

TRI-LEG, ELECTRIC KETTLES

TILTING, "SPASH PROOF SERIES", SELF-CONTAINED, 2/3 STEAM JACKETED, 25, 40 OR 60 GALLONS (100, 150 OR 225 LITERS)

Models

- KEL-25-T
- KEL-40-T
- KEL-60-T



Shown with optional spring-assisted cover and 2" tangent draw-off valve

- Water resistant controls, splash-proof construction
- Large pouring lip for high capacity and chunky products
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or loose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- Tilt mechanism of roller bearings and case hardened self-locking worm and segment gear
- 1 5/8" O.D. tri-leg supports with level adjustable feet for floor bolting
- Standard voltage is 208-240 volts, 60 Hz, 3-phase, 3-wire
- Typical approvals include UL, CSA, CE, NSF and ASME

Short Form Specifications

Shall be CLEVELAND, Electric Kettle, Tri-leg mounted, self-contained, tilting, Model KEL - _____ - T; _____ gallons, 2/3 Steam Jacketed. Type 304 Stainless Steel Kettle and Supports. 50 psi Steam Jacket Rating, 50 psi Safety Valve, Permanently filled Steam Jacket, Combination Pressure/Vacuum Jacket Gauge. Splash Proof Solid State Temperature ($\pm 1^\circ\text{C}$) and Safety Control System in plug-in Module including L.E.D. indicators.

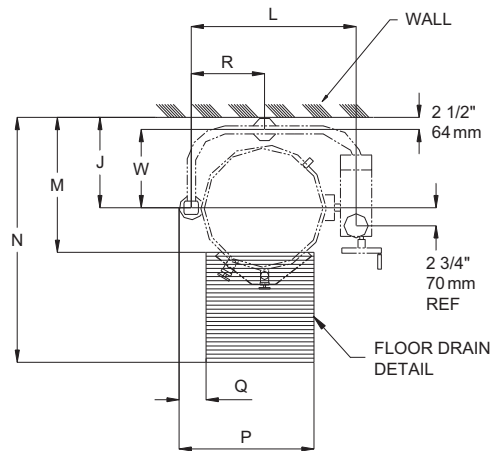
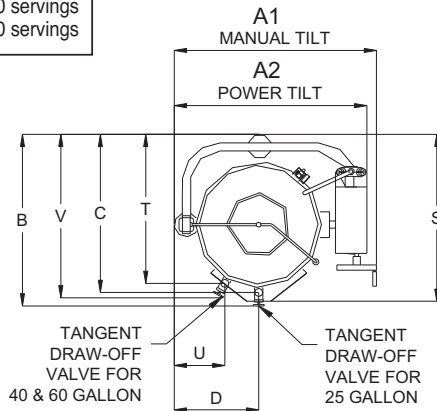
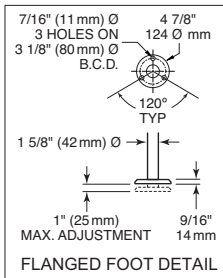
Standard Features

- Self-contained, easily installed - needs only an electrical hook-up
- Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, consistent solid state temperature controls (mechanical thermostate not as accurate) - less than $\pm 1^\circ\text{C}$ variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C)
- Control panel includes:
 - LED indicator for heat cycle
 - LED indicator for low water
 - Power ON/OFF switch
 - Adjustable temperature control dial

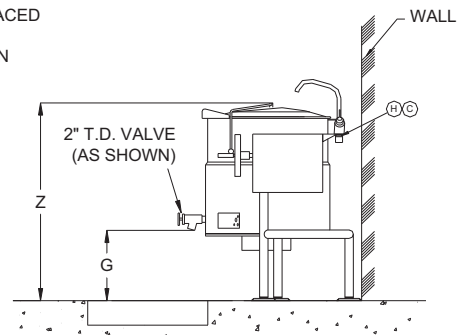
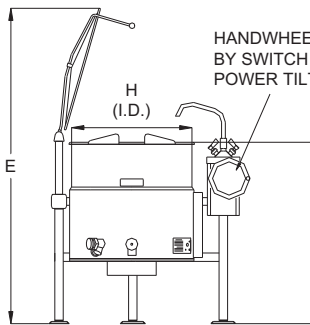
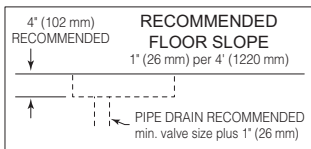
Options & Accessories

- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover (CHS)
- 2" or 3" diameter Tangent Draw-Off Valve (TD2 or TD3*), *TD3 for 60 gallon only and will raise height of kettle by 5-5/8" (143mm)
- Hot and Cold Water Faucet with Swing Spout and Mounting Bracket (DPK and FBKT)
- Type 316 Stainless Steel Kettle Liner for high acid food products (316)
- Pan Carrier (PCK)
- Flow Diverter (FD)
- Food Strainers (FS)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Kettle Accessory Kit (KAK) includes:
 - Clean-up Brush (CB)
 - 36" Kettle Paddle (KP)
 - 36" Kettle Whip (KW)
 - 36" Kettle Brush
 - Draw-Off Brush (DB)
 - 24 oz. Ladle (KL)
- Automatic Water Meter (GMF or LMF)
- Drain Strainers (DS)
- Water Meter Stand (SWM)
- Lift-Off Covers (CL)
- Measuring Strip (MS)
- Gallon Markings (KM)
- Hot and cold or cold only Kettle Filler with 60" Hose (DKF-K or SKF-K)
- Swing Funnels for drain (SW)
- Alternate Mounting Systems
- High Wattage (HW) (see back page)
- Special Voltages (see back page)
- Heat Deflector Shield (HS001)
- Correctional Packages

CAPACITIES: (in 8 oz. servings, other sizes may be calculated)
 25 Gallon / 100 liters . . . 400 servings
 40 Gallon / 150 liters . . . 640 servings
 60 Gallon / 225 liters . . . 960 servings



NOTE: TD3, 3\"/>



KETTLE SHOWN WITH OPTIONAL SPRING ASSIST COVER, WATER FAUCET AND T.D. VALVE

DIMENSIONS

GALS./LITERS		A1	A2	B	C	D	E	F	G	H	J	L	M	N	P	Q	R	S	T	U	V	W	Z	
25/100	IN/mm	36 1/2/928	31 1/4/794	33 3/4/858	29 7/8/759	15 1/2/394	62 3/4/1594	37 1/2/953	14 5/8/372	21/534	17/432	28 3/4/731	22 1/4/566	51 3/4/1315	24/610	4/102	14 3/8/366	31/788					14 1/2/369	41 1/8/1045
40/150	IN/mm	41 1/2/1055	39 3/8/1001				68 1/2/1740	39 1/2/1004	13 5/8/347	26/661	20/508	33 3/4/858	26/661	56/1423	28 1/2/724	5 1/2/140	16 13/16/428	37 3/4/959	34/864	5 1/2/140	37 1/8/943	17 1/2/445	42 1/2/1080	
60/225	IN/mm	45/1143	42 7/8/1090				75 3/4/1925	42 1/2/1080	14 1/8/359	29 1/2/750	21 1/2/547	37 1/4/947	29 3/4/756	62 1/2/1588	31/788	5 1/2/140	18 9/16/472	41 1/8/1045	37/940	7 3/4/197	38 3/8/975	19/483	46 7/8/1191	

STANDARD WATTAGE

GALS. LITERS	208V			240V			415V			480V		
	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH
25	9.8	47.2	27.2	13.1	54.4	31.4	12.1	29.0	16.7	13.1	27.2	15.7
40	14.7	70.8	40.9	19.6	81.7	47.1	18.1	43.5	25.1	19.6	40.8	23.6
60	22.5	114.3	64.4	29.4	122.5	70.2	26.1	65.2	37.6	29.4	61.7	35.4

HIGH WATTAGE

GALS. LITERS	208V			240V			415V			480V		
	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH
25	14.7	70.8	40.9	19.6	81.7	47.1	18.1	43.5	25.1	19.6	40.8	23.6
40	24.5	NA	68.1	32.7	NA	78.6	30.1	72.5	41.8	32.7	68.1	39.3
60	29.4	NA	81.7	39.2	NA	94.3	36.2	87.0	50.2	39.2	81.7	47.1

Consult factory for other voltages.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

WATER

3/8\"/>

When ordered with optional faucet.

CLEARANCE

RIGHT = 4.0\"/>

(NOT TO SCALE)