

## TR - DuraPan Series Tilt Skillets

### SUPERIOR TEMPERATURE CONTROL

#### IMBEDDED TEMPERATURE SENSORS

- “Imbedded” temperature sensors drilled into pan bottom for precise even cooking (see comparison below).

#### MEETS IPX6 WATER RATING PROTECTION GUIDELINES

- Meets IPX6 for both standard and easyDial controls
- Prevents downtime and expensive water related repairs

#### MULTIPLE STAINLESS-STEEL BURNER DESIGN

- Large stainless-steel burners with “multiple rows of rosette’s
- Evenly spaced throughout the pan bottom for quick response and greater temperature control and even browning pattern

#### HYDRAULIC HAND TILT WITH QUICK LOWERING FEATURE

- Easy to turn hydraulic hand tilt requires fewer turn,
- Quick Lowering feature eliminates hand tilting down

#### REINFORCED ROLLED RIM

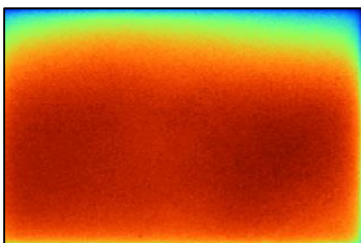
- Eliminates warping of skillet pan allowing skillet cover to close properly



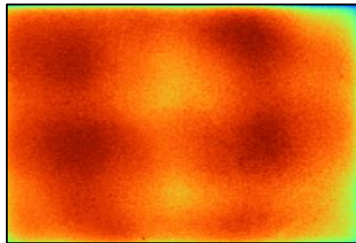
Shown with optional sliding drain drawer  
SEL30TR, SEL40TR: 30, 40-gallon electric  
SGL30TR, SGL40TR: 30, 40-gallon gas

### COMPARE THE DIFFERENCE

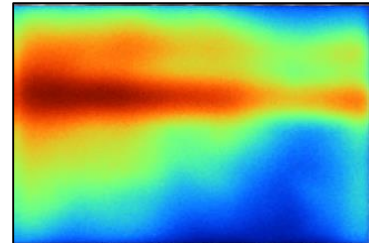
Cleveland solid state temperature control sensors are “drilled” into the skillet’s surface and provides an even temperature across entire pan surface, eliminating hot and cold spots for better browning pattern. Competitors clamped on version has a wider temperature variance which causes greater uneven temperatures across the pan surface.



Cleveland SGL40TR



Competitor A



Competitor B

Results of thermal imaging testing on three leading tilt skillets surfaces heated to 350°F.