



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