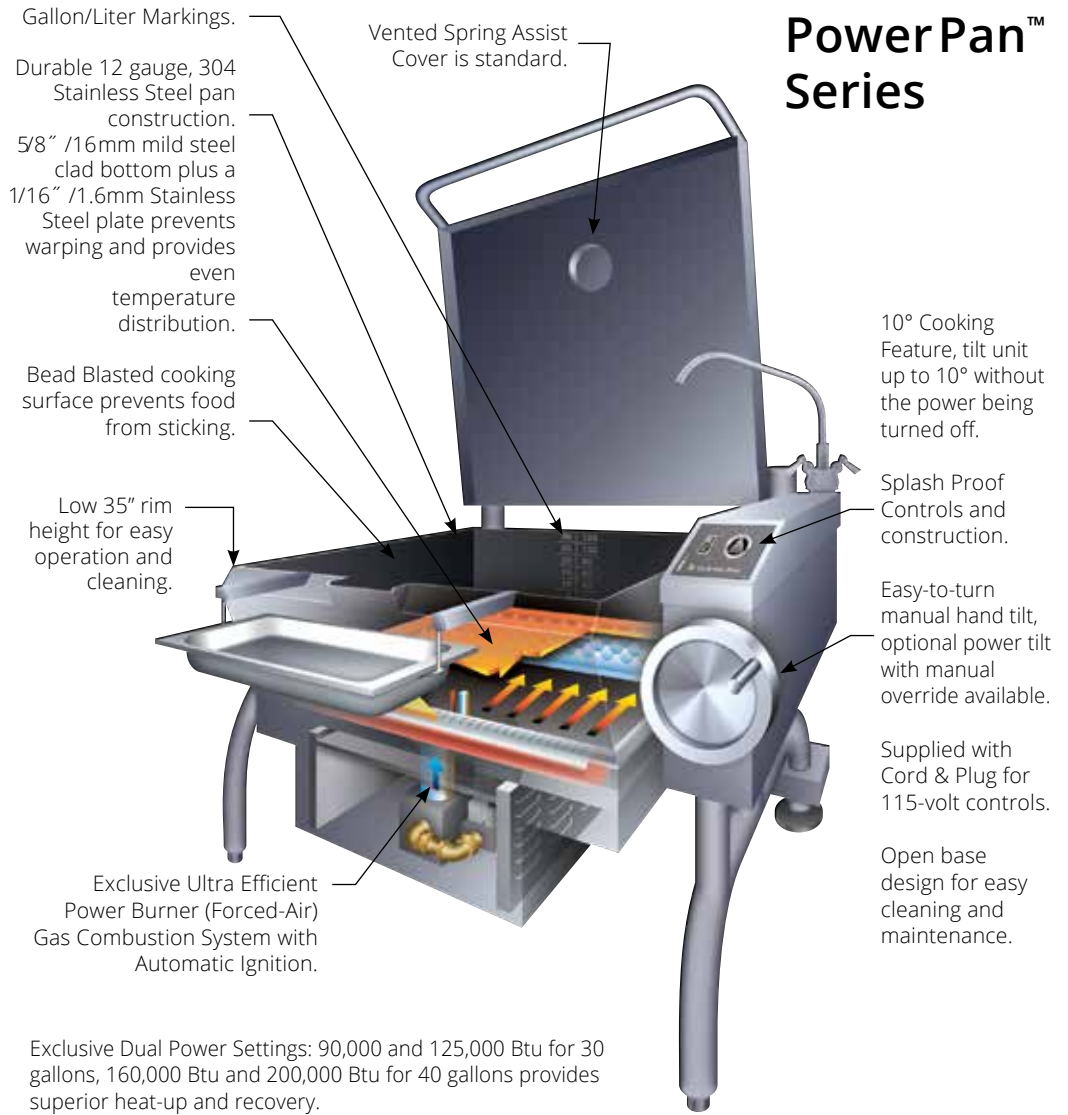


Gas & Electric Tilting Braising Pans

Cleveland Braising Pans

Value-Added Features Built Into Every Model.

