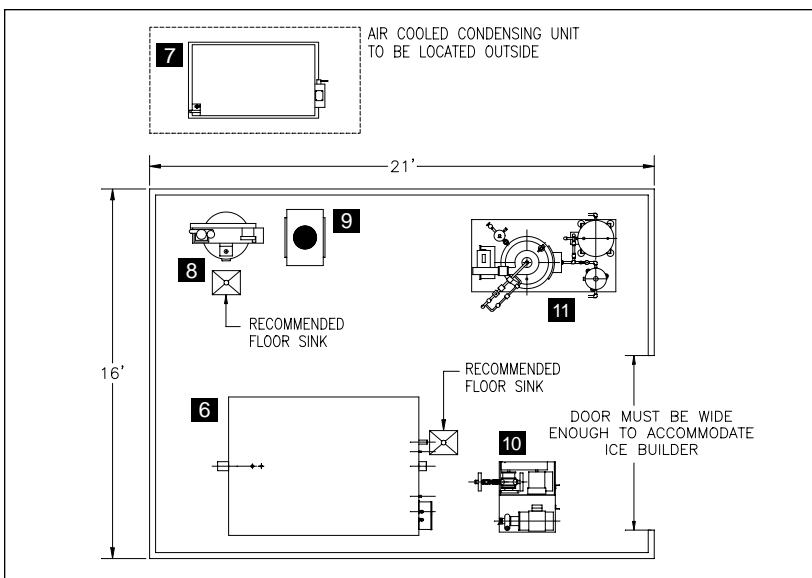
(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

COOK/CHILL PRODUCTION EQUIPMENT:

1. (1) **MKDL-40-CC/** 40 Gallon Tilting Mixer Kettle
2. (1) **MFS/** Meter Filling Station & Clipper
3. (1) **TCCT-60/** Combination Tumbler Chiller-Cook Tank
4. (1) **CV-E-8065/** Vacuum Clipper
5. (1) **IWCP/** Ice Water Control Panel

SUPPORT SYSTEM:

6. (1) **IBC-25/** 2,500 lbs. Ice Builder
7. (1) **BLH-05-H2/** Air Cooled Condensing Unit
8. (1) **CAS-7.5/** Compressed Air System
9. (1) **ADA-40/** Air Dryer
10. (1) **IBPP/** Ice Builder Pump Package (Water Circ. Pump not included in price – must be sized by Mechanical Engineer.)
11. (1) **GFB-6/** Gas Fired Boiler Package

PACKAGE BUDGET PRICE: \$220,543

Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.



System calculations are based on: 4 Turns per Kettle/Per Day
2 Turns per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

**COOK/CHILL
PRODUCTION EQUIPMENT:**

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$263,093

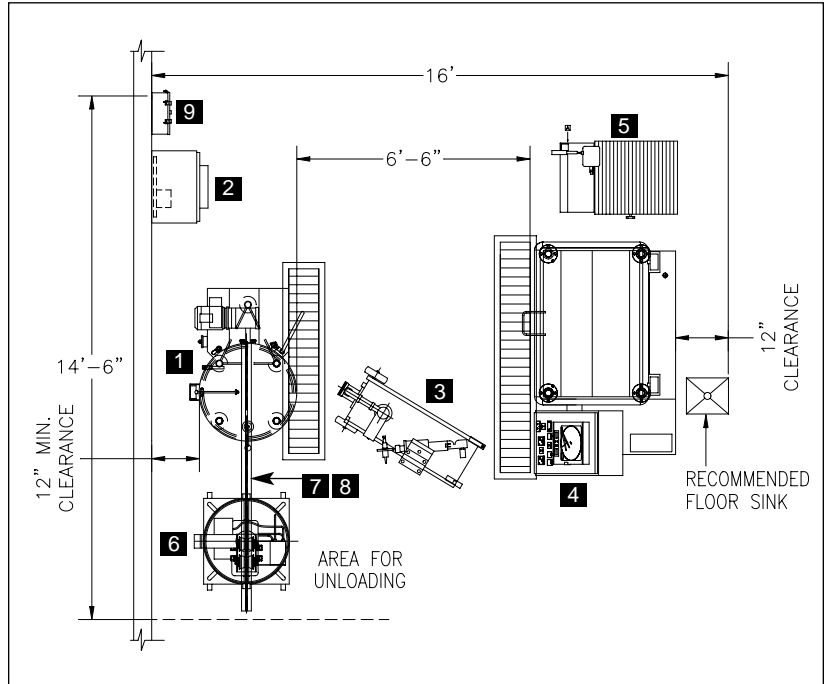
Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.

COOK/CHILL PRODUCTION AREA

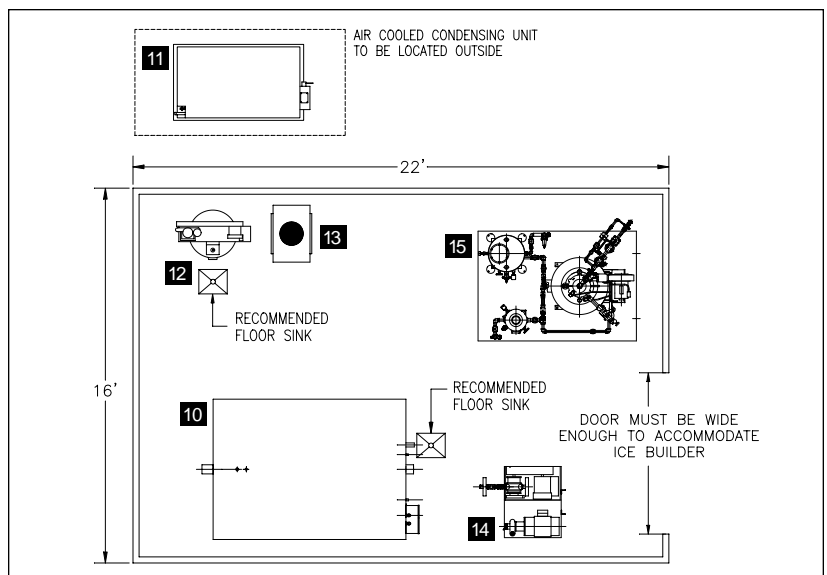
(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

EXAMPLE LAYOUTS 5,000 MEALS PER DAY (Example A)

Cleveland
COOK/CHILL

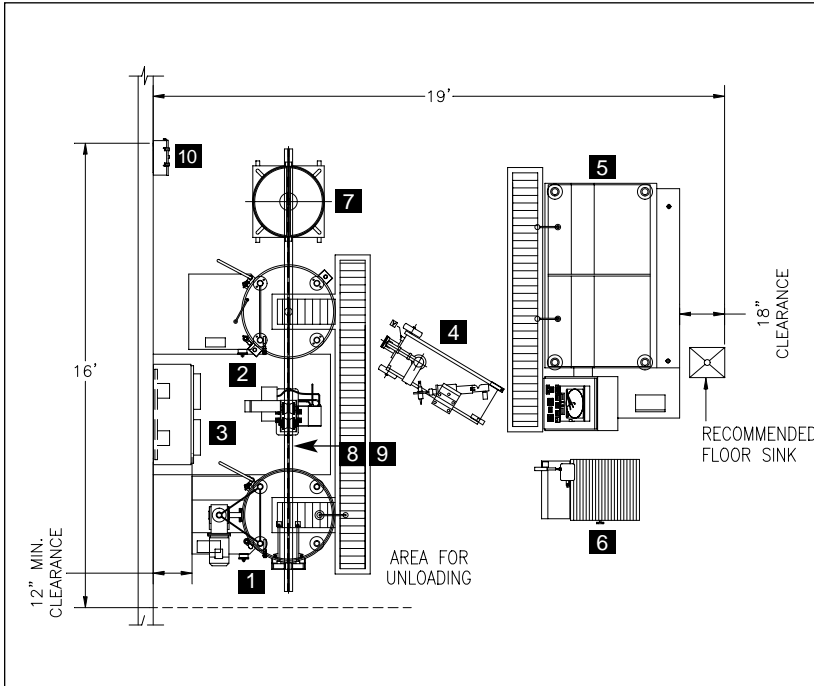


System calculations are based on: 4 Turns per Kettle/Per Day
2 Turns per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

