

MIXER KETTLE, ELECTRIC FLOOR TYPE, LEVER TILT 2/3 STEAM JACKETED

Project _____
 Item _____
 Quantity _____
 FCSI Section 11400 _____
 Approved _____
 Date _____

Models

- MKET-20-T



Standard Features

- Solid State Temperature Control ($\pm 1^{\circ}\text{F}$) for perfect simmering
- Solid State Low Water Safety Control
- Steam jacket filled with treated water, venting and/or refilling is not required
- 50 psi Safety Valve mounted under kettle to avoid tampering
- No Water Gauge required
- Rear mounted Pressure/Vacuum Gauge and Pressure Relief Valve protected by Stainless Steel Bracket
- Infinitely variable speed for all conditions; Scraper from 0-70 rpm, Agitator from 0-210 rpm
- Removable (without tools) Nylon Blades scrape entire Jacketed surface
- 3/4 Horsepower D.C. Timing Belt
- Safety device prevents high speed starts
- Mixer stops when Bridge is lifted
- Agitator and Scraper are bayonet mounted for easy removal
- Totally enclosed, balanced, 10 gauge Stainless Steel Mixer Bridge
- Kettle and all exterior surfaces are Stainless Steel
- Double Pantry Faucet Standard
- Level adjustable feet (flanged for bolting)
- Large Pouring Lip
- Gallon markings on Scraper Shaft
- Standard 120/208-240 volts, 60 Hz, 3 phase, 4 wire
- Typical approvals include UL., CSA, CE, NSF and ASME

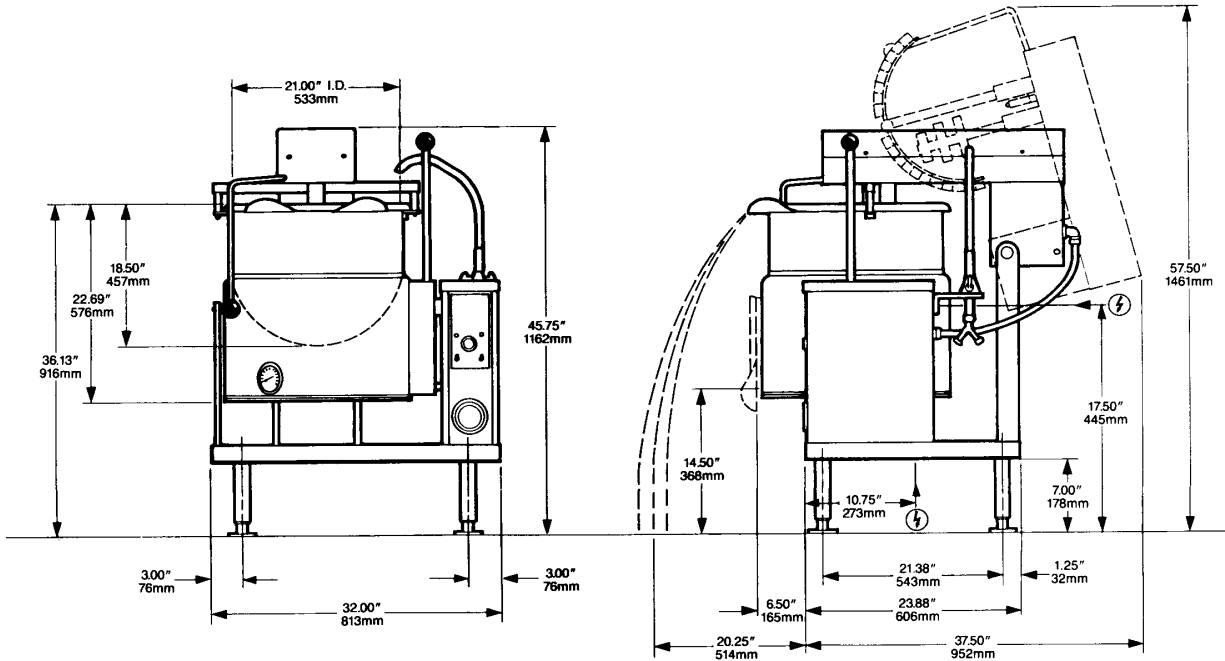
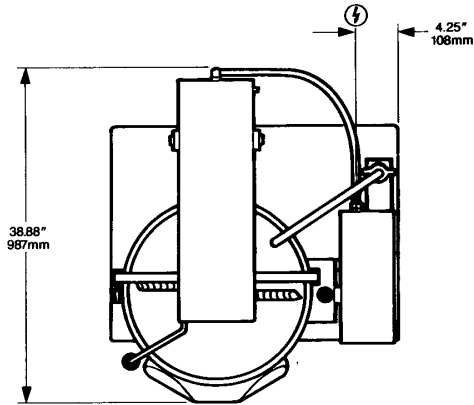
Short Form Specifications

Shall be CLEVELAND, Model MKET-20-T, floor type lever tilt, 20 gallon, electric mixer kettle with permanently filled Steam Jacket; 50 psi Jacket Rating and Safety Valve, Solid State Temperature ($\pm 1^{\circ}\text{F}$) and Low Water Safety Controls, rear mounted Combination Pressure / Vacuum Gauge, infinitely variable Speeds. 3/4 H.P. Timing Belt Drive, Bayonet Mounted Agitator and Scraper with removable blades, safety device prevent high speed starts, mixing stops when bridge is lifted. Kettle and all exterior surfaces are Stainless Steel. Double Pantry Faucet standard.

Options & Accessories

- Covers (MTP20)
- Food Strainer (FS-20)
- Flow Diverter (FD)
- Kettle Accessory Kit (KAK) includes:
 - Clean-up Brush (CB)
 - 36" Kettle Paddle (KP)
 - 36" Kettle Whip (KW)
 - 36" Kettle Brush (KB)
 - Draw-off Brush (DB)
 - 24 oz. Ladle (KL)
- Type 316 Stainless Steel Interior for high acid food products (316-20G)
- Water Meter (GMF or LMF) Wall Mount or on Stand (SWM)
- High wattages (HW) and special voltages (VOS)

•ACTUAL CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated.)
20 Gallon / 80 liters704



Mixer Kettles

ELECTRIC ⚡		NOTE: Dual Voltage of 220/380 shown on chart require a three wire, single phase or four wire, three phase electrical supply.												CLEARANCE		WATER 💧				
ELECTRICAL SUPPLY - STANDARD WATTAGE												HIGH WATTAGE						RIGHT = 0" LEFT = 0" REAR = See drawing	1/2" O.D. copper tube	
208V			240V			220/380V			480V			208V		240V		220/380V				
GALS.	LITERS	KW	A 1PH	A 3PH	KW	A 1PH	A 3PH	KW	A 3PH	KW	A 1PH	A 3PH	KW	A 3PH	KW	A 3PH	KW			A 3PH
20	80	13.5	66.7	41.8	17.6	75.7	47.0	14.2	24.0	14.3	29.2	17.7	16.0	48.6	20.8	54.9	17.0	28.1		

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.
Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL and others.

(NOT TO SCALE)