Power Pan™ Series



Gallon/Liter Markings.

Vented Spring Assist Cover is standard.

Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" /16mm mild steel clad bottom plus a 1/16" /1.6mm Stainless Steel plate prevents warping and provides even temperature distribution.

Bead Blasted cooking surface prevents food from sticking.

Low 35" rim height for easy operation and cleaning.

10° Cooking Feature, tilt unit up to 10° without the power being turned off.

Splash Proof Controls and construction.

Easy-to-turn manual hand tilt, optional power tilt with manual override available.

Supplied with Cord & Plug for 115-volt controls.

Open base design for easy cleaning and maintenance.

Exclusive Ultra Efficient Power Burner (Forced-Air) Gas Combustion System with Automatic Ignition.

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.



SET10



SET15



SEL40TR
Shown with Sliding Drain Pan (SLD)



SGL40T1



SEL40T1

TILTING BRAISING PANS



SEL-40-T1

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
SEL-30-T1	30 114	39.2" x 41" x 39" (996mm x 1041mm x 991mm)
SEL-40-T1	40 151	51.2" x 41" x 39" (1300mm x 1041mm x 991mm)

*71" (1803mm) high with open Spring Assist Cover.



SGL-40-T1

GAS MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
SGL-30-T1	30 114	39.2" x 41" x 39" (996mm x 1041mm x 991mm)
SGL-40-T1	40 151	51.2" x 41" x 39" (1300mm x 1041mm x 991mm)

*72" (1829mm) high with open Spring Assist Cover.



SGM-40-TR

Cleveland Tilting Braising Pans are designed for exceptional versatility.

Preparation of recipes that usually require various pots and pans can be accomplished efficiently with this "one piece of equipment" alternative.

A Cleveland Tilting Braising Pan can easily fit into your kitchen. Our special product designs utilize kitchen space for maximum output. In fact, the width of each unit is no greater than the actual cooking surface!

Cleveland Tilting Braising Pans are so versatile that you can braise, poach, pan fry, stir fry, steam, sauté, grill or deglaze in the same piece of equipment. Applications include:

- **Braising Pan:** *Spare Ribs, Sautéed Chicken, Pot Roast, Pork Chops*
- **Kettle:** *Soups, Stews, Chili, Sauces, Rice*
- **Vegetable Steamer:** *Frozen or Fresh Vegetables*
- **Grill:** *Pancakes, Bacon, Ham Steaks, Italian Sausages*
- **Griddle:** *Hamburgers, Hot Dogs, Pancakes*

Batch Size Volume Measures

The following Liquid Volume Measure Chart translates Batch Sizes to Portion Serving Calculations.

CAPACITY		BATCH SIZE					
		Portions: Servings (calculated)					
U.S. Gals.	Liters	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
10	38	1,280	640	426	320	213	160
15	57	1,920	960	640	495	320	240
30	114	3,840	1,920	1,280	960	640	480
40	152	5,120	2,560	1,760	1,280	853	640



SET-10



SET-15



SEL-40-TR (Shown with Sliding Drain Pan, SLD)

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H
SET-10	10 38	25" x 28.5" x 32.5" (635mm x 724mm x 826mm)
SET-15	15 56	31" x 28.5" x 34.4" (787mm x 724mm x 874mm)

ELECTRIC MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
SEL-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SEL-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)
SEM-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SEM-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)

*72" (1829mm) high with open Spring Assist Cover.

GAS MODELS		
MODEL NO.	CAPACITY GAL. LITERS	O.A. DIMENSIONS W x D x H*
SGL-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SGL-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)
SGM-30-TR	30 114	36" x 37" x 42" (914mm x 940mm x 1067mm)
SGM-40-TR	40 151	48" x 37" x 42" (1219mm x 940mm x 1067mm)

*72" (1829mm) high with open Spring Assist Cover.