COOK/CHILL PRODUCTION AREA

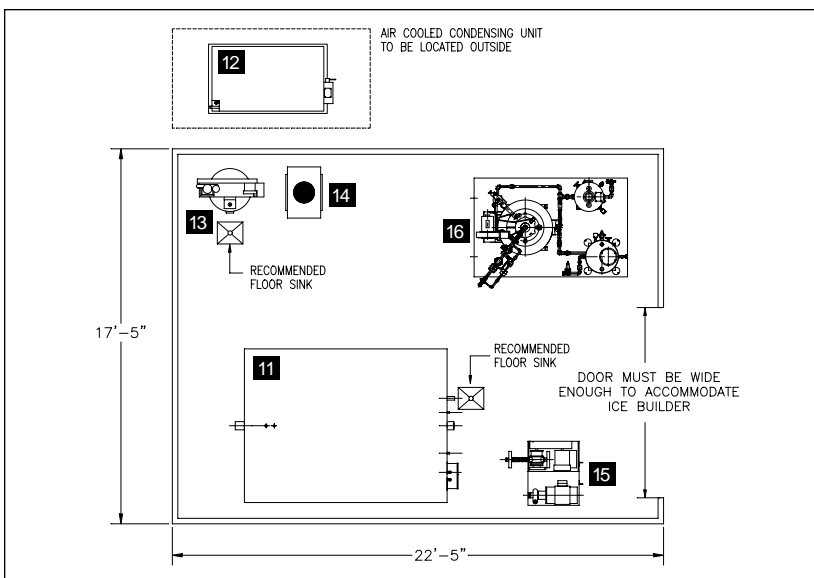
(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

COOK/CHILL PRODUCTION EQUIPMENT:

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$332,606

Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.



System calculations are based on: 4 Turns per Kettle/Per Day
2 Turns per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

COOK/CHILL

PRODUCTION EQUIPMENT:

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$303,558

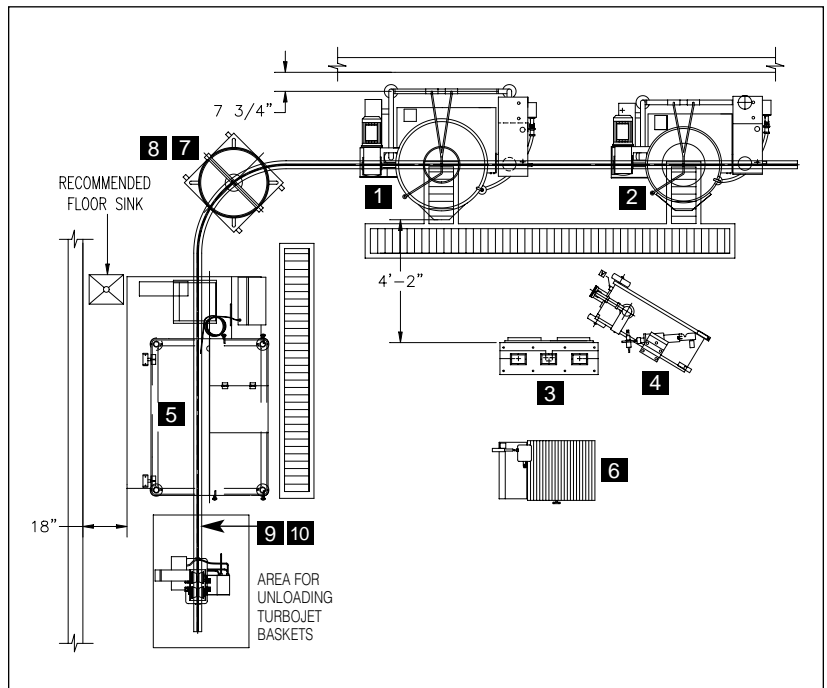
Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.

COOK/CHILL PRODUCTION AREA

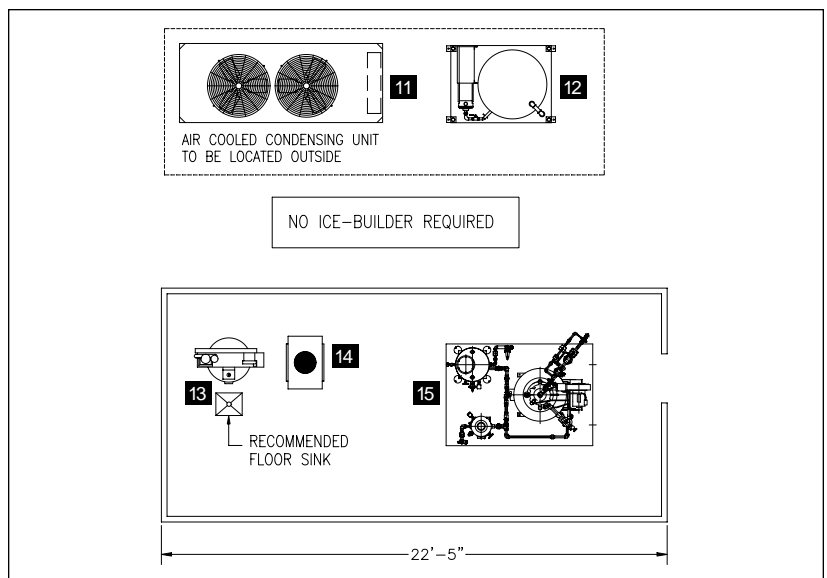
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LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

EXAMPLE LAYOUTS 8,000 MEALS PER DAY

Cleveland
COOK/CHILL

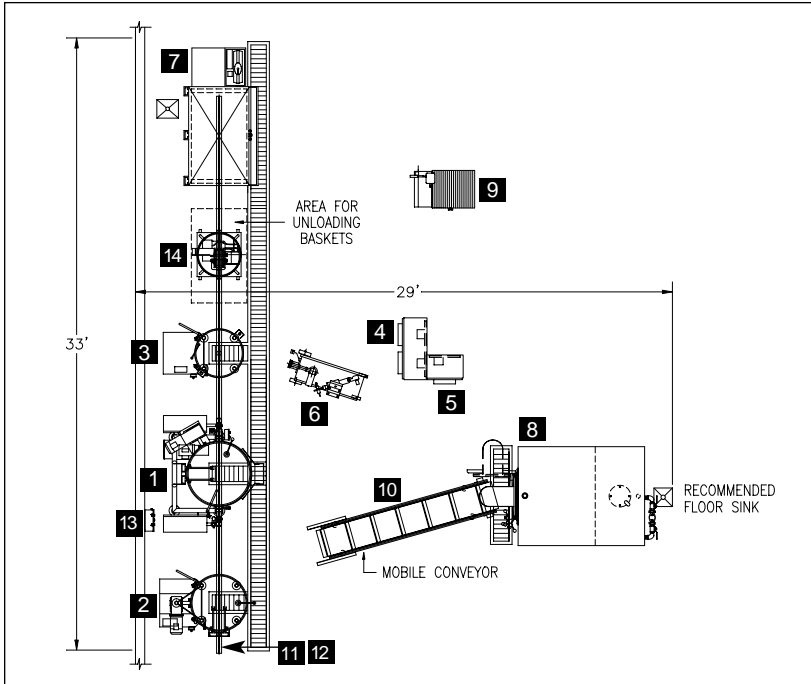


System calculations are based on: 4 Turns per Kettle/Per Day
1 Turn per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

