

Cleveland

COOK CHILL GAS HORIZONTAL AGITATOR STATIONARY MIXER KETTLES with 15" HMI Control

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

Cook Chill Systems

Models

- HAMKGL60TCC
- HAMKGL80TCC
- HAMKGL100TCC



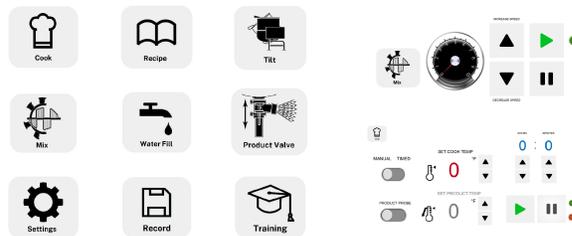
Shown with 15" HA-HMI Control

- Flush mounted, easily removable temperature probe
- Spring assisted two piece stainless steel cover equipped with stainless steel screen guard with interlocking safety system
- Three (3) horse power horizontal agitator drive
- Variable mixer speed control from 5 to 20 r.p.m. with agitator
- Spring loaded teflon blades scrape the entire heated surface area
- Internal mixing fins for efficient, uniform mixing of products
- Easily removable agitator without the use of tools
- 190 M-BTU high efficiency power burner heating system for fast heat-up and recovery times
- Kettle steam jacket permanently filled with treated distilled water
- 50 PSI steam jacket rating and safety valve
- Front mounted combination pressure-vacuum gauge
- Hot and cold water kettle filler with swing spout
- Standard Electrical for agitator drive is 208V/3Ph/60Hz
- Accepted for use in USDA inspected facilities
- Gallon Markings - 10 gallon increments
- Built to CSA/NSF specifications

Short Form Specifications

Shall be Cleveland Model HA-MKGL ____ CC, gas fired, ____ gallon operating capacity, Cook Chill, stationary horizontal agitator mixer kettle, 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 PSI jacket rating, Spring Assist Cover with Stainless Steel Safety Screen Guard, 3HP Motor Drive for mixer arm with variable speed control, 3" Air Operated Piston Draw-off Valve, Flush Mounted Temperature Probe, Two Piece Cover with Safety Screen, Gallon Markings.

NOTE: Specify remote or kettle mounted Cook Chill control panel.



15" HMI TouchScreen Features

- **15" HMI touchscreen** with intuitive UI and multiple cooking modes
- **Cooking Modes** – Probe, Timed, Manual Modes
- **Recipe Management** – Create, save, and load favorite recipes directly from the HMI; ability to download parameters from a running recipe for repeatability
- **Power Tilt** - Tilt easily with safety switch feature
- **Mixing Control** – Start/stop mixing, adjust speeds
- **Water Fill & Valve Control** – Automated fill with volume settings (gallons/liters) and on-screen monitoring of fill status; touchscreen control of product valve (partial or full open/close)
- **Live Monitoring & Alerts** – Real-time product temperature display, heating indicator, low-water alerts, maintenance reminders, and end-of-cycle buzzer
- **Data Logging** – Records cooking cycle temperatures, saves to internal memory, and allows transfer to a USB drive
- **On-Screen Training** – Integrated manuals, guides, and video tutorials standard on every unit, reducing operator training time.

Standard Features

- Full 60, 80 or 100 gallon working capacity
- Type 316 stainless steel for all food contact surfaces
- Precise solid state temperature control
- Solid state low water safety controls in a plug-in module
- 3" diameter air operated flush mounted piston draw-off valve with variable control (requires air compressor)

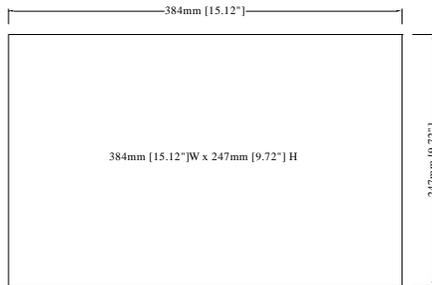
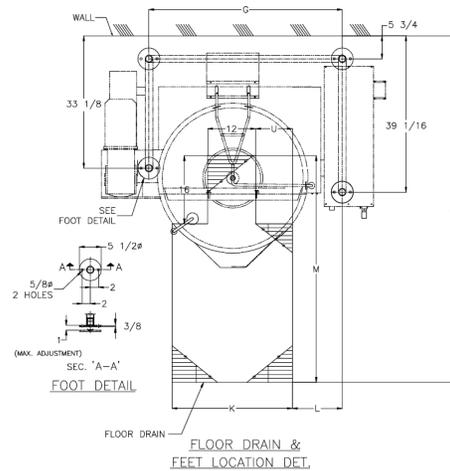
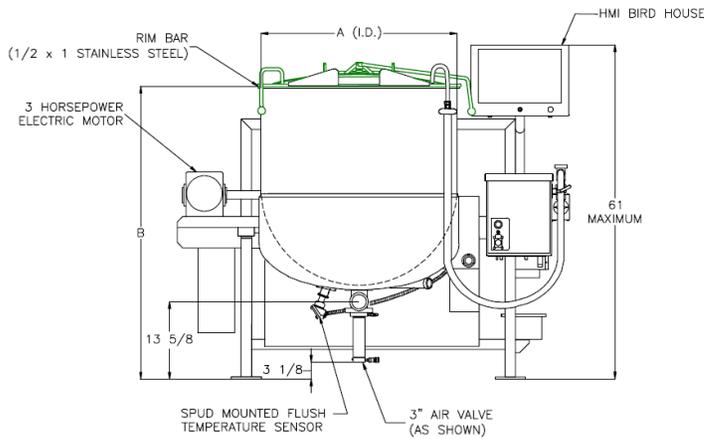
Cleveland

