

Tilt Skillets

the Workhorse of the Kitchen



*Timeless Quality,
Trusted for Life*

Think of the Possibilities

Why a Braising Pan?

You won't find a more versatile piece of equipment in any kitchen. Tilt Skillets, also known as Braising Pans 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 Tilt Skillet 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. Tilt Skillets 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

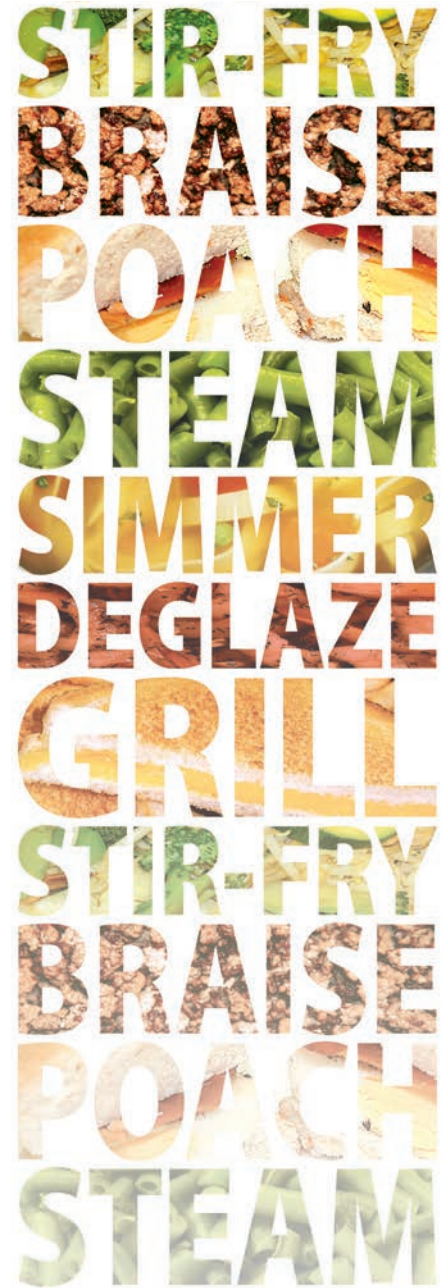
Solid state thermostat controls only use the proper amount of energy for each batch. More efficient than open burner ranges and preheats faster than most commercial cooking equipment.

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.



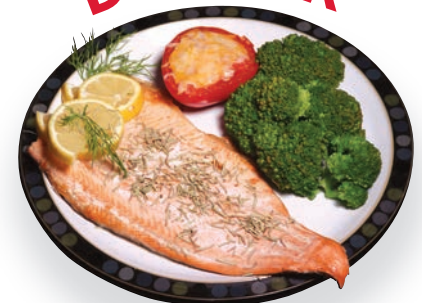
BREAKFAST



LUNCH



DINNER



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.

A Model to Suit Everyone's Needs



“T1” Power Pan™ Series

Cleveland's PowerPan series takes the Tilt Skillet 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.

- 5/8" stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- Liter and Gallon Markings
- Spring-assisted cover with adjustable vent.
- Anti-splash pouring lip.
- Easy-to-turn manual hand tilt. Optional power tilt with manual override available.
- Open base design for easy cleaning and maintenance.
- Splash proof controls and construction.
- Low 35" rim height for easy operation and cleaning.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F. Available with optional easyDial controls.



Optional easyDial Controls & Core Temperature Probe



Table Top Braising Pans

With the Cleveland Table-Top Tilt Skillet 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 Tilt Skillets give years of uncompromising energy efficiency and versatility.
- 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.



“TR” Dura Pan™ Series

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

- 5/8" stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- Liter and Gallon Markings.
- Spring-assisted cover with adjustable vent.
- Anti-splash pouring lip.
- Easy-to-turn manual hand tilt. Optional power tilt with manual override available.
- Available in leg or modular base.
- Water-resistant recessed controls and power jack with splash-proof design prevent water damage from spillage or cleaning.
- Completely front-serviceable with pull-out "works in a drawer" componentry.
- Adjustable, Electronic Thermostat accurately controls temperature from 100° to 450° F.
- Optional sliding drain drawer with splash screen mounted on the left side.

