Cleveland

COOK



CHILL

AND SPECIALIZED EQUIPMENT

SCAN TO EXPLORE
CLEVELANDRANGE.COM/MIXER-KETTLE

WHAT'S DRIVING THE COMMISSARY.

Operators are cooking once and serving many sites. Here's why.

3 IN 4

operators plan to hire in 2026, but expect trouble filling chef roles.

NATIONAL RESTAURANT ASSOCIATION

9 IN 10

call food, labor and energy costs a significant challenge.

NATIONAL RESTAURANT ASSOCIATION

1 IN 6

operators have cleared back-of-house equipment since 2023 to simplify kitchens.

DATASSENTIAL VIA FER

HOW COOK CHILL ANSWERS

LABOR GAP

LESS TRAINING

Saved recipes on one 15" screen. Any trained cook runs the same batch.

RISING COSTS

COOK ONCE, SERVE MANY

Central production cuts duplicate labor. No boiler or ice builder to buy.

SIMPLER KITCHENS

CENTRAL PREP

Ship ready components so satellite kitchens need less equipment.

FOOD SAFETY

FAST CHILL, LONG HOLD

To 40°F in about an hour. Holds up to 30 days at 28–32°F.

CONSISTENCY

SAME BATCH, EVERY SITE

Full-surface scrape and metered fill, uniform from bottom to top.

SPEED & OUTPUT

FEWER BATCHES A DAY

Gas units bring 190M BTU for fast cooking, with 60 to 100 gallon capacity.

Sources: National Restaurant Association, 2026 State of the Restaurant Industry. Datassential, cited in Foodservice Equipment Reports, "2026 State of the Foodservice Industry." FE&S commissary coverage. WD Partners, "Five Key Takeaways from NAFEM 2025."

THE COOK CHILL SYSTEM

COOK IT. PACK IT. CHILL IT.

One self-contained line for small and mid-size operators starting a USDA and FDA cook chill program. Food is cooked to a "just done" state, packaged at pasteurization temperature and rapidly chilled, then held in a refrigerated food bank for up to 30 days.

180°F · COOK

40°F IN ABOUT 1 HOUR · CHILL







01 MIX & COOK

HA & VERTICAL MIXER KETTLES

DIRECT STEAM · SELF-CONTAINED GAS OR ELECTRIC · 40 TO 200 GAL · TILTING OR STATIONARY

The patented horizontal agitator lifts and folds heavy, chunky or thin product. The vertical sweep and fold's triple-action agitator scrapes, counter-mixes and breaks up soups, sauces and fillings. No boiler required.

MIXER CONFIGURATOR

BUILD YOUR PERFECT KETTLE

02 PACK & SEAL

MFS FOOD PUMP · CVW CLIPPER

HOT OR COLD PRODUCT · GENTLE METERED TRANSFER · FILLS CASINGS & BAGS

The food pump gently moves hot or cold product from the kettle into casings and bags at a set amount. The clipper then closes each filled casing with a clip, sealing the product in. Accepted for USDA-inspected facilities.

20–128 OZ
ADJUSTABLE FILL

ADJ. SPEED
SUCTION & FILLING

03 CHILL

HBC PRODUCT CHILLERS

DIRECT-EXPANSION REFRIGERATION · TURBULENT CIRCULATED FLOW · FAST PULL-DOWN

HBC product chillers use direct-expansion refrigeration and turbulent flow to pull filled casings down fast. No ice builder is required.

75 · 100 · 200 GAL
CHILL TANK SIZES

SUPPORT REQUIREMENTS Only a condensing unit for the product chiller, plus compressed air for pumping from the kettle to the food pump.

~1 HR
TO 40°F, APPROX.

28–32°
FOOD BANK STORAGE

30 DAYS
REFRIGERATED, UP TO

ZERO
BOILERS OR ICE BUILDERS

FLAGSHIP · 15″ HMI CONTROL

HA-MKGL-HMI MIXER KETTLE.

GAS HORIZONTAL AGITATOR · 15″ HMI · 60, 80 OR 100 GALLON



WHY THE HA-MKGL-HMI

15″ touchscreen. Probe, timed and manual cooking, saved recipes, mixer speed and metered water fill, all on one screen.

Full-surface scrape. Spring-loaded UHMW polyethylene blades cover the entire heated surface.

Internal mixing fins fold product back through the batch.

Tool-free maintenance. The agitator comes out for cleaning without tools.

190M	15″	3 HP	5–20	50 PSI
BTU BURNER	HMI TOUCH	AGITATOR DRIVE	RPM VARIABLE	STEAM JACKET

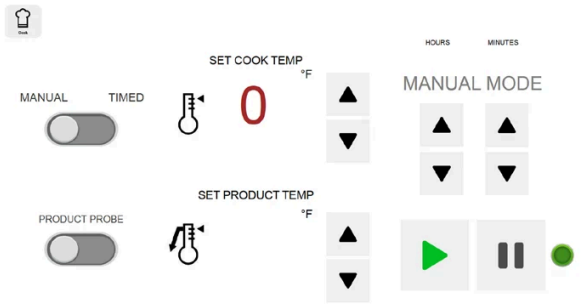
UNIFORM BATCHES, BOTTOM TO TOP.

