

POWERPAN[™] SERIES GAS, 35" RIM HEIGHT, 30 & 40 GALLON (110 & 150 LITER)

Models





Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL-___-T1, gas (type_____) holding no less than _____ gallons (____ __ liters); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permantly Lubricated Gearbox, Adjustable Feet with Rear Flanged and Front Bullet Style.

Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

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Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.

- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm)Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 115-volt controls.
- · Easy-to-turn manual hand tilt with enclosed permantly lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Electronic "Spark Ignition System Standard".
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include AGA, CSA, CE and NSF.

Options & Accessories

- Power Tilt with Manual Override (PT2)
- 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Meat Probe
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- · Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Poaching Pans (PP)
- Voltage Option:
 - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
 - VOSK4, 220/240 Volt, 50 Hz, 1 Phase for export
- Protective Control Cover (CP-PCB-T1)
- Casters, 2 swivel, 2 locking (CST1)

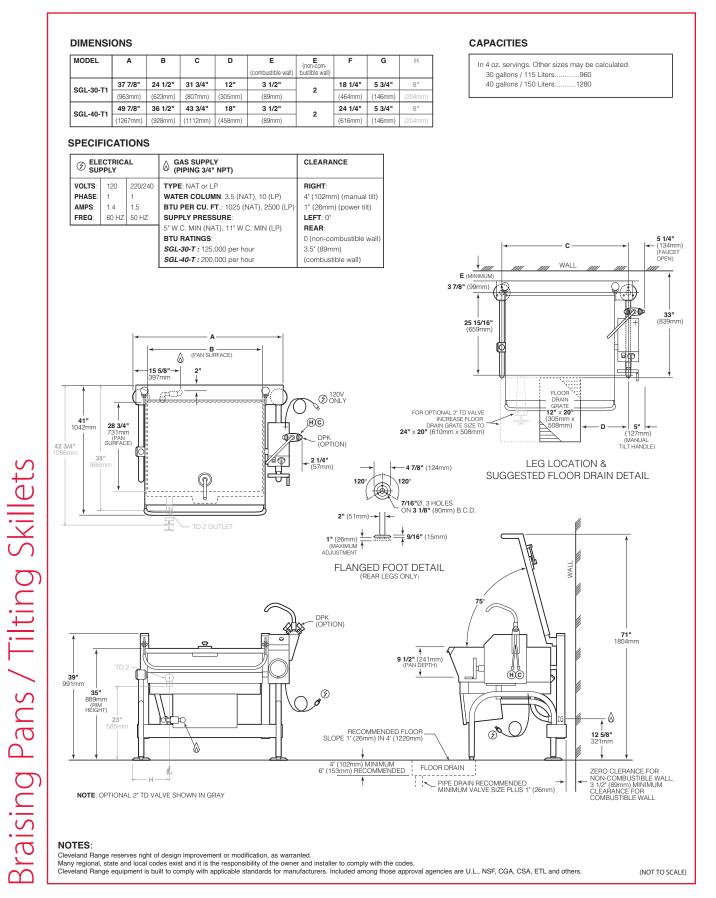
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