MODEL NO.	A	B	C	D	E	G	J	K	L	M	N	P	S	U
HA-MKGL-60-T	29 1/2	50 1/4	62 5/8	52 1/4	93 1/2	42	78 5/8	28	10 3/8	53	65 3/8	69 1/2	21 1/4	8
HA-MKGL-80-T	33	51 3/4	66 1/8	53 3/4	96 1/2	45 11/16	84 5/8	30	11 7/16	57	68 7/8	69	20 1/2	9
HA-MKGL-100-T	35 1/2	54 1/4	68 5/8	55 1/4	102 1/2	48 3/16	96 1/4	32	11 5/8	66	71 3/8	71 1/2	22	10

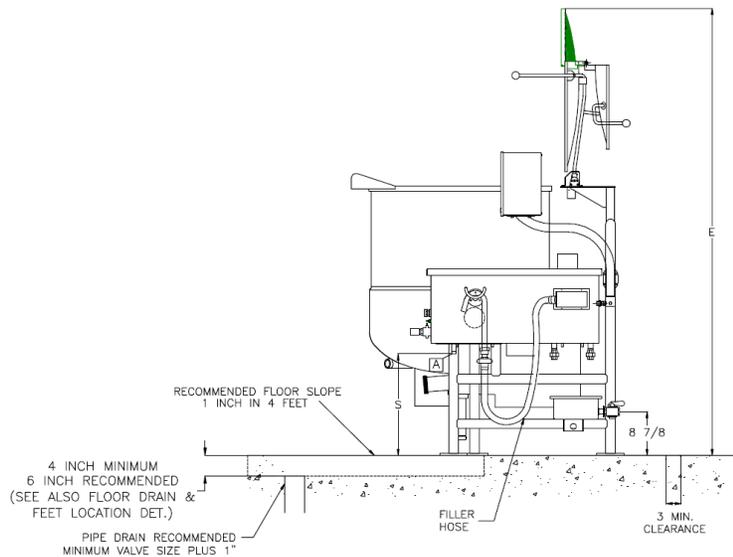
SPECIFICATIONS:

MODEL	ELECTRICAL SUPPLY:	GAS SUPPLY: (PIPING 3/4 NPT)	AIR SUPPLY: (PIPING 1/2 NPT)	APPROVALS				CLEARANCE:	SHIPPING WEIGHT
				AGA	CGA	CE MARK	NSF		
HA-MKGL-60-T	VOLTS: 208/240	TYPE: NAT or LP	PRESSURE: 90-100 PSI					RIGHT: 3 inches LEFT: 3 inches REAR: 3 inches ALLOW 12" SPACE MINIMUM ON LEFT SIDE FOR SERVICE	60 GAL 1,010 LBS
HA-MKGL-80-T	PHASE: 3	BTU RATING: 190,000 per HR	FLOW RATE: 5 CU. FT PER MIN.	✓	✓				80 GAL 1,120 LBS
HA-MKGL-100-T	AMPS: 15 FREQ: 60 HZ	WATER COLUMN: 3.5 BTU PER CU. FT.: 1000 (NAT) 2500 (LP) SUPPLY PRESSURE: 4" TO 14" W.C.				✓			100 GAL 1,325 LBS

- NOTES:
1. MANUFACTURER MUST BE NOTIFIED IF UNIT WILL BE OPERATING ABOVE 2,000 FOOT ALTITUDE.
 2. CONSULT FACTORY FOR OTHER GASES.
 3. ALL VERTICAL DIMENSIONS SHOWN ARE MINIMUM. FEET ARE ADJUSTABLE TO 1 INCH MAXIMUM.
 4. REFER TO DOCUMENT #KE95504-11 FOR SPECIFIC VOLTAGE, PHASE, WATTAGE & OTHER RELATED ELECTRICAL INFORMATION.



HA-HMI Cutout Dimensions



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

(NOT TO SCALE)

Cook Chill Systems

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