

# Buyers Guide

## Kettles



*Timeless Quality, Trusted for Life*

# ENERGY STAR® Steamers

## SteamSaver® Technology

Responding to today's energy conservation demands, Cleveland has redesigned its' popular line Convection Steamers in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared.

These new ENERGYSTAR Convection Steamers produce just enough energy for proper cooking quality and performance while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

### How Does SteamSaver® Technology Work?

To minimize energy and water use, the thermostatically designed cooking compartments automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

### Benefits of Steamers with SteamSaver Technology

**Save Energy** - SteamSaver reduces energy use by over 50%.

**Save Water** - SteamSaver reduces water use by 30%.

**Gas and Electric Models ENERGYSTAR Approved** - Qualify for energy rebate programs.



# Steam Jacketed Kettles: Electric, Gas & Direct Steam

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

## Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

### Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

### Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

### Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

### Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

### Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

### Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.

## Our State of the Art Sets Us Apart

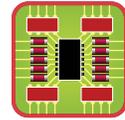
### Higher Pressure, Higher Performance

50 PSI (3.5 bar) steam jacket rating lets you cook faster at higher temperatures than most other kettles.



### Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



### Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° C variance, lets you simmer delicate foods with total confidence.



### Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



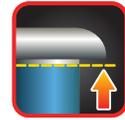
### Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



### Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



### Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



### Front Mounted Combination Pressure/ Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.



# Steam Jacketed Kettles: Electric, Gas & Direct Steam

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

STEAM JACKETED KETTLES

Set the Standard for Comparison.



Gas Kettles



Electric Kettles



Direct Steam Kettles



## GAS KETTLES



## ELECTRIC KETTLES

# STEAM JACKETED KETTLES – ELECTRIC & GAS



KET-12-T

Cleveland Kettles are available in over 60 different models, all steam jacketed to cook quickly and evenly without sticking, burning or scorching. Each model's design is technically advanced and capable of meeting your most demanding cooking challenges.

Our kettles are powered by either Electric, Gas or Direct Steam sources for easy installation in your kitchen. Many standard features are included with each model. Actual output capacities range from 0.5 gallon (2 liters) to 250 gallons (946 liters).

Cleveland Kettles can assist you with an infinite number of cooking possibilities.

## Volume Measures

The following Liquid Volume Measure Chart translates to Portion Serving Calculations.

ELECTRIC MODELS		
MODEL NO.	O.A. DIMENSIONS W x D x H	CAPACITY (GALS./LITERS)
KET-3-T	20" x 14.5" x 27" (508mm x 368mm x 686mm)	3/11
KET-6-T	23.5" x 16.75" x 27.25" (597mm x 425mm x 692mm)	6/23
KET-12-T	27" x 20" x 31.5" (686mm x 508mm x 800mm)	12/45
KET-20-T	32" x 27.5" x 49.75" (813mm x 699mm x 1264mm)	12/45
TKET-3-T	34.5" x 14" x 23" (876mm x 356mm x 584mm)	3/11
TKET-6-T	44" x 17" x 29" (1118mm x 432mm x 737mm)	6/23
TKET-12-T	50.6" x 19.5" x 31.5" (1285mm x 495mm x 800mm)	12/45

KETTLE CAPACITY		PORTIONS: SERVINGS (calculated)					
SPECIFIED SIZE							
U.S. Gal.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
0.5	2	51	26	17	13	9	6
3	11	333	167	111	83	37	56
6	23	640	320	213	160	107	80
12	45	1,280	640	427	320	213	160
20	76	2,304	1,152	768	576	384	288
25	95	2,688	1,344	896	672	448	336
30	114	3,328	1,664	1,109	832	555	416
40	151	4,608	2,304	1,536	1,152	768	576
60	227	6,784	3,393	2,261	1,696	1,131	848
80	303	9,088	4,544	3,029	2,272	1,515	1,136
100	379	11,264	5,632	3,755	2,816	1,877	1,408
125	473	14,080	7,040	4,693	3,520	2,347	1,760
150	568	16,896	8,448	5,632	4,224	2,816	2,112
200	757	21,760	10,880	7,253	5,440	3,627	2,720
250	946	27,264	13,632	9,088	6,816	4,544	3,408



KGT-12-T

GAS, TABLE TOP MODELS		
MODEL NO.	O.A. DIMENSIONS W x D x H	CAPACITY (GALS./LITERS)
KGT-6-T	24" x 18.75" x 28.75" (610mm x 476mm x 730mm)	6/23
KGT-12-T	27" x 23" x 39" (686mm x 584mm x 991mm)	12/45



