



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



| | 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 |