

MIXER KETTLE, ELECTRIC LEG MOUNTED, CONSOLE TYPE 2/3 JACKETED, TILTING

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

Models

- MKEL-40-T • MKEL-80-T
- MKEL-60-T • MKEL-100-T



Shown with optional Power Tilt
& Product Temperature Control

Standard Features

- Solid State Temperature Control ($\pm 1^{\circ}\text{F}$) for perfect simmering
- Solid State Low Water Safety Control
- Steam jacket filled with treated water, venting and/or refilling is not required
- 50 psi Safety Valve and Steam Jacket Rating
- No Water Gauge required
- Rear mounted Pressure/Vacuum Gauge and Pressure Relief Valve
- Infinitely variable Scraper Speed Control from 0-40 rpm
- Infinitely Variable Ratio between Scraper And Agitator: Agitator rotates from 0-8 times the speed of the Scraper
- Removable (without tools) Nylon Blades scrape entire Jacketed surface
- 3 Horsepower Hydraulic powered Agitator, Scraper and Bridge Lift
- Safety device prevents high speed starts
- Mixing stops when bridge is lifted - includes safety cover and screen
- Agitator and Scraper are bayonet mounted for easy removal
- Tilt mechanism of Roller Bearings and case hardened Self-Locking worm and segment gear
- Hot and Cold Water Faucets
- 2" diameter Tangent Draw-Off Valve with Drain Strainer
- All Plumbing, Electrical and Hydraulics enclosed in Stainless Steel Consoles
- Enclosed, 10 Gauge Stainless Steel hydraulically operated Mixer Bridge
- Kettle and all exterior surfaces are Stainless Steel
- Level adjustable feet (flanged for bolting)
- Large Pouring Lip
- Gallon Markings stamped into Scraper Shaft
- Standard 208-240 volts, 60 Hz, 3 phase, 4 wire, high wattage
- Typical approvals include UL, CSA, CE, NSF and ASME

Short Form Specifications

Shall be CLEVELAND, Model MKEL- _____ -T, console/Leg mounted, Electric Mixer Kettle with permanently filled Steam Jacket; 50 psi Kettle Jacket Rating and Safety Valve, High Wattage standard, Solid State Temperature ($\pm 1^{\circ}\text{F}$) and Low Water Safety Controls. 3 H.P. Hydraulic powered Scraper/Agitator and Bridge Lift. 0-40 rpm Scraper Speed with Variable Scraper to Agitator Ratio from 1-1 to 8-1. Stainless Steel enclosed Mixer Bridge. All Plumbing, Electrical and Hydraulics enclosed in Consoles. Gallon Markings. Safety Device prevents high speed starts. Safety Device prevents high speed starts; Mixer stops when Bridge is lifted. Bayonet Mounted Agitator and Scraper. 2" Tangent Draw-Off Valve. Hot and Cold Water Faucet. Kettle and all exterior surfaces are Stainless Steel.

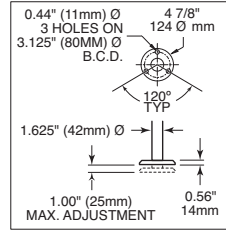
Options & Accessories

- Product Time/Temperature Controls and Indicators
- Food Strainer (FS-20)
- Flow Diverter (FD)
- Pan Carrier (PCK)
- Swing Funnels (SF-1 or SF-2)
- Alternate Mounting Systems (wall)
- Power Tilt (PT)
- Kettle Accessory Kit (KAK) includes:
 - Clean-up Brush (CB)
 - 36" Kettle Paddle (KP)
 - 36" Kettle Whip (KW)
 - 36" Kettle Brush (KB)
 - Draw-off Brush (DB)
 - 24 oz. Ladle (KL)
- Type 316 Stainless Steel Interior for high acid food products (316-20G)
- Water Meter (GMF or LMF) Wall Mount or on Stand (SWM)
- Leg Extensions
- Voltages (VOS) other than standard

