

LEG TYPE, GAS-FIRED KETTLES

"SPLASH PROOF SERIES" 40, 60, OR 80 GALLONS
(150, 225, OR 300 LITERS)

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Models

- KGL-40-T
- KGL-60-T
- KGL-80-T



Shown with optional Spring Assisted Cover and 2" Tangent Draw-Off Valve

Standard Features

- High efficiency Power Burner Heating System (62% to 65% efficiency)
- Fast Heat-up and Recovery Time, 140M BTU's on 40 gallon models, 190M BTU's on 60 gallon and larger
- Insulated Heat Exchanger
- Automatic Ignition System
- Steam Jacket permanently filled with treated, distilled water. Venting and/or refilling not required.
- Solid State Controls, for Temperature and Low Water Safety, in a plug-in Control Module
- Control Panel includes:
 - Precise, consistent temperature control: less than $\pm 1^{\circ}\text{C}$ variance (ideal for simmering).
 - L.E.D. Indicators for Heat Cycle and Low Water Warning.
 - Power "on/off" Switch
- Front mounted combination Pressure/Vacuum Gauge
- Type 304 Stainless Steel with #4 finish on kettle and supports
- Tilt Mechanism of roller bearings and case hardened self-locking worm and segment gear
- Support Legs with level adjustable feet, flanged for floor bolting
- 50 psi Steam Jacket Rating and Safety Valve
- Standard voltage is 115 volts, 60 Hz, single-phase, supplied with cord and plug
- Standard for natural gas operation
- Typical approvals include AGA, CSA, CE, NSF and ASME

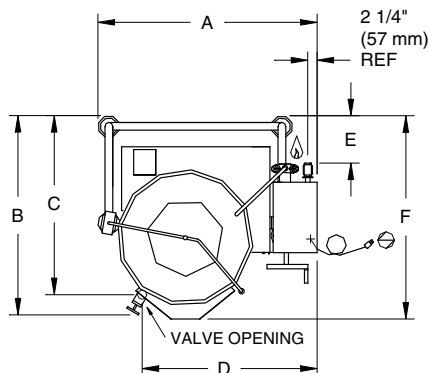
Short Form Specifications

Shall be CLEVELAND, Gas-Fired Tilting Kettle, Model KGL-____T; _____gallons, 2/3 Steam Jacketed, Power Burner Heating System, Insulated Heat Exchanger, 50 psi Steam Jacket Rating. Infinite Variable Temperature Control, L.E.D. indicators for Heat Cycle and Low Water Warning, Automatic Ignition System.

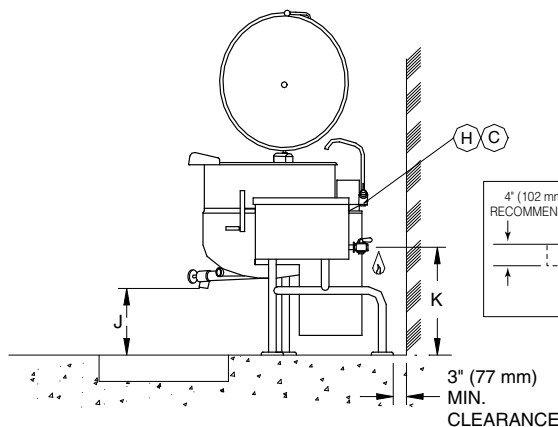
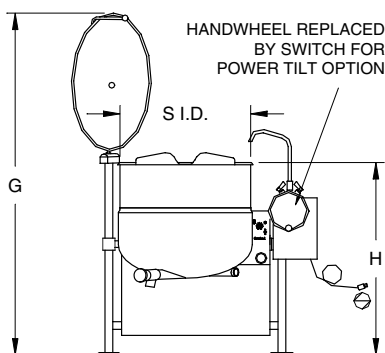
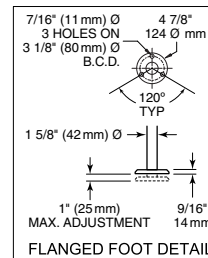
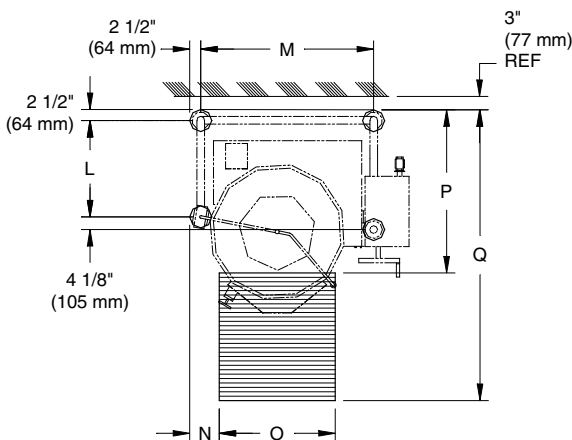
Options & Accessories