KGL-40-T



KEL-40-T



KEL-60

GAS MODEL			
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H	
TILTING KETTLES, 2/3 JACKETED			
KGL-40-T	40 151	45" x 46" x 40" (1143mm x 1168mm x 1016mm)	
KGL-60-T	60 227	48" x 54" x 44" (1219mm x 1372mm x 1118mm)	
KGL-80-T	80 303	52" x 56" x 46" (1321mm x 1422mm x 1168mm)	
STATIONARY KETTLES, 2/3 JACKETED			
KGL-40	40 151	34" x 40" x 40" (864mm x 1016mm x 1016mm)	
KGL-60	60 227	37" x 40" x 40" (940mm x 1016mm x 1016mm)	
KGL-80	80 303	41" x 45" x 46" (1041mm x 1143mm x 1168mm)	
KGL-100	100 379	43" x 46" x 48" (1092mm x 1168mm x 1219mm)	

ELECTRIC, TILTING MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
KEL-25-T	25 95	36" x 37" x 38" (914mm x 940mm x 965mm)
KEL-40-T	40 151	42" x 43" x 40" (1067mm x 1092mm x 1016mm)
KEL-60-T	60 227	45" x 46" x 42" (1143mm x 1168mm x 1067mm)
KEL-80-T	80 303	48" x 50" x 48" (1219mm x 1270mm x 1219mm)

ELECTRIC, STATIONARY MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
KEL-25	25 95	25" x 33" x 39" (635mm x 838mm x 991mm)
KEL-30	30 114	28" x 37" x 40" (711mm x 940mm x 1016mm)
KEL-40	40 151	30" x 38" x 42" (762mm x 965mm x 1067mm)
KEL-60	60 227	34" x 42" x 45" (864mm x 1067mm x 1143mm)
KEL-80	80 303	37" x 46" x 46" (940mm x 1168mm x 1168mm)

# STEAM JACKETED KETTLES - DIRECT STEAM



KDL-40-T



KDL-40



KDM-40-M

DIRECT STEAM - TILTING			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
<b>TRI-LEG TYPE</b>			
KDL-25-T	25	95	37" x 33" x 41" (940mm x 838mm x 1041mm)
KDL-40-T	40	151	42" x 34" x 41" (1067mm x 864mm x 1041mm)
KDL-60-T	60	227	45" x 36" x 45" (1143mm x 914mm x 1143mm)
KDL-80-T	80	303	49" x 39" x 47" (1245mm x 991mm x 1194mm)
KDL-100-T	100	379	51" x 41" x 45" (1295mm x 1041mm x 1143mm)
<b>PEDESTAL TYPE</b>			
KDP-25-T	25	95	35" x 28" x 40" (889mm x 711mm x 1016mm)
KDP-40-T	40	151	40" x 32" x 41" (1016mm x 813mm x 1041mm)
KDP-60-T	60	227	43" x 34" x 45" (1092mm x 865mm x 1143mm)

DIRECT STEAM - STATIONARY			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
KDL-25	25	95	26.5" x 26.6" x 59.5" (673mm x 676mm x 1511mm)
KDL-40	40	151	31.5" x 30.3" x 64.3" (800mm x 770mm x 1633mm)
KDL-60	60	227	35.0" x 32.6" x 69.5" (889mm x 828mm x 1765mm)
KDL-80	80	303	38.5" x 35" x 74" (978mm x 889mm x 1880mm)
KDL-100	100	379	41" x 36.8" x 79" (1041mm x 935mm x 2007mm)
KDL-125	125	473	45.5" x 39.4" x 83.3" (1156mm x 1001mm x 2116mm)
KDL-150	150	568	45.5" x 39.4" x 83.3" (1156mm x 1001mm x 2243mm)
KDL-250	250	946	53.5" x 46.5" x 99.8" (1359mm x 1181mm x 2535mm)

DIRECT STEAM - MODULAR			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
<b>TILTING</b>			
KDM-25-T	25	95	30" x 34" x 42" (762mm x 864mm x 1067mm)
KDM-40-T	40	151	36" x 34" x 42" (914mm x 864mm x 1067mm)
KDM-60-T	60	227	36" x 34" x 45" (914mm x 864mm x 1143mm)



SD-650-K12



SD-1200-K1212



36-DM-K66

DIRECT STEAM MODELS			
MODEL NO.	CAPACITY GAL.	LITERS	O.A. DIMENSIONS W x D x H
SD-450-K6	6	23	18" x 37" x 42.5" (457mm x 940mm x 1080mm)
SD-650-K12	12	45	26" x 37" x 47" (660mm x 940mm x 1194mm)
SD-760-K12	12	45	30" x 37" x 47" (762mm x 940mm x 1194mm)
SD-760-K20	20	76	30" x 37" x 51" (762mm x 940mm x 1295mm)

\*Equipment Stands are 18" high.

