



Health Care

Cleveland skillets can be used to grill, braise, fry, poach or steam a wide variety of foods. The following list is to be used as a guide on approximate cooking times. Some items should be grilled to brown at 350-375°F, then cooked slowly (250-275°F) in a small amount of liquid to tenderize and complete the cooking process. Ground meats, pork, chicken, turkey, eggs and many protein-based dishes need to be cooked to an internal temperature of at least 160-170°F.

	Size/Amount*	Minutes
Meats		
Beef roast, 4-8lb	5-20 each	30-35/lb
Beef steaks, 1½-2" thick	10-40lb	6 (rare) 10 (medium) 15 (well done)
Corned beef, 6-8lb	4-12 each	30-35/lb
Beef, pork cubes 1-2"	20-40lb	30-60
Ground beef (bulk)	20-40lb	15-30
	50-100lb	35-60
Hamburger patties, 4oz	20-60 each	5-15
Meatballs, 1½-2"	15-50lb	12-15
Hot dogs, 8/lb	8-20lb	5-6
Swiss steak, ½" thick	40-80lb	60-80
Liver, 8oz	10-30lb	8-10
Pork chops, 6oz	10-40lb	45-50
Lamb chops, 6oz	10-40lb	15-18
Ham steaks, 8"	10-40lb	8-10
Spare ribs, slabs, 3lb	15-60lb	20-30
Sausage, Italian/smoked	10-40lb	20-25
Sausage, breakfast links	10-30lb	10-15
Bacon slices	5-15lb	4-6

	Size/Amount*	Minutes
Chicken/Turkey		
Chicken pieces, fried	20-40lb	45-50
Chicken pieces, simmered	20-40lb	50-55
Chicken, whole, 3-5lb each	20-40lb	60-90
Chicken patties, breaded, 4oz	10-20lb	12-15
Chicken nuggets, 2oz	15-30lb	8-10
Turkey, whole, thawed, 12-14lb	4-10	2½-3 hrs

	Size/Amount*	Minutes
Seafood		
Fish fillets, 4-8oz each	10-25lb	6-10
Shrimp, fried or grilled	10-20lb	5-7
Scallops, grilled	10-20lb	6-8
Salmon, whole poached, 5-7lb	2-8 each	40-50

	Size/Amount*	Minutes
Eggs		
Scrambled eggs	5-15 gal	10-12
Fried eggs	2-5 doz	3-5
Omelets, 8" diameter	6-20 each	8-10

* Capacity varies with size of skillet



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Fresh Ideas In Steam Cooking

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Cleveland Skillets



	Size/Amount*	Minutes
Bread		
French toast	10-30 slices	4-6
Pancakes, 5"	10-30 each	4-6
Grilled sandwiches	10-30 each	6-10
Fritters, apple or corn, 4"	10-25 each	8-10

Vegetables		
Grilled/stir fry vegetables	10-20lb	10-12
Hash brown potatoes	20-40lb	25-30
Potatoes, cubed, 1-2"	20-50lb	25-40

	Size/Amount*	Minutes
Pasta/Rice/Beans		
Noodles, macaroni, spaghetti	1lb/6qts boiling water	6-15
Rice, white long grain	1lb/1qt water	15-20
Fried rice (using cooked white rice)	10-20lb	12-15
Dried beans, soaked overnight	1lb beans/2qts water	50-55
Dried beans, unsoaked	1lb beans/2½qts water	2½ hrs
Dried lentils, unsoaked	1lb lentils/2½qts water	45-50

How many fit in each skillet?

Skillet Size

Item	10gal	15gal	30gal	40gal
Meats				
Ground beef	25lb	30lb	75lb	100lb
Hamburger patties, 5oz	24	24	54	72
Chili, sloppy joes	9gal	10gal	27gal	37gal
Stew meat, cubes	20lb	26lb	60lb	80lb
Pot roasts, 5lb	5 roasts	6 roasts	15 roasts	21 roasts
Liver, 8oz	12	14	26	39
Meatballs, 2oz	15lb	20lb	35lb	50lb
Hot dogs, 8/lb	66	66	110	154
Beef steaks, 10oz	18	17	45	60
Corned beef, 7lb	5	5	8	12
Pork chops, 5oz	15	18	30	40
Ham steaks, 8" diameter	6	6	12	15
Bacon slices, 1oz	32	27	48	64
Sausage, Italian	12lb	12lb	27lb	39lb
Chicken/Turkey				
Chicken breasts, 8oz	20	17	36	54
Chicken legs and thighs, 4oz	48	33	96	129
Roasting chickens, 5-6lb	8	6	12	16
Whole turkey, 15lb	3	3	6	10