COOK/CHILL PRODUCTION AREA

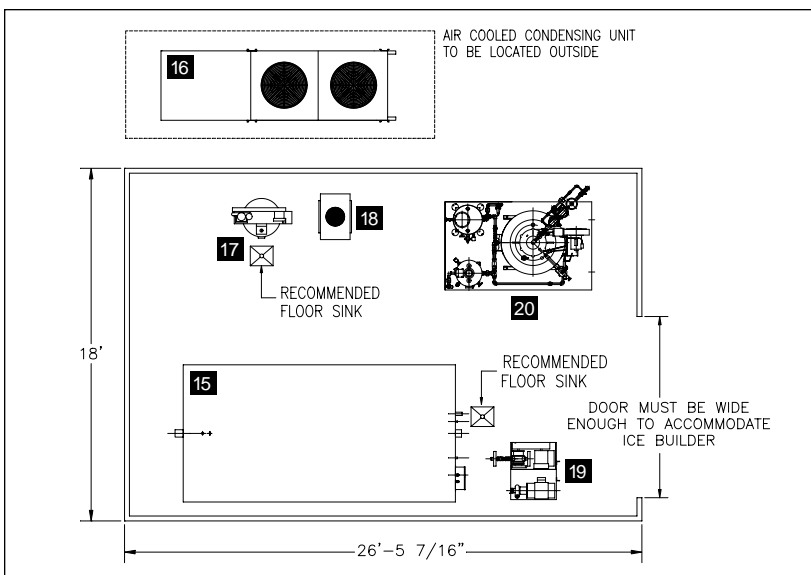
(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

COOK/CHILL PRODUCTION EQUIPMENT:

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$511,565

Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.



System calculations are based on: 4 Turns per Kettle/Per Day
2 Turns per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

**COOK/CHILL
PRODUCTION EQUIPMENT:**

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$540,219

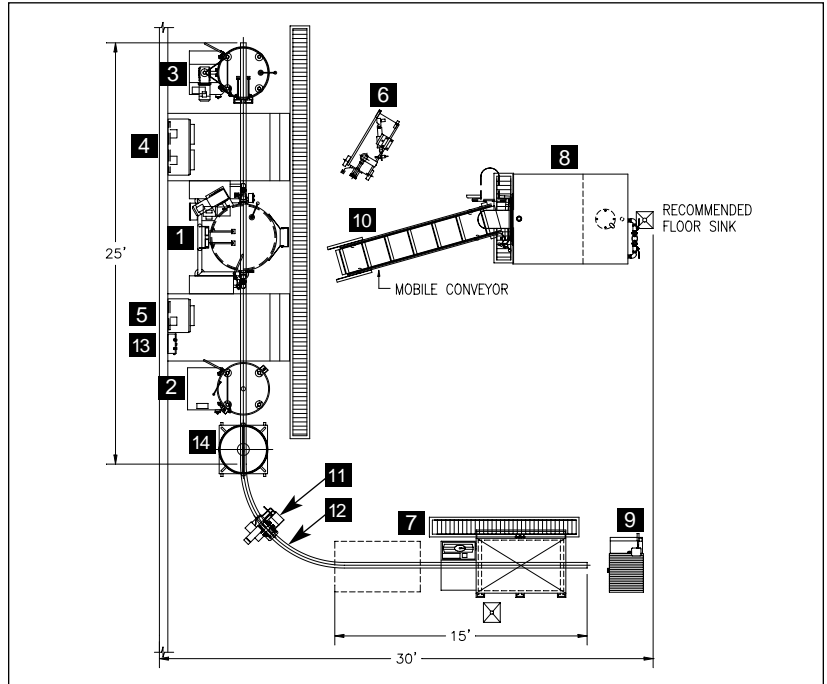
Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.

COOK/CHILL PRODUCTION AREA

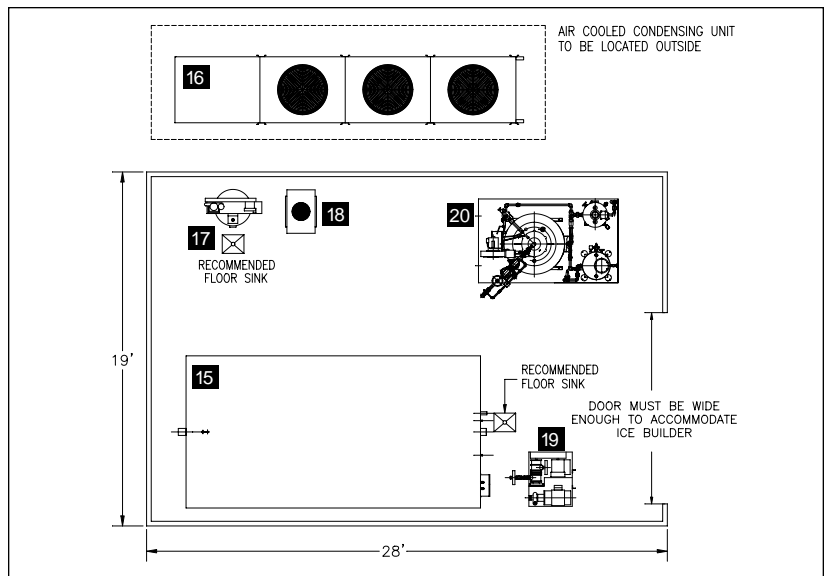
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LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

EXAMPLE LAYOUTS 20,000 MEALS PER DAY

Cleveland
COOK/CHILL

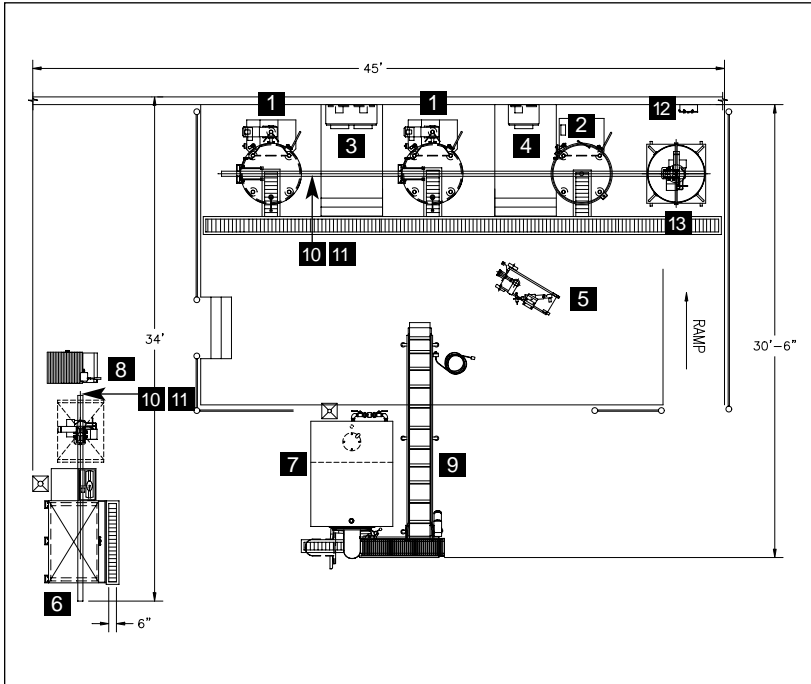


System calculations are based on: 4 Turns per Kettle/Per Day
2 Turns per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

COOK/CHILL PRODUCTION AREA

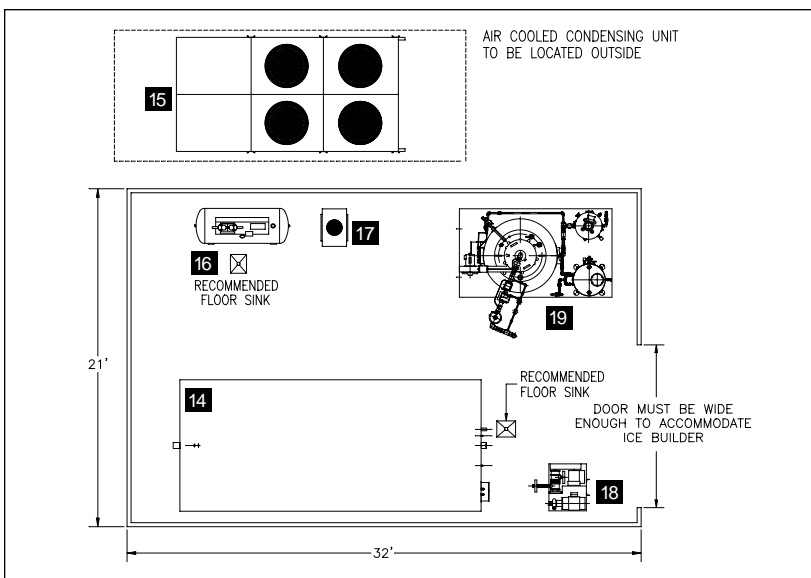
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LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

COOK/CHILL PRODUCTION EQUIPMENT:

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$593,312

Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.