- Type 316 Stainless Steel Kettle Liner for high acid food products (316)
- Pan Carrier (PCK)
- Flow Diverter (FD)
- Food Strainer (FS)
- Kettle Markings (KM)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Drain Strainers (DS-)
- Faucet Mounting Bracket (FBKT)
- 2" or 3" diameter Tangent Draw-Off Valve with Drain Strainer (TD2 or TD3*), *TD3 for 60 and 80 gallon only and will raise height of kettle by 5-5/8" (143mm)
- 3" diameter Butterfly Valve (BV3)
- Spring-assisted, hinged, rotatable, domed Stainless Steel Cover (CHS-)
- Hot and Cold Water Faucet with Swing Spout (DPK)
- 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)
- Measuring Strip (MS)
- Option for Propane Gas operation
- Correctional Package
- Heat Deflector Shield (HS001)

CAPACITIES: (in 8 oz. servings, other sizes may be calculated)
 40 Gallon / 150 liters . . . 640 servings
 60 Gallon / 225 liters . . . 960 servings
 80 Gallon / 300 liters . . . 1280 servings



NOTE: TD3, 3" tangent draw off will raise height of kettle by 5-5/8" (143mm). Available on 60 & 80 gallon models only.



UNIT SHOWN WITH OPTIONAL 2" TANGENT DRAW-OFF VALVE, SPRING ASSIST COVER AND HOT & COLD WATER FAUCET.

DIMENSIONS

GALS./LITERS		A	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	S.I.D.
40	IN	45 3/4	42 1/2	38	35	9	42 1/4	71	40 1/2	15 1/2	23 1/4	19	35 3/4	4 3/8	24	33	63	26
150	mm	1163	108	966	889	229	1074	1804	1029	394	591	483	909	112	610	839	1601	661
60	IN	49 3/8	46	41 1/2	37	11 3/4	47 1/4	75	43 3/4	15 1/4	24 1/2	22	39 3/8	6	28	37	68	29 1/2
225	mm	1255	1169	1055	940	299	1201	1905	1112	388	623	559	1001	153	712	940	1728	750
80	IN	53	49	44 1/2	39	14 3/4	51	78	44 3/4	14	25	25	43	7	30	40	72	33
300	mm	1347	1245	1131	991	375	1296	1982	1137	356	635	635	1093	178	762	1016	1829	839

Shipping Weights & Dimensions

Model - KGL-40-T	Weight - 552 lbs Width - 49" Depth - 49" Height - 54"
KGL-60-T	Weight - 645 lbs Width - 44" Depth - 44" Height - 59"

GAS			ELECTRIC	WATER (H) (C)	CLEARANCE
NATURAL	PROPANE	B.T.U. RATING	120V-1 Phase, 60 Hz, 10 amps	(H) (C) 1/2" dia. Soft Copper Tubing (each) When ordered with optional faucet.	RIGHT = 0" LEFT = 0" REAR = 3" Allow 6" space minimum from rear and sides when located near combustible walls. 12" recommended on right side for service
Piping: 3/8" N.P.T. Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	Piping: 3/8" N.P.T. Supply pressure: 4.00" W.C. minimum 14.00" W.C. maximum	40 gal. 140,000 60 gal. 190,000 80 gal. 190,000 100 gal. 190,000			
Manufacturer must be notified if unit will be operated above 2,000 ft. altitude.					

NOTES:

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).

(NOT TO SCALE)