

Cleveland™

Canada Price List



Effective: July 1, 2026



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GARLAND®
CANADA
 **WELBILT DISTRIBUTION**

Price List Canada

NOTICE:
CLEVELAND PRODUCTS ARE NOT APPROVED OR AUTHORIZED FOR HOME OR RESIDENTIAL USE, BUT ARE INTENDED FOR COMMERCIAL APPLICATIONS ONLY. CLEVELAND WILL NOT PROVIDE SERVICE, WARRANTY, MAINTENANCE OR SUPPORT OF ANY KIND OTHER THAN IN COMMERCIAL APPLICATIONS.

INSTRUCTIONS AND ASSISTANCE IN ORDERING
Specify the following information when ordering:

- 1. Your order number
- 2. Quantity and model number of units
- 3. Voltage & Phase
- 4. Gas type
- 5. Delivery date and shipping instructions

SERVICE
When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular product by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office. Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

TERMS AND CONDITIONS
All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes. All prices are in Canadian Dollars. Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

Garland Canada reserves the right to change warranties, accessories or product configurations without notice. Access our website at www.GarlandCanada.ca for current information which supercedes any printed information. Further inquiries may also be directed to Customer Service at 1-888-442-7526.

GARLAND CANADA CUSTOMER SERVICE	VOICE	FAX
Sales	(888) 442-7526	(800) 361-2724
KitchenCare (Parts, Service and Warranty)	(844) 724-2273	N/A

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SUGGESTED STEAMER SELECTOR GUIDELINES*

Primary Secondary School Population Volume Cooking		College Population Volume Cooking	
0 - 500 Students	SteamChef™ 3	0 - 2,000 Students	(2) SteamChef™ 3's
500 - 1,200 Students	SteamChef™ 6	2,000 - 5,000 Students	(2) SteamChef™ 6's
1,200 - 1,700 Students	(2) SteamChef™ 3's or Gemini™ 6	5,000 - 8,000 Students 8,000 - 11,000 Students	(2) Gemini™ 10's or ConvectionPro®
1,700 - 2,500 Students	(2) SteamChef™ 6's or Gemini™ 10	11,000 Plus	ConvectionPro® or (2) SteamChef™ 6's
2,500 + Students	ConvectionPro®		
For Steamers operating a Kettle a Classic Convection is required		For Steamers operating a Kettle a Classic Convection is required	
Volume Cooking		Restaurant Seats A la Carte Cooking	
0 - 75 Seats	SteamChef™ 3	0 - 75 Seats	SteamCraft® 3
75 - 150 Seats	SteamChef™ 6	75 - 150 Seats	SteamCraft® 5
150 - 400 Seats	(2) SteamChef™ 3's	150 - 400 Seats	Gemini™ 6
400 - 600	(2) SteamChef™ 6's	400 - 600	Gemini™ 10
600 Plus	ConvectionPro®	600 Plus	ConvectionPro®
Hospital Beds Volume Cooking		Prison Population Volume Cooking	
Up to 200 Beds	SteamChef™ 3	Up to 2,000 Inmates	Gemini™ 6
200 - 500 Beds	SteamChef™ 6	2,000 - 5,000 Inmates	Gemini™ 10
500 - 800 Beds	(2) SteamChef™ 3's	5,000 - 8,000 Inmates	Pressure Steamer or ConvectionPro®
800 - 1,200 Beds	(2) SteamChef™ 6's		
1,200 Plus	Convection Pro	8,000 - 11,000 Inmates	(2) Gemini™ 10
		11,000 Plus	(2) ConvectionPro®
For Steamers operating a Kettle a Classic Convection is required		For Steamers operating a Kettle a Classic Convection is required	
Volume Cooking		Hotel Seats A la Carte Cooking	
Up to 500 Rooms	SteamChef™ 3	up to 75 Seats	SteamCraft® 3
500 - 1,500 Rooms	SteamChef™ 6	75 - 150 Seats	SteamCraft® 5
1,500 - 3,000 Seats	(2) SteamChef™ 3's	150 - 400 Seats	Gemini™ 6
3,000 - 5,000 Seats	(2) SteamChef™ 6's	400 - 600	Gemini™ 10
5,000 Plus	Convection Pro	600 Plus	ConvectionPro®
Steamer Group	Description	Benefits	
SteamChef™ Series	Boilerless Pressureless Steamer with No Water or Drain Connections	Ideal for smaller "volume" steaming applications	
SteamChef™ Series	Boilerless Convection Steamer with Water and Drain Connection	Ideal for large "volume" steaming applications and limited "volume" A la Carte cooking	
SteamCraft® Gemini™	Convection Steamers with a Stainless Steel Generator	Ideal for large "volume" steaming applications and heavy "volume" A la Carte cooking	
Classic Series	Convection Steamers with a 15 psi Boiler	Optimum performance - ideal for all applications, can operate direct steam kettles and steamers	
ConvectionPro®	Large Capacity Convection Steamer	16-Pan Capacity for large applications	
Pressure Steamers	Large Capacity 5 psi Compartment Pressure Steamer	Higher steam temperature ideal for root type vegetables and special applications	

*NOTE: The Cleveland Steamer Selector is a suggested guideline. Sizing and selection of equipment may vary due to the differences in menu's, items cooked, food quality, age, shape and the degree of doneness. For further assistance, please contact your local Cleveland Sales Representative located on page GE2 and GE3, or call Cleveland Customer Service at 1-800-338-2204.

Cleveland

Energy Star® Steamers

SteamSaver™ Technology



Responding to today's energy conservation demands, Cleveland Range has redesigned its' popular line Convection Steamers in order to minimize the amount of energy and water that is being produced during cooking. Now steam production is determined by the quantity and type of food that is being prepared. These new Energy Star® Convection Steamers produce just enough energy for proper cooking quality and performance while minimizing energy use. In addition, water use is minimized and drain line temperature is reduced to below 140° F (60° C).

How Does SteamSaver™ Technology Work?

To minimize energy and water use, the thermostatically designed cooking compartments automatically controls steam production based on the type and volume of food being prepared. This new design allows enough energy to be generated to maximize proper cooking times and minimize energy use.

The unique drain condensing system design retains heat in the compartment longer for further increased efficiency and allows hot condensate going down the drain to cool before going to the main floor drain. The result is drastically reduced energy and water consumption compared to traditional convection steamers.

Benefits of Steamers with SteamSaver™ Technology

- Save Energy - SteamSaver™ reduces energy use by over 50%.
- Save Water - SteamSaver™ reduces water use by 30%.
- Gas and Electric Models Energy Star® Approved - Qualify for energy rebate programs.

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ENERGY STAR® STEAMER DATA



SteamChef™

(Heavy Load #3 Red Skin Potatoes)

	22CGT6.1	22CGT3.1	22CET6.1	22CET3.1
Cooking Time (min)	37.2	28.2	24.66	22.18
Preheat Energy (btu/kw) h	8,119.8	6,933.3	1.44	1.02
Idle Energy Rate (btu/kw) h	3,654	2,652.9	0.375	0.29
Potato Production (lbs/h)	77.9	51.49	117.41	65.07
Cooking Efficiency %	41.7	42	64.25	66.75
Water Consumption (gal/h)	<4.0	<4.0	<4.0	<4.0
Condensate Temperature (°F)G	99.15	N/A	109.72	119.94
Energy Consumption (Btu//kW) h	N/A	230	2.9	1.35
Cooking Energy Rate (Btu//kW) h	20,952	13,822	7.06	3.65

SteamChef™, Gas & Electric, 3 & 6 Pan



22CET3.1



22CGT6.1

Gemini™

(Heavy Load #3 Red Skin Potatoes)

	24CGA10.2ES	24CGA6.2SES
Cooking Time (min)	25.8	23.64
Preheat Energy (btu/kw) h	16,860	15,587
Idle Energy Rate (btu/kw) h	3,711	3,709
Potato Production (lbs/h)	187	122
Cooking Efficiency %	44.74	39.29
Water Consumption (gal/h)	16.24	13.03
Condensate Temperature (°F)G	116.7	109.6
Energy Consumption (Btu//kW) h	127.9	99.6
Cooking Energy Rate (Btu//kW) h	47,683	37,657

Gemini™, Gas, 6 & 10 Pan



24CGA10.2



Use the above information to access the Foodservice
Technology Center Life-Cycle and Energy Cost Calculator @
<http://www.fishnick.com/saveenergy/tools/calculators/>

STEAMCHEF™ BOILERLESS CONVECTION STEAMERS (Auto Fill)



Standard Features -

Digital "Easy Timer" Controls with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy-duty 14 gauge stainless steel two piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs.

Cleveland

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
Electric - Table Top (Catalog Sect B, Page 1, 3, 5, 7)					
22CET3.1	SteamChef™ 3 , Boiler Free, Table Top, Electric Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN)	9.4 kW	21.63 / 549	235 / 107	\$14,500
22CET6.1	SteamChef™ 6 , Boiler Free, Table Top, Electric Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN).	12 kW	21.63 / 549	335 / 153	\$19,135
22CET6.2	SteamChef™ Booster 6 , Broiler Free, Tabletop Electric Steamer with EasyTouch Controller.		21.63 / 549	335 / 153	\$20,380

Stacking Combinations

See UNISTAND25 or ES263044E below

SteamChef™ 3 & 6 Options (per compartment)

• 208-240/3 or 1	208-240 Volt, 60Hz, 3 Phase or 1 Phase (Specify)	N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase	\$1,005
• DHR	Right Hand Door Hinging, Controls on Left	\$885
• 1114941	Right Side Heat Shield for 22CET3.1	\$1,090

SteamChef™ 3 & 6 Available Accessories

• NHT60	5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999)	\$265
• SPW	Single Point Water Connection (P/N 111009)	\$275

Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34	Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CET3.1 or one 22CET6.1	34 / 864 (H)	85 / 39	\$2,680
• UNISTAND34 Accessories				
• POSK Pull-Out Shelf Kit (P/N 111724)				\$630
• URK Pan Rack Kit (P/N 111726)				\$450

Stacking Stands (Stacking combinations requires field installation of the steamers and stand)

UNISTAND25	Stainless Steel Equipment Stacking Stand (P/N 111717) for mounting two stacked 22CET3.1	25" / 635 (H)	75 / 34	\$2,680
• UNISTAND25 Options & Accessories				
• POSK Pull-Out Shelf Kit (P/N 111724)				\$630
• URK Pan Rack Kit (P/N 111726)				\$450
• CHEFSTACK3 Stacking kit for SteamChef™ 3 (stand not included) (P/N 111771)				\$985
• 2 1/2" high mounting spacer				
• common drain and water connection manifold				
ES263044E	Stainless Steel Equipment Stacking Stand (P/N 111467E) for mounting one 22CET3.1 or one 22CET6.1 on top of one 22CET6.1 Includes the Equipment Stand and common drain and water connection manifold.	44" / 1118 (H)	100 / 44	\$4,555

Specify altitude if over 3500 feet.

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

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ES3

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22CET3.1



22CET6.1



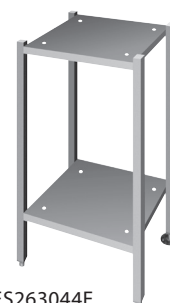
22CET6.2



(2) 22CET6.1



UNISTAND34
Shown with
optional:
• Pull-Out
Shelf Kit
• Pan Rack Kit



ES263044E

STEAMCHEF™ BOILERLESS CONVECTION STEAMERS (Auto Fill)



Standard Features -

Digital "Easy Timer" Controls with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Automatic water level controls. Heavy-duty 14 gauge stainless steel two piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs. Left hand door hinging with controls on right.



Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
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Gas - Table Top (Catalog Sect. B, Page 11, 13, 15, 17)

22CGT3.1*	SteamChef™ 3, Boiler Free, Table Top, Gas Convection Steamer. Holds three 2.5" x 12" x 20" pans (1/1 GN).	32M BTU	21.63 / 549	255 / 116	\$19,950
22CGT6.1*	SteamChef™ 6, Boiler Free, Table Top, Gas Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN).	32M BTU	21.63 / 549	355 / 161	\$25,245

* When ordering the 22CGT3.1 or the 22CGT6.1 with the UNISTAND34.1, please order Stacking Kit (Part # KE004289), N/C.

Stacking Combinations

See ES26304466G or ES26304033G below

Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34	Stainless Steel Equipment Stand (Part # 111721) for mounting one 22CGT3.1 or one 22CGT6.1, must order Stacking Kit (Part # KE004289) with stand	34 / 864 (H)	85 / 39	\$2,680	N/C
	• UNISTAND34 Accessories				
	• POSK, Pull-Out Shelf Kit (P/N 111724)			\$630	
	• URK, Pan Rack Kit (P/N 111726)			\$450	

Stacking Stands (Steamers and stacking stands are shipped separately and require field installation of the steamers, stand and flue.)

ES26304466G	Stainless Steel Equipment Stacking Stand (Part # 113130GC and kit #11124) for mounting two stacked 22CGT6's or one 22CGT3's on top of one 22CGT6's. Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold.	44" / 1118 (H)	100 / 44	\$4,555	
ES26304033G	Stainless Steel Equipment Stacking Stand (Part #113131G) for mounting two stacked 22CGT3's. Includes the Equipment Stand, gas flue exhaust kit and common drain and water connection manifold.	44" / 1118 (H)	100 / 44	\$4,555	



22CGT3.1



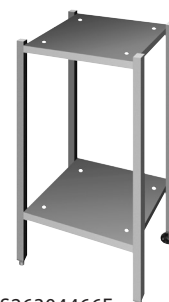
22CGT6.1



Two Stacked 22CGT6's



UNISTAND34
Shown with
optional:
• Pull-Out
Shelf Kit
• Pan Rack Kit



ES26304466E

For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

STEAMCHEF™ BOILERLESS CONVECTION STEAMERS (Manual Fill)



Standard Features -

Digital "Easy Timer" Controls with load compensating feature. Includes 1/2" ball valve style automatic drain. Manual bypass for continuous steaming. Manual fill. Heavy-duty 14 gauge stainless steel two piece slammable cooking compartment door and latch with reversible door gasket. Patented KleanShield™ clean cavity protection. 4" Adjustable Legs. Meets Energy Star™.

