

COOK CHILL HORIZONTAL AGITATOR TILTING MIXER KETTLES

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Models

- HAMKDL60TCC
- HAMKDL100TCC
- HAMKDL200TCC



Shown with Console Mounted Controls

tools

- Two piece stainless steel bifold hinged cover with safety screen
- 70 psi steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with pot filler
- Kettle mounted emergency stop button
- Agitator interlock stops the agitator rotation when the cover is lifted
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to (ASME) Code - Section VIII - Division 1
- Flow diverter -- no tool installation & removal
- U.L. listed, CSA North American Field Evaluation as specified by AHJ (authority having jurisdiction)
- Manual Speed Control Valve
- Variable Agitator Speed Control
- Agitator Start Stop Button
- Gallon Markings - 10 gallon increments

Short Form Specifications

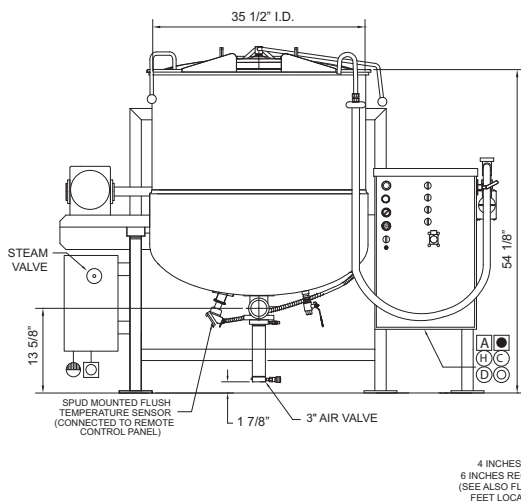
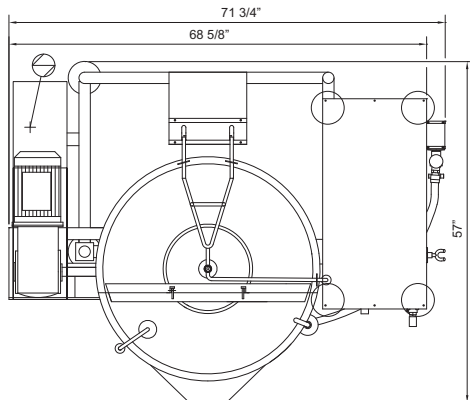
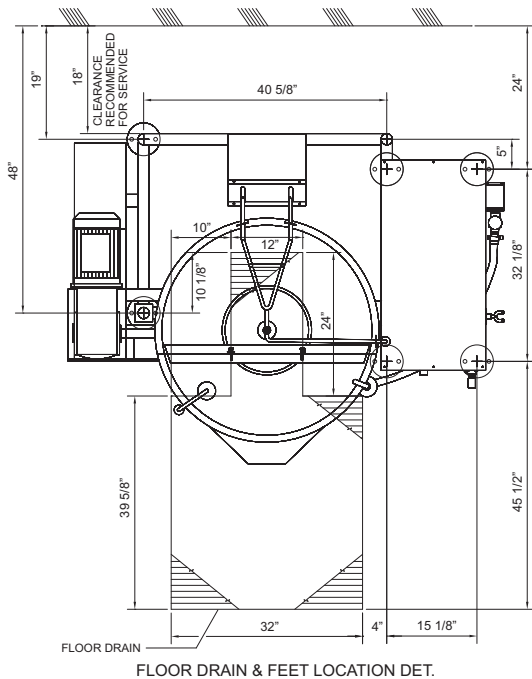
Shall be CLEVELAND Model HA-MKDL ____ TCC;
Cook Chill HORIZONTAL TILTING MIXER KETTLE,
____ gallons; leg mounted; 2/3 jacketed, direct
steam; 70 PSI Steam Jacket Pressure Rating; 316
Stainless Steel Liner; electrically driven Horizontal
Agitator; Variable Mixer Speed Control; 3"
diameter air operated, flush mounted Piston
Draw-Off Valve; spring loaded Scraper Blades;
flush mounted Temperature Probe; Automatic
Water Meter; Water Fill Faucet with Pot Filler;
Time/Temperature Chart Recorder (located in
Control Center); Two Piece Stainless Steel Bifold
Hinged Cover with Safety Screen Gallon Markings

Standard Features

- Full 60, 100 or 200 gallon working capacity
- Electrically driven, Horizontal Agitator Mixer Arm
- Power tilt standard
- Variable mixer speed control
- Spring loaded blades scrape entire heated surface area
- Flush mounted, easily removable temperature sensor
- 3" diameter air operated flush mounted piston draw-off valve
- Easily removable agitator without the use of

