

Cleveland®

CONSULTANT CORNER
EASYTOUCH SKILLETS

BUILT TO LAST • SMARTER CONTROL • BIGGER CAPACITY

SKILLETS, **RE-ENGINEERED.**

For over 175 years, Cleveland has set the standard in tilt skillet cooking. The 2026 line carries that reputation forward — versatile enough to replace a full cook line while engineered to run reliably, shift after shift.

INNOVATION YOU CAN COOK WITH.
OUR MOST ADVANCED SKILLETS EVER.



SCAN TO VIEW ONLINE

THE 2026 LINEUP

SIX SKILLETS. ONE SYSTEM.

One engineering language of precision heat, controlled tilt, and intuitive touchscreen intelligence, scaled from a compact 10-gallon countertop to our biggest capacity 60-gallon floor unit. And each one is built to do more — a single skillet that takes on nearly every cooking method your menu demands.

VERSATILITY

ONE SKILLET. EVERY METHOD.

SAUTÉ

SEAR

BRAISE

BOIL

STEAM

FRY

SOUS VIDE

POACH

One unit does the work of a braising pan, kettle, fryer, griddle, and range — consolidating equipment to reclaim floor space, connected utility load, and ventilation on the plan.



THE COMPLETE LINE

GAS • 30/40 GAL

SGL-T5 NOVOPAN T5™

The industry's only premium gas tilt skillet

>15% FASTER
AND MORE EFFICIENT

GAS • 60 GAL

SGL-60-T1 POWERPAN™

First-ever 60-gallon gas capacity

+50%
MORE CAPACITY

ELEC • 60 GAL

SEL-60-T1 POWERPAN™

First-ever 60-gallon electric capacity

100–425°F
RTD PRECISION

GAS • 30/40 GAL

SGL-T1 POWERPAN™

New optional 7" easyTouch controls

160–200K BTU
DUAL-POWER BURNER

ELEC • 30/40 GAL

SEL-T1 POWERPAN™

HACCP-ready, optional easyTouch

35"
LOW POUR RIM

ELEC • 10 GAL

SET-10 EASYTOUCH

Countertop tilt skillet

±1°F
PROBE PRECISION

Available now, except the NovoPan T5™ (arriving Q4 2026). easyTouch controls are optional on all PowerPan™ and SET-10 models, and standard on the NovoPan T5.

FLAGSHIP • COMING SOON • Q4 2026

NOVOPAN T5™

Cleveland's most advanced yet, and only premium gas tilt skillet. A precision-controlled workhorse that replaces multiple stations, with a dual-console design running water and power separately.

**300 EGGS
IN 6 MINUTES**

AND THAT'S ONLY A QUARTER OF
THE UNIT FULL.



>15%

FASTER & MORE EFFICIENT

450° / 5 min

TO FULL HEAT

7"

EASYTOUCH DISPLAY

EVERY DETAIL, RE-ENGINEERED.

01

Dual-Console Design

Water and power lines run in completely separate consoles.

04

Integrated Faucet

Hot and cold mixing valve built right into the unit.

07

Seal-Gasket Lid

Locks tight at any temperature with built-in steam exhaust.

02

Precision Pan Tilt

Adjust the pan angle on demand for controlled draining.

05

Built-In TD Drain

Instant straining with no extra tools or add-on costs.

08

Retractable Hose

Ratcheting reach that extends to fill and retracts to rinse.

03

Spring-Assisted Lid

Counterbalanced lift and easy-reach handles.

06

Lid-Mounted Probe

Real-time internal product temperature, $\pm 1^\circ\text{F}$ accuracy.

09

Expanding Accessories

Fry baskets, scooper, spaddle, and hotel steam pan.

FIRST EVER • BIGGER CAPACITY

THE 60-GALLON BREAKTHROUGH.

A lot more cooking space without a lot more kitchen space. First-ever 60-gallon capacity, delivered with the controlled heat, precision tilt, and effortless drain of a Cleveland skillet.