Cleveland

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
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6 Pan - Electric - Connectionless - Table Top

22CCT6	SteamChef™ 6, Boiler Free, Table Top, Electric Convection Steamer. Holds six 2.5" x 12" x 20" pans (1/1 GN).	12 kW	21.63 / 549	335 / 153	\$18,840
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SteamChef™ 6 Options (per compartment)

• 208-240/3	208-240 Volt, 60Hz, 3 Phase	N/C
• 208-240/1	208-240 Volt, 60Hz, 1 Phase	N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase	\$1,005

SteamChef™ 6 Available Accessories

• NHT60	5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (P/N 110999)	\$265
• SPW	Single Point Water Connection (P/N 111009)	\$275

Equipment Stands (Catalog Sect. B, Page 19)

Single Unit Stand

UNISTAND34	Stainless Steel Equipment Stand (P/N 111721) for mounting one 22CCT6	34 / 864 (H)	85 / 39	\$2,680
	• UNISTAND34 Accessories			
	• POSK Pull-Out Shelf Kit (P/N 111724)			\$630
	• URK Pan Rack Kit (P/N 111726)			\$450

Stacking Stands (Stacking combinations requires field installation of the steamers and stand)

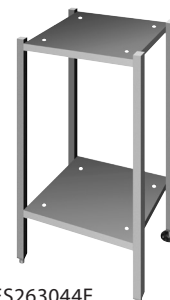
ES26304466E	Stainless Steel Equipment Stacking Stand (P/N 113130GC and kit #KE004349) for mounting one 22CCT6 on top of another 22CCT6 Includes the Equipment Stand and common drain and water connection manifold.	44" / 1118 (H)	100 / 44	\$4,555
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22CCT6



UNISTAND34
Shown with optional:
• Pull-Out Shelf Kit
• Pan Rack Kit



ES263044E

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

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ES5

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ES6

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Cleveland Steamers



The Originators and Inventors of the Convection Steamer

We started the revolution and continue the evolution. With an emphasis on performance, efficiency and operating ease, Cleveland is the leading brand of steamers that delivers what food service demands today. Fresh nutritious food in step with today's trends in healthful eating.

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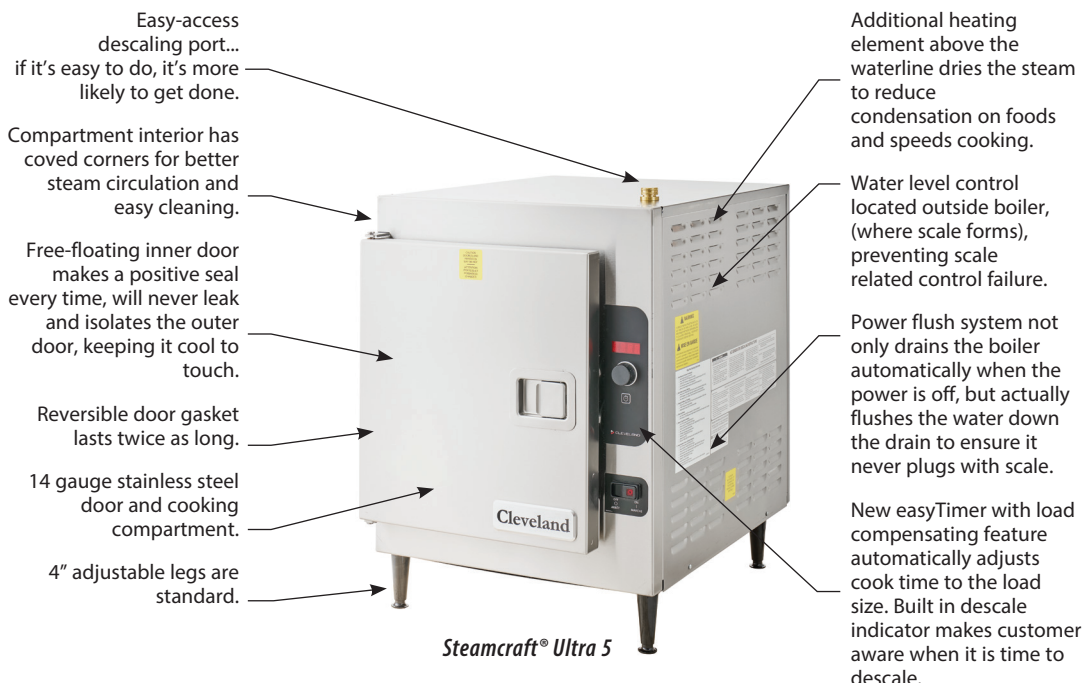
STEAMCRAFT® 3, 5, 10 & GEMINI™ CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

SteamCraft®

Series High Speed Convection Steamers

"When you need a lot and need it fast".



- Cooking Capacity for up to ten 12" x 20" x 2 1/2" deep Cafeteria Pans, five each compartment.
- Totally independent cooking compartments, each has its' own generator, gas valve and water level controls - no shared components
- Exclusive High Efficiency Gas Power Burner (forced air) Generator: Produces more steam for faster cooking while lowering operating cost: (72M BTU's per compartment)
- Easy Access Cleaning Port: Each generator has a deliming port located on the outside, top of the unit
- Generator Steam Standby Mode: Holds generator at a steaming temperature, allows unit to start cooking quickly
- Each compartment has one, 60-Minute Electro-Mechanical Timer with "SureCook" load compensating feature. Manual Bypass Switch for constant steaming.
- Durable 14 Gauge, 304 Stainless Steel construction for compartment door, cooking cavity and steam generator
- Exclusive Two-Piece Compartment door: Slammable, self-adjusting door provides and airtight seal, reversible door gasket for extended life
- Exclusive Gemini™ Drain/Power Control System: Simple, reliable 1/2" ball valve style drain automatically turns power ON/OFF
- Exclusive Brass Steam Jets distribute even, high velocity steam throughout cooking compartment for faster cooking times
- Easy, Front -Access Generator Controls comes with a pullout drawer for simple servicing of unit
- Compartment Steam Shut-Off Switch when compartment door is opened



SteamCraft® Gemini™ 10

STEAMCRAFT® ULTRA

TABLE TOP CONVECTION STEAMERS

**GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE
AND BATCH TYPE COOKING.**

Standard Features -

SteamCraft® Ultra Series Table Top Convection Steamer, Standard with Compartment Doors Hinged Left, Controls on the Right, Digital "Easy Timer" Control with load compensating feature, Steam Shut Off Switch and 4" Adjustable Legs.

Cleveland

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
3 Pan - Electric - Table Top (Catalog Sect. IV, Page 1)					
21CET8	Steamcraft® Ultra 3.	8 kW	21 / 533	210 / 50	\$13,570
5 Pan - Electric - Table Top (Catalog Sect. IV, Page 5)					
21CET16	Steamcraft® Ultra 5.	16 kW	21 / 533	248 / 58	\$18,820
5 Pan - Gas - Table Top (Catalog Sect. IV, Page 7)					
21CGA5	Steamcraft® Ultra 5.	70M BTU	21 / 533	275 / 125	\$22,765
Equipment Stands (Catalog Sect. IV, Page 23, 25)					
UNISTAND34	Stainless Steel Equipment Stand (Part # 111721)		34 / 864 (H)	85 / 39	\$2,680
UNISTAND25	Stainless Steel Equipment Stand (Part # 111717)		25" / 635 (H)	75 / 34	\$2,680
UNISTAND Options & Accessories					
	• POSK, Pull-Out Shelf Kit (P/N 111724)				\$630
	• URK, Pan Rack Kit (P/N 111726)				\$450
	• STK1 Stacking Kit (P/N 107166) for direct stacking two 21CET8 Steamers				\$3,320
ES2446	Equipment Stand, two shelf stand for two 21CET8 Steamers or one 21CET8 and one 21CET16 or two 21CET16's. (P/N 1054251)			77 / 35	\$5,280



21CET8



21CET16



21CGA5

Options & Accessories

Electric Model Options

• VOS1	208 or 240 volts, 60 Hz, 3 or 1 Phase (must specify one) (21CET16, 3 phase only)	N/C
• VOS2	440-480 Volts, 60 HZ, 3 Phase	\$1,005
• SPH*	Single Phase Option (available for 21CET8 only)	N/C
• DHR	Right Hand Door Hinging, Controls on Left	\$885

Gas Model Options (Right Hand Door Hinging Not Available)

• SPECIFY	Natural Gas or L.P. Gas	N/C
• VOS115	115 Volts, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase - For Export	N/A



ES2446

UNISTAND34

Shown with optional:

- Pull-Out Shelf Kit (111724)
- Pan Rack Kit (111726)

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

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GEMINI™ 6 & 10

CONVECTION STEAMERS

GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE AND BATCH TYPE COOKING.

Standard Features -

SteamCraft® Gemini™ 6 & 10, Two Compartment Convection Steamer, Capacity for 6 or 10 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) with Comp. Doors Hinged Left, Controls Right, Digital "Easy Timer" Control with load compensating feature, Steam Shut Off Switch and 6" Adjustable Legs, Flanged Feet, with independent stainless steel steam generators, gas valves, water level controls and automatic ignition systems and stainless steel frame.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
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10 Pan - Electric (Catalog Sect. IV, Page 15)

24CEA10	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 16 KW	24 / 610	528 / 240	\$38,300
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Options

• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)	N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase	\$1,005
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export	N/A
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export	N/A
• DHR2	Right Hand Door Hinging, Controls on Right	\$1,765
• LWO	Low Wattage Option, 8 kW per Compartment	\$695

10 Pan - Gas (Catalog Sect. IV, Page 13)

24CGA10.2	SteamCraft® Gemini™ 10 Pressureless Steamer.	Twin 72M BTU	24 / 610	565 / 256	\$42,750
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Options

• SPECIFY	Natural or LP Gas (must specify one)	N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• DHR2	Right Hand Door hinging, Controls on Right	\$1,765

6 Pan - Gas (Catalog Sect. IV, Page 11)

24CGA6.2S	SteamCraft® Gemini™ 6 Pressureless Steamer.	Twin 50M BTU	24 / 610	565 / 256	\$39,805
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Options

• SPECIFY	Natural or LP Gas (must specify one)	N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• DHR2	Right Hand Door hinging, Controls on Right	\$1,765



24CGA10.2

For Natural Gas Models, specify altitude if over 3,000 feet (914 meters).

For Propane Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

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STEAMCRAFT® ULTRA & POWER 10

CONVECTION STEAMERS

**GENERATOR STYLE, IDEAL FOR HIGH VOLUME A LA CARTE
AND BATCH TYPE COOKING.**

Standard Features -

SteamCraft® Ultra & Power 10, Two Compartment Convection Steamer, Capacity for 10 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) with Comp. Doors Hinged Left, Controls Right, Digital "Easy Timer" Control with load compensating feature, Steam Shut Off Switch and 6" Adjustable Legs and Flanged Feet.

Cleveland

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
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10 Pan - Gas (Catalog Sect. IV, Page 17)

24CGA10	SteamCraft® Ultra 10 with Gas-Fired Stainless Steel Atmospheric Steam Generator.	125M BTU	24 / 610	565 / 256	\$41,370
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Options

• SPECIFY	Natural or LP Gas (must specify one)	N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• DHR2	Right Hand Door hinging, Controls on Right	\$1,765

10 Pan - Gas (Catalog Sect. IV, Page 19)

24CGP10	SteamCraft® Power 10 with Gas-Fired 15 PSI Boiler.	240M BTU	24 / 610	830 / 376	\$48,900
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Options

• SPECIFY	Natural or LP Gas (must specify one)	N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• DHR2	Right Hand Door hinging, Controls on Right	\$1,765
• GPT010	Gas Power Take Off Valve for operating Kettles (P/N 107082)	\$885

10 Pan - Direct Steam (Catalog Sect. IV, Page 21)

24CDP10	SteamCraft® Ultra 10 D , Direct Steam (20-50 psi clean steam required).	24 / 610	469 / 213		\$31,220
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Options

• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.	N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export	N/A
• DHR2	Right Hand Door hinging, Controls on Right	\$1,765



24CGP10

For Natural Gas Models, specify altitude if over 3,000 feet (914 meters).

For Propane Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

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SIX PAN CLASSIC CONVECTION STEAMERS

Standard Features -

24" and 36" Wide Convection Steamer, Capacity for 6 each 2.5" (65mm) Full Size Table Pans (1/1 GN) with Compartment Doors Hinged Left, 60 Minute Mechanical Timer, Steam Shut Off Switch and 6" Adjustable Legs, Flanged Feet; NickelGuard™ (Gas Model only); Cal Code Secondary Low Water Cutoff, and Two Water Inlets.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
6 Pan - Electric (Catalog Sect. III, Page 1, 17)					
24CEM24	Convection Steamer with 15 psi Steam Boiler.	24 kW	24 / 610	530 / 240	\$46,380
Options					
• 36KW	36 kW Electric Boiler				\$1,695
• 48KW	48 kW Electric Boiler				\$3,540
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$1,005
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				N/A
• VOS4	240/415 Volts, 50 Hz, 1 Phase - For Export				N/A
• SPH2	Single Phase Operation - 24 kW Boilers Only				\$2,150
• EPTO	Power Take Off for operating Kettles				\$885
6 Pan - Gas (Catalog Sect. III, Page 3, 19)					
NickelGuard™ 100% 5 year P&L. boiler warranty standard.					
24CGM200	Convection Steamer with 15 psi Steam Boiler.	200M BTU	24 / 610	610 / 277	\$43,240
36CGM300	Convection Steamer with 15 psi Steam Boiler.	300M BTU	36 / 915	755 / 342	\$52,255
Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				N/A
• GPTO	Power Take Off for operating Kettles				\$885
6 Pan - Steam Coil (Catalog Sect. IV, Page 21 23)					
24CSM	Convection Steamer with Steam Coil Boiler (35 psi required).		24 / 610	635 / 288	\$46,380



24CCGM200



36CGM300

Note: Gas Models standard with 2 water connections (WIC2).
For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

CONVECTIONPRO® XVI

LARGE CAPACITY CONVECTION STEAMERS

Standard Features -

36" Wide, Two Compartment Convection Steamers, Capacity for 16 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN), Standard with Compartment Doors Hinged Left, Steam Shut-Off Switch, Controls on the Right, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet; NickelGuard™ (Gas Models only) and Cal Code Secondary Low Water Cutoff.

Cleveland

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
16 Pan - Electric (Catalog Sect. III, Page 25 & Catalog Sect. V, Page 1)					
36CEM1648	ConvectionPro® XVI Convection Steamer with Electric Steam Boiler.	48 kW	36 / 915	1035 / 470	\$55,550
Options					
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$1,005
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				N/A
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export				N/A
• ETC2	Electronic Controls with Load Compensating Feature				\$1,500

16 Pan - Gas

 (Catalog Sect. III, Page 27 & Catalog Sect. V, Page 3)

NickelGuard™ 100% 5 year P&L. boiler warranty standard.

