

POWERPAN™ SERIES

GAS, 35" RIM HEIGHT,
30 & 40 GALLON (110 & 150 LITER)

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

Braising Pans / Tilting Skillets

Models

- SGL-30-T1
- SGL-40-T1

Shown with
Standard
Controls



easyDial and
Core Temperature
Probe options

- Exclusive Dual Power Settings: 90,000 and 125,000 Btu for 30 gallons, 160,000 Btu and 200,000 Btu for 40 gallons provides superior heat-up and recovery.
- Open base design for easy cleaning and maintenance.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel plate for even temperature distribution.
- Low 35" rim height for easy operation and cleaning.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 115-volt controls.
- Easy-to-turn manual hand tilt with enclosed permanently lubricated gearbox. Optional power tilt with manual override available.
- Gallon/Liter Markings and Vented Spring Assist Cover standard.
- Available with Optional 2" Tangent Draw-Off Valve.
- 10° Cooking Feature. Tilt unit up to 10° without the power being turned off.
- Adjustable Solid State Thermostat accurately controls temperature from 140°F to 425°F.

Standard Control Panel includes:

Temperature Control Dial, LED ON Indicator Light, Main Power Switch with Standard and High Power Settings.

easyDial Control Panel (optional) includes:

Selector Dial with LED Ring, Large Display Screen, Three Cooking Modes, Built-In Self-Diagnostics and Display, Temperature Select Button, Timer Set Button (Hrs/Min), Settings Button, Main Power Button, Probe Connection Port, LED Indicator Lights for Heat-ON, Product Probe, Temperature, Time, Settings, Self-Diagnostics, Ignition Failure, Std and High Power Setting.

- Electronic "Spark Ignition System Standard".
- Spring-Assist Cover with full width handle and vent.
- Typical approvals include AGA, CSA, CE and NSF.

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL- ____-T1, gas (type ____) holding no less than ____ gallons (____ liters); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Manual Hand Tilt with Enclosed Permanently Lubricated Gearbox, Adjustable Feet with Rear Flanged and Front Bullet Style.

Standard Features

- Available in 30 & 40 gallon (115 & 150 liter) open frame design models. Full capacity to bottom of pouring lip.
- Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

Options & Accessories

- easyDial Control
- Core Temperature Probe Option
- Power Tilt with Manual Override (PT2)
- 2" (50 mm) Tangent Draw-Off Valve (TD2SK), left side only
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Faucet Bracket (FBKT1)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- Vegetable Steamer Baskets (VS)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Poaching Pans (PP)
- Voltage Option:
 - VOSK3, 440/480 Volt, 60 Hz, 3 Phase
 - VOSK4, 220/240 Volt, 50 Hz, 1 Phase - for export
- Protective Control Cover (CP-PCB-T1)
- Casters, 2 swivel, 2 locking (CST1)

KE004046-92

DIMENSIONS

MODEL	A	B	C	D	E	E	F	G	H
					(combustible wall)	(non-combustible wall)			
SGL-30-T1	37 7/8" (963mm)	24 1/2" (623mm)	31 3/4" (807mm)	12" (305mm)	3 1/2" (89mm)	2	18 1/4" (464mm)	5 3/4" (146mm)	8" (204mm)
SGL-40-T1	49 7/8" (1267mm)	36 1/2" (928mm)	43 3/4" (1112mm)	18" (458mm)	3 1/2" (89mm)	2	24 1/4" (616mm)	5 3/4" (146mm)	8" (204mm)

SPECIFICATIONS

ELECTRICAL SUPPLY	GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE
VOLTS: 120 PHASE: 1 AMPS: 1.4 FREQ: 60 HZ	220/240 1 1.5 50 HZ TYPE: NAT or LP WATER COLUMN: 3.5 (NAT), 10 (LP) BTU PER CU. FT.: 1025 (NAT), 2500 (LP) SUPPLY PRESSURE: 5" W.C. MIN (NAT), 11" W.C. MIN (LP) BTU RATINGS: SGL-30-T: 125,000 per hour SGL-40-T: 200,000 per hour	RIGHT: 4" (102mm) (manual tilt) 1" (26mm) (power tilt) LEFT: 0" REAR: 0 (non-combustible wall) 3.5" (89mm) (combustible wall)