60_{GAL}

FIRST-EVER TILT CAPACITY

+50%

MORE PER BATCH VS PRIOR
MAX

37"

LOW POUR RIM, SAME
FOOTPRINT



GAS • 60 GAL

SGL-60-T1 POWERPAN™

160-200K BTU dual-power burner, Forced-Air Gas Combustion System with auto ignition, 100-425°F RTD thermostat, Optional 7" easyTouch controls



ELECTRIC • 60 GAL

SEL-60-T1 POWERPAN™

Thermostatic electric with power tilt, $\pm 1^\circ\text{F}$ product probe, 100-425°F precision range, Optional 7" easyTouch controls

SHARED BUILD 5/8" stainless-clad bead-blasted cook surface • spring-assist vented cover • gallon & liter markings • enclosed permanently-lubricated gearbox • power tilt



ON THE LINE • BIG-BATCH BRAISE

ONE VESSEL, A WHOLE STATION'S OUTPUT.

An example of what you can do with the skillet's cooking versatility.

Sear proteins across the full flat surface, deglaze, then braise 60 gallons of short ribs low and slow — one operator doing the work of a whole cook line.

NEW • OPTIONAL EASYTOUCH

THE POWERPAN™ LINE.

The 30 and 40-gallon workhorses, re-engineered and now available with the optional 7" easyTouch controller — the same intelligence as the flagships, sized for the line.



GAS • 30 & 40 GAL

SGL-T1 POWERPAN™

90-200K BTU dual-power burner (by gallon size), 100-450°F range, ~11-min heat-up, Optional 7" easyTouch controls



ELECTRIC • 30 & 40 GAL

SEL-T1 POWERPAN™

12-18 kW heating element (by gallon size), 208-240V (1 & 3 phase), Full-bottom element, Optional 2" draw-off, Optional 7" easyTouch controls

SHARED BUILD Low 35" rim height • 10° tilt-to-skim while on • 5/8" stainless-clad cook surface • spring-assist vented cover • gallon & liter markings • enclosed permanently-lubricated gearbox • power tilt

100-425°F

PRECISION TEMP RANGE

±1°F

PRODUCT PROBE ACCURACY

30 / 40 GAL

MANUAL OR POWER TILT

THE CURRENT LINE, RE-ENGINEERED



PREVIOUS
GENERATION

Manual dial/selector with LED ring, display, three cook modes, timer and probe port — no recipe storage. Solid-state thermostat, ~140-425°F. Still available in the lineup.



NEW FOR 2026

OPTIONAL 7" EASYTOUCH INTELLIGENCE

7" intuitive touchscreen with ±1°F probe, Press & Go recipes and built-in cookbook, multi-step cooking with stage prompts, and self-diagnostics with real-time event logging.

THE MVP LINE.

The most valuable player on the countertop — the full easyTouch skillet experience packed into a compact working footprint. Boil, sear, braise, and fry from one vessel.

**100
EGGS
IN 5
MINUTES**

AND THAT'S ONLY A QUARTER
OF
THE UNIT FILLED.



ELECTRIC • 10

GAL

SET-10 EASYTOUCH

208-240V, full-bottom element for fast heat & recovery, 190-440°F, two-position tilt (flat or ~9° skim), easyTouch adds sous vide, $\pm 1^\circ\text{F}$ probe, Press & Go recipes, multi-step cooking, self-diagnostics, Optional 7" easyTouch control