36CGM16300	ConvectionPro® XVI Convection Steamer with Gas Steam Boiler.	300M BTU	36 / 915	1080 / 499	\$61,055
Options					
• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				N/A
• ETC2	Electronic Controls with Load Compensating Feature				\$1,500

16 Pan - Direct Steam

NickelGuard™ 100% 5 year P&L. boiler warranty standard.

36CDM16	ConvectionPro® XVI Convection Steamer	Direct	36/915	1080 / 499	\$48,860
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Note: Gas Models standard with 2 water connections (WIC2).
For Gas Models, specify altitude if over 2,000 feet (610 meters).
For Additional Steamer Accessories and Special Options see page ST11 & ST12.

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LARGE CAPACITY PRESSURE STEAMERS

Standard Features -

36" Wide, Two or Three Compartment Pressure Steamer, Capacity for 8 each 2.5" (65mm) Full Size Steam Table Pans (1/1 GN) Per Compartment, Standard with Compartment Doors Hinged Right, Controls on the Left, 60 Minute Mechanical Timer and 6" Adjustable Legs with Flanged Feet, 5 psi Operating Pressure; NickelGuard™ (Gas Models only) and Cal Code Secondary Low Water Cutoff and Stainless Steel Frame (except PDL Models).

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN Lists Price
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Electric (Catalog Sect. VI, Page 1)

PEM242	2 Compartment Pressure Steamer.	24 kW	35.43 / 900	830 / 426	\$49,610
PEM243	3 Compartment Pressure Steamer.	24 kW	35.43 / 900	940 / 418	\$62,175

Options

• 36KW	36 kW Electric Boiler				\$1,695
• 48KW	48 kW Electric Boiler				\$3,540
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440-480 Volts, 60 Hz, 3 Phase				\$1,005
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				N/A
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export				N/A
• PTO	Power Take Off for operating Kettles				\$1,565

Gas (Catalog Sect. VI, Page 3)

PGM3002	2 Compartment Pressure Steamer.	300M BTU	35.43 / 900	874 / 397	\$54,315
PGM3003	3 Compartment Pressure Steamer.	300M BTU	35.43 / 900	1040 / 472	\$66,940

Options

• SPECIFY	Natural or LP Gas (Must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				N/A
• PTO	Power Take Off for operating Kettles				\$1,565

Direct Steam (Catalog Sect. V, Page 5, 7)

PDL2**	2 Compartment Pressure Steamer, 18" / 457mm High Base.	35.43 / 900	510 / 231	\$30,360
PDL3**	3 Compartment Pressure Steamer, 18" / 457mm High Base.	35.43 / 900	600 / 272	\$39,555

**12 psi clean steam required.



PEM242



PGM3002



PDL3

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

MODULAR KETTLE BASES & OYSTER BARS

Cleveland

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
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Electric (Catalog Sect. VII, Page 25)

24EMK624	Boiler Base with one 6 Gallon Kettle	24 kW	24 / 610	550 / 250	\$35,080
36EMK6624	Boiler Base with two 6 Gallon Kettles	24 kW	36 / 915	610 / 276	\$45,550

All Models come standard with Double Pantry Faucet, Sink and Drain, Splash Guard and Stainless Steel Frame.

Options

• 36KW	36 kW Electric Boiler				\$1,695
• 48KW	48 kW Electric Boiler				\$3,540
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase				\$1,005
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				N/A
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export				N/A
• 316G1	316 Stainless Steel Liner, 6 Gallon Kettle (Standard)				N/C
• SPH2	Single Phase Operation, 24 KW only				\$2,150

Gas (Catalog Sect. VII, Page 21)

NickelGuard™ 100% 5 year P&L. boiler warranty standard.

24GMK6200	Boiler Base with one 6 Gallon Kettle	200M BTU	24 / 610	565 / 256	\$33,060
36GMK66200	Boiler Base with two 6 Gallon Kettles	200M BTU	36 / 915	620 / 281	\$44,855
36GMK66300	Boiler Base with two 6 Gallon Kettles	300M BTU	36 / 915	630 / 286	\$48,175
36GMK1010200	Boiler Base with two 10 Gallon Kettles	200M BTU	36 / 915	645 / 295	\$51,535

All Modular Base Style Models come standard with Double Pantry Faucet, Sink and Drain, Nickel Plated Boiler, Splash Guard and Stainless Steel Frame.

Options

• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				N/A
• 316G1	316 Stainless Steel Interior, 6 Gallon Kettle (Standard)				N/C

Direct Steam (Catalog Sect. VII, Page 23)

24DMK6	Boiler Base with one 6 Gallon Kettle		24 / 610	435 / 197	\$20,010
36DMK66	Boiler Base with two 6 Gallon Kettles		36 / 915	490 / 222	\$33,325
36DMK610	Boiler Base with one 6 and one 10 Gallon Kettle		36 / 915	500 / 227	\$35,255
36DMK1010	Boiler Base with two 10 Gallon Kettles		36 / 915	510 / 231	\$35,885

All Models come standard with Lift-Off Covers, Double Pantry Faucet, Sink and Drain, Splash Guard and Stainless Steel Frame.

Options

• 316G1	316 Stainless Steel Interior, 6 Gallon Kettle (Standard)				N/C
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36DMK66

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

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MODULAR STEAM BOILER BASES

Standard Features -

24" and 36" Wide Modular Boiler Base, Standard with Automatic Boiler Blowdown Solid State Water Level Control, Power Take-Off and NickelGuard™ (Gas Models only), Cal Code Secondary Low Water Cutoff and Stainless Steel Frame.

Model #	Description	Power	Dim. (W) inch / mm	Ship. Wt. Lbs. / kgs.	CDN List Price
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Electric (Catalog Sect. VII, Page 1)

24EM24	Boiler Base, includes Power Take-Off.	24 kW	24 / 610	390 / 176	\$23,250
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Options

• 36KW	36 kW Electric Boiler				\$1,695
• 48KW	48 kW Electric Boiler				\$3,540
• VOS1	208 or 240 Volts, 60 Hz, 3 Phase (must specify one)				N/C
• VOS2	440/480 Volts, 60 Hz, 3 Phase				\$1,005
• VOS3	220/380 Volts, 50 Hz, 3 Phase - For Export				N/A
• VOS4	240/415 Volts, 50 Hz, 3 Phase - For Export				N/A
• SPH2	Single Phase Operation - 24 KW Boiler only				\$2,150



24EM24

Gas (Catalog Sect. VII, Page 3)

NickelGuard™ 100% 5 year P&L. boiler warranty standard.

24GM200	Boiler Base, includes Power Take-Off.	200M BTU	24 / 610	465 / 211	\$27,875
36GM300	Boiler Base, includes Power Take-Off.	300M BTU	36 / 915	520 / 235	\$33,800

Options

• SPECIFY	Natural or LP Gas (must specify one)				N/C
• VOS115	115 Volt, 60 Hz, 1 Phase for Controls - Standard U.S.				N/C
• VOS4G	220/240 Volts, 50 Hz, 1 Phase for Controls - For Export				N/A
• CALG	Secondary Low Water Cut-Off-Gas Boilers (Cal code) (standard effective Jan. 2008)				N/C

Options & Accessories

• IMK6	P/N 409351	Kettle Interconnecting Kit, (6')			\$630
• IMK10	P/N 409355	Kettle Interconnecting Kit (10')			\$885
• IMK15	P/N 409358	Kettle Interconnecting Kit (15')			\$1,100
• BDPK	P/N 107142	Boiler Descaling Pump Kit			\$995



24GM200

For Gas Models, specify altitude if over 2,000 feet (610 meters).

For Additional Steamer Accessories and Special Options see page ST11 & ST12.

Specifications and prices subject to change without notice.

CLEVELAND STEAMER ACCESSORIES

Cleveland

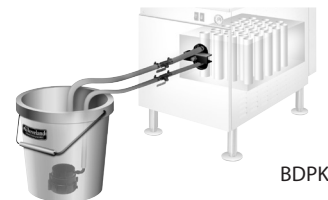
Model #	PART #	Description	CDN List Price
Steamer Accessories			
LF4	P/N 06158	4" Nickel Plated Legs for 21CET8, 21CET16 (Standard - Plastic)	\$680
DISSOLVE®	P/N 106174	Descaling Solution, 6-One Gallon Containers <i>Contact Garland Parts Dept.</i>	
BDPK	P/N 107142	Boiler Descaling Pump Kit for 15 psi boilers	\$995
BDPK1	P/N 1071421	Boiler Descaling Pump Kit for SteamCraft® atmospheric generators	\$995
PP1	P/N 16855	1" x 12" x 20" Perforated Steam Table Pan	\$395
PP25	P/N 16868	2.5" x 12" x 20" Perforated Steam Table Pan	\$450
PP4	P/N 16854	4" x 12" x 20" Perforated Steam Table Pan	\$495
SP1	P/N 16860	1" x 12" x 20" Solid Steam Table Pan	\$375
SP25	P/N 16869	2.5" x 12" x 20" Solid Steam Table Pan	\$395
SP4	P/N 16851	4" x 12" x 20" Solid Steam Table Pan	\$465
PL	P/N 03702	Pan Covers 12" x 20"	\$375
PRV	P/N 22200	Pressure Reducing Valve	\$2,005
QDC60	P/N 1007841	60" Long Gas Quick Disconnect Hose	\$1,170
MS	P/N 19020	Moisture Separator Trap	\$2,095
GPTO	P/N 40946	Power Take-Off Kit, Gas Convection Steamers	\$885
EPTO	P/N 40947	Power Take-Off Kit, Electric Convection Steamers	\$885
GPTO10	P/N 107082	Power Take-Off Kit, SteamCraft® Power 10	\$885
IMK6	P/N 409351	Kettle Interconnecting Kit, (6')	\$630
IMK10	P/N 409355	Kettle Interconnecting Kit, (10')	\$885
IMK15	P/N 409358	Kettle Interconnecting Kit, (15')	\$1,100
24SSF	P/N 100755	24" Wide Stainless Steel Insulated Gas Flue Cover	\$1,695
36SSF	P/N 100756	36" Wide Stainless Steel Insulated Gas Flue Cover	\$2,075
42SSF	P/N 100757	42" Wide Stainless Steel Insulated Gas Flue Cover	\$2,295
SH60	P/N 06112	Spray Hose w/60" Long Hose with spray head and wall hook	\$1,465
SPH1	P/N 104393	Single Phase Field Conversion Kit for Steamcraft® Ultra 3	\$1,260
DTV15CLV		Drain Cooling Kit with 1-1/2" Drain Connection, 1-1/4" reducer included	\$3,645
PR		Additional Pan Rack Guides	\$465

Heat Shield Accessory Kits

113716	10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10, 24CEA10, & 24CGP110)	\$1,675
113717	10-Pan Heat Shield (add 4" to Right Side) (for models 24CGA10.2)	\$1,675
1114941	3-Pan SteamChef™ Heat Shield (add 4" to Right Side). For electric models only	\$1,100



DISSOLVE®



BDPK

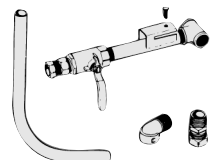


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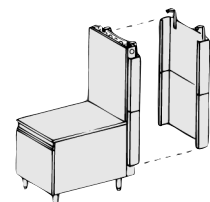
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GPTO



IMK



36SSF



SH60



POS

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KLEENSTEAM® BY EVERPURE® WATER FILTERS

Model #	Description	CDN List Price
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Filters for Steamers

9797-50	KLEENSTEAM® CT: For counter top steamers delivering high quality filtered water with inhibitor.	\$2,095
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System includes:

- one (1) 4CB5 cartridge (9617-16)
- one (1) SS10 Scalestick Cartridge (9799-02)
- two (2) ScaleKleen 7.0 oz. packets (9796-20)

For use with counter top steamers with low flow rates.



9797-50

9797-22	KLEENSTEAM® II Twin: For floor model steamers delivering high quality filtered water with inhibitor.	\$3,305
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System includes:

- one (1) Pre-Filter (9795-90)
- two (2) 7CB5 five micron carbon-block cartridges (9618-16)
- one (1) SS10 ScaleStick Cartridge (9799-02)



9797-22

Filter Accessories

9799-02	SS10 Replacement Cartridge (1 pk) replaces 9496-10	\$255
9617-16	4CB5 Replacement Cartridge (1 pk), 9797-50 only	\$255
25569143	EC-110 Pre Filter, filters out larger dirt and rust particles	\$40
9618-16	7CB5 Replacement Cartridge (1 pk)	\$295

Water Inlet Conversion Kit

WIC2	Two Water Inlets - one for Treated water (now standard on all steamers)	N/C
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NOTE: Proper maintenance of the steam cooking equipment and water treatment system is the responsibility of the owner/operator. Improper installation or maintenance may void the warranty. Refer to the Operators Manual for proper instructions. A water quality analysis is required prior to installing the Claris water treatment system, since water conditions vary throughout the country.

Cleveland Steam Kettles



(High Pressure Boiling Pans)

Cleveland Kettles are available in over 60 different models, all steam jacketed to cook quickly and evenly without sticking, burning or scorching. Each model's design is technically advanced and capable of accomplishing your most demanding cooking challenges.

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

KETTLE CAPACITY		PORTIONS: SERVINGS (calculated)					
U.S. Gal.	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.
0.5	2	51	26	17	13	9	6
3	11	333	167	111	83	37	56
6	23	640	320	213	160	107	80
12	45	1,280	640	427	320	213	160
20	76	2,304	1,152	768	576	384	288
25	95	2,688	1,344	896	672	448	336
30	114	3,328	1,664	1,109	832	555	416
40	151	4,608	2,304	1,536	1,152	768	576
60	227	6,784	3,393	2,261	1,696	1,131	848
80	303	9,088	4,544	3,029	2,272	1,515	1,136
100	379	11,264	5,632	3,755	2,816	1,877	1,408
125	473	14,080	7,040	4,693	3,520	2,347	1,760
150	568	16,896	8,448	5,632	4,224	2,816	2,112
200	757	21,760	10,880	7,253	5,440	3,627	2,720
250	946	27,264	13,632	9,088	6,816	4,544	3,408

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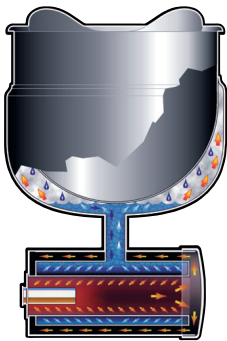


KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

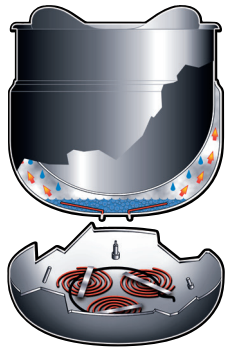
50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

Cleveland Steam Jacketed Kettles

Set the
Standard for
Comparison.