Options & Accessories

- **Kettle Mounted Control Option**
 - GMC1/LMC1: Automatic Water Meter (Gallons or Liters – specify)
 - Digital Temperature Control and Indicator (DTCI)
 - Data Logger with USB Port to download time & temperature data (DLUSB)
 - AWC1: Automatic Water Cooling (for Steam Jacket)
- **Remote Floor Mounted Controls Option**
 - HASECH: Single Floor Mount remote control center, includes DTCI Temperature control & indicator, GMC1 automatic water meter
 - HADECH: Dual twin Floor Mount remote control center, includes DTCI Temperature control & indicator, GMC1 automatic water meter
 - HASELC: Lockable Control Center for Prisons
- Dolly for horizontal agitator
- 3", 90° Elbow
- Food Strainer
- Jacket pressure ratings other than standard
- CRN approval - for Canada
- 208/3/60; 240/3/60 and 460/3/60 electric voltages
- 3" diameter Butterfly Valve
- Flow Divertor
- 3" diameter butterfly valve
- Heat Shield (HS001)
- Correctional Packages (CP-HAMKDL)



HA-MKDL-100-TCC

LEGEND		
SYM	DESCRIPTION	UTILITY SIZE
	COOLING WATER IN	3/4" NPT
	COOLING WATER OUT	3/4" NPT
	COLD WATER	3/4" NPT
	HOT WATER	3/4" NPT
	STEAM IN	1 1/4" NPT
	CONDENSATE RETURN	3/4" NPT
	ELECTRICAL	SEE SPEC.
	AIR	1/2"
	AUTOMATIC DRAIN	3/8" NPT

NOTES:

- 1.) IT IS IMPERATIVE THAT THE KETTLE IS LEVELED BEFORE BOLTING TO THE FLOOR
- 2.) MOST FLOORS HAVE A PITCH FOR DRAINING. IF THERE IS ANY VOID BETWEEN THE FLANGE AND THE FLOOR, SHIMS MUST BE USED TO FILL THE SPACE
- 4.) AFTER THE KETTLE IS LEVELED, ANCHOR ALL FOOT FLANGES TO THE FLOOR BY USING S.S. OR NON-RUSTING ANCHOR BOLTS
- 5.) ALL VERTICAL DIMENSIONS SHOWN ARE MINIMUM. FEET ARE ADJUSTABLE TO 1 INCH MAXIMUM.

ELECTRICAL & SHIPPING INFO

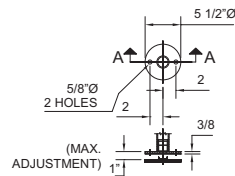
MODEL	Electrical		R.P.M.	Shipping	Crate Size
	208-240V	220-240V	(Approx.)	Weight	W x L x H
	3PH/60Hz	3PH/60Hz		(Approx.)	
HAMKDL100TCC	15 AMPS	14 AMPS	3-19	2,150 lbs	77" x 66" x 72"

*MINIMUM CLEARANCE FOR KETTLES

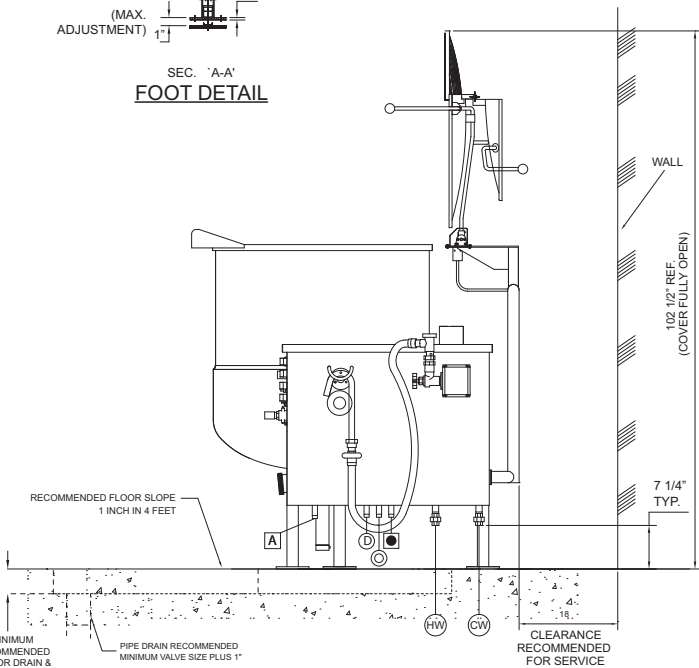
FRONT 36"
SIDE 12"
REAR 12"



- 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



SEC. "A-A" FOOT DETAIL



NOTES: The pressure drop is 12 to 18 PSI for steam and chilled water passing through the kettle.
Air must be dry, clean and free of oil.

