

COOK CHILL HORIZONTAL AGITATOR STATIONARY MIXER KETTLES

Project _____
Item _____
Quantity _____
FCSI Section 1140Q _____
Approved _____
Date _____

Models

- HAMKDL60CC
- HAMKDL100CC
- HAMKDL200CC



Shown with Console Mounted Controls

- Flush mounted, easily removable temperature sensor
- 3" diameter air operated flush mounted piston draw-off valve
- Easily removable agitator without the use of 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
- 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 HAMKDL ____ CC; Cook Chill STATIONARY HORIZONTAL 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; Water Fill Faucet with Pot Filler; 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
- Variable mixer speed control
- Spring loaded blades scrape entire heated surface area
- Internal mixing fins for most efficient, uniform mixing, heating and cooling

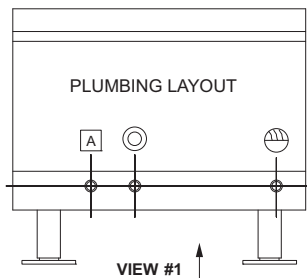
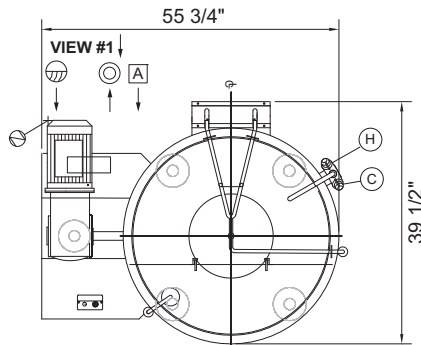
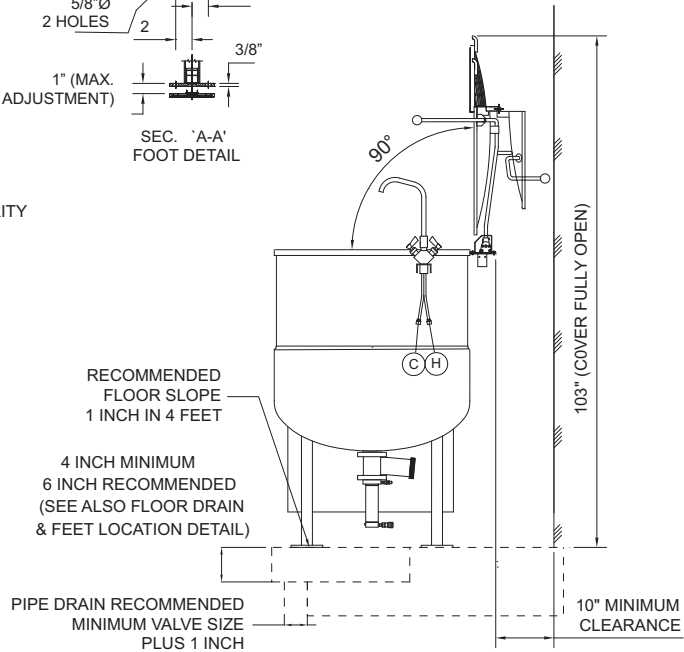
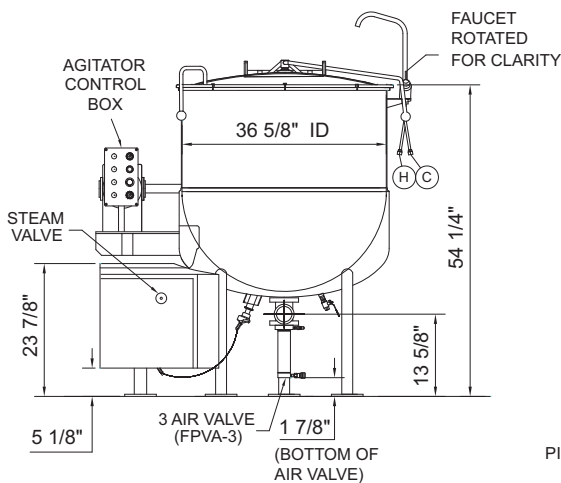
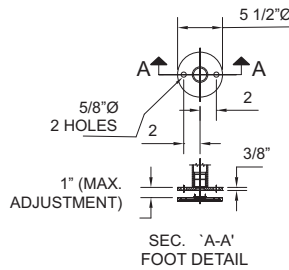
Options & Accessories

- **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
- 3" 90° Elbow
- CRN approval - for Canada
- 208/3/60; 240/3/60 and 460/3/60 electric voltages
- 3" diameter butterfly valve
- Heat Shield (HS001)
- Correctional Packages (CP-HAMKDL)

LEGEND		
SYM	DESCRIPTION	UTILITY SIZE
⊙	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)

NOTES:

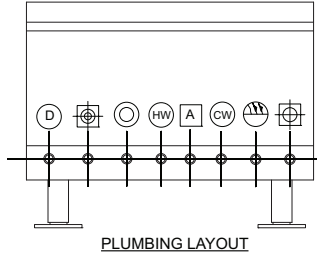
1. IT IS IMPERATIVE THAT THE KETTLE IS LEVELED BEFORE BOLTING TO THE FLOOR
2. MOST FLOORS HAVE A PITCH FOR DRAINING. IF THERE IS ANY VOID BETWEEN THE FLANGE AND THE FLOOR; SHIMS MUST BE USED TO FILL THE SPACE
3. AFTER THE KETTLE IS LEVELED, ANCHOR ALL FOOT FLANGES TO THE FLOOR BY USING S.S. OR NON-RUSTING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


HAMKDL100CC


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.

