

Braising Pans (Tilt Skillets)

 **Cleveland**



High Productivity,

Unmatched Performance -
the Workhorse of the Kitchen



STEAMERS / COMBI-OVENS / KETTLES / BRAISING PANS / ROTISSERIES / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com

 **Manitowoc**

Think of the Possibilities

Why a Braising Pan?

You won't find a more versatile piece of equipment in any kitchen. Braising Pans, also known as Tilt Skillets can do it all, from grilling and braising meats to steaming vegetables and rice, simmering soups and sauces to frying chicken. You can cook almost any menu item in this one type of equipment, instead of needing, three, four or more different kinds of kitchen appliances.

What makes the Braising Pan special is its combination of large griddle surface and liquid capacity along with the easy to tilt pan body with a spring assisted vented cover. Braising Pans can perform the same functions as a stock pot, range, kettle, steamers and ovens.

Ideal for small and large volume cooking

Griddle cook foods such as bacon, eggs, hamburgers, chops and grilled cheese or use for backing up your existing griddle. You can simmer and boil soups, stocks and sauces or you can shallow fry chicken, fish and other meats. Plus the 9" deep pan prevents grease splatter. Steam vegetables and rice with perforated steamer inserts or braise large quantities of meats and much more.

Saves Time and Labor

Reduce cooking and preparation time in half or more by preparing one large batch instead of multiple smaller batches compared to range top cooking.

Saves Energy

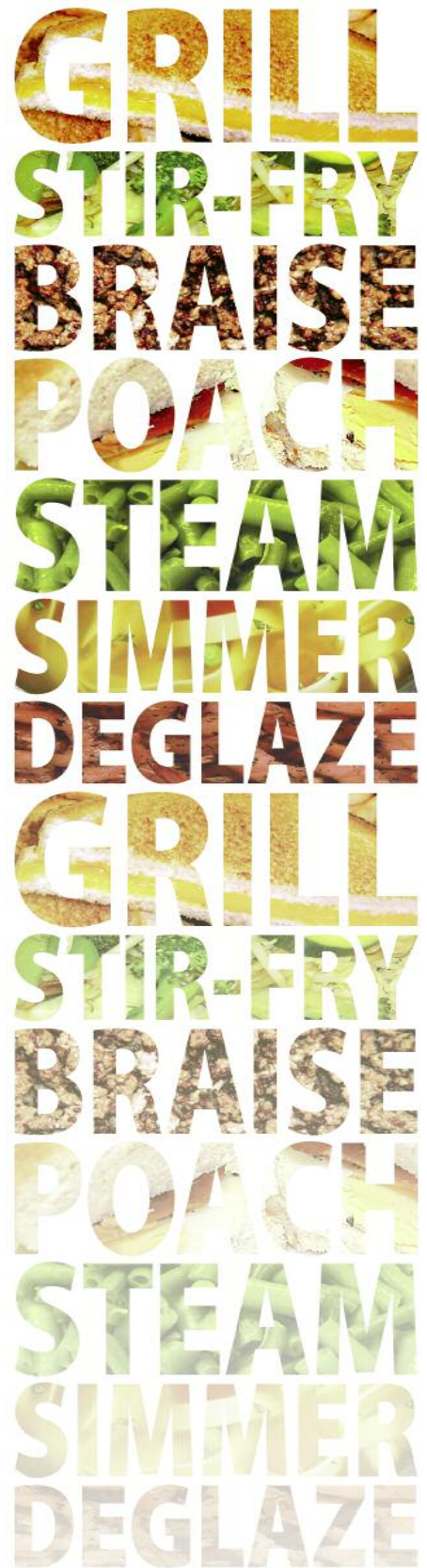
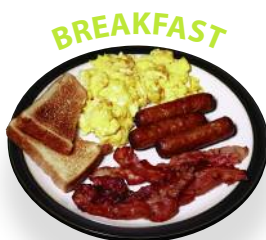
Solid state thermostat controls only use the proper amount of energy for each batch. More efficient than open burner ranges and preheats faster than most commercial cooking equipment.

Improves Worker Safety

The easy to use tilting pan design allows you to pour directly into serving and cafeteria pans, thus eliminating lifting heavy pots and pans.

