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 boil.
- ✓ No hot spots.

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.

Cleveland
Experts in Steam Cooking

STEAMERS / COMBI-OVENS / KETTLES / BRAISING PANS / COOK CHILL SYSTEMS
Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com

General Cooking Procedures

Preheat kettles for all products except milk and eggs.

Rice, white:
Add 2 cups water per 1 cup rice, or 5 cups water per 1 pound rice. Turn kettle temperature control to #10 to boil water, then add rice and bring back to a boil. Turn dial to #4, cover kettle and simmer for 20 minutes. Empty cooked rice into large colander and drain if necessary. For brown rice: after adding rice to boiling water, turn dial to #4, cover and simmer for 40 minutes.

Pasta, noodles, spaghetti, macaroni:
Turn kettle temperature dial to #10 to boil water, add salt and oil if desired, add pasta (1 pound dry pasta to 6 quarts water), return to boil, turn dial to #4 to maintain slow boil, stirring frequently to prevent sticking, cook pasta to al dente stage (usually 8–12 minutes, depending on thickness of pasta). Drain cooked pasta.

Potatoes, dehydrated sliced:
5 pounds dehydrated yields approximately 20 pounds cooked. Place dehydrated potatoes in kettle, add water to cover (salt if desired), turn temperature dial to #10 until water boils, reduce temperature dial to #6 to simmer. Simmer potatoes 10–12 minutes after water boils. Drain.

Potatoes, cubed or small whole fresh:
Set temperature control to #10 to boil water, add potatoes (salt if desired), reduce temperature dial setting to #5–6. Recommended boiling times: 25–40 minutes, depending on size of potatoes. Drain.

Meat:
Brown meat on #10 temperature setting, stirring frequently: internal temperature of meat should reach at least 160–170°F. Drain if desired. Note: ground meat at refrigerated temperature takes approximately 10–15 minutes per 10 pounds meat to brown. Additional time may be necessary to thoroughly cook and tenderize larger, solid pieces of meat. Add any liquid or additional ingredients necessary to recipe and simmer until done on #5.

Sauces/soups, canned or frozen and thawed:
Place sauce or soup in kettle, turn kettle temperature dial to #5–7, depending on density of product and sensitivity to heat; stir frequently until product reaches temperature of 160–170°F.

Manitowoc Finance

FINANCE
Manitowoc Foodservice offers low-rate, fast approval financing on all our leading brands through Manitowoc Finance. Preserve capital, simplify budgeting and get the equipment you need, today.

Manitowoc KitchenCare™

SERVICE
Manitowoc KitchenCare helps protect and maintain your foodservice equipment, ensuring that it performs like it should throughout its lifecycle. KitchenCare features multiple levels of care, including advantages that make it the best in the industry—expert service, easy-access assistance, and parts that are at the ready when your equipment needs a quick fix.

OUR BEST-IN-CLASS BRANDS INCLUDE:
Cleveland, Convotherm,® Dean,® Delfield,® Frymaster,® Garland,® Kolpak,® Koolaire,® Kysor Panel Systems,® Lincoln, Manitowoc® Beverage Systems, Manitowoc® Ice, Merco,® Merrychef,® Multiplex,® RDI Systems, Servend,® U.S. Range and Welbilt®

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global website at www.manitowocfoodservice.com then find the regional or local resources available to you.

Manitowoc

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Manitowoc

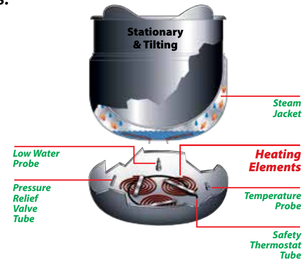
Better Kettles By Design

Gas & Electric
Steam Jacketed Kettles

Cleveland

Setting the Standard for Comparison

Electric Models:



Splash-proof electric kettles offer superior reliabilityin a wide variety of models.

Welded style heating elements are designed for the life of the kettle.

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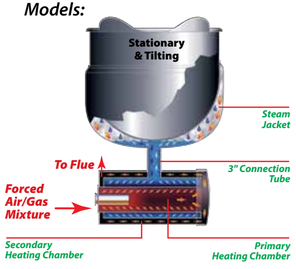
Model	Capacity U.S. gal./liters	Kilowatts Standard	High
Table Top			
KET-3-T	3/11	4.1	NA
KET-6-T	6/23	6.1	9.8
KET-12-T	12/45	9.8	12.3
Table Top with Gear Box (for tilting kettle)			
KET-6-TGB	6/23	6.1	9.8
KET-12-TGB	12/45	9.8	12.3
Twin Table Top (capacities are per kettle)			
TKET-3-T	3/11	8.3	NA
TKET-6-T	6/23	12.3	19.6
TKET-12-T	12/45	19.6	24.5
Floor Type - Lever Tilt			
KET-20-T	20/80	12.3	
Floor Type - Tilting			
KEL-25-T	25/100	9.8	14.7
KEL-40-T	40/150	14.7	24.5
KEL-60-T	60/225	14.7	29.4
KEL-80-T	80/300	14.7	29.4
KEL-100-T	100/375	14.7	29.4
Floor Type - Stationary			
KEL-25	25/100	9.8	14.7
KEL-30	30/110	12.3	19.6
KEL-40	40/150	14.7	24.5
KEL-60	60/225	14.7	29.4
KEL-80	80/300	14.7	29.4
KEL-100	100/375	14.7	29.4
Floor Type - Short Series - Stationary			
KEL-40-SH	40/150	14.7	24.5
KEL-60-SH	60/225	14.7	29.4
Floor Type - Short Series – Tilting			
KEL-40-TSH	40/150	14.7	24.5
KEL-60-TSH	60//225	14.7	29.4

