Cleveland

CONSULTANT CORNER
OCTOBER 2026

COOK CHILL



AND SPECIALIZED EQUIPMENT

BIG BATCHES. ONE SYSTEM.

Meet Cleveland's self-contained **cook chill system** and the new **HA-MKGL-HMI Mixer Kettle**. Cook, pack and chill with no external boiler or ice builder on the plan.

180°F · COOK — 40°F IN ABOUT 1 HOUR · CHILL

READ THE OCTOBER BOOKLET →

INSIDE THIS MONTH'S BOOKLET

WHAT'S DRIVING THE COMMISSARY.

Operators are moving production into central kitchens to cook once and serve many sites. Our new booklet breaks down the six trends shaping those kitchens, and how cook chill answers each one.

Labor. Nearly 3 in 4 operators plan to hire in 2026 but expect trouble filling chef roles.

Cost. More than 9 in 10 call food, labor and energy costs a significant challenge.

Food safety. Cook chill programs need tight control of cooling, logging and the cold chain.

READ THE BOOKLET →

SEE THE MIXER KETTLE

Sources: National Restaurant Association, 2026 State of the Restaurant Industry. FE&S.

THE COOK CHILL SYSTEM

COOK IT. PACK IT. CHILL IT.



01 MIX & COOK

HA & VERTICAL KETTLES
GAS, ELECTRIC OR STEAM
40 TO 200 GAL

Horizontal agitators lift and fold. Triple-action vertical agitators scrape and counter-mix. No boiler required.



02 PACK & SEAL

FOOD PUMP · CLIPPER
GENTLE METERED TRANSFER
FILLS CASINGS & BAGS

Fills casings and bags at a set amount. The clipper then closes each filled casing with a clip. USDA accepted.



03 CHILL

HBC PRODUCT CHILLERS
DIRECT-EXPANSION COOLING
75, 100 & 200 GAL

HBC075, HBC100 and HBC200 chillers pull filled casings down fast. No ice builder is required.

FLAGSHIP · 15″ HMI CONTROL

HA-MKGL-HMI MIXER KETTLE

Big batches, one intuitive screen. Spin the 360° model and look inside on the new interactive page.



EXPLORE IN 3D

DOWNLOAD SPEC SHEET

190M	3 HP	5–20	50 PSI
BTU BURNER	AGITATOR	RPM	STEAM JACKET

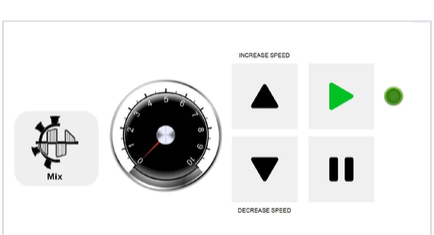
A PANEL THAT THINKS LIKE A CHEF.

Probe, timed & manual cooking modes.

Recipes: create, save and reload batches.

Live status: temperature, mixer speed and cycle.

Metered water fill, hot (up to 50°C) or cold.



ENGINEERED FOR TOMORROW.

SPEC YOUR COOK CHILL PROGRAM.

READ THE BOOKLET

REQUEST A QUOTE

JOIN THE MAILING LIST