Easy to Clean and Maintain

No lifting or transferring, no pots and pans to wash. The water faucet or spray hose accessories makes clean up faster and safer.



Get Cooking with Cleveland



Griddle

The large cooking surface and precise solid state temperature control makes the Cleveland Braising Pan perfect for all your griddle requirements. Ideal for preparing grilled cheese sandwiches, pancakes, fritters, french toast or hamburgers.

Shallow Fry

Large batches of chicken, fish and assorted meats can be shallow fried. Grease spatter is minimized due to the 9" deep pan and grease is quickly and accurately removed via the large pouring lip or optional draw-off valve.

Steamer

Perforated steamer inserts allow for quick and easy steaming of vegetables and rice like a traditional pressureless convection steamer. In addition, you can poach, thaw or use the braising pan as a Bain Marie for holding and warming food.



Stock Pot

Simmer or rapid boil soups, stews, sauces and gravies with precise temperature control. The large pouring lip and smooth tilt action allows you to empty the Braising Pan quickly, easily and safely.

Which Cleveland Braising Pan Fits Your Kitchen

	10 gal	15 gal	30 gal	40 gal
Ground Beef	25 lb	30 lb	75 lb	100 lb
Hamburgers (4 oz)	24	24	54	72
Beef Stew Meat	20 lb	26 lb	60 lb	80 lb
Hot Dogs	66	66	110	154
Bacon Slices	32	27	48	64
Sausage Patties (2.5")	54	54	110	155
Chicken Breast (8oz)	20	20	36	54
Chicken Nuggets	10 lb	10 lb	20 lb	27 lb
Fish Fillets (4 oz)	16	16	40	50
Eggs, Scrambled	5 gal	6 gal	11 gal	14 gal
Pancakes (5")	14	14	24	32
Hash Brown Potatoes	15 lb	15 lb	30 lb	40 lb
Stir Fry Vegetables	10 qt	15 qt	30 qt	30 qt
Soups, Sauces	9 gal	12 gal	27 gal	37 gal



Table Top Braising Pans Compact, Efficient Production Centers

With the Cleveland Table-Top Braising Pan you can add a clean, compact, efficient and technically advanced one-step food preparation center of almost unlimited usefulness. It's the one piece of equipment that can make a big difference to the typical overworked kitchen.

Cleveland's Braising Pans give years of uncompromising energy efficiency and versatility.

Model SET10 & SET15 Standard Features

- ✓ High efficiency heating system with even heat distribution via heating elements cast into aluminum, covering entire pan bottom.
- ✓ Stainless steel cooking surface is guaranteed against warping.
- ✓ Splash proof.
- ✓ Bead-blast textured cooking surface finish to reduce sticking.
- ✓ Adjustable, thermostat controlled temperature from 175°F to 425°F.
- ✓ Fast heat-up and recovery time.
- ✓ Balanced design permits easy tilting.
- ✓ All stainless steel construction for durability and easy cleaning.
- ✓ Lift-off cover with adjustable vent.
- ✓ Sanitary base mounting for table top installation.

A Model to Suit Everyone's Needs



SEL40TR
(with Sliding Drain Pan, SLD)



SGL40T1

Available Models:

Model	Capacity U.S. gal./liters
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Table Top Models

Rectangular - Electric		Electrical Rating
SET10	10/42	7.4 kW

Round - Electric		Electrical Rating
SET15	15/68	7.4 kW

Standard Features: ✓ Lift-Off Cover with Adjustable Vent
 ✓ Bead Blasted Cooking Surface
 ✓ Marine Lock (SET15 only)

DuraPan™

Electric Open & Modular Bases		Electrical Rating
SEL30TR	30/117	14.4 kW
SEL40TR	40/156	18 kW
SEM30TR	30/117	14.4 kW
SEM40TR	40/156	18 kW

Gas Open & Modular Bases		Gas Rating
SGL30TR	30/117	91,000 BTU
SGL40TR	40/156	130,000 BTU
SGM30TR	30/117	91,000 BTU
SGM40TR	40/156	130,000 BTU

Standard Features: ✓ Spring-Assisted Cover with Adjustable Vent
 ✓ Liter and Gallon Markings
 ✓ Power Tilt (Hand Tilt optional)
 ✓ Flanged Feet
 ✓ Bead Blasted Cooking Surface
 ✓ Electronic Spark Ignition (gas models)
 ✓ Anti-Splash Pouring Lip