System calculations are based on: 3 Turns per Kettle/Per Day
2 Turns per Cook Tank/ Per Day

Meal calculations are based on: 8 oz. servings

**COOK/CHILL
PRODUCTION EQUIPMENT:**

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

SUPPORT SYSTEM:

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

PACKAGE BUDGET PRICE: \$901,925

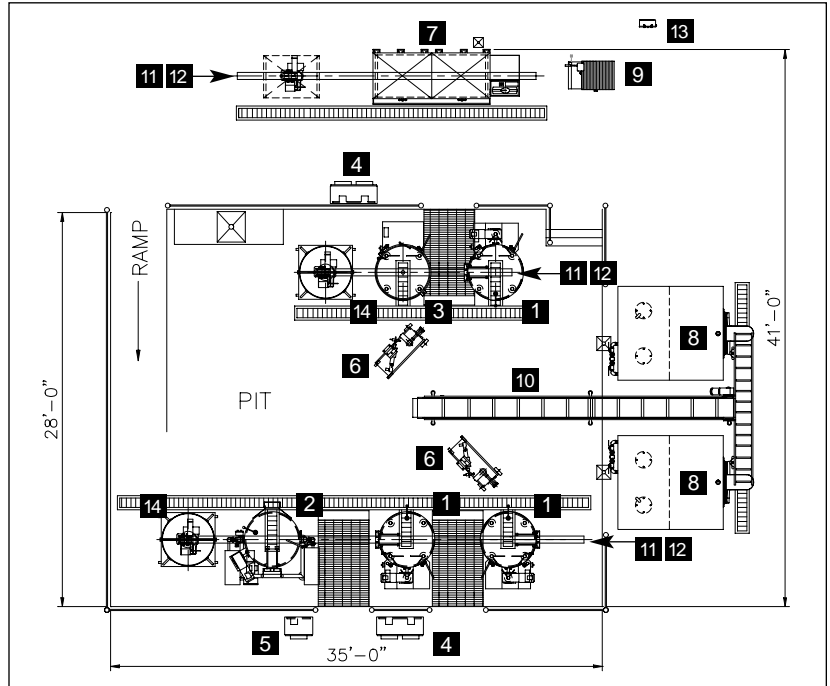
Factory Support - \$750.00 per day/person plus expenses for travel, food and lodging.
(NOT INCLUDED IN PRICE)

NOTE:

Pricing and space requirements are based on the equipment listed above. Any change may affect cost and/or space requirements.

COOK/CHILL PRODUCTION AREA

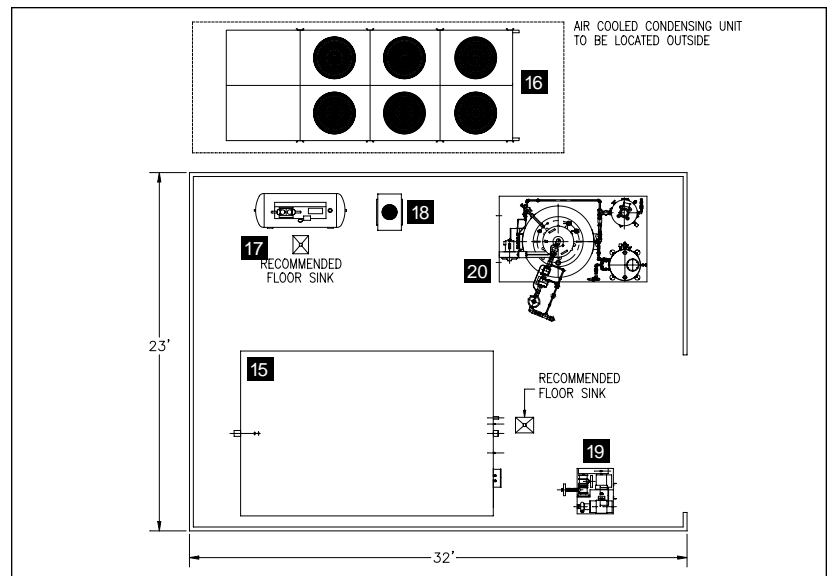
(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY

MECHANICAL EQUIPMENT AREA

(Check Specification Sheets for Required Clearances)



LAYOUT FOR REFERENCE ONLY



SWEEP / FOLD VERTICAL AGITATOR, TILTING MIXER KETTLES



MKDL-100-CC

Model #	Capacity	Shipping Weight	Budget
	U.S. Gallons	Lbs.	U.S. Dollars
MKDL-40-CC	40	900	\$46,925
MKDL-60-CC	60	980	\$47,816
MKDL-80-CC	80	1150	\$48,856
MKDL-100-CC	100	1250	\$50,491
MKDL-125-CC	125	1350	\$53,820
MKDL-150-CC	150	450	\$57,805

Standard Features: *2/3 Jacketed, Direct Steam, 50 psi Steam Jacket Rating on 40 and 60 gallon, 35 psi on 80 to 150 gallon; Hydraulic powered Agitator, Scraper, and Bridge Lift; Variable Scraper Speed; All plumbing, electrical, and hydraulics are enclosed in Stainless Steel Consoles; Removable Flow Diverter; Time/Temperature Chart Recorder; Hot and Cold Water Faucet; Automatic Water Meter; Automatic and Manual Water Cooling; 316 Stainless Steel Kettle Liner; Air Operated 3" Flush Piston valve with variable Control; two piece Cover.*

Available Options:

	Console located on the left (Save 9" of space)	\$320
	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
PO40	100 PSI Jacket Rating	\$341
PO60	100 PSI Jacket Rating	\$557
PO80	100 PSI Jacket Rating	\$634
PO100	100 PSI Jacket Rating	\$758
PO125	100 PSI Jacket Rating	\$1,814
PO150	100 PSI Jacket Rating	\$2,366



HORIZONTAL AGITATOR, DIRECT STEAM STATIONARY MIXER KETTLES

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
HA-MKDL-60-CC	60	1650	\$45,178
HA-MKDL-100-CC	100	1825	\$49,670
HA-MKDL-150-CC	150	2230	\$51,418
HA-MKDL-200-CC	200	2450	\$54,038
HA-MKDL-300-CC	300	3400	\$75,775

Standard Features: 2/3 jacketed, Direct Steam, 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter with Digital Readout; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center); Spring Assist, one piece Cover (bifold cover with counterweight for 300 gallon model).



HA-MKDL-100-CC

Available Options:

HC-WM	Water meter for hot and cold water	\$795
EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
	Stainless steel bi-fold cover (for 60 to 200 gallon models)	\$975
HA-MKDL-3FBV	3" Flush mounted ball valve	\$820

Accessories: For accessories see page 33-34

***REQUIRED:** Dual (for 2 kettles), or Single (for 1 kettle) Control Center is required to operate kettle. See page 19

NOTE: Large kettle sizes available (consult factory)

HORIZONTAL AGITATOR, DIRECT STEAM TILTING MIXER KETTLES

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
HA-MKDL-60-CCT	60	1750	\$53,890
HA-MKDL-100-CCT	100	1975	\$63,664
HA-MKDL-150-CCT	150	2380	\$65,740
HA-MKDL-200-CCT	200	2525	\$68,464

Standard Features: 2/3 jacketed, Direct Steam; 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; Hydraulic Tilt Mechanism with kettle mounted power-pack; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center); Spring Assist, one piece Cover.