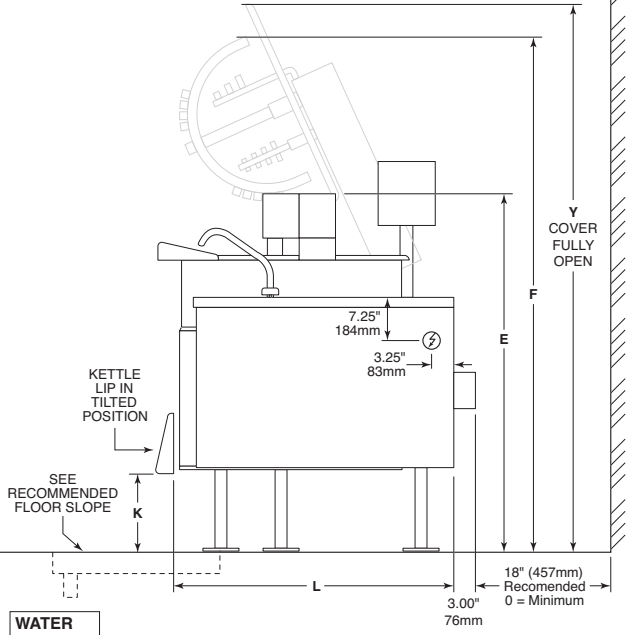
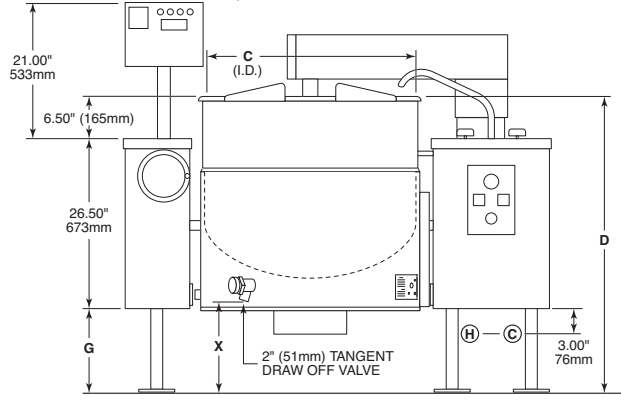
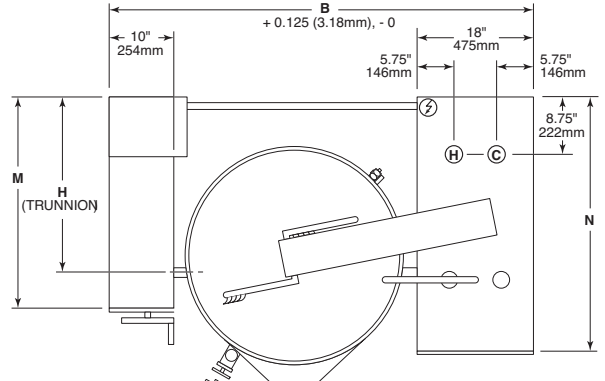
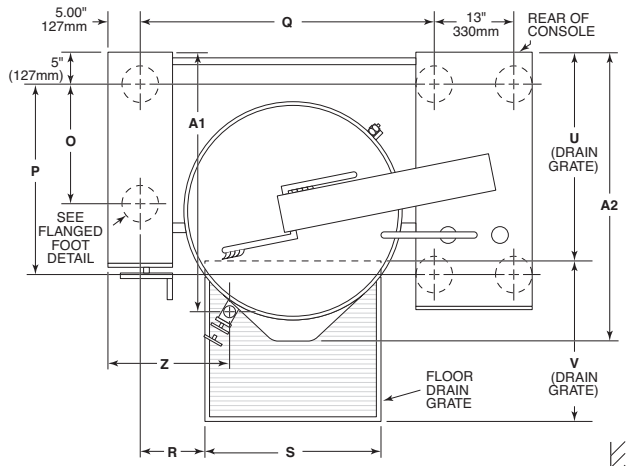
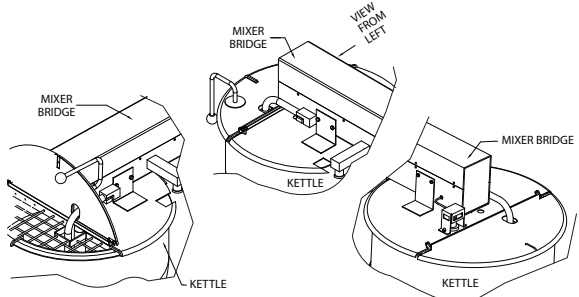
KE004046-80

DIMENSIONS ("/mm)

GAL/LIT	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S	U	V	X	Y	Z	A1	A2
40/150	58.50 1486	26.00 660	43.25 1099	52.75 1340	72.00 1829	10.25 260	23.13 587	55.75 1416	11.00 279	39.88 1013	27.38 695	36.00 915	18.38 467	28.00 711	38.00 965	5.63 143	27.00 686	30.00 762	44.00 1118	18.25 464	76.00 1930	16.00 406	35.75 900	39.00 991
60/225	62.00 1575	29.50 750	43.25 1099	52.75 1340	73.00 1854	10.25 260	23.13 587	57.50 1460	6.63 168	42.13 1070	27.38 695	36.00 915	18.38 467	28.00 711	41.50 1054	6.50 165	29.50 749	31.00 787	45.00 1143	14.75 375	79.00 2007	18.25 464	37.50 953	40.75 1035
80/300	65.50 1664	33.00 838	45.75 1162	55.25 1403	79.00 2007	12.75 324	26.38 670	59.00 1500	6.63 168	46.38 1178	32.63 838	39.25 997	21.63 549	31.25 794	45.00 1143	7.38 187	31.38 797	35.00 889	46.00 1168	15.00 381	84.00 2134	19.13 486	42.75 1086	46.00 1168
100/375	68.00 1727	35.50 902	47.75 1213	57.25 1454	82.00 2083	14.75 375	26.38 670	61.00 1550	6.00 152	47.63 1210	32.63 838	39.25 997	21.63 549	31.25 794	47.50 1207	8.00 203	33.00 838	36.00 914	47.00 1194	15.00 381	89.00 2261	20.75 527	43.75 1111	47.00 1194

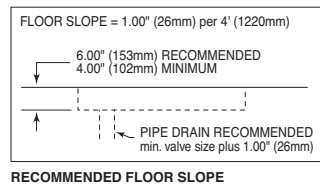
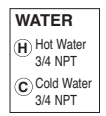


FLANGED FOOT DETAIL



ELECTRICAL - HIGH WATTAGE

Supply Voltage	Phase	Wires	Hz	Total Wattage	Supply Amps	Wire Size
200	3	3	60	22684	81.6	3
208	3	3	60	24535	83.8	3
220	3	3	60	27448	87.1	2
230	3	3	60	30000	90.0	2
240	3	3	60	32665	92.8	2
380	3	3	60	25153	47.1	6
400	3	3	60	27871	48.8	6
415	3	3	60	30000	50.1	6
440	3	3	60	27448	44.1	6
480	3	3	60	32665	46.9	6



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.
 Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL and others. (NOT TO SCALE)

Mixer Kettles