PowerPan™

Electric Open Bases		Electrical Rating
SEL30T1	30/117	12 kW
SEL40T1	40/156	18 kW

Gas Open Bases		Gas Rating
SGL30T1	30/117	120,000 -150,000 BTU
SGL40T1	40/156	160,000 -200,000 BTU

Standard Features: ✓ Spring-Assisted Cover with Adjustable Vent
 ✓ Liter and Gallon Markings
 ✓ Easy Manual Hand Tilt (Power Tilt optional)
 ✓ Flanged Feet
 ✓ Bead Blasted Cooking Surface
 ✓ 10° Tilt Cooking Feature and a
 ✓ Low 35" Rim Height
 ✓ Anti-Splash Pouring Lip

Common Options & Accessories:



Covers - Lift off	
SET10	SCK10
SET15	SCK15



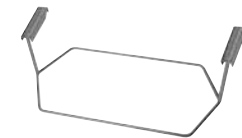
Pantry Faucets	
single control valve	SPS
double control valve	DPS



Stainless Steel Stand with Drain Drawer	
for SET10 or SET15	ST28



Twin Unit Stainless Steel Stand with Drain Drawers	
for two SET10's or two SET15's	ST55



Pan Carrier	
All Floor Models	PCS



Kettle filters c/w hose	
single control valve	SKFS
double control valve	DKFS



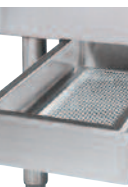
Poaching Pans	
10 gal holds 1 pan	PP
15 gal holds 1 pan	PPR
30 gal holds 2 pans	PP
40 gal holds 3 pans	PP



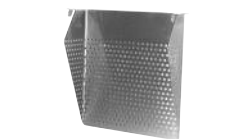
Pre-Rinse Spray Head	
c/w hose	PRSS



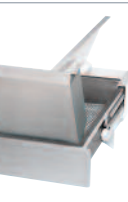
Vegetable Steamer	
10 & 15 gal holds 1 pan	VS
30 gal holds 3 pans	
40 gal holds 4 pans	



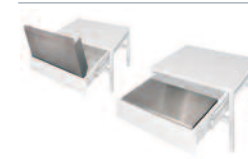
Sliding Drain Drawer	
for SEL30/40TR or SGL30/40TR	SLD



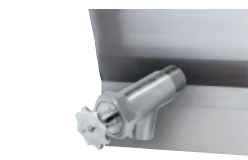
Food Strainer	
for 10 & 15 gal	FF15S
for 30 & 40 gal	FSSK



Retractable Splash Guard/Pan Shelf	
for sliding drain drawer	SGSLD-TR



Retractable Splash Guard/Pan Shelf	
for sliding drain drawer, for ST55 order two	SD28



Front mounted 2" Tangent Draw-Off Valve (left side only)	
for all floor models	TD2SK



2" Drain Pan Assembly	
for all floor models	DRAINPAN6

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

Cleveland Dura Pan™ Gas Series

The DuraPan series offers the ultimate in value and features, maintaining Cleveland's high standards in performance and dependability.



- ✓ 91,000 BTU (30 gallon); 130,000 BTU (40 gallon) for fast heat up and quick recovery.
- ✓ 5/8" stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- ✓ Spring-assisted cover with adjustable vent.
- ✓ Completely front-serviceable with pull-out "works in a drawer" componentry.
- ✓ Recessed control panels prevents physical damage from carts, etc.
- ✓ Water-resistant controls and power jack with splash-proof design prevent water damage from spillage or cleaning.
- ✓ Optional sliding drain drawer with splash screen mounted on the left side.
- ✓ Can be hard-piped to a remote floor drain.
- ✓ Ideal for installations without a drain trough.

Cleveland Power Pan™ Gas Series

Cleveland's PowerPan series takes the Braising Pan design to a higher level in both performance and features. Now the most versatile piece of kitchen equipment is even better with exclusive features, superior performance and energy savings.