HA-MKDL-200-CCT
(Shown with optional Flow Diverter)

Available Options:

HC-WM	Water meter for hot and cold water	\$795
EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
	Stainless steel bi-fold cover	\$975
HA-MKDL-3FBV	3" Flush mounted ball valve	\$820

Accessories: For accessories see page 33-34

***REQUIRED:** Dual (for 2 kettles), or Single (for 1 kettle) Control Center is required to operate kettle. See page 19



HORIZONTAL AGITATOR, GAS STATIONARY MIXER KETTLES



HA-MKGL-80-CC

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
HA-MKGL-60-CC	60	980	\$31,384
HA-MKGL-80-CC	100	1070	\$34,010
HA-MKDL-100-CC	150	1150	\$35,300

Standard Features: 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" Air Operated Piston Draw-off Valve, Flush Mounted Temperature Probe, Kettle Filler with Swing Spout for hot and cold water.

NOTE: Specify remote or kettle mounted cook/chill control panel

Available Options:

HC-WM	Water meter for hot and cold water	\$795
EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
	Propane gas operation	\$210
	Stainless steel bi-fold cover	\$975

Accessories: For accessories see page 33-34

***REQUIRED:** Dual (for 2 kettles), or Single (for 1 kettle) Control Center is required to operate kettle. See page 20

HORIZONTAL AGITATOR, GAS TILTING MIXER KETTLES



HA-MKGL-100-TCC

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
HA-MKGL-60-TCC	60	1050	\$37,495
HA-MKGL-80-TCC	80	1160	\$37,968
HA-MKGL-100-TCC	100	1365	\$39,540

Standard Features: 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" Air Operated Piston Draw-off Valve, Flush Mounted Temperature Probe, Kettle Filler with 60" Hose for hot and cold water.

NOTE: Specify remote or kettle mounted cook/chill control panel

Available Options:

HC-WM	Water meter for hot and cold water	\$795
EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
	Propane gas operation	\$210
	Stainless steel bi-fold cover	\$975

Accessories: For accessories see page 33-34

***REQUIRED:** Dual (for 2 kettles), or Single (for 1 kettle) Control Center is required to operate kettle. See page 20



INCLINED AGITATOR, STATIONARY MIXER KETTLES

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
IA-MKDL-60-CC	60	1250	\$41,717
IA-MKDL-100-CC	100	1300	\$46,589
IA-MKDL-150-CC	150	1350	\$49,747
IA-MKDL-200-CC	200	1400	\$51,827
IA-MKDL-300-CC	300	1500	\$68,880
IA-MKDL-400-CC	400	1850	\$76,073

Standard Features: 2/3 jacketed, direct steam, 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Inclined Agitator; Variable Mixer Speed Control; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center).

Available Options:

HC-WM	Water meter for hot and cold water	\$795
EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
	Stainless steel lift-off cover	contact factory
IA-MKDL-3FBV	3" flush mount ball valve	\$820
IA-MKDL-TUA	Tilt-up agitator	contact factory

Accessories: For accessories see page 33-34

***REQUIRED:** Dual (for 2 kettles), or Single (for 1 kettle) Control Center is required to operate kettle. See page 19



IA-MDKL-100-CC

PASTA KETTLES

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
P-KDL-60-CC	60	950	\$28,282
P-KDL-100-CC	100	1050	\$31,644
P-KDL-150-CC	150	1100	\$35,662
P-KDL-200-CC	200	1150	\$40,506

Standard Features: 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; 3" diameter air operated, flush mounted Piston Draw-Off Valve; bottom Water injection System; Overflow Ring with two large vertically mounted Overflow Drains; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center).

Available Options:

HC-WM	Water meter for hot and cold water	\$795
	Stainless steel lift-off cover	contact factory
P-KDL-3FBV	3" Flush mount ball valve	\$820

***REQUIRED:** Dual (for 2 kettles) or Single (for 1 kettle) Control Center is required to operate Kettle. See page 21



P-KDL-200-CC



SINGLE CONTROL CENTERS FOR DIRECT STEAM MIXER KETTLES



HA-SE-CC

Model #		Shipping Weight	Budget
		Lbs.	U.S. Dollars
HA-SE-CC	For Horizontal Agitator Mixer Kettles	650	\$14,100
HA-SE-CCW	(Wall Mounted)	600	\$14,100
IA-SE-CC	For Inclined Agitator Mixer Kettles	650	\$14,350
IA-SE-CCW	(Wall Mounted)	600	\$14,350

Standard Features: Solid State Temperature Control with digital read-out; Time/Temperature Chart Recorder; Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

Available Options:

HA-SE-LC	Lockable door over controls	\$540
IA-SE-LC	Lockable door over controls	\$540
HC-WM	Water Meter for hot and cold water	\$795

DUAL CONTROL CENTERS FOR DIRECT STEAM MIXER KETTLES



HA-DE-CC

Model #		Shipping Weight	Budget
		Lbs.	U.S. Dollars
HA-DE-CC	For (2) Horizontal Agitator Mixer Kettles	910	\$22,598
HA-DE-CCW	(Wall Mounted)	895	\$22,598
IA-DE-CC	For (2) Inclined Agitator Mixer Kettles	910	\$22,760
IA-DE-CCW	(Wall Mounted)	895	\$22,760

Standard Features: Individual controls for each mixer kettle; Solid State Temperature Controls with digital read-out; Time/Temperature Chart Recorders; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button and digital readout; Variable Mixer Speed Control and Mixer Start/Stop Button.

Available Options:

HA-DE-LC	Lockable door over controls	\$811
IA-DE-LC	Lockable door over controls	\$811
HC-WM	Water Meter for hot and cold water	\$795

NOTE: Dual Control Center can be wired to support a mixed combination of 2 kettles. (example: 1 Mixer Kettle and 1 Pasta Kettle)



SINGLE CONTROL CENTERS FOR GAS FIRED MIXER KETTLES

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
HA-SG-CC	For Horizontal Agitator Mixer Kettles	650	\$12,682
HA-SG-CCW	(Wall Mounted)	600	\$12,850

Standard Features: Solid State Temperature Control with digital read-out; Time/Temperature Chart Recorder; Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button; Variable Mixer Speed Control and Mixer Start/Stop Button.

Available Options:

HA-SG-LC	Lockable door over controls		\$811
HC-WM	Water Meter for hot and cold water		\$795



HA-SG-CC

DUAL CONTROL CENTERS FOR GAS FIRED MIXER KETTLES

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
HA-DG-CC	For (2) Horizontal Agitator Mixer Kettles	910	\$21,293
HA-DG-CCW	(Wall Mounted)	895	\$21,480

Standard Features: Individual controls for each mixer kettle; Solid State Temperature Controls with digital read-out; Time/Temperature Chart Recorders; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button; Variable Mixer Speed Control and Mixer Start/Stop Button.

Available Options:

HA-DG-LC	Lockable door over controls		\$811
HC-WM	Water Meter for hot and cold water		\$795



HA-DG-CC



SINGLE CONTROL CENTERS FOR PASTA KETTLES



P-SR-CC

Model #		Shipping Weight	Budget
		Lbs.	U.S. Dollars
P-SR-CC	For (1) Pasta Kettle	650	\$12,682
P-SR-CCW	(Wall Mounted)	600	\$12,850

Standard Features: Solid State Temperature Control with Digital Read-Out; Time/Temperature Chart Recorder; Switch for cold water injection system; Automatic and Manual Water Cooling; Simmer Control; Automatic Water Meter with accumulative "add on" button and digital readout.

Available Options:

P-SR-LC	Lockable door over controls	\$540
HC-WM	Water Meter for hot and cold water	\$795

DUAL CONTROL CENTERS FOR PASTA KETTLES



P-DR-CC

Model #		Shipping Weight	Budget
		Lbs.	U.S. Dollars
P-DR-CC	For (2) Pasta Kettles	910	\$21,293
P-DR-CCW	(Wall Mounted)	895	\$21,480

Standard Features: Individual controls for each Pasta kettle; Solid State Temperature Controls with digital read-out; Time/Temperature Chart Recorders; Automatic and Manual Water Cooling; Simmer Controls; Automatic Water Meters with accumulative "add on" button and digital readout.

