

# BRAISING PANS / TILTING SKILLETS

Project
Item
Quantity
FCSI Section
Approval
Date

# **DuraPan** ™ SERIES

GAS, OPEN OR MODULAR BASE, 30 & 40 GALLON (115 & 150 LITER)

<b>Cleveland Standard Features</b>
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- Leg or Modular Base
- Full 30/40 Gallon (115/150 Liters) Capacity Rating to Bottom of Pouring Lip
- Power Tilt (Hydraulic Hand Tilt Optional)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warping
- Stainless Steel Coved Cornered Pans with both Gallon and Liter Markings
- All Stainless Steel Construction for durability and easy cleaning
- Adjustable, Electronic Thermostat controls temperature from 100°F to 425°F
- High Efficiency Heating System with even heat distribution
- Electronic Spark Ignition (ESS)
- Fast Heat-Up and Recovery Time-Preheats in 11 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width Handle
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- All Controls are serviceable from the front of the unit
- Two pilot lights; Green = Power on, Amber = Temperature Cycling
- Splash Proof Controls and Water Tight Electrical Connections
- High Limit Safety Device set at 475°F (246°C)
- Anti-Splash Pouring Lip
- Supplied with Cord & Plug for 115-volt controls
- Typical approvals include AGA, CSA, CE and NSF

## **Options & Accessories**

- Sliding Drain Drawer with Splash Screen (SLD) (for SGL models only
- ☐ Hydraulic Hand Tilt with quick lowering feature (HTS)
- ☐ Power Tilt with Hand Tilt Override (PT1)
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Double or Single Pantry Skillet Filler with 60" hose (SKF-S or DKF-S)

MODELS:	☐ SGM-30-TR
	☐ SGM-40-TR



# **Short Form Specifications**

Shall be CLEVELAND, Tilting Skillet; Model SG \_\_\_\_ - \_\_\_ - TR gas (TYPE \_\_\_\_) - holding no less than \_\_\_\_ gallons ( \_\_\_\_ liters); complete with Thermostatic Safety and Gas Controls; Gallon Markings; Stainless Steel Clad 5/8" Cooking Surface; Power Tilt; Spring Assist Cover with adjustable Vent. All Stainless Steel Construction.

- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Gas types other than natural
- ¬ Voltage Option:
  - VOSK4, 220/240 Volt, 50 Hz, 1 Phase for export
- ☐ Food Strainers for pouring spout (FS)
- Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- □ In-Wall Carrier (IWCS)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- ☐ 2" Tangent Draw-Off Valve (TD2), left side only

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### **CAPACITIES**

#### **DIMENSIONS**

MODEL	Α	В	С	D	E
SGL-30-TR	36"	32"	9"	5"	20"
3GL-30-1h	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)
SGL-40-TR	48"	44"	12 1/8"	8"	22"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)

#### **SPECIFICATIONS**

② ELECTRICAL SUPPLY (6' CORD & PLUG)		-		CLEARANCE	APPROX. SHIPPING WEIGHTS
VOLTS:	120	220/240	TYPE: NAT or LP	MIN.TO COMBUSTABLE	SGL-30-TR
PHASE:	1	1	WATER COLUMN: 4.5 (NAT), 10.5 (LP)	SURFACES:	440 LBS.
AMPS:	1.8	.83	BTU PER CU. FT.: 1000 (NAT), 2500 (LP)	SIDES: 0, REAR: 6" (153mm)	200 KG.
FREQ:	60 HZ	50 HZ	SUPPLY PRESSURE:	MIN. TO NON COMBUSTABLE	
			5" W.C. MIN (NAT), 11" W.C. MIN (LP)	SURFACES: SIDES & REAR: 0	SGL-40-TR
			BTU RATINGS:	NOTE: 4 1/2" (115mm) required	520 LBS.
			SGL-30-TR: 91,000 per hour	on right hand side for faucet	237 KG
			SGL-40-TR: 130,000 per hour		