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

(NOT TO SCALE)

HA-MKDL-200-TCC

ELECTRICAL & SHIPPING INFO

MODEL	Electrical	R.P.M.	Shipping Weight	Crate Size W x L x H
	208-240V 3PH/60Hz	220-240V 3PH/60Hz (Approx.)	(Approx.)	
HAMKDL200TCC	22 AMPS	20 AMPS	3-19 2,500 lbs	60" x 79" x 88"

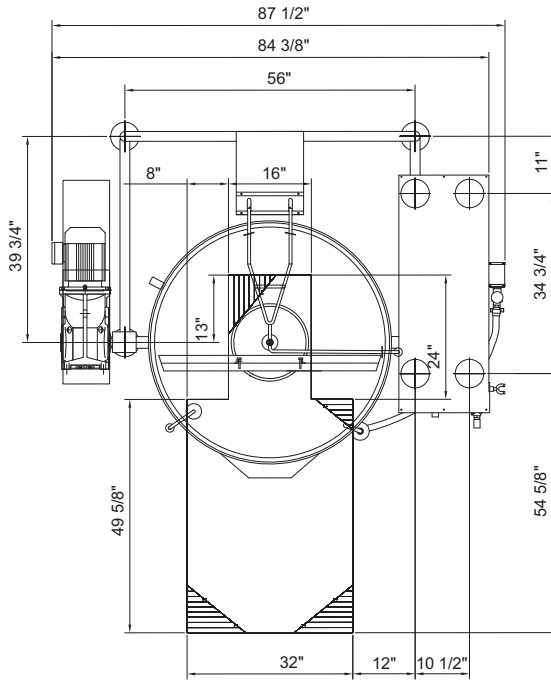


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***MINIMUM CLEARANCE FOR KETTLES**

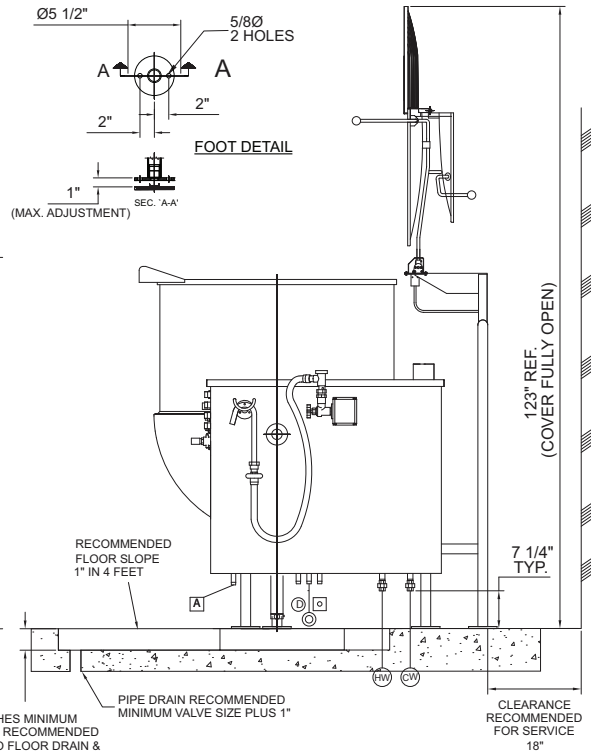
FRONT 36"
SIDE 12"
REAR 18"



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	COLD WATER	3/4" NPT
	HOT WATER	3/4" NPT
	STEAM IN	1 1/4" NPT
	CONDENSATE RETURN	3/4" NPT
	ELECTRICAL	SEE SPEC.
	AIR	1/2" (90-100 PSI)
	AUTOMATIC DRAIN	3/8" NPT

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4. ALL VERTICAL DIMENSIONS SHOWN ARE MINIMUM. FEET ARE ADJUSTABLE TO 1 INCH MAXIMUM.
5. CLEVELAND RANGE RESERVES RIGHT OF DESIGN IMPROVEMENT OR MODIFICATION AS WARRANTED.
6. DRAWING IS NOT TO SCALE.



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(NOT TO SCALE)

Cook Chill Systems