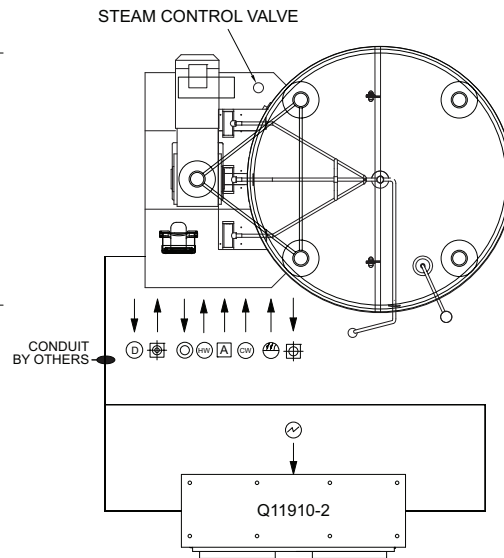
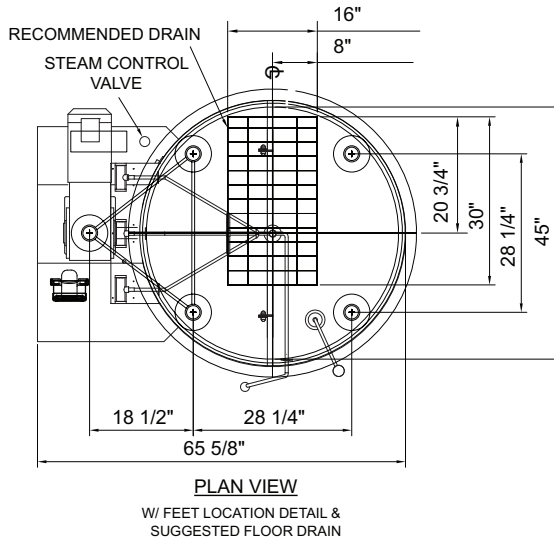
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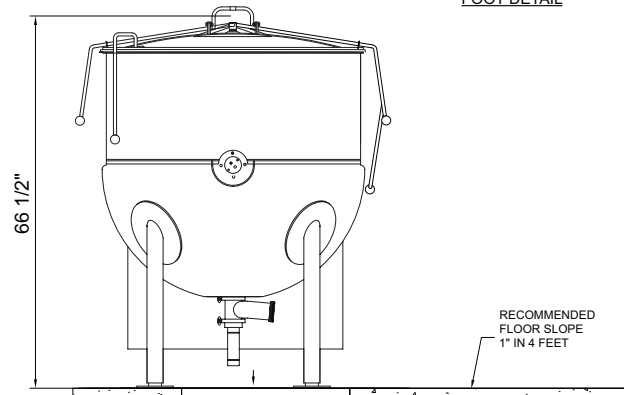
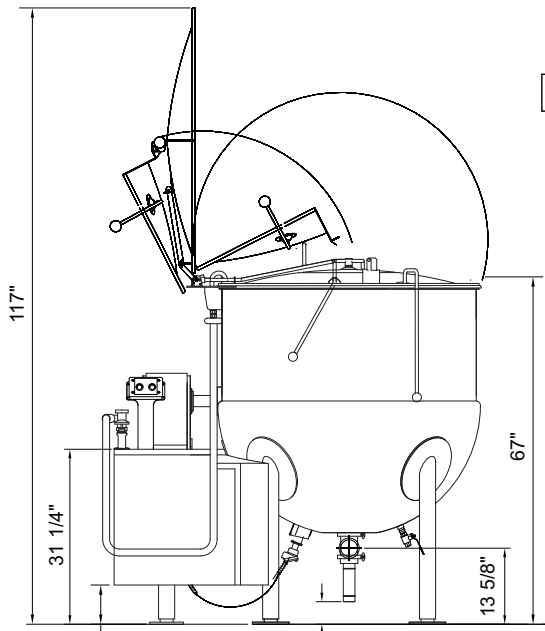
LEGEND		
SYM	DESCRIPTION	UTILITY SIZE
	COOLING WATER IN	1 1/4" NPT
	COOLING WATER OUT	1 1/4" NPT
	COLD WATER	3/4" NPT
	HOT WATER	3/4" NPT
	STEAM IN	1 1/4" NPT
	CONDENSATE RETURN	3/4" NPT
	ELECTRICAL	SEE SPEC.
	AIR	1/2" (90-100 PSI)
	AUTOMATIC DRAIN	3/8" NPT

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5. CLEVELAND RANGE RESERVES RIGHT OF DESIGN IMPROVEMENT OR MODIFICATION AS WARRANTED.
6. DRAWING IS NOT TO SCALE.



HAMKDL200CC



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Cook Chill Systems