Gas Kettles



Electric Kettles



Direct Steam Kettles



KETTLES: ELECTRIC, GAS & DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

Cleveland

Stow Away your Stock Pots and Get Cooking with Steam

Cleveland steam jacketed kettles offer ultra efficient heat transfer, uniform heating and superior product handling. Steam jacketed kettles offer faster cooking times because two thirds of the cooking surface comes into contact with the product at a much lower temperature, compared to stock pots that use a much higher temperature only at the bottom of the pot. In addition, accurate temperature controls eliminate constant monitoring and resetting. Foods won't burn or scorch and you can hold product at a simmer without over cooking. Tilting models makes product handling simple. Clean up is easy since food isn't burned or over cooked like stock pots.

Ideal For:

Soups, delicate sauces, pasta, gravies, desserts, stews, braising meats, rice, reheating dishes and holding them until serving.

Increases Quality and Productivity:

- ✓ Heats from all sides and has 3-4 times larger heat surface than stock pots.
- ✓ Gentle uniform cooking.
- ✓ Faster cooking times using high energy steam.
- ✓ Precision temperature controls from a simmer to a rolling boil.
- ✓ No hot spots.
- ✓ Eliminates pot watching, constant stirring and large stock pots.

Improves Operator's Profits By:

- ✓ Reduces food waste due to over cooking and burning.
- ✓ Reheat meals without over cooking.
- ✓ Simmer food all day without over cooking.
- ✓ Simplifies and standardizes recipe and enhances recipe development.

Improves Worker Safety:

- ✓ Tilting models make pouring safe.
- ✓ Eliminates heavy lifting and carrying hot stock pots.

Saves Energy:

Kettles use 35% less energy than stock pots on an open burner. Keeps kitchens cooler.

Saves Time:

- ✓ Eliminates scrubbing of messy stock pots.
- ✓ Butterfly shaped pouring lip accurately pours product into containers for serving.

Our State of the Art Sets Us Apart

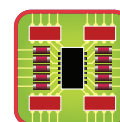
Higher Pressure, Higher Performance

50 PSI (3.5 bar) steam jacket rating lets you cook faster at higher temperatures than most other kettles.



Solid State Electronic Controls

Unlike kettles with mechanical controls, our exclusive design resists breakage and accidental changing or resetting.



Precise Temperature, Perfect Simmering

State of the art temperature control with less than 1° C variance, lets you simmer delicate foods with total confidence.



Completely Splash Proof Controls

All electronic controls are splash proof for safety and easy cleaning.



Accurate LED Readouts

Indicates heat cycle and low water warning. Superior to traditional gauges which can break.



Actual Kettle Size Capacity

Unlike others who figure capacity to the rim, our kettles hold the capacity stated. This is true on all our models.



Reinforced Rolled Rim

Added extra strength makes each kettle dent and damage resistant. Eliminates the need for a separate reinforcing bar.



Front Mounted Combination Pressure/Vacuum Gauge

Color coded in easy to view location with "Green" and "Vent Air" zones that easily identifies proper operation performance.



ELECTRIC STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

TABLE TOP & LEVER TILT MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
Table Top - Tilting € (Catalog Sect. VIII, Page 1/3/5)				
KET3T*	3 / 11	2/3 Steam Jacketed Electric Kettle	95 / 43	\$12,270
KET6T	6 / 23	2/3 Steam Jacketed Electric Kettle	160 / 73	\$12,270
KET12T	12 / 45	2/3 Steam Jacketed Electric Kettle	180 / 82	\$14,795
KET6TGB	6 / 23	2/3 Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	170 / 77	\$15,245
KET12TGB	12 / 45	2/3 Steam Jacketed Electric Kettle with Gear Box (for tilting Kettle)	190 / 86	\$17,185
TKET3T*	Twin 3 / 11	Two 2/3 Steam Jacketed Electric Kettle (with common console)	135 / 60	\$27,205
TKET6T	Twin 6 / 23	Two 2/3 Steam Jacketed Electric Kettle (with common console)	226 / 103	\$27,205
TKET12T	Twin 12 / 45	Two 2/3 Steam Jacketed Electric Kettle (with common console)	315 / 143	\$36,105

Standard with 208/240 Volt, 60 Hz, 3 Phase (field adjustable for Single Phase) and Safety Marine Lock.

KET3T, TKET3T available in Single Phase only.

18" High Support Stand with Drain Drawer (Catalog Sect.-Page VIII-1/3/5)

ST28	28 x 18"	18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	35 / 16	\$4,840
	71 x 46mm			
EST28	28 x 18"	Simple 18" High Equipment Stand with NO Sliding Drain Drawer		\$3,275
	71 x 46mm			
SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28		\$475

Come standard with a Sliding Drain Pan and Splash Screen. Allows unit to be hard piped to a floor drain.

For more Equipment Stands see page KE17.

Floor Type - Lever Tilt € (Catalog Sect. VIII, Page 7)

KET20T	20 / 80	2/3 Steam Jacketed Electric Kettle	260 / 118	\$20,060
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Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, 6" Adjustable Legs, Rear Flanged Feet.

KET20T Available Option

• SLD20	Sliding Drain Drawer (factory Installed)	\$3,385
• KE003874	Sliding Drain Drawer after install kit	\$3,485
• SGSLDTR	Retractable Splash Guard	\$395
• HTK	Hand Crank	\$3,020

Common Options & Accessories

KET Options

• EZD	easyDial controls	\$2,150
• TCP1	Core Temp Probe	\$1,545
• HW(_)	High Wattage (6, 12 & 20 gallon kettles only)	\$750
• 316G1	316 Stainless Steel Interior, Standard	N/C
• KM1G	Kettle Markings, 1 Gallons increments	\$695
• KM1L	Kettle Markings, 5 Liter increments	\$695
• VOK2	440/480 Volts, 60 Hz, 3 Phase (N/A on KET-3-T)	\$1,545
• PCE	Protective Control Cover	\$450

KET Accessories

• ST28	Equipment Stand for KET-T with Sliding Drain Drawer and Anti-Splash Screen	\$4,840
• CL3	Lift-Off Cover (3 Gallon)	\$495
• CL6	Lift-Off Cover (6 Gallon)	\$495
• CL12	Lift-Off Cover (12 Gallon)	\$680
• CL20	Lift-off Cover (20 Gallon)	\$750
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.



KET12T



KET12TGB



TKET6T
Shown with optional
Lift-Off Covers



ST28



KET20T
Shown with optional
Sliding Drain Drawer

ELECTRIC KETTLES -

Cleveland

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING & STATIONARY

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
Floor Type - Tilting  (Catalog Sect. VIII, Page 9)				
KEL25T	25 / 100	2/3 Steam Jacketed Electric Kettle	290 / 132	\$28,455
KEL40T	40 / 150	2/3 Steam Jacketed Electric Kettle	360 / 163	\$30,110
KEL60T	60 / 225	2/3 Steam Jacketed Electric Kettle	415 / 188	\$33,455
KEL80T	80 / 300	2/3 Steam Jacketed Electric Kettle	470 / 213	\$41,120
KEL100T	100 / 375	2/3 Steam Jacketed Electric Kettle	520 / 235	\$52,730

Standard 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet.

KELT Options

• EZD	easyDial controls	\$2,150
• TCP1	Core Temp Probe	\$1,545
• TD2	2" Tangent Draw-Off Valve with Strainer	\$4,125
• TD3	3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)	\$7,155
• 316G	316 Stainless Steel Interior (standard)	N/C
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,485
• HW()	High Wattage Option	\$1,585
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• BV3	3" Butterfly Valve (gas models only, except KGL25T)	\$5,060
• HS001	Heat Deflector Shield	\$1,210

• Spring Assist Covers

• CHS25	25 Gallon.....	\$2,785	• CHS60	60 Gallon.....	\$3,250	• CHS100	100 Gallon.....	\$4,715
• CHS40	40 Gallon.....	\$3,090	• CHS80	80 Gallon.....	\$3,730			



KEL40T
Shown with optional
Spring-Assisted Cover
and 2" Tangent Draw-Off

Floor Type – Stationary (Catalog Sect. VIII, Page 15)

KEL25	25 / 100	2/3 Steam Jacketed Electric Kettle	210 / 95	\$22,135
KEL30	30 / 110	2/3 Steam Jacketed Electric Kettle	230 / 105	\$23,240
KEL40	40 / 150	2/3 Steam Jacketed Electric Kettle	280 / 127	\$25,925
KEL60	60 / 225	2/3 Steam Jacketed Electric Kettle	330 / 150	\$28,780
KEL80	80 / 300	2/3 Steam Jacketed Electric Kettle	385 / 175	\$33,920
KEL100	100 / 375	2/3 Steam Jacketed Electric Kettle	415 / 195	\$41,035

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase, 50 psi Steam Jacket Rating, Flanged Feet.

KEL Options

• TD3S	3" Tangent Draw-Off Valve with Strainer (add-on price)	\$3,790
• 316G	316 Stainless Steel Interior (standard)	N/C
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,585
• HW()	High Wattage	\$1,545
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,210

Common Accessories

KELT & KEL Accessories

• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355
• DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$1,230
• SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$1,115
• PCK	Pan Carrier	\$1,710

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

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KEL60

ELECTRIC KETTLES -**50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)****FLOOR MODELS - TILTING & STATIONARY SH SERIES™**

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Electric SH Series - Tilting (Catalog Sect. VIII, Page 17)

KEL40TSH	40 / 150	Full Jacketed Electric Kettle	360 / 163	\$41,230
KEL60TSH	60 / 225	Full Jacketed Electric Kettle	415 / 188	\$49,100

Standard with 35" Rim Height, 208-240 Volts, 60 Hz, 3 Phase, Field Adjustable to Single Phase,
50 psi Steam Jacket Rating, Flanged Feet

KELTSH Options

• CHS40ETSH	40 Gallon Spring-Assisted Cover	\$3,365
• CHS60ETSH	60 Gallon Spring-Assisted Cover	\$3,730
• TD2	2" Tangent Draw-Off Valve with Strainer (40 gallon only)	\$4,125
• 316G	316 Stainless Steel Interior (standard)	N/C
• HW(___)	High Wattage	\$1,585
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,545
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,180



KEL40TSH
Shown with optional
Spring-Assisted Cover and
2" Tangent Draw-Off Valve

Electric SH Series - Stationary (Catalog Sect. VIII, Page 15)

KEL40SH	40 / 150	Full Jacketed Electric Kettle	280 / 127	\$30,635
KEL60SH	60 / 225	Full Jacketed Electric Kettle	340 / 155	\$32,650

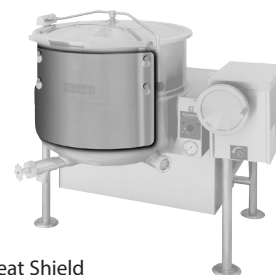
Standard with 34.8" Rim Height, 50 psi Steam Jacket Rating, Fully Steam Jacketed, 208 - 240 Volts, 60 Hz,
3 Phase-Adjustable to Single Phase, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket.

Model KELSH Options

• TD3S	3" Tangent Draw-Off with Drain Strainer (add on price)	\$3,790
• 316G	316 Stainless Steel Liner (standard)	N/C
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HW(___)	High Wattage	\$1,585
• VOK2	440/480 Volts, 60 Hz, 3 Phase	\$1,545
• HS001	Heat Deflector Shield	\$1,210



KEL40SH
Shown with optional
Double Pantry Faucet



Heat Shield
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

GAS KETTLES -

Cleveland

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

TABLE TOP MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Table Top - Tilting (Catalog Sect. IX, Page 1)

KGT6T	6 / 23	2/3 Steam Jacketed Gas Fired Kettle	130 / 59	\$22,965
KGT12T	12 / 45	2/3 Steam Jacketed Gas Fired Kettle	190 / 86	\$26,205
KGT12TGB	12 / 45	2/3 Steam Jacketed Gas Fired Kettle with Gear Box (for tilting Kettle)	215 / 98	\$29,470

Standard with 115 Volts 60 Hz, 1 Phase, Electronic Ignition and Cord & Plug for Controls.

Specify altitude if over 2,000 feet (610 meters).

KGT Options

• SPECIFY	Natural or LP Gas, must specify one	N/C
• 316G	316 Stainless Steel Interior (standard)	N/C
• KM1G	Kettle Markings, 1 Gallons increments	\$695
• KM1L	Kettle Markings, 5 Liter increments	\$695

KGT Accessories

• CL6	Lift-Off Cover (6 Gallon)	\$495
• CL12	Lift-Off Cover (12 Gallon)	\$680
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

18" High Support Stand with Drain Drawer (Catalog Sect.-Page VIII-1/3/5)

ST28	28 x 18" 71 x 46mm	18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	35 / 16	\$4,840
SG28		Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28		\$475

Come standard with a Sliding Drain Pan and Splash Screen.

Allows unit to be hard piped to a floor drain.



KGT12T



KGT12TGB



ST28

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

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GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - - TILTING & STATIONARY

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
Floor Type - Tilting €* (Catalog Sect. IX, Page 3)				
KGL25T	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90M BTU	320 / 144	\$46,895
KGL40T*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle,, 140M BTU	520 / 235	\$52,220
KGL60T*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	560 / 255	\$59,235
KGL80T*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190M BTU	600 / 270	\$71,105

Standard with 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug.