Gas Models:



The Forced Air Double Pass Steam Generator provides faster cooking results, more BTU's per hour, greater efficiency and lower operating costs.

Found exclusively on Cleveland KGL kettles.

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Model	Capacity U.S. gal./liters	B.T.U. Rating
Table Top		
KGT-6-T	6/23	34
KGT-12-T	12/45	53
Floor Type - Tilting		
KGL-25-T	25/100	90
KGL-40-T	40/150	140
KGL-60-T	60/225	190
KGL-80-T	80/300	190
Floor Type - Stationary		
KGL-25	25/100	90
KGL-40	40/150	140
KGL-60	60/225	190
KGL-80	80/300	190
KGL-100	100/375	190
Floor Type - Short Series - Stationary		
KGL-40-SH	40/150	190
KGL-60-SH	60/225	190
Floor Type - Short Series – Tilting		
KGL-40-TSH	40/150	140

Offering Superior Engineering

"**Advanced Control Design**" offers unmatched performance and reliability compared to competitors that offer outdated technology and less expensive components.

Exclusive Self Diagnostic Controls Standard:

- ✓ Continuously monitors international functions of the kettle.
- ✓ Prevents downtime due to component failures.
- ✓ Increases safety factor by continuously monitoring components.

Flush Mounted LED Control Lights for Heat-On Indicator and Low Water Indicator.

- ✓ Resists damage from use and abuse.
- ✓ Easier to clean no switches and lights sticking out.
- ✓ Fewer components and switches to fail.

✓ Protective Control Brackets standard on table top models, eliminates damage to control panel due to use and abuse.

Solid State Temperature Control offers greater accuracy in maintaining delicate temperatures for simmering (+/- 5°F) compared to less expensive mechanical thermostats.

Easy-to-Service Controls: Top mounted controls with Pull-Out "Works in Drawer" components (table top models only).

- ✓ Plug-n-Play style components, not necessary to replace entire panel.

Easy to view "**Color Coded Pressure Vacuum Gauge**" with Green and Vent Air zones easily identifies optimum performance.

All Splash-Proof Hose Proof Controls: Offers greater resistant to damage caused by splashing water and cleaning.

Higher Pressure, Higher Performance

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

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

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

High Performance Gas-Fired Heating System

Exclusive design cooks 2 - 3 times faster than competitive models. (gas models only)

Options & Accessories

Covers - Lift off

25 gal.	CL-25
40 gal.	CL-40
60 gal.	CL-60
80 gal.	CL-80
100 gal.	CL-100

Stays open. Rotatable for easy cleaning with condensate vent.

Covers - Spring Assist

25 gal.	CHS-25
40 gal.	CHS-40
60 gal.	CHS-60
80 gal.	CHS-80
100 gal.	CHS-100

Large 3/4" flow spout.

Pantry Faucets

single control valve	SPK
double control valve	DPK

Kettle filters c/w hose

single control valve	SKFK
double control valve	DKFK

Pre-Rinse Spray Head

c/w hose	PRSK

Tangent Draw-Off Valves

2"	TD-2
3"	TD-3

Tri-Basket Support Kits

25 gal.	TBS-25
40 gal.	TBS-40
60 gal.	TBS-60
80 gal.	TBS-80
100 gal.	TBS-100

Cooking Baskets

3 gal.	BS-3
6 gal.	BS-6
12 gal.	BS-12

Half Moon Food Strainer

25 gal.	FS-25
40 gal.	FS-40
60 gal.	FS-60
80 gal.	FS-80
100 gal.	FS-100

Pan Carrier

PCK

Exclusive seal will not dent, prevents leaking due to heavy wear and tear.

Switch Guard SG

Accessory Kit KAK

kettle whip	KW
kettle ladle	KL
kettle brush	KB
draw-off brush	DB
kettle paddle	KP
nylon brush	CB

Correctional Package Options:

- tamper resistant covers
- lockable covers
- control covers
- pressure gauge guard
- tangent draw-off protection

Measuring strips

25 gal.	MS-25
40 gal.	MS-40
60 gal.	MS-60
80 gal.	MS-80
100 gal.	MS-100

Gallon or Liter Markings

each mark	KM

NOTE: Not all Options and Accessories fit on to all kettles. For inquires and additional Options and Accessories, call 1-800-338-2204.

Sizing Guidelines

KETTLE CAPACITY (SPECIFIED SIZE)		PORTIONS: SERVINGS (calculated)					
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