Available Options:

P-DR-LC	Lockable door over controls	\$810
HC-WM	Water Meter for hot and cold water	\$795

NOTE: Dual Control Center can be wired to support a mixed combination of 2 kettles. (example: 1 Mixer Kettle and 1 Pasta Kettle)



PRODUCT METERING FILLING STATION

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
MFS (Without Casing Clipper)	475	\$31,200

Standard Features: Selector switch for single stroke and continuous operation; air operated positive displacement piston style pump with adjustable speed controls and stroke from 20 to 128 oz; air controlled product dispensing valve; cabinet with hinged doors, sink with drain and lift-off wire grid for easy clean-up. Unit comes with two 3 foot long food hoses, label dispenser and cleaning brush set.

Available Options:

Z-4100-HL (Z-4135)	Casing Clipper	\$6,845
T-105	Manual Label Printer	\$1,798

Accessories: For accessories see page 34



MFS
(shown with optional Casing Clipper)

PRODUCT TRANSFER PUMP

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
TP	325	\$19,050

Standard Features: Air operated positive displacement piston style pump with adjustable speed controls and stroke from 20 to 128 oz; cabinet with hinged doors. Unit comes with two 3 foot long food hoses, spare parts kit and cleaning brush set.



TP



VACUUM PACKAGING STATION WITH ADJUSTABLE TABLE TOP



CV-4100

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
CV-4100 (AZ24100LM)	305	\$13,061

Standard Features: *Stainless steel cabinet, housing vacuum pump and controls, vertical mounted clipper with automatic clip feeding, safety shut-off and air pressure gauge. Air filter, air regulator and pneumatic lubricators. Cabinet with adjustable table top, and hinged front and side doors.*

Available Options:

CV-C	Casters (set of 4)	\$562
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VACUUM PACKAGING STATION



CV-E-8065

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
CV-E-8065	295	\$11,618

Standard Features: *Stainless steel open stand with vacuum pump, horizontal mounted clipper, goose-neck assembly with vacuum gauge and hand activated nozzle.*

Available Options:

CV-C	Casters (set of 4)	\$562
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VERTICAL TUMBLE CHILLERS

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
P-TC-220	220	4700	\$73,080
P-TC-320	320	5500	\$93,178

Standard Features: Load capacity for up to 220 or 320 gallons of pumpable products; Stainless steel construction throughout; Solid state controls; Door with watertight seal and automatic safety locks; Built in heat exchanger; Automatic water fill with full or half load selection; Automatic sanitizing solution dispenser; Controls for cleaning cycle; Controls for full drum rotation and oscillation mode.

Available Options:

P-TC-HT-220	Re-use Tank for P-TC-220	\$6,960
P-TC-HT-320	Re-use Tank for P-TC-320	\$8,700
EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$872



P-TC-220
(shown with optional mounted Re-use Tank)

HORIZONTAL TUMBLE CHILLER

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
P-TC-120	120 Gallon	2075	\$63,754

Standard Features: Load capacity for up to 120 gallons of pumpable products; Heavy duty all stainless steel construction; Perforated rotating drum; Controls for cleaning cycle; Electric components and plumbing enclosed in the stainless steel housing.

Available Options:

EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$560
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P-TC-120-CC



TURBOJET - FOOD PRODUCTION UNIT



TJ-100-CC
(See back cover for more details)

Model #	Capacity U.S. Gallons/U.S. Lbs (meat)	Shipping Weight Lbs.	Budget U.S. Dollars
TJ-100-CC	100/700		\$91,003
Includes: TurboJet		1700	
Condensing Unit (20 HP air cooled)		1850	
Heat Exchange (glycol tank) Package		450	

Standard Features: *Combination Cook Tank, Product Chiller and Sous Vide Production Unit with 20 HP Remote Condensing Unit and Heat Exchange Tank, capacities; 100 gallons of pumpable product or 700 lbs. of meat, low 40" loading rim height, all stainless steel type 304 construction, 7.5 HP Water Circulation Pump with high/low preset flow rates, 1 HP Water Circulation Pump with tank mounted Microprocessor Operating Controls and Chart Recorder.*

Available Options:

EVO	Voltage 380/3PH 50HZ (for export)	\$872
TJ-100-RS	One set of wire baskets with carrier for meat cooking	\$7,636
	Ice-builder Package (in lieu of glycol heat exchange package)	consult factory
JIBC-TJ100	Jib Crane for product loading of cook tank items	\$10,752

NOTE: Food grade propylene glycol not supplied by Cleveland Range

COMBINATION TUMBLE CHILLER - COOK TANKS



TCCT-120-CC

Model #	Capacity U.S. Gallons	Shipping Weight Lbs.	Budget U.S. Dollars
TCCT-60-CC	60	1600	\$67,812
TCCT-120-CC	120	2150	\$80,148

Standard Features: *Electric driven perforated Product Drum; preset water levels; Meat Probe; Water Circulating Pump; two pen Chart Recorder; programmable Time/Temperature Controls; Digital Temperature Displays; All electrical components and plumbing enclosed in a Stainless Steel Housing.*

Available Options:

EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$872
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NOTE: Available for connection to glycol chiller



COOK/CHILL TANKS

Model #	Capacity U.S. Lbs.	Shipping Weight Lbs.	Budget U.S. Dollars
CT-600	600	1200	\$51,588
CT-1000	1000	1400	\$70,913
CT-2000	2000	1900	\$83,875

Standard Features: Fully Insulated outer Stainless Steel Jacket; Propeller Agitator; Cooling Heat Exchanger and Steam Heater built into Tank; Overflow Protection, programmable Time/Temperature Chart Recorder; Timer; Meat Probe; Spring Assist Cover with Hasp for padlock; All plumbing and electrical components are enclosed in Stainless Steel Console, includes one set of baskets (lifting carrier and dolly for models CT-1000 and CT-2000)

Available Options:

EVO	Special Voltages for Export (eg. 380/3PH 50HZ)	\$872
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CT-1000

COOK/CHILL TANK ACCESSORIES

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
CT-600-BS	Basket set for CT-600	175	\$5,098
CT-600-BD	Basket dolly (set of 1) for CT-600	85	\$1,118
CT-600-BC	Basket carrier for CT-600	250	\$2,104
CT-1000-BD	Basket dolly (set of 1) for CT-1000	85	\$1,193
CT-2000-BD	Basket dolly (set of 2) for CT-2000	85	\$2,270
CT-1000-BSC	Basket set with carriers for CT-1000	250	\$7,214
CT-2000-BSC	Basket set with carriers for CT-2000	355	\$13,463



CASING CONVEYORS



CVY-220-S

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
CVY-220-T	1250	\$21,659
CVY-320-T	1375	\$21,840

Standard Features: Power belt conveyor; All stainless steel construction; 16" wide USDA approved PVC belt with 4" high cleats; Stainless steel ball bearings; 3/4 Horsepower TEFC motor with drive gearbox; Variable belt speed; Operator start/stop at loading area; Emergency stop at tumble chill area; Adjustable front roller tilting conveyor with bag safety deflector; Spring loaded rollers with stainless steel ball bearings; Adjustable feet for bolting to floor.

CVY-220-S	750	\$15,582
CVY-320-S	850	\$15,876

Standard Features: Power belt conveyor; All stainless steel construction; 16" wide USDA approved PVC belt with 4" high cleats; Stainless steel ball bearings; 3/4 Horsepower TEFC motor with drive gearbox; Variable belt speed; Operator start/stop at loading area.

Available Options: Consult Factory for customized conveyor systems

LANDING TABLES (for unloading and transporting cook/chill bags)



LT-220

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
LT-220	115	\$3,650
LT-320	125	\$3,874

Standard Features: Heavy-duty design; Stainless Steel construction; 6" marine edge; Large center drain with manual drain valve; Four (4) 5" diameter swivel casters, with locks on operator side to hold table in place during loading and unloading.



