

CABINETIZED, DIRECT STEAM

POWER TILTING OR STATIONARY

2/3 STEAM JACKETED

25, 40 or 60 GALLONS (100, 150 or 225 LITERS)

Cleveland Standard Features

- Compact, Space Saving Modular Design
- Type 304 Stainless Steel with # 4 finish on Kettle and Cabinet
- Steam Control Kit includes: Steam Control Valve, Steam Trap Assembly, Condensate Strainer, Check Valve, all Factory Assembled and Mounted
- Spring Assisted, Hinged, Domed Stainless Steel Cover
- 2" diameter Tangent Draw-Off Valve with Strainer
- Hot and Cold Water Faucet with Swing Spout
- 25 psi Steam Jacket Rating and Safety Valve
- Kettle Drain Swing Funnel
- Typical approvals include NSF and ASME

FOR TILTING MODELS ONLY

- High Capacity Pouring Lip
- Permanently lubricated Power Tilt Mechanism

Options & Accessories

- ☐ Steam Pressure Reducing Valve where pressure exceeds 20 psi (PRV)
- ☐ Steam Supply Moisture Separator (MS)
- ☐ Type 316 Stainless Steel Kettle Liner for high acid food products (316-G)
- ☐ Cooking Baskets and Tri- Basket Supports (BS and TBS)
- ☐ Kettle Accessory Kit (KAK) includes:
 - ☐ Clean-up Brush (CB)
 - ☐ 36" Kettle Paddle (KP)
 - ☐ 36" Kettle Whip (KW)
 - ☐ 36" Kettle Brush (KB)
 - ☐ Draw-off Brush (DB)
 - ☐ 24 oz. Ladle (KL)
- ☐ Lift-Off Covers (CL)
- ☐ Measuring Strip (MS)
- ☐ Gallon Markings (KM)
- ☐ Hot and Cold or Cold Only Kettle Filler with 60" hose (DKF-K or SKF-K)

