



COOK/CHILL PASTA KETTLES

MODELS: P-KDL-60-CC P-KDL-150-CC
 P-KDL-100-CC P-KDL-200-CC

Cleveland Standard Features

- Full 60,100,150 or 200 gallon kettle working capacity
- Bottom cold water injection system for rinsing pasta products
- Two large overflow drains with heavy duty rim bar
- Top mounted, easily removable temperature probe
- Simmer control for cooking delicate products
- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)
- Spiral flights for even cooling
- Kettle mounted valve box for single point utility connections
- 100 psi steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- NSF approved
- Accepted for use in USDA inspected facilities

Note: Each COOK/CHILL pasta kettle requires a remote mounted control center for operation which must be specified separately.

Standard Features for Kettle Control Center:

- Solid state temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Switch for cold water injection system
- Automatic and manual steam control
- Automatic and manual water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. listed

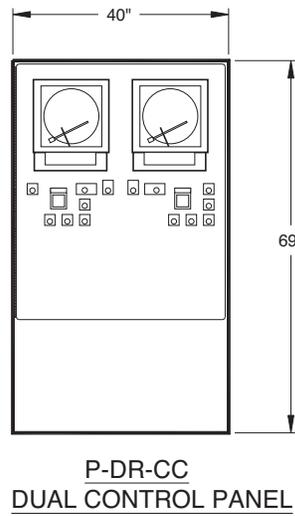
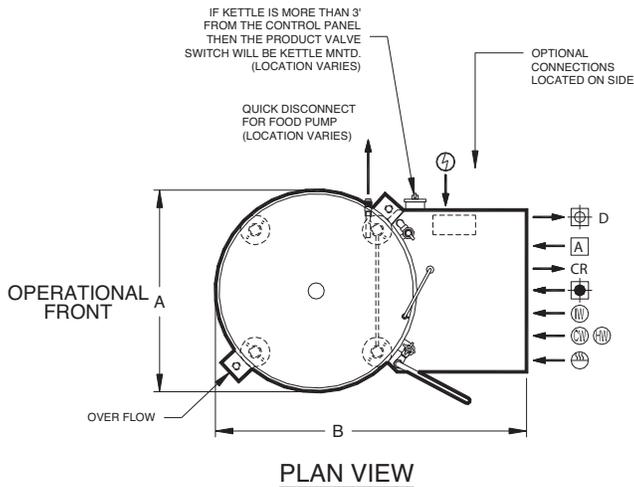
Options & Accessories

- Water meter for hot and cold kettle fill
- Stainless steel lift-off cover
- Perforated stainless steel pasta basket with sliding dump gate
- Dolly for pasta basket
- Single or dual remote control center
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting pasta basket
- 3", 90° Elbow



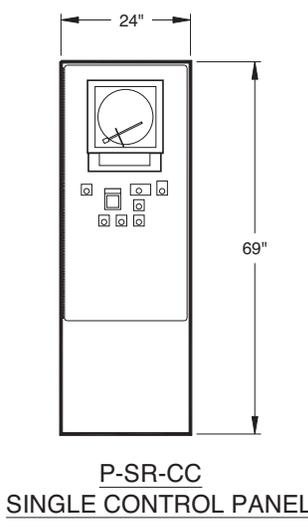
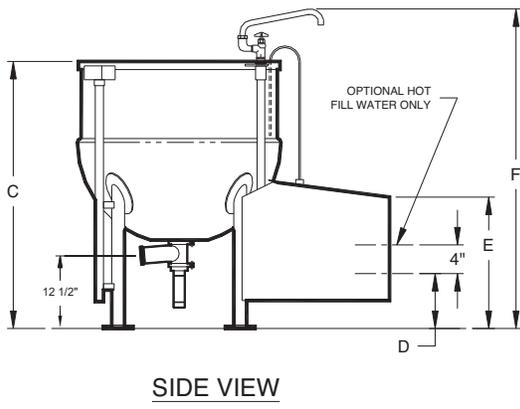
Short Form Specifications

Shall be CLEVELAND Model P-KDL - ____ - CC **COOK/CHILL STATIONARY PASTA KETTLE**, ____ gallons; leg mounted; 2/3 jacketed, direct steam; 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; 3" diameter air operated, flush mounted Piston Draw-Off Valve; bottom Water injection System; Overflow Ring with two large vertically mounted Overflow Drains; Automatic Water Meter; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center).



MINIMUM CLEARANCE FOR KETTLES	
FRONT	36"
SIDE	12"
REAR	12"

NOTE:
CONTROL PANEL
DEPTH 18 3/4"



- ELECTRICAL POWER TO AND FROM CONTROL PANEL**
- CONTRACTOR MUST CUT ENTRY HOLE
 - TOP OR BOTTOM POWER ENTRY RECOMMENDED
 - MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

DIMENSIONS

MODEL	A	B	C	D	E	F	ELECTRICAL PER KETTLE- 120V/1PH/60Hz
P-KDL-60-CC	32"	52"	45 1/2"	8"	24"	56"	10 AMPS
P-KDL-100-CC	39"	59"	49 1/2"	9"	28"	60"	10 AMPS
P-KDL-150-CC	45"	63"	55 1/2"	9"	30"	66"	10 AMPS
P-KDL-200-CC	49"	67"	57 1/2"	9"	32"	68"	10 AMPS

UTILITY CONNECTIONS

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	HOT** WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM	COLD INJECTOR WATER
					CR	D			
P-KDL-60-CC	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr	3/4" 15 GPM
P-KDL-100-CC	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr	3/4" 20 GPM
P-KDL-150-CC	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr	3/4" 20 GPM
P-KDL-200-CC	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr	3/4" 20 GPM

**** HOT FILL WATER IS OPTIONAL**
65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED

NOTES: The pressure drop is 12 to 15 PSI for steam and chilled water passing through the kettle.
Air must be dry, clean and free of oil.