KGLT Options

• SPECIFY	Natural or LP Gas (gas models only)	N/C
• EZD	easyDial controls	\$2,150
• TCP1	Core Temp Probe	\$1,545
• TD2	2" Tangent Draw-Off Valve with Strainer	\$4,125
• TD3	3" Tangent Draw-Off Valve with Strainer (60 Gallons and larger only)	\$7,155
• 316G	316 Stainless Steel Interior (standard)	N/C
• VOK4	220 Volt, 60 Hz, 1 Phase	\$825
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• BV3	3" Butterfly Valve (gas models only, except KGL25T)	\$5,060
• HS001	Heat Deflector Shield	\$1,210

Spring Assist Covers

• CHS25	25 Gallon.....	\$2,785	• CHS60	60 Gallon.....	\$3,250	• CHS100	100 Gallon.....	\$4,715
• CHS40	40 Gallon.....	\$3,090	• CHS80	80 Gallon.....	\$3,730			

Floor Type - Stationary €* (Catalog Sect. IX, Page 7)

KGL25	25 / 100	2/3 Steam Jacketed Gas Fired Kettle, 90,000 BTU	320 / 144	\$30,900
KGL40*	40 / 150	2/3 Steam Jacketed Gas Fired Kettle, 140,000 BTU	520 / 235	\$38,090
KGL60*	60 / 225	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	560 / 255	\$39,840
KGL80*	80 / 300	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	600 / 270	\$55,040
KGL100*	100 / 375	2/3 Steam Jacketed Gas Fired Kettle, 190,000 BTU	620 / 280	\$57,660

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug

KGL Options

• SPECIFY	Natural or LP Gas	N/C
• TD3S	3" Tangent Draw-Off Valve with Strainer (add-on price)	\$3,790
• 316G	316 Stainless Steel Interior (standard)	N/C
• VOK4	220 Volt, 60 Hz, 1 Phase	\$825
• BV3A	3" Butterfly Valve (except KGL-25)	\$3,425
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,210

Common Accessories**KGLT & KGL Accessories**

• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355
• DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$1,230
• SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$1,115
• PCK	Pan Carrier	\$1,710

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

KGL25T
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-OffKGL40T
Shown with optional Spring-Assisted Cover and 2" Tangent Draw-Off

KGL25



KGL40



SPKT



DPKT

Heat Shield
HS001

GAS KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING & STATIONARY

Cleveland

SH SERIES™

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Gas SH Series - Tilting (Catalog Sect. IX, Page 11)

KGL40TSH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$62,415
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KGLTSH Fully Steam Jacketed Kettles come standard with 38" Rim Height, 115 Volts, 60 Hz, 1 Phase, 50 psi Steam Jacket Rating, Flanged Feet, Electronic Spark Ignition, Cord and Plug.

KGLTSH Options

• CHS40GTSH	40 Gallon Spring-Assisted Cover	\$3,405
• BV3	3" Butterfly Valve	\$5,060
• 316G	316 Stainless Steel Liner (standard)	N/C
• VOK4	220 Volts, 60 Hz, 1 Phase	\$825
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• TD2	2" Tangent Draw-Off with Drain Strainer	\$4,125
• HS001	Heat Deflector Shield	\$1,210



KGL40TSH
Shown with optional
Spring-Assisted Cover and 2" Tangent
Draw-Off Valve

Gas SH Series - Stationary (Catalog Sect. IX, Page 13)

KGL40SH	40 / 150	Full Jacketed Gas Fired Kettle	520 / 235	\$42,985
KGL60SH	60 / 225	Full Jacketed Gas Fired Kettle	560 / 255	\$48,770

Standard with 37.5" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating 190,000 BTU, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Faucet Bracket, 115 Volt, 60 Hz, 1 Phase, Electronic Spark Ignition, Cord & Plug.

Model KGLSH Options

• SPECIFY	Natural or LP Gas	N/C
• TD3S	3" Tangent Draw-Off with Drain Strainer (add on price)	\$3,790
• BV3A	3" Butterfly Valve (add on price)	\$3,425
• 316G2	316 Stainless Steel Liner	N/C
• VOK4	220 Volt, 60 Hz, 1 Phase	\$825
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,210



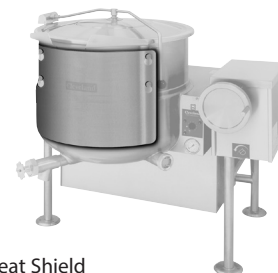
KGL40SH
Shown with optional
Spring-Assisted Cover and 2" Tangent
Draw-Off Valve

Common Accessories

KGLT & KGL Accessories

• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355
• DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$1,230
• SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$1,115
• PCK	Pan Carrier	\$1,710

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.



Heat Shield
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

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DIRECT STEAM KETTLES -**50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)****TABLE TOP MODELS, KETTLES ON STANDS & MODULAR MODELS - TILTING**

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Table Top - Tilting € (Catalog Sect. X, Page 1/3)

KDT1T	0.5 / 2	2/3 Steam Jacketed Direct Steam Oyster Kettle	20 / 9	\$7,340
KDT3T	3 / 11	2/3 Steam Jacketed Direct Steam Kettle	38 / 17	\$7,340
KDT6T	6 / 23	2/3 Steam Jacketed Direct Steam Kettle	40 / 18	\$7,340
KDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Kettle	55 / 25	\$11,840
KDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Kettle	90 / 41	\$15,490

Standard with Right Hand Steam Control Valve and Tilt Handle. Left Hand Valve available - please specify.

KDT Accessories

• CL1	Lift-Off Cover (1 Gallon)	\$495
• CL3	Lift-Off Cover (3 Gallon)	\$495
• CL6	Lift-Off Cover (6 Gallon)	\$495
• CL12	Lift-Off Cover (12 Gallon)	\$695
• CL20	Lift-off Cover (20 Gallon)	\$750
• SCK2	Steam Control Kit (Direct Steam Kettles only)	\$1,170
• HTK	Self Locking Hand Tilt Option (12 and 20 Gallon only)	\$2,875

For Equipment Stands see page KE17.**18" High Support Stand with Drain Drawer** (Catalog Sect. X, Page 7)

SD450K6	17.7 x 18" 450 x 33.5mm	One 6 Gallon Direct Steam Kettle on Stand	140 / 64	\$26,205
SD650K12	25.6 x 18" 650 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	160 / 73	\$30,160
SD760K12	29.9 x 18" 760 x 33.5mm	One 12 Gallon Direct Steam Kettle on Stand	175 / 79	\$31,450
SD1050K66	41.3 x 18" 1050 x 33.5mm	Two 6 Gallon Direct Steam Kettles on Stand	210 / 95	\$39,380
SD1200K612	47.3 x 18" 1200 x 33.5mm	One 6, One 12 Gallon Direct Steam Kettle on Stand	230 / 104	\$45,120
SD1600K620	63 x 18" 1600 x 33.5mm	One 6, One 20 Gallon Direct Steam Kettle on Stand	290 / 132	\$56,380
SD1600K1212	63 x 18" 1600 x 33.5mm	Two 12 Gallon Direct Steam Kettle on Stand	250 / 114	\$56,380
SD1800K2020	70.9 x 18" 1800 x 33.5mm	Two 20 Gallon Direct Steam Kettle on Stand	340 / 154	\$68,535

Standard with Lift-Off Covers, Double Pantry Faucet, Sliding Drain Pan with Splash Shield and factory installed Steam Control Kit.



KDT1T



KDT6T



SD1200K612

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

DIRECT STEAM KETTLES -

Cleveland

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
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Floor Type - Tri-Leg - Tilting ☼ (Catalog Sect. X, Page 9)

KDL25T	25 / 100	2/3 Jacketed Direct Steam Kettle	220 / 100	\$16,605
KDL40T	40 / 150	2/3 Jacketed Direct Steam Kettle	275 / 125	\$19,135
KDL60T	60 / 225	2/3 Jacketed Direct Steam Kettle	345 / 157	\$21,900

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.

NOTE: • SCK2 Steam control Kit required on all new installations.



KDL40T
Shown with optional Spring-Assisted Cover
and 2" Tangent Draw-Off Valve

Floor Type - Quad-Leg - Tilting ☼ (Catalog Sect. X, Page 11)

KDL80T	80 / 300	2/3 Jacketed Direct Steam Kettle	415 / 188	\$25,355
KDL100T	100 / 375	2/3 Jacketed Direct Steam Kettle	475 / 216	\$27,915
KDL125T	125 / 475	2/3 Jacketed Direct Steam Kettle	535 / 244	\$33,270
KDL150T	150 / 575	2/3 Jacketed Direct Steam Kettle	595 / 270	\$38,340

Standard with Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.

NOTE: • SCK2 Steam control Kit required on all new installations.

Common Options & Accessories

KDLT & KDPT Options

• TD2	2" Tangent Draw-Off Valve with Strainer	\$4,125
• TD3*	3" Tangent Draw-Off Valve with Strainer (will raise rim height 5 5/8"/143mm)	\$7,155
• BV3	3" Butterfly Valve	\$5,060
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) standard	N/C
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	N/C
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,210

*not available on KDP models

KDLT & KDPT Accessories

• SCK2	Steam Control Kit (required for new installations)	\$1,170
• DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
• SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355
• PCK	Pan Carrier	\$1,710
• PRSK	Pre-Rinse Spray Head and Hose (P/N B-0113)	\$2,350

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Spring Assist Covers

• CHS25	25 Gallon.....\$2,800	• CHS80	80 Gallon.....\$3,730	• CHS125	125 Gallon.....\$4,705
• CHS40	40 Gallon.....\$3,090	• CHS100	100 Gallon.....\$4,715	• CHS150	150 Gallon.....\$4,895
• CHS60	60 Gallon.....\$3,250				



For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

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DIRECT STEAM KETTLES -**50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)****FLOOR MODELS - STATIONARY**

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
Floor Type - Tri-Leg - Stationary €€ (Catalog Sect. X, Page 17)				
KDL25	25 / 100	2/3 Jacketed Direct Steam Kettle	170 / 77	\$14,650
KDL40	40 / 150	2/3 Jacketed Direct Steam Kettle	230 / 104	\$15,465
KDL60	60 / 225	2/3 Jacketed Direct Steam Kettle	260 / 150	\$16,665
KDL80	80 / 300	2/3 Jacketed Direct Steam Kettle	290 / 130	\$20,505
KDL100	100 / 375	2/3 Jacketed Direct Steam Kettle	360 / 150	\$22,600
KDL125	125 / 475	2/3 Jacketed Direct Steam Kettle	410 / 170	\$30,415
KDL150	150 / 575	2/3 Jacketed Direct Steam Kettle	490 / 196	\$32,165
KDL200	200 / 757	2/3 Jacketed Direct Steam Kettle	560 / 255	\$47,500
KDL250	250 / 974	2/3 Jacketed Direct Steam Kettle	625 / 284	\$54,550

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, Flanged Feet, 50 psi Steam Jacket Rating, 35 psi on 125 Gallon and larger.



Floor Type - Tri-Leg - Stationary €€ (Catalog Sect. X, Page 19)				
KDL30F	30 / 110	Full Jacketed Direct Steam Kettle	135 / 61	\$21,135
KDL40F	40 / 150	Full Jacketed Direct Steam Kettle	185 / 83	\$22,080
KDL60F	60 / 225	Full Jacketed Direct Steam Kettle	205 / 92	\$26,115
KDL80F	80 / 300	Full Jacketed Direct Steam Kettle	315 / 142	\$31,310
KDL100F	100 / 375	Full Jacketed Direct Steam Kettle	360 / 163	\$45,660
KDL125F	125 / 475	Full Jacketed Direct Steam Kettle	410 / 185	\$54,900
KDL150F	150 / 575	Full Jacketed Direct Steam Kettle	490 / 222	\$63,365

Standard with 2" Tangent Draw-Off Valve and Strainer, Spring-Assisted Cover, Faucet Bracket, Steam Control Valve, Flanged Feet, 50 psi Steam Jacket Rating, 35 psi on 80 Gallon and larger.

**Common Options & Accessories****KDL, KDLF & KDP Options**

• TD35	3" Tangent Draw-Off Valve with Strainer (add-on price)	\$3,790
• 316G1	316 Stainless Steel Interior (25, 40 Gallons) standard	N/C
• 316G2	316 Stainless Steel Interior (60, 80, 100 Gallon), 304 Standard	N/C
• BV3A	3" Butterfly Valve (add-on price)	\$3,425
• SCK1	Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)	\$1,170
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,210

KDL, KDLF & KDP Accessories

• DPKS	Double Pantry Faucet and Swing Spout for Stationary Kettles	\$1,230
• SPKS	Single Pantry Faucet and Swing Spout for Stationary Kettles	\$1,115
• PRSK	Pre-Rinse Spray Head and Hose (P/N B-0113)	\$2,350

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.



For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

DIRECT STEAM KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING & STATIONARY

Cleveland

SH SERIES™

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Direct Steam SH Series - Tilting € (Catalog Sect. IX, Page 21)

KDL40TSH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$23,515
KDL60TSH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$27,325
KDL80TSH*	80 / 300	Full Jacketed Direct Steam Kettle	290 / 255	\$31,990

Standard with 35" Rim Height*, Flanged Feet, Steam Control Valve, 50 psi Steam Jacket Rating.

KDLTSH Options

• CHS40DTSH	40 Gallon Spring-Assisted Cover	\$3,365
• CHS60DTSH	60 Gallon Spring-Assisted Cover	\$3,730
• CHS80DTSH	80 Gallon Spring-Assisted Cover	\$4,065
• TD2	2" Tangent Draw-Off with Drain Strainer	\$4,245
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• 316G2	316 Stainless Steel Liner	N/C
• HS001	Heat Deflector Shield	\$1,210

*NOTE: KDL80TSH with TD2 is 1" higher.



KDL40TSH
Shown with optional
Spring-Assisted Cover and 2" Tangent
Draw-Off Valve

Direct Steam SH Series - Stationary € (Catalog Sect. X, Page 23)

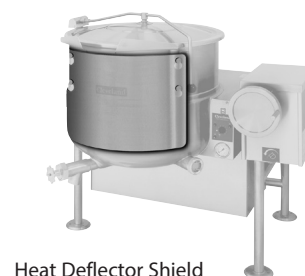
KDL40SH	40 / 150	Full Jacketed Direct Steam Kettle	230 / 104	\$19,115
KDL60SH	60 / 225	Full Jacketed Direct Steam Kettle	260 / 150	\$21,730
KDL80SH	80 / 300	Full Jacketed Direct Steam Kettle	290 / 180	\$24,705

Standard with 34.8" Height, Fully Steam Jacketed, 50 psi Steam Jacket Rating, Spring Assisted Cover, 2" Tangent Draw-Off and Drain Strainer, Steam Control Valve, Faucet Bracket.