PASTA BASKETS

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
PB-K-60	75	\$5,086
PB-K-100	125	\$5,825
PB-K-150	175	\$6,425

Standard Features: Basket for cooking pasta, vegetables, etc. in a steam jacketed kettle; Single, large basket; Type 304 stainless steel construction; Perforated with 1/8" holes; Cone shaped bottom; 14" diameter sliding dump gate

NOTE: Consult factory for larger models



PB-K-100

PASTA BASKET DOLLIES

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
PBD-60	75	\$1,690
PBD-100	75	\$1,835
PBD-150	75	\$1,997

Standard Features: Heavy duty design; Type 304 stainless steel construction; Large 5" diameter casters, two with brakes



PBD-100

BATCH BUCKETS

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
BB-60-S (for solid products)	75	\$6,166
BB-100-S (for solid products)	125	\$6,814
BB-60-L (for liquid products)	75	\$7,457
BB-100-L (for liquid products)	125	\$8,106

Standard Features: Large, bucket for loading product load via hoist system into kettles; Stainless steel construction; Cone shape bottom with 14" diameter sliding dump gate for solid products, or 3" ball valve for liquid products

NOTE: Consult factory for larger models



BB-100-S

BATCH BUCKET DOLLIES

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
BBD-60	75	\$1,690
BBD-100	75	\$1,835

Standard Features: Type 304 stainless steel construction; Heavy duty design; Large 5" diameter casters, two with brakes



BBD-100



CH-H-101-M

ELECTRIC CHAIN HOISTS

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
CH-E-1005-M (1/2 ton lifting capacity)	305	\$9,132
CH-H-101-M (1 ton lifting capacity)	310	\$9,288
CH-H-102-M (2 ton lifting capacity)	315	\$10,308

Standard Features: Motor driven Trolley with special crown tread wheels, 8 feet per minute lifting speed, overload protection, disk brakes, lifetime lubricated gears, impact resistant Control Station, lifting Chain with safety-lock hook and chain container.

Available Options:	Rail Systems	
CH-R-20-SS	20 feet Stainless Steel Rail & Hardware	\$7,134
CH-IRC	Remote Control	\$2,688
CH-SSCH	Stainless Steel Chain	\$916
CH-SSH	Stainless Steel Hook	\$714

CABLE REELS

Model #		Budget U.S. Dollars
CH-CR20/SB	Cable reel w/ swivel base 20 ft long cord	\$1,038
CH-CR30/SB	Cable reel w/ swivel base 30 ft long cord	\$1,092

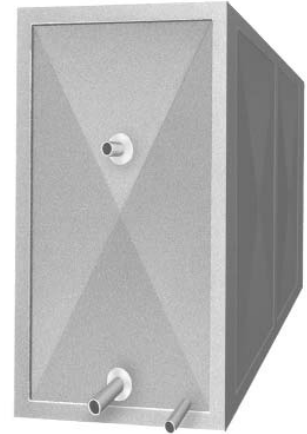
FESTOON CABLE

Model #		Budget U.S. Dollars
CH-SFC	Stainless Steel Festoon Cable (in lieu of cable reel)	\$666



AIR AGITATED ICE BUILDERS

Model #	Capacity U.S. Lbs	Shipping Weight Lbs.	Budget U.S. Dollars
IBC-50	5000	4470	\$23,063
IBC-75	7500	5050	\$26,370
IBC-100	10000	6500	\$31,050
IBC-125	12500	9000	\$32,161
IBC-150	15000	10500	\$35,162
IBC-175	17500	11500	\$36,880
IBC-200	20000	12750	\$38,064
IBC-250	25000	14750	\$42,282
IBC-300	30000	17250/	\$47,324
IBC-400	40000	20250	\$55,598
IBC-500	50000	28500	\$76,600
IBC-600	60000	31000	\$84,529
IBC-1000	100000	48500	\$116,248



IBC-100

Standard Features: Air agitated ICE BUILDER for direct expansion operation; thermostatic expansion valves; liquid and suction headers are provided with single point connections to condensing unit. Unit includes: Automatic water level control, insulated covers, ice bank control, liquid line solenoid and air agitation package. Tank is constructed of 1/4" steel plate with angle stiffeners, 3" polystyrene insulation on sides and ends, 2" thick insulation on bottom. The exterior is covered by stucco embossed aluminum panels (refrigerant not supplied by Cleveland Range).

Air blower and liquid line solenoid valve shipped loose

NOTES: Consult factory for special sizes and prices for erection/welding on the job site

Required Support Equipment:

WCP	Water Circulation Pump	
	Air or Water Cooled Condensing Unit	See page 31

ICE WATER CONTROL PANEL (for controlling ice water cooling system)

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
IWCP	12	\$2,683

Standard Features: Stainless steel construction; Type 4X rating; Main Power "On/Off" Switch with Indicator Light; 24 Hour timer for Off-Peak operation; Timer Bypass Switch; Indicator Lights for: Power on, Air Blower operation, Water Circulating Pump operation, Low Ice Level warning. Request for ice.



IWCP



BLH-20-H2

AIR-COOLED CONDENSING UNITS (for outdoor installation)

Model #	Shipping Weight		Budget U.S. Dollars
	Lbs.		
BLH07H2 (for IBC-50)	1140		\$16,602
BLH10H2 (for IBC-75)	1330		\$18,528
BLH15H2 (for IBC-100)	1350		\$19,560
BLH20H2 (for IBC-125)	1950		\$20,520
BLH25H2 (for IBC-150)	2000		\$25,602
BLH30H2 (for IBC-175)	2150		\$26,730
BLH35H2 (for IBC-200)	2400		\$29,172
BLH40H2 (for IBC-250)	2600		\$31,350
*JLD50H2 (for IBC-300) - 2 Compressors	2700		\$43,854
*JLD60H2 (for IBC-350) - 2 Compressors	2750		\$49,668
*JLD70H2 (for IBC-400) - 2 Compressors	2800		\$55,524

Standard Features: Weather housing with raised Base Compressor; Receiver with Discharge and Suction Line Vibration eliminators; Pressure Control; Drier/Sight Glass Kit; Liquid Line Solenoid Valve; replaceable Core Suction Line Filter, Suction Line Accumulator; Oil Separator and Oil Failure Safety Control; Head Pressure Control Valve; Control Panel with hinged door housing Low Ambient Kit, Compressor Contactor, and Control Circuit Fusing.

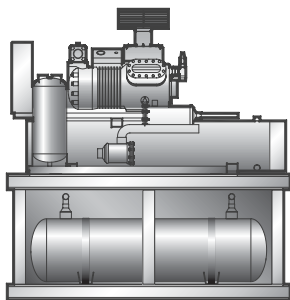
Extended 4-year compressor warranty (not available for installations outside the U.S.)

Please specify type of refrigerant (R-22 or 404A)

*NOTE: These units have (2) compressors and are not supplied with fused disconnects

NOTE: Refrigerant not supplied by Cleveland Range

WATER-COOLED CONDENSING UNITS (for indoor installation)



WS-20-H2

Model #	Shipping Weight		Budget U.S. Dollars
	Lbs.		
WS05H2 (for IBC-25)	960		\$8,646
WS07H2 (for IBC-50)	1140		\$10,240
WS10H2 (for IBC-75)	1330		\$12,172
WS15H2 (for IBC-100)	1350		\$14,590
WS20H2 (for IBC-125)	1950		\$16,302
WS25H2 (for IBC-150)	2000		\$18,320
WS30H2 (for IBC-175)	2150		\$20,552
**WS35H2 (for IBC-200)	2400		\$22,292
**WS40H2 (for IBC-250)	2600		\$24,514

Standard Features: Compressor; Receiver with Discharge and Suction Line Vibration Eliminators; Pressure Control; Drier/Sight Glass Kit; Liquid Line Solenoid Valve; replaceable Core Suction Line Filter, Suction Line Accumulator; Oil Separator and Oil Failure Safety Control; Head Pressure Control Valve; Control Panel with hinged door housing Low Ambient Kit, Compressor Contactor and Control Circuit Fusing; Water Cooled Condenser is cleanable.