- ✓ Exclusive dual power settings: 90,000 and 125,000 BTU (30 gallon), 160,000 BTU and 200,000 BTU (40 gallons) provides superior heat-up and recovery.
- ✓ Exclusive ultra efficient power burner (forced-air) gas combustion system with automatic ignition.
- ✓ 5/8" stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- ✓ Spring-assisted cover with adjustable vent.
- ✓ Open base design for easy cleaning and maintenance.
- ✓ Low 35" rim height for easy operation and cleaning.
- ✓ Splash proof controls and construction.
- ✓ Easy-to-turn manual hand tilt. Optional power tilt with manual override available.
- ✓ 10° cooking feature. Tilt unit up to 10° without the power being turned off.

Get Cooking with Cleveland

	Size/Amount	Minutes
Meats		
Beef roast, 4-8 lb	5-20 each	30-35/lb
Beef steaks, 1 1/2-2" thick	10-40 lb	6 (rare) 10 (medium) 15 (well done)
Corned beef, 6-8 lb	4-12 each	30-35/lb
Beef, pork cubes 1-2"	20-40 lb	30-60
Ground beef (bulk)	20-40 lb 50-100 lb	15-30 35-60
Hamburger patties, 4 oz	20-60 each	5-15
Meatballs, 1 1/2-2"	15-50 lb	12-15
Hot dogs, 8/lb	8-20 lb	5-6
Swiss steak, 1/2" thick	40-80 lb	60-80
Liver, 8 oz	10-30 lb	8-10
Pork chops, 6 oz	10-40 lb	45-50
Lamb chops, 6 oz	10-40 lb	15-18
Ham steaks, 8"	10-40 lb	8-10
Spare ribs, slabs, 3 lb	15-60 lb	20-30
Sausage, Italian/smoked	10-40 lb	20-25
Sausage, breakfast links	10-30 lb	10-15
Bacon slices	5-15 lb	4-6
Chicken / Turkey		
Chicken pieces, fried	20-40 lb	45-50
Chicken pieces, simmered	20-40 lb	50-55
Chicken, whole, each 3-5 lb	20-40 lb	60-90
Chicken patties, breaded, 4 oz	10-20 lb	12-18
Chicken nuggets, 2 oz	15-30 lb	8-10
Turkey, whole, thawed, 12-14 lb	4-10	2 1/2-3 hrs
Seafood		
Fish fillets, 4-8oz each	10-25 lb	6-10
Shrimp, fried or grilled	10-20 lb	5-7
Scallops, grilled	10-20 lb	6-8
Salmon, whole poached, 5-7 lb	2-8 each	40-50
Eggs		
Scrambled eggs	5-15 gal	10-12
Fried eggs	2-5 doz	3-5
Omelets, 8" diameter	6-20 each	8-10

	Size/Amount	Minutes
Bread		
French toast	10-30 slices	4-6
Pancakes, 5"	10-30 each	4-6
Grilled sandwiches	10-30	each 6-10
Fritters, apple or corn, 4"	10-25 each	8-10
Vegetables		
Grilled/stir fry vegetables	10-20 lb	10-12
Hash brown potatoes	20-40 lb	25-30
Potatoes, cubed, 1-2"	20-50 lb	25-40
Pasta / Rice / Beans		
Noodles, macaroni, spaghetti	1 lb/6 qts boiling water	6-15
Rice, white long grain	1 lb/1 qt water	15-20
Fried rice (using cooked white rice)	10-20 lb	12-15
Dried beans, soaked overnight	1 lb beans/ 2 qts water	50-55
Dried beans, unsoaked	1 lb beans/ 2 1/2 qts water	2 1/2 hrs
Dried lentils, unsoaked	1lb lentils/ 2 1/2qts water	45-50

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Innovative Steam Cooking Manufacturing Since 1922



Cleveland Range 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.

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, Convothem by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Systems in North America.



Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Braising Pans (Tilting Skillets), Convothem by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Equipment to its product line.

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

SOLUTIONS

Cleveland Range LLC. provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.



FINANCING

Manitowoc offers low-rate, fast-approval financing on equipment from Manitowoc brands and on other equipment when purchased with Manitowoc brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Manitowoc Authorized Dealers with Manitowoc financing.



SERVICE

Cleveland Range LLC. products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Cleveland Range LLC. and other leading Enodis brands can equip you, or to apply for financing, visit www.enodisusa.com, consult your dealer, or call 727-375-7010.