Model KDLSH Options

• TD3S	3" Tangent Draw-Off with Drain Strainer (add on price)	\$3,790
• BV3A	3" Butterfly Valve (add on price)	\$3,425
• 316G2	316 Stainless Steel Liner	N/C
• SCK1	Steam Control Kit-Factory Installed (Check Valve, Steam Trap and Strainer required on all new installations)	\$1,170
• KM2G	Kettle Markings, 5 Gallons increments	\$1,025
• KM2L	Kettle Markings, 20 liter increments	\$1,025
• HS001	Heat Deflector Shield	\$1,210

KDL40SH



Heat Deflector Shield
HS001

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

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ELECTRIC SWEEP & FOLD™ VERTICAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR & TABLE TOP MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Floor Type – Single - Tilting Catalog Sect.-Page XI-5

MKEL40T	40 / 150	2/3 Steam Jacketed Electric Mixer Kettle	820 / 369	P.O.A.
MKEL60T	60 / 225	2/3 Steam Jacketed Electric Mixer Kettle	870 / 391	P.O.A.
MKEL80T	80 / 300	2/3 Steam Jacketed Electric Mixer Kettle	1060 / 477	P.O.A.
MKEL100T	100 / 375	2/3 Steam Jacketed Electric Mixer Kettle	1250 / 525	P.O.A.

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 2" Tangent Draw-Off Valve, High Wattage, Volume Markings (specify gallons or liters).

Specify voltage, phase (available in high wattage only).



MKEL80T

Floor Type – Twin - Tilting Catalog Sect.-Page XI-7

TMKEL40T	80 / 300	2/3 Steam Jacketed Twin Mixer Kettle	1600 / 720	P.O.A.
TMKEL60T	120 / 450	2/3 Steam Jacketed Twin Mixer Kettle	1670 / 751	P.O.A.
TMKEL80T	160 / 600	2/3 Steam Jacketed Twin Mixer Kettle	1840 / 828	P.O.A.
TMKEL100T	200 / 750	2/3 Steam Jacketed Twin Mixer Kettle	2150 / 975	P.O.A.

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 2" Tangent Draw-Off Valve, High Wattage, Volume Markings (specify gallons or liters).

Specify voltage, phase (available in high wattage only).



TMKEL80T

Floor Type – Lever Tilt Catalog Sect.-Page XI-3

MKET20T	20 / 80	2/3 Steam Jacketed Electric Mixer Kettle	340 / 153	P.O.A.
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Double Pantry Faucet, Volume Markings (specify Gallons or liters).

Specify voltage, phase (available in high wattage only).



MKET20T

Table Top – Lever Tilt Catalog Sect.-Page XI-1

MKET12T	12 / 45	2/3 Steam Jacketed Electric Mixer Kettle	340 / 153	P.O.A.
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).

For Equipment Stands, see page KE4.

Specify voltage, phase (available in high wattage only).



MKET12T

Electrical

Standard 208-240 Volts, 60 Hz, 3 phase.

• VOK1	380 or 415 Volts, 50 Hz, 3 phase	N/A
• VOK2	440-480 Volts, 60 Hz, 3 phase	P.O.A.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

DIRECT STEAM SWEEP & FOLD™ VERTICAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR & TABLE TOP MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
Floor Type – Single - Tilting  Catalog Sect.-Page XI-13				
MKDL40T	40 / 150	2/3 Steam Jacketed Direct Steam Mixer Kettle	700 / 315	P.O.A.
MKDL60T	60 / 225	2/3 Steam Jacketed Direct Steam Mixer Kettle	740 / 333	P.O.A.
MKDL80T	80 / 300	2/3 Steam Jacketed Direct Steam Mixer Kettle	830 / 373	P.O.A.
MKDL100T	100 / 375	2/3 Steam Jacketed Direct Steam Mixer Kettle	910 / 409	P.O.A.
MKDL125T	125 / 475	2/3 Steam Jacketed Direct Steam Mixer Kettle	1000 / 450	P.O.A.
MKDL150T	150 / 575	2/3 Steam Jacketed Direct Steam Mixer Kettle	1100 / 495	P.O.A.

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, Steam Control Kit (factory installed), H/C Faucet, 3" Butterfly Valve, Volume Markings (specify gallons or liters), Power Tilt on 150 & 200 gallon models.

Specify voltage and phase.

Floor Type – Twin - Tilting Catalog Sect.-Page XI-15

TMKDL40T	80 / 300	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1360 / 612	P.O.A.
TMKDL60T	120 / 450	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1610 / 730	P.O.A.
TMKDL80T	160 / 600	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1700 / 771	P.O.A.
TMKDL100T	200 / 750	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1800 / 817	P.O.A.
TMKDL125T	250 / 950	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1890 / 857	P.O.A.
TMKDL150T	300 / 1150	2/3 Steam Jacketed Direct Steam Twin Mixer Kettle	1990 / 903	P.O.A.

Standard with Variable Speed Control, Enclosed Hydraulic Tilt Bridge, Steam Control Kit (factory installed), H/C Faucet, 3" Butterfly Valve, Volume Markings (specify gallons or liters), Power Tilt on 150 gallon models.

Specify voltage and phase.

Floor Type – Lever Tilt Catalog Sect.-Page XI-11

MKDT20T	20 / 80	2/3 Steam Jacketed Direct Steam Mixer Kettle	410 / 186	P.O.A.
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Steam Control Kit (factory installed), Double Pantry Faucet, Volume Markings (specify gallons or liters).

Specify voltage and phase.

Table Top – Lever Tilt Catalog Sect.-Page XI-9

MKDT12T	12 / 45	2/3 Steam Jacketed Direct Steam Mixer Kettle	370 / 168	P.O.A.
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Standard with Variable Speed Control, Enclosed Tilt Bridge, Volume Markings (specify gallons or liters).

For Equipment Stands, see page KE4.

Specify voltage and phase.

Electrical

Single and Twin Mixer Kettles (Leg Type) come standard 208-240 Volts, 60 Hz, 3 Phase.

Floor Lever Type and Table Top Models come standard 120 Volt, 60 Hz, single phase.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

MKDL80T



TMKDL80T



MKDT20T



MKDT12T

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GAS FIRED SWEEP & FOLD™ & HORIZONTAL MIXER KETTLES -

50 PSI HIGH PRESSURE STEAM JACKET RATING (3.5 BAR BOILING PANS)

FLOOR MODELS - TILTING

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	Price
Floor Type – Sweep & Fold - Tilting  Catalog Sect.-Page XI-21				
MKGL40T	40 / 150	2/3 Steam Jacketed Gas Fired Mixer Kettle	850 / 386	P.O.A.
MKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	925 / 420	P.O.A.
MKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,000 / 454	P.O.A.

Standard with Gas-Fired Vertical Mixer Kettles, Variable Speed Control, Enclosed Hydraulic Tilt Bridge, H/C Faucet, 3" Diameter Butterfly Valve, 50 psi Steam Jacket Rating, 2/3 Steam Jacketed, Volume Markings (specify gallon or liters)



MKGL40T

Floor Type – Horizontal Agitator - Tilting Catalog Sect.-Page XI-25				
HAMKGL60T	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,050 / 477	P.O.A.
HAMKGL80T	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,160 / 527	P.O.A.
HAMKGL100T	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,365 / 620	P.O.A.

Standard with 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover, 3HP Motor Drive for mixer arm with variable speed control, 3" dia Butterfly Valve, Kettle Filler with 60" Hose for hot and cold water.



HAMKGLT

Floor Type – Horizontal Agitator - Stationary Catalog Sect.-Page XI-23				
HAMKGL60	60 / 225	2/3 Steam Jacketed Gas Fired Mixer Kettle	980 / 445	P.O.A.
HAMKGL80	80 / 300	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,070 / 486	P.O.A.
HAMKGL100	100 / 375	2/3 Steam Jacketed Gas Fired Mixer Kettle	1,150 / 522	P.O.A.

Standard with 190M BTU High Efficiency Power Burner heating system, type 316 Stainless Steel for all food contact surfaces, 50 psi jacket rating, Spring Assist Cover, 3HP Motor Drive for mixer arm with variable speed control, 3" dia Butterfly Valve, Kettle Filler with Swing Spout for hot and cold water.



HAMKGL

Electrical

All gas mixer kettles come standard with 208-240 Volts, 60 Hz, 3 Phase.
For optional voltage and special applications consult factory.

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

18" HIGH SUPPORT STANDS

Model #	Dimensions W x H	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
18" High Economy Stand (Catalog Sect.-Page VII-11)				
EST28	28 x 18" 71 x 46mm	18" High Open Type Equipment Stand	28 / 13	\$3,275

For mounting: one table type kettle: KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, or one mixer kettle: MKET-12-T, MKDT-12-T, or one skillet: SET-15, SET-10

Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).

*Requires Direct Steam Adaptor Top accessory



EST28

18" High Equipments Stands with Drain Drawers

28" Wide (Catalog Sect.-Page VII-11)

ST28	28 x 18" 71 x 46mm	18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	35 / 16	\$4,840
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For mounting: one table type kettle (KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*), or one mixer kettle (MKET-12-T, MKDT-12-T), or one skillet (SET-15, SET-10)



ST28

42" Wide (Catalog Sect.-Page VII-13)

ST42	42 x 18" 107 x 46mm	18" High Equipment Stand with Sliding Drain Drawer and Splash Shield	65 / 29	\$8,565
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For mounting: two table type kettles (KDT-3-T's*, KDT-6-T's*, KET-3-T's), or one twin kettle (TKET-3-T, TKET-6-T)

55" Wide (Catalog Sect.-Page VII-15)

ST55	55 x 18" 140 x 46mm	18" High Equipment Stand with two Sliding Drain Drawers and two Splash Shields	70 / 32	\$9,185
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For mounting: two table type kettles/skillets (KET-3-T, KET-6-T, KET-12-T, KDT-3-T*, KDT-6-T*, KDT-12-T*, KDT-20-T*, SET-15, SET-10)

ST55T	55 x 18" 140 x 46mm	18" High Equipment Stand with two Slidings Drain Drawers and two Splash Shields	70 / 32	\$9,185
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For mounting: one twin kettle (TKET-12-T)

Stainless Steel construction with 1 1/4" square tubing, adjustable feet (rear feet are flanged for floor bolting).

The ST28, ST42, ST55 and ST55T Kettle Stands allows unit(s) to be hard piped to a floor drain.

*Requires Direct Steam Adaptor Top accessory.



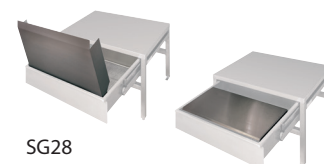
ST55

Retractable Splash Guard/Pan Shelf (Catalog Sect.-Page VII-17)

SG28	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (for ST-55 order two SG28's)			\$475
SG42	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST42			\$475

Direct Steam Adaptor Top (required for attaching direct steam kettles to EST or ST stands)

AK-3-ST28	for one 3 gallon direct steam kettle on a ST28 stand	\$1,665
AK-6-ST28	for one 6 gallon direct steam kettle on a ST28 stand	\$1,665
AK-12-ST28	for one 12 gallon direct steam kettle on a ST28 stand	\$1,665
AK-20-ST28	for one 20 gallon direct steam kettle on a ST28 stand	\$1,665
AK-3/3-ST42	for two 3 gallon direct steam kettles on a ST42 stand	\$1,665
AK-3/6-ST42	for one 3 gallon and one 6 gallon direct steam kettle on a ST42 stand	\$1,665
AK-6/12-ST42	for one 6 gallon and one 12 gallon direct steam kettle on a ST42 stand	\$1,665
AK-6/6-ST42	for two 6 gallon direct steam kettles on a ST42 stand	\$1,665



SG28

For Additional Kettle Accessories and Special Options see pages KE18-KE20.

Specifications and prices subject to change without notice.

STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	CDN List Price	Model #	Description	CDN List Price
Lift-Off Covers					
CL1	for 1 gallon kettle	\$495	CL25	for 25 gallon kettle	\$1,125
CL3	for 3 gallon kettle	\$495	CL30	for 30 gallon kettle	\$1,230
CL6	for 6 gallon kettle	\$495	CL40	for 40 gallon kettle	\$1,355
CL10	for 12 gallon kettle	\$680	CL60	for 60 gallon kettle	\$1,445
CL12	for 12 gallon kettle	\$680	CL80	for 80 gallon kettle	\$1,475
CL20	for 20 gallon kettle	\$750	CL100	for 100 gallon kettle	\$1,645

Lift-Off Cover Holder

LCH63	for 3 gallon kettle	\$355	LCH12	for 12 gallon kettle (electric)	\$355
LCH66	for 6 gallon kettle (electric)	\$355	LCHG12	for 12 gallon kettle (gas)	\$355
LCHG6	for 6 gallon kettle (gas)	\$355	LCH20	for 20 gallon kettle	\$355

Two-Piece Covers Mixer Kettles with Screen

MTPV12	for 12 gallon kettle (standard)	N/C	MTPV80	for 80 gallon kettle (standard)	N/C
MTPV20	for 20 gallon kettle (standard)	N/C	MTPV100	for 100 gallon kettle (standard)	N/C
MTPV40	for 40 gallon kettle (standard)	N/C	MTPV125	for 125 gallon kettle (standard)	N/C
MTPV60	for 60 gallon kettle (standard)	N/C	MTPV150	for 150 gallon kettle (standard)	N/C

Model #	Description	CDN List Price
Steam Control Kit (required on all new installations)		
SCK1	Steam Control Kit - Direct Steam Stationary Kettle	\$1,170
SCK2	Steam Control Kit - Direct Steam Tilting Kettle	\$1,170
SCK3	Steam Control Kit - Direct Steam Stationary Kettle, 200 Gallon and larger	\$1,170
Price includes: Steam Trap, Condensate Strainer, Check Valve		

Drain Strainers & Hooks

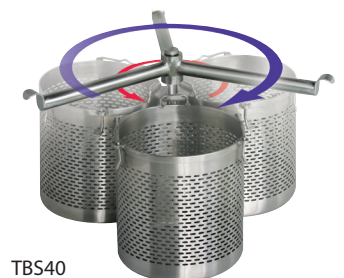
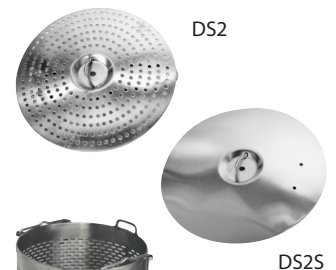
SH(____)G	Drain Strainer Hooks (specify gallon size)	\$465
DS2	2" Tangent Draw Off Drain Strainer 3/16" Holes	\$530
DS3	3" Tangent Draw Off Drain Strainer 3/16" Hole	\$530
MKDS2/316A	2" Mixer Kettle Drain Strainer 1/4" Holes (Direct Steam/ Gas)	\$660
MKDS3/316A	3" Mixer Kettle Drain Strainer 1/4" Holes (Direct Steam/ Gas)	\$660
MKES2/316A	2" Mixer Kettle Drain Strainer (Electric)	\$660
"S"	Add suffix "S" for Solid Drain Cover	(Priced the same as above)