Spin the 360° model and look inside on the new interactive mixer kettle page. See every angle before you spec it.

CLEVELANDRANGE.COM /MIXER-KETTLE

15″ HMI TOUCHSCREEN · A SCREEN FOR EVERY TASK

A CONTROL PANEL THAT THINKS LIKE A CHEF.

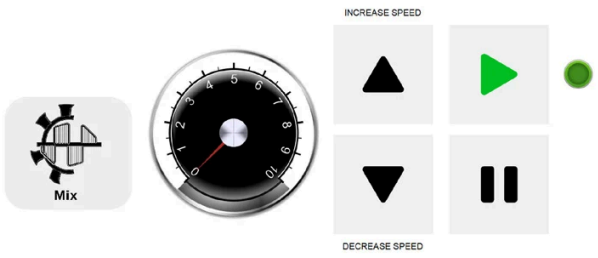


MANUAL MODE

COOK & PROBE TEMP, TIMER

Cook by probe, timer or manual control, all from one screen.

KETTLE TEMP | PRODUCT TEMP | TIMER

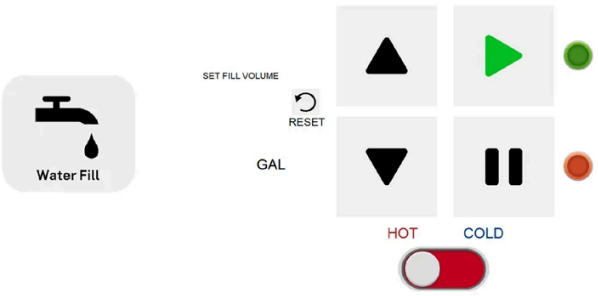


MIX CONTROL

AGITATOR 5–20 RPM

Set agitator speed, then start or pause with a tap.

SPEED UP / DOWN | START | PAUSE



WATER FILL

METERED HOT / COLD

Fill to an exact gallon volume, hot or cold.*

*Hot water fill is limited to 50°C (122°F) max.

SET GALLONS | HOT | COLD

BUILT FOR THE LONG HAUL.

WATER METER

Fills to an exact gallon volume, hot or cold.*

3 HP AGITATOR

Variable 5–20 RPM with UHMW polyethylene scraper blades.

POWER TILT

Self-locking gear tilts a full kettle smoothly.

VALVE OPTIONS

Air-operated piston valve with variable control. Optional TD2/TD3, BV2/BV3 or FBV2, in Sani or ACME connection.

316 STAINLESS

Food-contact surfaces, with a 50 PSI steam jacket.

PRODUCT PROBE

Flush-mount probe for accurate product temperature.

TWO AGITATORS. THREE HEAT SOURCES.

Direct steam or self-contained gas across the line, plus self-contained electric on vertical models. Pick the agitator that fits your menu.



HORIZONTAL AGITATOR

Best for heavier foods like ground beef, meat sauces and mashed potatoes.

Heat	Direct steam or gas
Style	Tilting or stationary
Capacity	60, 80 & 100 gal (steam 200 gal)
Speed	Variable, 5–20 RPM

EXCLUSIVE HORIZONTAL AGITATOR DESIGN

01 Lifts and folds heavy, delicate, chunky or thin product.

02 No cold zones. Continuously scoops and folds the center.

03 Bottom-mounted probe reads accurately to the last drop.



VERTICAL AGITATOR

Best for soups, sauces, gravies, salad dressings and pie fillings.

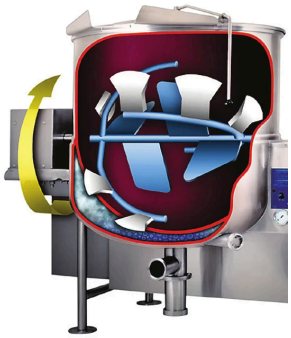
Heat	Direct steam, gas or electric
Style	Tilting & stationary
Capacity	40 to 150 gal, by model
Standard	3" piston valve, time/temp control, water meter

EXCLUSIVE SWEEP & FOLD TRIPLE ACTION

01 Main agitator scrapes the kettle surface, adjustable 0–40 RPM.

02 Secondary agitator turns the opposite way in the center.

03 Stationary breakup bar breaks up food as both agitators mix.



PATENTED GAS COMBUSTION SYSTEM

01 High-efficiency, forced-air gas burners heat the self-contained steam jacket. No boiler or outside steam supply needed.

02 190M BTU for fast heat-up and cooking.

03 50 PSI steam jacket for higher cooking temperatures.

04 60, 80 and 100 gal self-contained gas models: MKGL-T, HA-MKGL-T and HA-MKGL.

Cleveland

ENGINEERED FOR TOMORROW.

READY TO SPEC YOUR COOK CHILL PROGRAM?

Talk to a Cleveland Range specialist about capacity, control panel location and accessories. We'll spec the system around your batch volume.

REQUEST A QUOTE →

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clevelandrange.com /sales-service

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