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PEDESTAL, DIRECT STEAM

TILTING, 2/3 STEAM JACKETED 25, 40 OR 60 GALLONS (100, 150 OR 225 LITERS)

Project
Item
Quantity
FCSI Section 11400
Approved
Date

Models

KDP-25-T
 KDP-40-T
 KDP-60-T



Shown with optional Spring-Assisted Cover, 2" Tangent Draw-Off Valve, and Double Pantry Faucet

Short Form Specifications

Shall be CLEVELAND, Direct Steam Kettle, Pedestal mounted, hand tilting, Model KDP - _____ - T; ____ gallons. 2/3 Steam Jacketed; Type 304 Stainless Steel kettle and supports; 50 psi Steam Jacket Rating; heavy re-enforced Rolled Rim. To operate, connect directly to a steam source supplying from 5 to 45 psi of steam pressure.

Standard Features

- Pedestal is Stainless Steel with 3/4" thick Floor Plate, (level adjustable for sloping floors), comes with Stainless Steel Collar for sealing
- Kettle and all exterior surfaces are 304 Stainless Steel for ease of cleaning
- Tilting Mechanism with permanently lubricated, self-locking, Worm Drive of space saving design
- Large Pouring Lip for chunky products
- 50 psi Steam Jacketed Rating
- 50 psi chrome plated Safety Valve
- Condensate Drain Valve with insulated handle

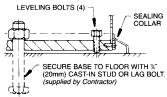
- Steam Control Valve mounted on console
- Typical approvals include NSF and ASME

Options & Accessories

- Type 316 Stainless Steel Kettle Liner for high acid food products (316-G)
- Lift-off Covers (CL)
- Steam Control Kit includes: Steam Trap, Condensate Strainer, Check Valve, nipples and fittings (SCK2)
- Spring-assisted Cover: domed, hinged, one-piece rotatable (CHS-)
- Hot and Cold Water Faucet, comes with Swing Spout and Mounting Bracket (DPK and FBKT)
- 2" or 3" diameter Tangent Draw-Off Valve (TD2 or TD3)
- 2" or 3" diameter Tangent Draw-Off Valve (TD2 or TD3*), *TD3 for 60 gallon only and will raise height of kettle by 5-5/8" (143mm)
- 3" diameter Butterfly Valve (BV3)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Pan Carrier (PCK)
- Measuring Strips (MS)
- Gallon Markings (KM)
- 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)
- Pressure Reducing Valve for regulating incoming steam pressure of over 45 psi (PRV-K)
- Hot and cold or cold only Kettle Filler with 60" Hose (DKF-K or SKF-K)
- Automatic Water Cooling* (AWC-1)
- * requires Console Mounting Option
- Alternate Mounting Systems Console Mounting
- Automatic Water Meter (GMF or LMF)
- Water Meter Stand (SWM)
- Food Strainers (FS)
- Flow Diverter (FD)
- Drain Strainers (DS)
- Heat Deflector Shield (HS001)



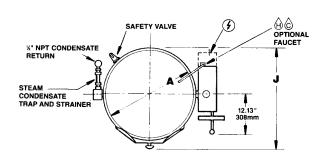




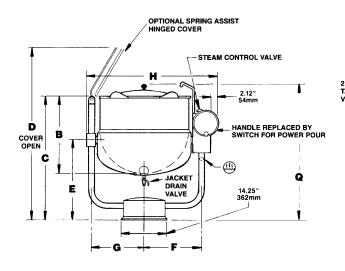
CAPACITIES: (in 8 oz. servings, other sizes may be calculated.)

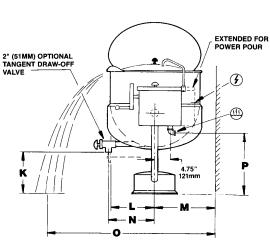
25 Gallon / 100 liters . . . 400 servings 40 Gallon / 150 liters . . . 640 servings 60 Gallon / 225 liters . . . 960 servings

LEVEL ADJUSTABLE BASE MOUNTING DETAIL



NOTE: TD3, 3" tangent draw off will raise height of kettle by 5-5/8" (143mm). Available on 60 gallon models only.





GALS.	LITERS		Α	В	С	D	E	F	G	н	J	к	L	М	N	0	Р	Q
25	95	IN mm	21.00 533	20.50 521	43.00 1093	59.50 1511	23.25 591	16.06 408	12.69 322	34.63 880	28.25 718	19.25 489	13.75 349	15.00 381	12.00 305	38.50 978	19.75 502	40.25 1022
40	150	IN mm	26.00 660	22.50 571	43.00 1093	66.25 1632	23.75 603	18.56 471	15.19 386	39.63 1007	37.88 810	12.63 321	13.25 337	17.00 432	12.13 308	43.00 1092	17.75 451	40.75 1035
60	225	IN mm	29.50 749	26.00 660	47.00 1194	71.50 1816	25.00 635	20.31 516	16.94 430	43.13 1095	34.25 870	13.13 333	16.00 406	18.00 457	12.75 324	46.00 1168	19.00 483	45.00 1143

DIRECT STEAM (III)	WATER (A) (C)	CLEARANCE
Steam supply: Furnish 34" IPS minimum line. Operating pressure 5 to 45 psi.	%" O.D. copper tube When ordered with optional faucet.	RIGHT = 4.00" handle clearance LEFT = 0" REAR = See "M" on above chart.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.

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 coder 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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