MODELS: ☐ KDM-25-T ☐ KDM-25
☐ KDM-40-T ☐ KDM-60
☐ KDM-60-T ☐ KDM-80



Short Form Specifications

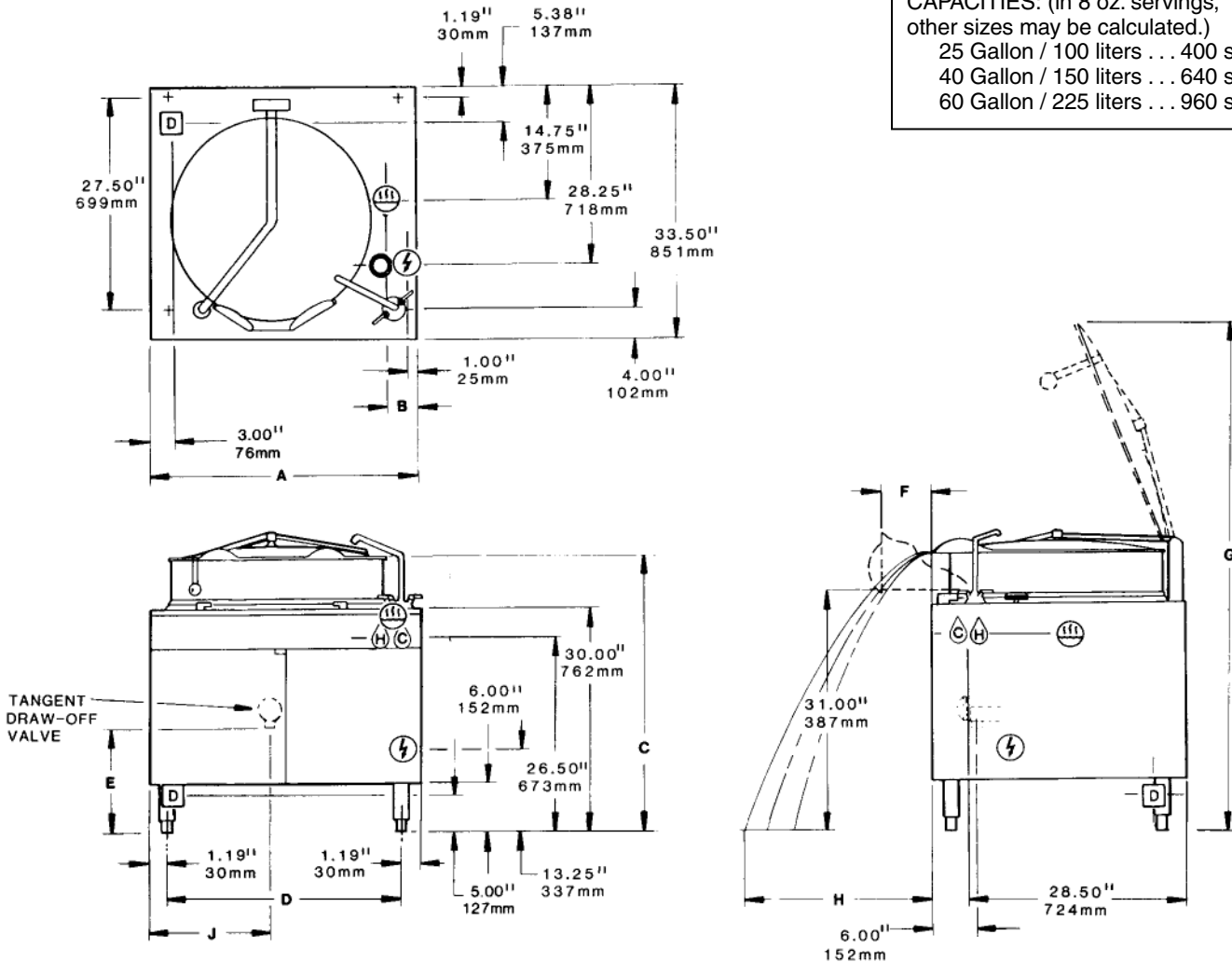
Kettle Shall be CLEVELAND, Direct Steam Kettle, Cabinetized, Model KDM - ____ - T (Power Tilt) or KDM- ____ (stationary); ____ Gallons. 2/3 Steam Jacketed, Type 304 Stainless Steel with 25 psi Steam Jacket Rating; Cabinet and frame to be Type 304 Stainless Steel; includes: Spring Assisted Domed Cover, 2" Tangent Draw-Off Valve, Hot and Cold Water Faucet with Swing Spout. To operate, connect directly to a steam source supplying from 5 to 20 psi steam. Chromed Steam Condensate Trap and Strainer factory assembled.

FOR TILTING MODELS ONLY

- ☐ Pan Carrier (PCK)
- ☐ Flow Diverter (FD)
- ☐ Food Strainer (FS)

CAPACITIES: (in 8 oz. servings,
other sizes may be calculated.)

25 Gallon / 100 liters . . . 400 servings
40 Gallon / 150 liters . . . 640 servings
60 Gallon / 225 liters . . . 960 servings



NOTE: Use a 12.00" Spacer (Model 300-S)
when placing this unit beside a
Convection Steamer.

GALS.	LITERS		A	B	C	D	E	F	G	H	J
25	100	IN mm	29.50 749	3.75 95	38.75 984	27.13 689	16.13 410	5.25 133	62.25 1581	18.25 464	13.13 333
40	150	IN mm	35.38 899	3.75 95	38.75 984	33.00 838	14.13 359	7.25 184	67.75 1721	25.50 648	16.25 413
60	225	IN mm	35.38 899	4.81 122	41.25 1048	33.00 838	13.12 333	9.75 248	75.25 1911	25.50 699	16.25 413

NOTE: On 60 gallon kettle, Cover is hinged at right rear.

DIRECT STEAM 	ELECTRIC 	DRAINAGE 	WATER  	CLEARANCE						
Steam supply: • 1/2" Connection Point (furnish 3/4" IPS line, minimum) • Operating Pressure 5 to 20 psi	<table><tr><th>VOLTS</th><th>AMPS</th></tr><tr><td>115</td><td>5</td></tr><tr><td>240</td><td>2.5</td></tr></table> For Power Pour (Tilt) models: must specify voltage when ordering	VOLTS	AMPS	115	5	240	2.5	1.50" IPS common drain. Do not connect any other units to this drain.	3/8" O.D. copper tube 1/2" NPT pipe	RIGHT = 0" LEFT = 0" REAR = 0"
VOLTS	AMPS									
115	5									
240	2.5									

Cleveland Range reserves right of design improvements or modifications, as warranted.

NOTES:

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Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.

Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer.

Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL and others.

(NOT TO SCALE)
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Litho in U.S.A.