DIRECT STEAM MODELS			
MODEL NO.	CAPACITY GAL./LITERS	O.A. DIMENSIONS W x D x H	
SD-1050-K66	6 and 6/	42" x 37" x 42.5"	
	23 and 23	(1067mm x 940mm x 1080mm)	
SD-1200-K612	6 and 12/	48" x 37" x 47"	
	23 and 45	(1219mm x 940mm x 1194mm)	
SD-1600-K1212	12 and 12/	63" x 37" x 47"	
	45 and 45	(1600mm x 940mm x 1194mm)	
SD-1600-K2020	20 and 20/	63" x 37" x 51"	
	76 and 76	(1600mm x 940mm x 1295mm)	
SD-1600-K6201	6 and 20/	63" x 37" x 51"	
	23 and 76	(1600mm x 940mm x 1295mm)	
SD-1600-K1220	12 and 20/	63" x 37" x 51"	
	45 and 76	(1600mm x 940mm x 1295mm)	

\*Equipment Stands are 18" high.

MODELS		
ELECTRIC	GAS	DIRECT STEAM
24-EM-K66-24	24-GM-K66-200	
36-EM-K66-24	24-GM-K66-200	24-DM-K6
36-EM-K66-24	36-GM-K66-200	36-DM-K66

# STEAM JACKETED MIXER KETTLES

Cleveland offers the most technically advanced product line of steam jacketed Mixer Kettles available today. The combination of rapid heat transfer via steam heating and the hydraulically powered stirring/scraping action, go together to produce quality food quickly and efficiently.

The stirring / scraping effect (produced by the main Agitator and secondary Agitator) not only thoroughly mixes the product, but it also reduces heating and cooling times dramatically.

To reduce cooling time, Cleveland offers an optional Automatic Water Cooling feature which operates by flushing the steam jacket with cold water (available on Direct Steam Mixer Kettles only).

Cleveland Mixer Kettles are available in Direct Steam or self-generating Electric and Gas with capacities ranging from 12 gallons (45 liters) to 250 gallons (946 liters). A wide variety of options (such as Sequential Programmers, Time/Temperature Chart Recorders, Water Meters, etc.) allow you to equip your Mixer Kettle to meet your specific requirements.



MKDT-12-T

DIRECT STEAM MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKDT-12-T	12 45	28.63" x 32.25" x 33.38" (727mm x 819mm x 848mm)
MKDT-20-T	20 76	33.75" x 38" x 51.25" (857mm x 965mm x 1302mm)



MKEL-60-T



TMKEL-60-T

\*With Scraper/Agitator in working position.



HA-MKGL-60-T

GAS MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
HA-MKGL-60-T	60 227	49.75" x 35.75" x 48.75" (1264mm x 908mm x 1238mm)
HA-MKGL-80-T	80 303	53.5" x 38.7" x 51.25" (1359mm x 983mm x 1302mm)

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKEL-40-T	40 151	58" x 36" x 60" (1473mm x 914mm x 1524mm)
MKEL-60-T	60 227	61.5" x 36" x 60" (1562mm x 914mm x 1524mm)
MKEL-80-T	80 303	65" x 39.75" x 60" (1651mm x 1010mm x 1524mm)

\*With Scraper/Agitator in working position.

ELECTRIC MODELS		
MODEL NO.	CAPACITY* GAL. LITERS	O.A. DIMENSIONS W x D x H**
TMKEL-40-T	80 303	98.88" x 36" x 60" (2511mm x 914mm x 1524mm)
TMKEL-60-T	120 454	105.88" x 36" x 80" (2689mm x 914mm x 2032mm)
TMKEL-80-T	160 606	112.88" x 39.75" x 60" (2867mm x 1010mm x 1524mm)

\*Total Capacity for two (2) Kettles.

\*\*With Scraper/Agitator in working position.



MKDL-60-T



TMKDL-60-T



MKET-12-T

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKET-12-T	12 45	27.63" x 32.75" x 33.5" (702mm x 832mm x 851mm)
MKET-20-T	12 76	32" x 38.88" x 45.75" (813mm x 988mm x 1162mm)

\*With Scraper/Agitator in working position.