Cooking Baskets

BS3	3 Gallon S/S Cooking Basket	\$1,090
BS6	6 Gallon S/S Cooking Basket	\$1,135
BS12	12 Gallon S/S Cooking Basket	\$1,410

Baskets Systems

TBS20	for 20 & 25 gallon electric & direct steam kettles (includes three BS3)	\$4,125
TBS40	for 40 gallon electric, direct steam & gas kettles (includes three BS6)	\$4,380
TBS60	for 60 gallon electric, direct steam & gas kettles (includes three BS6)	\$4,565
TBS80	for 80 gallon electric, direct steam & gas kettles (includes three BS6)	\$4,815
TBS100	for 100 gallon electric, direct steam & gas kettles (includes three BS12)	\$4,990
TBS40SH	for 40SH gallon electric, direct steam & gas kettles (includes three BS6)	\$4,815
TBS60SH	for 60SH gallon electric & direct steam kettles (includes three BS6)	\$4,990
TBS60SHGAS	for 60SH gallon gas kettles (includes three BS6)	\$4,990
TBS80SH	for 80SH gallon direct steam kettles (includes three BS6)	\$5,170



STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Cleveland

Model #	Description	CDN List Price
Faucets		
DPKT	Double Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,485
SPKT	Single Pantry Faucet with Swing Spout and Bracket for tilting Kettles	\$1,355
DPKS	Double Pantry Faucet with Swing Spout for Stationary Kettles	\$1,230
SPKS	Single Pantry Faucet with Swing Spout for Stationary Kettles	\$1,115
SKFK	Single Pantry Kettle Filler with 60" Hose (P/N 105978) (requires bracket)	\$1,950
DKFK	Double Pantry Kettle Filler with 60" hose (P/N 105979) (requires bracket)	\$2,260
PRSK	Double Pantry Pre-Rinse Spray Hose (P/N B-0113) (requires bracket)	\$2,350
FBKT	Faucet Bracket-Tilting Kettles (P/N KE54159)	\$385

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Food Strainers, Stainless Steel

FFS3	3 Gallon	\$1,380
FS6	6 Gallon Direct Steam & Electric	\$1,380
FS6GAS	6 Gallon Gas	\$1,380
FS12	12 Gallon Direct Steam & Electric	\$1,380
FS12GAS	12 Gallon Gas	\$1,380
FS20	20 Gallon	\$1,535
FS25	25 Gallon	\$1,545
FS40	40 Gallon	\$1,620
FS60	60 Gallon	\$1,840
FS80	80 Gallon	\$2,185
FS100	100 Gallon	\$2,390

SHORT SERIES KETTLES

FS40SH	40 Gallon Direct Steam & Electric	\$1,940
FS60SH	60 Gallon Direct Steam & Electric	\$2,105
FS80SH	80 Gallon Direct Steam	\$2,305
FS40SHG	40 Gallon Gas	\$1,940

HORIZONTAL GAS MIXERS

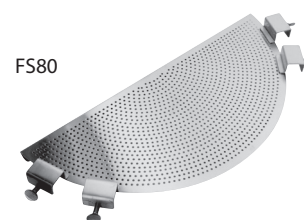
FS60HA	60 Gallon Gas, HA Mixer	\$2,105
FS80HA	80 Gallon Gas, HA Mixer	\$2,335
FS100HA	100 Gallon Gas, HA Mixer	\$2,560

Miscellaneous

MS()G	Gallon Measuring Strip (specify kettle size)	\$680
MS()L	Liter Measuring Strip (specify kettle size)	\$680
FD	Flow Diverter (for tilting kettles only)	\$1,500
PCK	Pan Carrier (25 Gallon and larger, except KDM25T)	\$1,710
SF3	Swing Drain Funnel for Kettle Mounting (tilting) (P/N KE003891-1)	\$3,395
SF4	Swing Drain Funnel for Floor Mounting (stationary) (P/N KE003891-2)	\$3,395

Kettle Accessory Kit

KAK	Kettle Accessory Kit (Consists of all items) (P/N 40880)	\$2,360
KBK	Kettle Brush Kit (consists of CB, KP, KB) (P/N 408802)	\$1,005
CB	Clean Up Brush, Nylon (P/N 00856)	\$185
KP	Kettle Paddle, Nylon, 36" Handle (P/N 102405)	\$335
KW	Kettle Whip, Stainless Steel (P/N 00961)	\$660
KB	Kettle Brush, Nylon, 36" Handle (P/N 00853)	\$335
DB	Draw-Off Brush, Nylon (P/N 00852)	\$220
KL	Kettle Ladle, 24 oz, Stainless Steel (P/N 00904)	\$530



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STEAM JACKETED KETTLE OPTIONS & ACCESSORIES

Model #	Description	CDN List Price
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Heat Deflector Shield

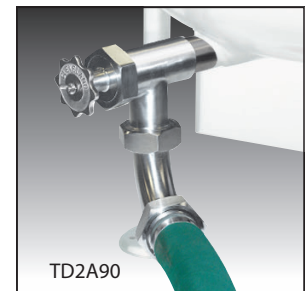
HS001	Heat Deflector Shield (for gas, electric and direct steam floor models only)	\$1,210
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2" Tangent Draw Off Valve (Catalog Sect. XIII, Page 9) with Drain Hose Assembly

TD2A	Includes: • 2" Tangent Draw-Off Valve with ACME Thread	\$5,195
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TD2A90	Includes: • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 90° Stainless Steel Elbow (HEA90) • 8' length of 2" ID Hose (HO8.2) (cut to required length) • Hose Clamp	\$6,850
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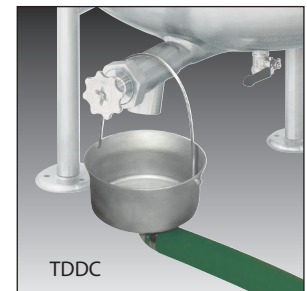
TD2A45	Includes: • 2" Tangent Draw-Off Valve with ACME Thread (TD2A) • 45° Stainless Steel Elbow (HEA45) • 8' length of 2" ID Hose (HO8.2) (cut to required length) • Hose Clamp	\$6,850
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NOTE: The TD2A (Tangent Draw-off with Acme Thread) must be configured on kettle at time of purchase. It cannot be replaced, installed, or retro-fitted in the field.

Drain Cup Assembly (Catalog Sect. XIII, Page 17)

Used to connect Cleveland Range floor model tilting and stationary kettles that have a Tangent Draw-Off Valve to a remote drain location.

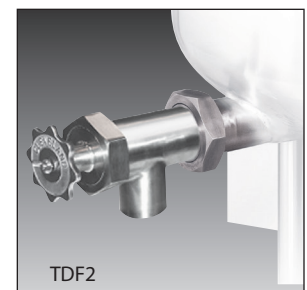
TDDC	Includes: • 8' length of 2" ID Hose (HO8.2) (cut to required length) • Stainless Steel Cup Assembly • Hose Clamp	\$935
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Removable Tangent Draw-Off Valve

TDF2	• 2" diameter removable Tangent Draw-Off Valve • Acme Thread for easy removal/cleaning • Available as substitute on any Cleveland stationary kettle with a Tangent-Draw Off Valve (not available on tilting models)	\$740
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Note: This is an additional add on price to a 2" Tangent Draw-Off Valve



Cleveland Braising Pans



High Productivity, Unmatched Performance - The Workhorse of the Kitchen

Cleveland Range has taken the best features and design innovation, gained through the years of working with customers and engineering design, to introduce our leading line of Braising Pans. No matter what kind of Braising Pans will work best in today's kitchen, Cleveland Braising Pans have it covered.

The following Liquid Volume Measure Chart translates 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

INDEX

Model	Page #
Tilting Braising Pans	
Product Information	SK2
Durapan™ Tilting Braising Pans	SK3
Powerpan™ Tilting Braising Pans	SK4
Table Top Tilting Braising Pans	SK5
Accessories	SK6
Special Options	SK7



GAS & ELECTRIC TILTING BRAISING PANS

Cleveland Braising Pans

Value-Added
Features Built
Into Every
Model.

Power Pan™ Series

Gallon/Liter Markings.

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.

Vented Spring Assist Cover is standard.

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

DURAPAN™ TILTING BRAISING PANS

Cleveland

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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DuraPan™ Open Base & Modular Base – Electric (Catalog Sect. XII, Page 5)

SEL30TR	30 / 117	Open Base Tilting Braising Pan (manual hand tilt standard)	485 / 220	\$25,620
SEL40TR	40 / 156	Open Base Tilting Braising Pan (manual hand tilt standard)	620 / 282	\$27,815

Standard with Spring-Assisted Cover, Liter and Gallon Markings, Manual Tilt, Food Strainer, 208 Volt, 60 Hz, 3 Phase.

SELTR & SEMTR Options:

• HTS	Manual Hand Tilt Standard (Hydraulic)	N/C
• PT1	Power Tilt (with Hand Tilt Override)	\$1,420
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$3,680
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK3	440/480, 60 Hz, 3 Phase	\$1,345
• SPH	Single Phase Option	N/C
• SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,355
• DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,485
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$3,550
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$395

* Mounts on right side of unit, add 4.5" to width.

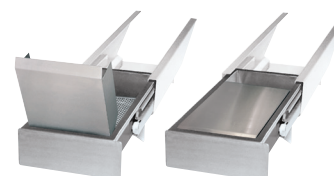
** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.



SEL40TR
Shown with Sliding Drain Pan (SLD)



Optional SLD



Optional SGSLDTR

DuraPan™ Open Base & Modular Base – Gas (Catalog Sect. XII, Page 7)

SGL30TR	30 / 117	Open Base Tilting Braising Pan (manual hand tilt standard)	498 / 227	\$32,300
SGL40TR	40 / 156	Open Base Tilting Braising Pan (manual hand tilt standard)	622 / 318	\$35,650

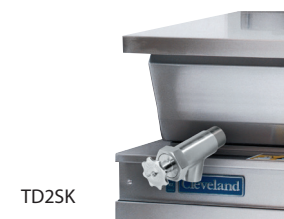
Standard with Spring-Assisted Cover, Liter and Gallon Markings, Electronic Spark Ignition, Manual Tilt, Food Strainer, 115 Volts, 60 Hz, 1 Phase.

SELTR Options

• HTS	Manual Hand Tilt Standard (Hydraulic)	N/C
• PT1	Power Tilt (with Hand Tilt Override)	\$1,420
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$3,680
• VOSK4	220/240 Volts, 50 Hz, 1 Phase-For Export	N/A
• SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,355
• DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,485
• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$3,550
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$395

* Mounts on right side of unit, add 4.5" to width.

** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.



TD2SK



DPK

SPK

Specify type of gas (Natural or LP), also altitude if over 2000 feet.

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

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POWER PAN™ TILTING BRAISING PANS

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
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Power Pan™ Open Base – Electric CE (Catalog Sect. XII, Page 9)

SEL30T1	30 / 117	Tilting Braising Pan (with standard Manual Tilt)	390 / 178	\$27,715
SEL40T1	40 / 156	Tilting Braising Pan (with standard Manual Tilt)	410 / 187	\$29,390
SEL60T1	60 / 227	New Open Base Tilting Braising Pan (with standard Power Tilt)	630 / 285	\$32,740

Standard with Spring Assist Cover with Vent, Liter and Gallon Markings, Easy Manual Hand Tilt, Food Strainer, 208 volt, 60 Hz, 3 phase (Field convertible to single phase), Flanged Feet, Bead Blasted Cooking Surface, 10° Tilt Cooking Feature, 35" Rim Height.

SELT1 Options

• EZD	easyDial controls	\$2,150
• EZH	easyTouch Control	\$2,750
• TCP1	Core Temp Probe	\$1,545
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$3,680
• PT2	Power Tilt with Hand Tilt Override	\$2,520
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK3	440/480 Volts, 60 Hz, 3 Phase	\$1,345
• HWS	High Wattage Option (16 KW - 30 gal, 24 KW - 40 gal)	\$540
• SPK13*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,355
• DPK13*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,485
• CST1	Casters Set, 2 locking, 2 swivel, P/N 0308787	\$1,405

* Mounts on right side of unit, add 4.5" to width.

** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Power Pan™ Open Base – Gas CE (Catalog Sect. XII, Page 11)

SGL30T1	30 / 117	Tilting Braising Pan (with standard Manual Tilt)	520 / 237	\$38,770
SGL40T1	40 / 156	Tilting Braising Pan (with standard Manual Tilt)	610 / 277	\$42,815
SGL60T1	60 / 227	New Open Base Tilting Braising Pan (with standard Power Tilt)	630 / 285	\$46,645

Standard with Spring Assist Cover with Vent, Liter and Gallon Markings, Easy Manual Hand Tilt, Food Strainer, 115 Volts, 60 Hz., 1 Phase, Natural Gas, Flanged Feet, Bead Blasted Cooking Surface, 10° Tilt Cooking Feature, 35" Rim Height.

SGLT1 Options:

• EZD	easyDial controls	\$2,150
• EZH	easyTouch Control	\$2,750
• TCP1	Core Temp Probe	\$1,545
• TD2SK**	Front mounted 2" Tangent Draw-Off Valve (left side only)	\$3,680
• PT2	Power Tilt with Hand Tilt Override	\$2,520
• VOSK4	220/240 Volts, 50 Hz, 1 Phase-For Export	N/A
• SPK13*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,355
• DPK13*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,485
• CST1	Casters Set, 2 locking, 2 swivel, P/N 0308787	\$1,595

* Mounts on right side of unit, add 4.55" to width.

** Pan Carrier not available on 30 gallon models with Tangent Draw-Off Valve.

TD2A45 and TD2A90 only available on SGL40T1 models.

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Specify type of gas (Natural or LP), also altitude if over 2000 feet.

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

Specifications and prices subject to change without notice.