Key Options & Accessories

"T1" Power Pan™ Series

<i>Electric Open Base</i>		Electrical Rating
SEL30T1	30 gal/117 liters	12 kW
SEL40T1	40 gal/156 liters	18 kW
<i>Gas Open Base</i>		Gas Rating
SGL30T1	30 gal/117 liters	120,000 -150,000 BTU
SGL40T1	40 gal/156 liters	160,000 -200,000 BTU

Table Top Tilt Skillets

<i>Rectangular - Electric</i>		Electrical Rating
SET10	10 gal/42 liters	7.4 kW
<i>Round - Electric</i>		Electrical Rating
SET15	15 gal/68 liters	7.4 kW

TR" Dura Pan™ Series

<i>Electric Open & Modular Base</i>		Electrical Rating
SEL30TR	30 gal/117 liters	14.4 kW
SEL40TR	40 gal/156 liters	18 kW
SEM30TR	30 gal/117 liters	14.4 kW
SEM40TR	40 gal/156 liters	18 kW
<i>Gas Open & Modular Base</i>		Gas Rating
SGL30TR	30 gal/117 liters	91,000 BTU
SGL40TR	40 gal/156 liters	130,00 BTU
SGM30TR	30 gal/117 liters	91,000 BTU
SGM40TR	40 gal/156 liters	130,00 BTU

Options & Accessories



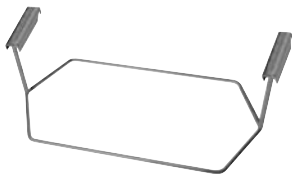
Covers - Lift off

SET10	SCK10
SET15	SCK15



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



Pan Carrier

All Floor Models	PCS
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Vegetable Steamer

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



Food Strainer

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



Stainless Steel Stand with Drain Drawer

for SET10 or SET15	ST28
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Pantry Faucets

single control valve	SPS
double control valve	DPS



Twin Unit Stainless Steel Stand with Drain Drawers

for two SET10's or two SET15's	ST55
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Kettle filters c/w hose

single control valve	SKFS
double control valve	DKFS



Retractable Splash Guard/Pan Shelf

for sliding drain drawer, for ST55 order two	SD28
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Pre-Rinse Spray Head

c/w hose	PRSS
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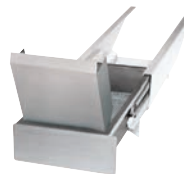
Front mounted 2" Tangent Draw-Off Valve (left side only)

for all floor models	TD2SK
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Sliding Drain Drawer

for SEL30/40TR or SGL30/40TR	SLD
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Retractable Splash Guard/Pan Shelf

for sliding drain drawer	SGSLD-TR
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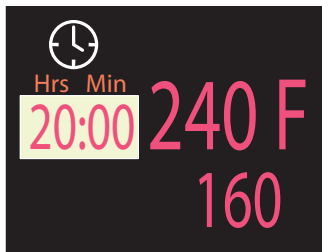
2" Drain Pan Assembly

for all floor models	DRAINPAN6
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easyDial®

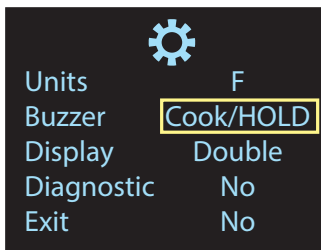
Optional Controls with Advanced Features for T1 Series Tilt Skillets

The fully digital **easyDial® control** option for T1 skillets is enclosed in a splashproof ergonomically angled console and offers the following key features -



Accurate Time & Temperature Control

- Precise temperature controls for consistent results and to help prevent overcooking and damaging the unit with burnt food.
- An loud audible buzzer indicates cooking is complete.



Three Cooking Modes

Cook/HOLD - Ideal cook and simmering applications brings food to a boil and then automatically goes into a simmering temperature. Eliminates waste due to overcooking and scorching.

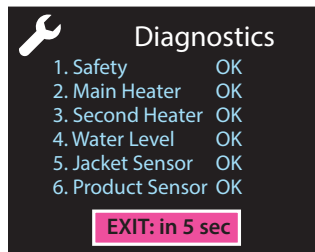
Cook/ON - For cooking by time and temperature. The temperature will run continuously until manually turned off.

Cook/OFF - For cooking by time and temperature, the timer countdown turns off the heat.



Meets IPX6 Water Resistance

- Water related service issues are dramatically reduced.



Built-In Diagnostic Readout

- 6 Built-In Self Diagnostics Indicators and Digital Readout. Simplifies troubleshooting, reduces maintenance costs and promotes first time fix.



Core Temperature Probe Option

- Optional Core Temperature Probe can be used as an internal product probe for multiple products monitoring the core internal temperature for superior food quality.