DIRECT STEAM MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
MKDL-40-T	40 151	58" x 36" x 48.5" (1473mm x 914mm x 1232mm)
MKDL-60-T	60 227	61.5" x 36" x 48.5" (1562mm x 914mm x 1232mm)
MKDL-180-T	180 303	65" x 36" x 48.5" (1651mm x 914mm x 1232mm)
MKDL-100-T	100 379	73.5" x 40.5" x 54" (1867mm x 1029mm x 1372mm)
MKDL-125-T	125 473	78" x 40.5" x 54" (1981mm x 1029mm x 1372mm)
MKDL-150-T	150 568	78" x 40.5" x 57" (1981mm x 1029mm x 1448mm)

\*With Scraper/Agitator in working position.

DIRECT STEAM MODELS		
MODEL NO.	CAPACITY* GAL. LITERS	O.A. DIMENSIONS W x D x H**
TMKDL-40-T	80 303	98" x 36" x 48.5" (2489mm x 914mm x 1232mm)
TMKDL-60-T	120 454	105" x 36" x 48.5" (2667mm x 914mm x 1232mm)
TMKDL-80-T	160 606	112" x 36" x 48.5" (2845mm x 914mm x 1232mm)
TMKDL-100-T	200 757	117" x 40.5" x 54" (2972mm x 1029mm x 1372mm)
TMKDL-125-T	250 946	126" x 40.5" x 54" (3200mm x 1029mm x 1372mm)
TMKDL-150-T	300 1136	126" x 40.5" x 57" (3200mm x 1029mm x 1448mm)

\*Total Capacity for two (2) Kettles.

\*\*With Scraper/Agitator in working position.

# IT'S ALL ABOUT OFFERING MORE CHOICES & PROVIDING BETTERSOLUTIONS

As the leader in **Cook Chill**, Cleveland offers the largest selection of **Cook Chill** production and support equipment.

A Cleveland **Cook Chill** Specialist can help develop strategies and ideas for your specific **Cook Chill** operation.



## More Choices & Solutions

### Kettle Cooking

- Agitator Mixer Kettles, horizontal, vertical or inclined mixer styles
- Sizes from 40 gallons to more than 500 gallons
- Pasta Kettles

### Cook Tank Cooking

- 600, 1,000 and 2,000 lbs. capacity **Cook Chill** Tanks
- 60 and 120 gallon Combination Tumble Chiller / Cook Tanks
- TurboJet Chiller / Cook Tank

### Pumping and Filling Equipment

- Product Metering Filling Station
- Cycle-Matic, automatic-form-fill seal machine

### Product Chilling

- Vertical and Horizontal Water-Bath Chillers
- Capacities from 120 to 320 gallons per batch

### Support Equipment

- Gas fired and electric Steam Boilers
- Ice Builders
- Glycol Cooling System
- Compressed Air Systems

## Factory - Customer Support

Cleveland Range is well known for customer satisfaction and its proven factory training program.

### Pre-Sales Support

- Working with design consultants, architects, engineers and the end user

### Pre Start-Up Support

- Meeting with staff regarding installation and maintenance criteria
- Discussing recipe development, staffing requirements, etc.

### Systems Start-Up and Employee Training

- Installation inspection, equipment calibration and start-up
- Training the food production staff
- Food preparation and recipe adjustments
- Discussing "HACCP" and food safety regulation

All Cleveland Range **Cook Chill** equipment comes with a one year warranty.

# Innovative Steam Cooking Manufacturing Since 1922



Cleveland has led in almost every major advancement in steam cooking equipment.

Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer.

Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Tilting Braising Pans and Cook/Chill Equipment to its product line.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer of Steamers, Kettles, Braising Pans and Cook/Chill Systems in North America.

As a Cleveland customer, you can depend on us to continue to provide high quality cooking equipment to meet the most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare<sup>®</sup> aftermarket parts and service. Welbilt's portfolio of award-winning brands includes Cleveland<sup>™</sup>, Convotherm<sup>®</sup>, Crem<sup>®</sup>, Delfield<sup>®</sup>, fitkitchen<sup>®</sup>, Frymaster<sup>®</sup>, Garland<sup>®</sup>, Kolpak<sup>®</sup>, Lincoln<sup>®</sup>, Manitowoc<sup>®</sup>, Merco<sup>®</sup>, Merrychef<sup>®</sup> and Multiplex<sup>®</sup>.

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