Extended 4-year compressor warranty (not available for installations outside the U.S.)

Please specify type of refrigerant (R-22 or 404A)

**NOTE: These units are not supplied with fused disconnects

NOTE: Refrigerant not supplied by Cleveland Range



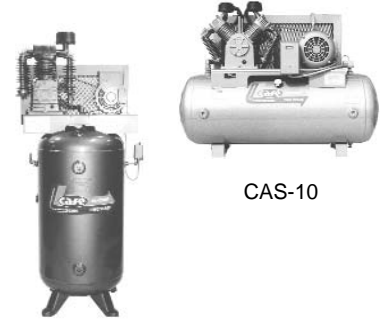
COMPRESSED AIR SYSTEMS

Model #	Shipping Weight	Budget
	Lbs.	U.S. Dollars
CAS-5 5HP Compressed Air System	750	\$2,596
CAS-7.5 7.5HP Compressed Air System	810	\$3,943
CAS-10 (horizontal) 10HP Compressed Air System	860	\$4,805

Standard Features: Air compressor with mounted Receiver Tank, High efficiency Baldor Motor with magnetic Starter, Automatic Start and Stop Control; Balanced External and Internal Pump; Inner cooler safety valve; Manual drain for air receiver tank; 1/2" combination filter/pressure regulator; Automatic start and stop control; 14 gauge Steel; Belt Guard; 1/2" combination Filter / Pressure Regulator; 80 gallon receiver tank for CAS-5 and CAS-7.5; 120 gallon receiver tank for CAS-10.

Available Options:

CAS-VAP	Vibration Isolation pads	\$42
CAS-SSF	3/4" Diameter stainless steel flex hose	\$74
CAS-APD	Programmable, Automatic drain valve	\$368



CAS-7.5

CAS-10

REFRIDGERATED AIR DRYERS

Model #	Shipping Weight	Budget
	Lbs.	U.S. Dollars
CAS-AD-25 (Air Dryer for CAS-5)	80	\$1,877
CAS-AD-40 (Air Dryer for CAS-7.5 and CAS-10)	90	\$2,652

Standard Features: Rated at 37°F (+20°F) Pressure Dew Point; Air cooled cabinet type; compact design with Shell and Tube Heat Exchanger; Automatic High and Low Pressure Shut-Down device; Thermal Overload Protection; Non-Cycling Dryer with double pass flooded Evaporator; low ambient Fan Control; Float operated Drain Valve.



CAS-AD-40

GAS FIRED STEAM BOILERS

Model #	Shipping Weight	Budget
	Lbs.	U.S. Dollars
GFB-6 Gas-fired steam boiler, 6BHP	2170	\$15,270
GFB-10 Gas-fired steam boiler, 10BHP	2470	\$15,750
GFB-15 Gas-fired steam boiler, 15BHP	2870	\$17,646
GFB-20 Gas-fired steam boiler, 20BHP	4020	\$20,878
GFB-30 Gas-fired steam boiler, 30BHP	5395	\$25,638
GFB-50 Gas-fired steam boiler, 50BHP	8680	\$34,656
GFB-60 Gas-fired steam boiler, 60BHP	9250	\$37,362

Standard Features: Complete with Power Burners; Skid mounted and piped with Vertical Condensate Return System and Blow-Down Separator Package; Factory assembled as a self-contained unit, in accordance to U.L. requirements, and A.S.M.E. Section 1 (one) Code.

Available Options:

	Stainless steel outer jacket	consult factory
	Electric or gas fired heated boilers	consult factory



GFB-20



AGITATOR DOLLIES (for HA mixer kettles)

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
AGD-1	For kettles up to 100 gal. kettle capacity	95	\$2,833
AGD-2	For kettles up to 200 gal. kettle capacity	95	\$2,950

SLING (for lifting out mixer arm)

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
HA-SL	Low sling	4	\$60



HA-FS-100

HALF MOON STRAINER

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
HA-FS-60	Half moon strainer for 60 gal. tilting kettle	28	\$1,280
HA-FS-100	Half moon strainer for 100 gal. tilting kettle	20	\$1,290
HA-FS-150	Half moon strainer for 150 gal. tilting kettle	28	\$1,654
HA-FS-200	Half moon strainer for 200 gal. tilting kettle	28	\$1,720



MFS-HO-3

FOOD HOSES (for MFS Product Metering Filling Station)

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
MFS-HO-3	Food hose for MFS, 3 ft long w/ fittings	16	\$976
MFS-HO-6	Food hose for MFS, 6 ft long w/ fittings	20	\$1,242

PAN FILLER

Model #		Shipping Weight Lbs.	Budget U.S. Dollars
MFS-PAN	Pan Filler for MFS	3	\$334



MFS-HEA

90 DEGREE ELBOW (for 3" diameter Food Hose)

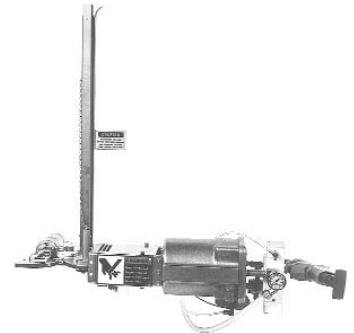
Model #		Shipping Weight Lbs.	Budget U.S. Dollars
MFS-HEA	3" Diameter, 90 degree elbow	3	\$271



AIR-POWERED CASING CLIPPER

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
Z-4100HL (Z-4135)	75	\$6,845

Standard Features: Automatic Clip feeding mechanism; adjustable Clip crimping Control; Air pressure Gauge and Safety shut-off Valve.



Z-4100HL (Z-4135)

MANUAL LABEL PRINTER (for mounting to MFS)

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
T-105	7	\$1,798

Standard Features: Manual Tape, Label Maker, Baselock Marking Wheel, Ink Cartridge, Re-inking Kit and Basic Letter Set.



T-105

RING STAND

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
RS	7	\$187

Standard Features: Ring Stand to fill Casings; All stainless steel construction; Heavy, 12" base plate for stability; 6" diameter, open Ring for holding the Casing; Adjustable ring height from 18" to 24"



RS

CLEANING BRUSH KIT

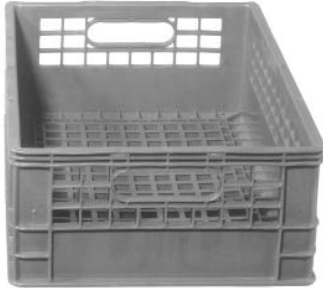
Model #	Shipping Weight Lbs.	Budget U.S. Dollars
CBK-CC	10	\$343

KIT INCLUDES:

- Lightweight, 6" hand floater brush with nylon bristles
- Heavy-duty, 30" long, 3" diameter brush
- Medium twisted, 12" long, 3" diameter brush
- 36" long, heavy duty 2" diameter brush
- Rack for brush set



CBK-CC



SC-1913

FOOD BANK STORAGE CRATES

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
SC-1913	3.2	\$16

Standard Features: Capacity for two, 2-gallon casings; Steel ring reinforced, injection molded polyethylene for durability; Stackable, with recessed bottom to prevent product damage; Large hand holes for lifting; Tapered bottom gridwork for drainage.

Dimensions: 19" W x 13" D x 6" H

Available Options: Colors: Blue or Green



PBD-2028
(shown with SC-1913 Storage crates)

STORAGE DOLLIES

Model #	Shipping Weight Lbs.	Budget U.S. Dollars
PBD-2028	15	\$222

Standard Features: Capacity for up to 600 lbs. of products; Dolly holds two crates side by side; Polyethylene molded over steel plates; Rugged noncorroding construction; Large 5" caster, two fixed and two swivel, one with brake; NSF listed; Color "slate blue"

Dimensions: 27 3/4" W x 19 3/8" D x 13" H