

QUAD-LEG. ELECTRIC KETTLES

TILTING, "SPLASH PROOF SERIES", SELF-CONTAINED, 2/3 STEAM JACKETED, 80 OR 100 GALLONS (300 OR 375 LITERS)

Project
Item
Quantity
FCSI Section 11400
Approved
• •
Date

Models

- KEL-80-T
- KEL-100-T



- Large pouring lip for high capacity and chunky products
- Re-inforced rolled rim design prevents damage to kettle rim, eliminates "bar rim designs"
- Welded-in heating elements, (holds vacuum better, won't leak or lose water)
- Easily cleaned: kettle and all exterior surfaces are of type 304 stainless steel with an #4 finish
- Rear mounted easy access pressure gauge and pressure relief valve to prevent tampering. Color coded easy to read pressure gauge with "green" and "vent air zone"
- 50 psi steam jacket rating for higher cooking temperatures
- 50 psi safety valve
- Solid state water level control (no sight glass gauge to break or leak)
- Splash proof element cover with a double gasket seal
- Tilt mechanism of roller bearings and case hardened self-locking worm and segment gear
- 1 5/8" O.D. tri-leg supports with level adjustable feet for floor bolting
- Standard voltage is 208-240 volts, 60 Hz, 3-phase, 3-wire
- Typical approvals include UL., CSA, CE, NSF and ASME

Short Form Specifications

Shall be CLEVELAND, Electric Kettle, Quad-leg mounted, self-contained, tilting, Model KEL -

- T; _____ gallons, 2/3 Steam Jacketed. Type 304 Stainless Steel Kettle and Supports. 50 psi Steam Jacket Rating; 50 psi Safety Valve; Permanently filled Steam Jacket; Combination Pressure/Vacuum Jacket Gauge. Splash Proof Solid State Temperature (±1° C) and Safety Control System in plug-in Module including L.E.D. indicators.

Options & Accessories

- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover (CHS)
- 2" or 3" diameter Tangent Draw-Off Valve (TD2 or TD3*), *TD3 for 60 gallon only and will raise height of kettle by 5-5/8" (143mm)
- Hot and Cold Water Faucet with Swing Spout and Mounting Bracket (DPK and FBKT)
- Type 316 Stainless Steel Kettle Liner for high acid food products (316)
- Pan Carrier (PCK)
- Flow Diverter (FD)
- Food Strainers (FS)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Kettle Accessory Kit (KAK) includes:
- Clean-up Brush (CB) • 36" Kettle Paddle (KP)
- 36" Kettle Whip (KW)
- 36" Kettle Brush
- Draw-Off Brush (DB)
- 24 oz. Ladle (KL)
- Automatic Water Meter (GMF or LMF)
- Drain Strainers (DS-)
- Water Meter Stand (SWM)
- Lift-Off Covers (CL)
- Measuring Strip (MS)
- Gallon Markings (KM)
- Hot and cold or cold only Kettle Filler with 60" Hose (DKF-K or SKF-K)
- Swing Funnels for drain (SW)
- **Alternate Mounting Systems**
- High Wattage (HW) (see back page)
- Special Voltages (see back page)
- Heat Deflector Shield (HS001)
- Correctional Packages

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Standard Features

- · Self-contained, easily installed needs only an electrical hook-up
- · Steam jacket filled with treated water, venting and/or refilling is not required
- Accurate, consistant solid state temperature controls (mechanical thermostat not as accurate) - less than ±1°C variance (ideal for simmering). Operating temperature range from 145° - 260°F (63°C - 127°C)
- Control panel includes:
 - · LED indicator for heat cycle
 - · LED indicator for low water
 - · Power ON/OFF switch

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- · Adjustable temperature control dial
- · Water resistant controls, splash-proof construction

(AS SHOWN)

KETTLE SHOWN WITH OPTIONAL SPRING ASSIST COVER, WATER FAUCET AND T.D. VALVE.

DIMENSIONS

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GALS./

LITER	RS	A1	A2	Е	F	G	Н	J	L	M	N	Р	Q	S	T	U	V	W	X	Υ	Z
80/	IN	48 1/2	54 1/8	84	47 7/16	17	33	24 1/4	11 3/8	32 1/2	67 3/8	35 1/2	5 1/2	48	44 5/8	8 5/8	40 1/4	21 1/2	40 3/4	24 1/4	52 1/8
300	mm	1232	1375	2134	1205	432	839	616	289	826	1712	902	140	1220	1134	220	1023	547	1036	62	133
100/	IN	51	56 5/8	89 7/8	48 11/16	16 1/4	35 1/2	25 5/8	11 5/8	36	71 1/4	40 1/2	4	49 1/2	47	9 1/4	40	23	43 1/4	25 5/8	53 3/8
375	mm	1296	1439	2283	1237	413	902	651	296	915	1810	1029	103	1258	1194	235	1016	585	1099	651	1355.8

STANDARD WATTAGE

			208V			240V			415V			480V	
			AMPS	AMPS		AMPS	AMPS		AMPS	AMPS		AMPS	AMPS
GALS.	LITERS	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1 PH	3PH
80	300	14.7	70.8	40.9	19.6	81.7	47.1	18.1	43.5	25.1	19.6	40.8	23.6
100	375	14.7	70.8	40.9	19.6	81.7	47.1	18.1	43.5	25.1	19.6	40.8	23.6

3 HIGH WATTAGE

			208V			240V			415V			480V	
			AMPS	AMPS		AMPS	AMPS		AMPS	AMPS		AMPS	AMPS
GALS.	LITERS	KW	1PH	3PH	KW	1PH	3PH	KW	1PH	3PH	KW	1 PH	3PH
80	300	29.4	NA	81.7	39.2	NA	94.3	36.2	87.0	50.2	39.2	81.7	47.1
100	375	29.4	NA	81.7	39.2	NA	94.3	36.2	87.0	50.2	39.2	81.7	47.1

Consult factory for other voltages.

NOTES:

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Cleveland Range reserves right of design improvement or modification, as warranted.

Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L/NSF#4 and CSA (AGA, CGA).

Shipping Weights

Model -KEL-80-T Weight - 470 lbs

WATER HO

%" O.D. copper tube or %" N.P.T. pipe.

RECOMMENDED FLOOR SLOPE

CAPACITIES: (in 8 oz. servings, other sizes may be calculated)

> When ordered with optional faucet.

CLEARANCE

RIGHT = 4.0" handle

LEFT = .00"

REAR = .00"

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