ON THE LINE • SOUS VIDE, THEN SEAR

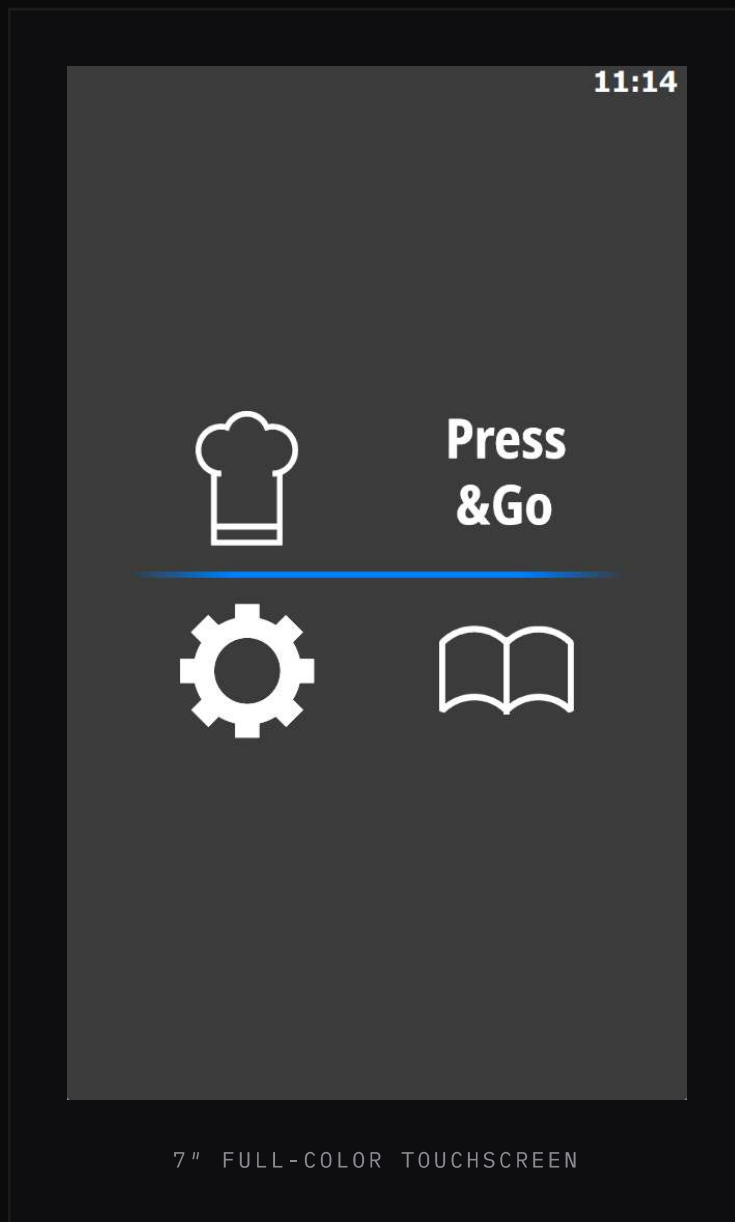
PRECISION AND POWER IN ONE FOOTPRINT.

An example of what you can do with the skillet's cooking versatility.

Hold a chuck roast at 150°F with $\pm 1^\circ\text{F}$ probe accuracy, then push to 425°F for a caramelized crust — sous vide and finish without changing vessels.

A CONTROL PANEL THAT THINKS LIKE A CHEF.

easyTouch replaces dials and guess-work with a capacitive touchscreen pre-loaded with your most-used cycles. Save recipes, schedule cleans, and push updates over the network, all without taking off your gloves.



01 Press & Go Recipes

Built-in cookbook storage simplifies menu execution and training.

02 Multi-Step Cooking

Customizable messages between stages for effortless workflow.

03 $\pm 1^{\circ}\text{F}$ Product Probe

Precision cooking with accuracy you can spec against.

04 Self-Diagnostics

Real-time error and event logging for faster service.

05 HACCP-Ready Logging

Consistent food-safety records across every easyTouch unit.

Cleveland

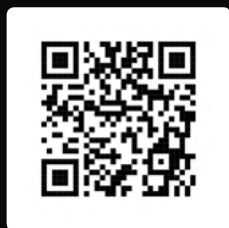
ENGINEERED FOR TOMORROW.

READY TO COOK WITH WHAT'S NEXT?

Talk to a Cleveland Range specialist and see how the 2026 skillet line fits your kitchen, your menu, and your bottom line.

REQUEST A QUOTE →

JOIN THE MAILING LIST



EXPLORE ONLINE

clevelandrange.com/new-innovations-2026



FIND A REP

clevelandrange.com/sales-service

175+ YEARS RELIABLE • #CLEVELANDDDIFFERENCE • A WELBILT BRAND

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