CAPACITIES

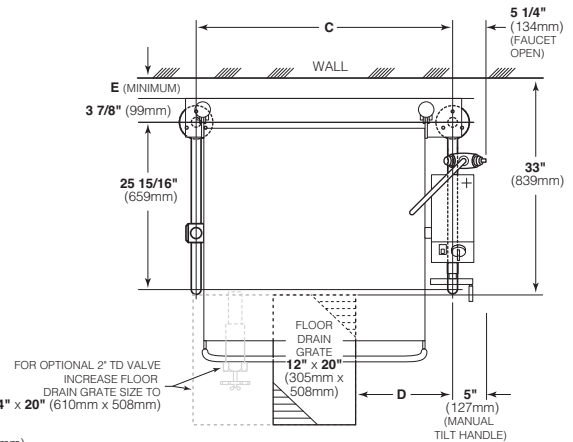
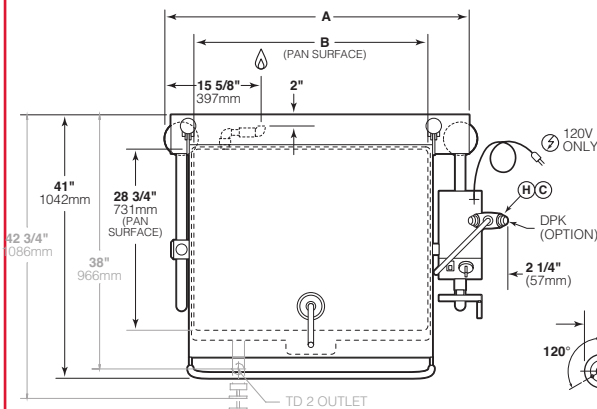
In 4 oz. servings. Other sizes may be calculated.
30 gallons / 115 Liters.....960
40 gallons / 150 Liters.....1280



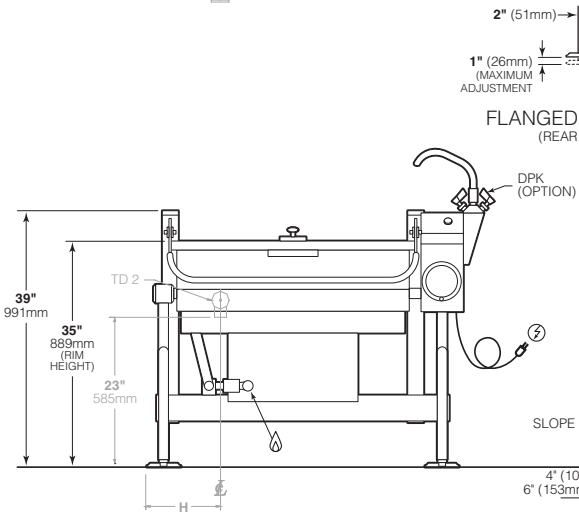
Standard Control Panel



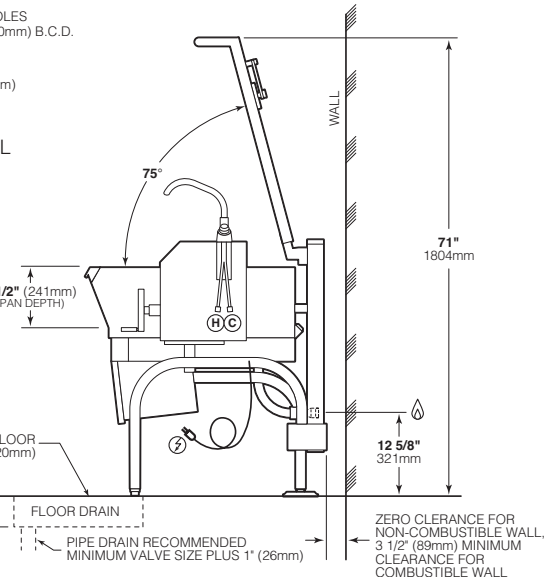
easyDial Control Panel
with Core Temperature
Probe



LEG LOCATION &
SUGGESTED FLOOR DRAIN DETAIL



FLANGED FOOT DETAIL
(REAR LEGS ONLY)



NOTE: OPTIONAL 2" TD VALVE SHOWN IN GRAY

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.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)



Critical Equipment Replacement

Tilting, Skillet qty 2 (20350)

\$36,000