SEL40T1 **Heavy Duty**
"PowerPan™" Series
(shown with standard Manual Tilt)



SGL40T1 **Heavy Duty**
"PowerPan™" Series
(shown with standard Manual Tilt)



TD2SK



DPK

SPK

TABLE TOP TILTING BRAISING PANS

Cleveland

Model #	Capacity Gallon / Liter	Description	Shipping Wt. Lbs. / Kgs.	CDN List Price
Table Top - Electric  (Catalog Sect. XII, Page 1/3)				
SET15*	15/68	Table Top Tilting Braising Pan	201/73	\$15,490
SET10	10/42	Table Top Tilting Braising Pan, c/w Easy Dial Controls, spring assisted cover and meat probe	200/91	\$14,390

Standard with Lift-Off Cover, 208 Volt, 60 Hz, 3 Phase, Right Hand Tilt Handle, Marine Lock (SET15 only).

SET Options

• EZH	easyTouch Control	\$1,200
• SPK16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$12,380
• DPK16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$1,485
• SPK15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$1,355
• DPK15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$1,485
• LTKS	4" Stainless Steel Legs	\$885
• VOSK1	240 Volts, 60 Hz, 3 Phase	N/C
• VOSK3	440/480 Volts, 60 Hz, 3 Phase (not available for SET-10)	\$1,260
• SPH	Single Phase Option	N/C
• ST28	Equipment Stand for SET10 or SET15 (comes with Sliding Drain Drawer and Anti-splash Screen)	\$4,840
• ST55	Equipment Stand for two SET10's or two SET15's (comes with Sliding Drain Drawer and Anti-splash Screen)	\$9,185
• SG28	Retractable Splash Guard/Pan Shelf for Drain Drawer on ST28 (For ST55 order two SG28's)	\$475
• BSSET15	Pasta Basket for SET15 Skillets	\$2,020

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

Specify voltage and phase.



SET15



BSSET15



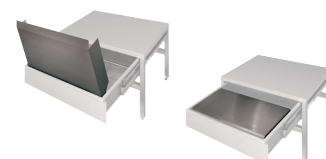
SET10



ST28



ST55



SG28

For Additional Braising Pan Accessories and Special Options see pages SK6-SK7.

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TILTING BRAISING PANS ACCESSORIES

Model #	Description	CDN List Price
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Lift-Off Covers

SCL10	for Model SET10 (comes standard with Model SET10)	\$925
SCL15	for Model SET15 (comes standard with Model SET15)	\$860
LCHS15	Lift-Off Cover Holder for SET15 Skillets	\$355

Miscellaneous Cooking Accessories

Pasta Basket

BSSET15	Pasta Basket for SET15 Skillets	\$2,020
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Pan Carrier

PCS	for Floor Model Braising Pans (T1 Series P/N 2499999) (R Series P/N 2240099)	\$1,710
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P.o.a.ching Pans

PP	model SET10 holds 1 pan, 30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans (P/N SK2242000)	\$1,060 (each)
PPR	for model SET15 only	\$1,380

Vegetable Steamer (including 4", full size, Perforated Pan)

VS	Table Top models hold 1 pan (30 Gallon models hold 2 pans, 40 Gallon models hold 3 pans)	\$1,080 (each)
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Food Strainers

FSSK	for 30 and 40 Gallon Braising Pans (P/N KE603840) (comes standard on floor model Braising Pans)	\$860
FS15S	for 15 Gallon Braising Pans (for model SET15 only)	\$860
FS10S	for Model SET10	\$860

Faucets

Pantry Faucets

SPK13*	Single Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$1,355
DPK13*	Double Pantry Faucet and Bracket for T1 Series Floor Model with Mounting Bracket	\$1,485
SPK14*	Single Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,355
DPK14*	Double Pantry Faucet with 3/4" Swing Spout with Mounting Bracket	\$1,485
SPK16	Single Pantry Faucet with Swing Spout and Bracket for SET15	\$1,355
DPK16	Double Pantry Faucet with Swing Spout and Bracket for SET15	\$1,485
SPK15	Single Pantry Faucet with Swing Spout and Bracket for SET10	\$1,355
DPK15	Double Pantry Faucet with Swing Spout and Bracket for SET10	\$1,485
B0176	Special faucet with swing nozzle and spray hose	\$2,350

* Mounts on right side of unit, add 4.5" to width.

Braising Pan Fillers (requires Faucet Bracket)

SKFS	Single Pantry Braising Pan Filler with 60" hose (P/N 105978)	\$1,950
DKFS	Double Pantry Braising Pan Filler with 60" hose (P/N 105979)	\$2,260

H/C Pre-Rinse Spray Head with Hose (requires Faucet Bracket)

PRSS	Pre-rinse Spray Hose (P/N B-0113)	\$2,350
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Faucet Brackets

FBSL1	Faucet Bracket for SET15 (P/N 2302200)	\$385
FBSL2	Faucet Bracket for SET10 (P/N 2308800)	\$385
FBSTR	Faucet Bracket for R Series Floor Model Braising Pans	\$385
FBST1	Faucet Bracket for T1 Series Floor Model Braising Pans	\$385

NOTE: Lead content of all faucet accessories listed comply with the January 2010 State of California Assembly Bill 1953.

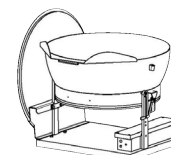
SCL10



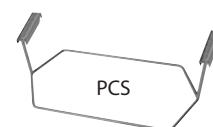
SCL15



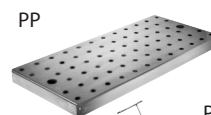
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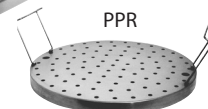
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PCS



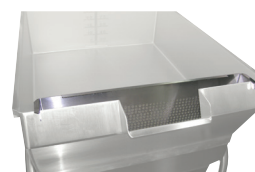
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PPR



VS



FSSK



DPK



SPK



PRSS



SKFS

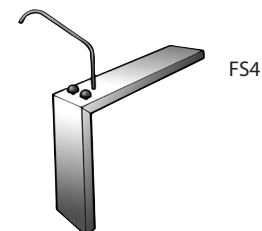
TILTING BRAISING PANS SPECIAL OPTIONS

Cleveland

Model #	Description	CDN List Price
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Spacers (for R Series Braising Pans only)

FS4	4" Spacers with Double Pantry Faucet	\$2,285
-----	--------------------------------------	---------



Sliding Drain Drawer (for open base R Series Braising Pans only)

• SLD	Sliding Drain Drawer (Pour Spout and Drain on left side) (open base models only)	\$3,550
• SGSLDTR	Retractable Splash Guard/Pan Shelf for Sliding Drain Drawer (open base models only)	\$395



2" Drain Pan Assembly Catalog Sect. XIII, Page 11

Used to connect Cleveland Range floor model Braising Pans to a remote drain location.

The 6" deep solid stainless steel drain pan easily mounts inside a Cleveland Pan Carrier (PCS).

DRAINPAN6	Includes:	\$1,135
	• 6" x 12" x 20" Stainless Steel Solid Pan with Elbow	
	• 8' length of 2" ID Hose (H08.2) (cut to required length)	
	• Hose Clamp	



NOTE: Pan Carrier (PCS) sold separately.

NOTE: for TR models only.



Specifications and prices subject to change without notice.

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Cleveland Correctional Packages

Model	Page #
Steamer Options:	
For Classic Series Convection Steamers 24", 36" and 42" wide models...	CP2
For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models	CP2
Steam jacketed kettle Options:	
For Gas, Electric and Direct Steam models	CP3
Tilting Braising Pans Options:	
For Floor Model Tilting Skillets	CP5

Ready to Serve
a Long Sentence



CORRECTIONAL PACKAGES - STEAMER OPTIONS

Cleveland

For Classic Series Convection Steamers:
24", 36" and 42" wide models.

Model #	Description	CDN List Price
CP-LCBD	Tamper Proof Lockable Cabinet Base Door for 24" 36" and 42" wide Convection Steamers, and Boiler Bases. * Locks provided by others.	
CP-PR	Non-Removable-Tamper proof pan racks for interior cooking compartment for all floor model steamers.	
CP-EXT	Tamper Proof exterior compartment and cabinet base sheeting using Tamper Proof Spanner Drilled Head Screws for all floor model steamers.	
CP-SCRD	Set of Screwdrivers: For tamper proof screws.	
CP-COVER	Tamper Proof Hasp-Type* Hinged Cover for controls. * For 24" and 36" & 42" Convection Steamers only. * Locks provided by others.	
CP-CCX	TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes all of the above options).	\$1,620



CP-LCBD



CP-COVER

For SteamCraft® 3, 5, 10, Gemini™ 6, 10 Models:

Model #	Description	CDN List Price
CP-SC10	Tamper Proof exterior with Tamper Proof Spanner Drilled Head Screws for all SteamCraft® 10 models.	
CP-SCRD	Set of Screwdrivers: For tamper proof screws.	
CP-PR	Non-Removable Tamper proof pan racks for interior cooking compartment for all floor model steamers.	
CP-PORT	Tamper Proof Hasp-Type Hinged Cover for descaling port. * Locks provided by others.	
CP-COVER	Tamper Proof Hasp-Type Hinged Cover for controls and power switch. * Locks provided by others.	
CP-SCG	TOTAL COMPLETE CORRECTIONAL PACKAGE PRICE (Includes of the above options).	\$1,510

Specifications and prices subject to change without notice.

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CP2

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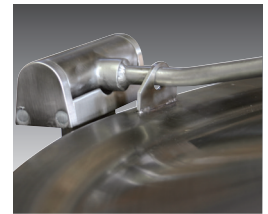
Fax: 905-624-1851 • 800-361-2724

For more information, visit www.garlandcanada.ca

CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

For Gas, Electric and Direct Steam models.

Model #	Description	CDN List Price
CP-CHS	<i>Tamper Resistant Spring Assist Cover: Tamper proof screws used to prevent hinge removal. Anti rotational bracket welded to cover to prevent removal and rotation. Price does not include the cover. * Locks provided by others</i>	
CP-HASP	<i>Hasp style Lockable Spring Assist Cover. * Locks provided by others</i>	
CP-TDPB	<i>Tangent Draw-Off Valve Protection: Bar type Stainless steel bar welded to kettle. Prevents operator from standing on valve.</i>	
CP-TDM	<i>Tangent Draw-Off Valve Modification: Selected valve will be modified by having the valve handle fastened to stem with tamper proof screws.</i>	
CP-TD-STRAP	<i>Cable attached to TD valve stem.</i>	
CP-FBKT	<i>Tamper Proof Faucet Bracket: Non removable, reinforced faucet bracket. Standard on stationary models.</i>	
CP-SCR	<i>Tamper Proof Screws: Standard screws replaced by tamper proof screws for fastening all removable covers and panels.</i>	
CP-SCRD	<i>Set of Screwdrivers: For tamper proof screws</i>	
SG	<i>Switch Guard: 3/16" dia. Stainless steel rod bolted over controls to prevent damage from impacts. Gas and electric models only.</i>	
CP-PCB	<i>Protective Box for Controls: Completely covers controls. Gas and electric models only. * Locks Provided by others.</i>	
CP-PG	<i>Pressure Gauge Guard: ¼" x ½" stainless steel bar bolted over gauge to prevent damage from impacts. Gas and electric models only.</i>	
SGP	<i>Sight glass guard</i>	
CP-STATKT	<i>Complete package for stationary kettles. Includes CP-CHS, CP-HASP, CP-TDPB, CP-TDM, CP-TD-STRAP, CP-SCR, CP-SCRD, SG-BAR, SGCP-PCB, CP-PG, SGP (lock by others).</i>	\$3,040

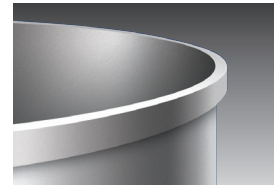


CP-CHS

CP-HASP



CP-RB



CP-TDPB



SG



CP-PCB



SGP



CORRECTIONAL PACKAGES - STEAM JACKETED KETTLE OPTIONS

Cleveland

For Gas, Electric and Direct Steam models.

Model #	Description	CDN List Price
CP-TILTKTTD	Complete package for tilting kettles with tangent draw-off valve. Includes CP-CHS, CP-HASP, CP-TDPB, CP-TDM, CP-TD-STRAP, CP-SCR, CP-SCRD, SG, CP-FBKT, SGCP-PCB, CP-PG, SGP (lock by others).	\$3,220
CP-TILTKT	Complete package for tilting kettles with no tangent draw-off valve. Includes CP-CHS, CP-HASP, CP-SCR, CP-SCRD, SG, SGCP-PCB, CP-PG, SGP, CP-FBKT (lock by others).	\$2,415
CP-RB	Heavy Duty Reinforced Rim Bar: 1/2" X 1" stainless steel bar continuously welded around the rim.	\$1,940

Specifications and prices subject to change without notice.

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CORRECTIONAL PACKAGES - TILTING BRAISING PANS OPTIONS

For Floor Model Tilting Skillets:

Model #	Description	CDN List Price
CP-SCB	<i>Tamper Proof exterior side and rear panels with Spanner Drilled Head Screws, R-Series Skillets</i>	
CP-SCRD	<i>Set of three Spanner Drilled Head Screwdrivers.</i>	
CP-PCB-T1	<i>Protective Control Cover, T-1 Series Skillets * Locks provided by others.</i>	
CP-PCB-TR	<i>Protective Control Cover, TR Series Skillets.</i>	
CP-TDM	<i>Tangent Draw-Off Valve Modification.</i>	
CP-SKTD	<i>Correctional Package. Includes CP-TDM, CP-SCB, CP-SCRD, CP-PCB.</i>	<i>\$1,880</i>

Cleveland Reference Section

INDEX

Model	Page #
Pipe Capacities & Volume Measures.....	RS2
Steam Generator Application Chart	RS3
Steam Requirement Data	RS4 - RS5
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Limited Warranty Information	RS7 - RS8
Canadian Regional Sales Representatives	RS9



Cleveland PIPE CAPACITIES & VOLUME MEASURES

Recommended Pipe Capacity

The figures to the right are based on 100 feet of clean iron pipe, allowing 10% pressure drop. The presence of valves, elbows, etc. was not considered in calculating the values shown. If the length of pipe is less than 100 ft., the pressure drop will be proportionately less than 10%.

If the rate of flow shown for a given pressure and pipe size is increased, the pressure drop will be greater. If the rate of flow is decreased, the pressure drop will be less. The pressure drop to use depends on the particular circumstance.

Supply Pressure	Maximum Flow Rate of Dry Steam in Pounds Per Hour					
	Standard Pipe Sizes					
	1/2"	3/4"	1"	1 1/4"	1 1/2"	2"
5	20	40	70	140	210	380
10	30	60	110	220	320	600
15	40	80	150	290	430	
20	50	100	180	360	530	
25	60	120	220	430		
30	70	140	250	500		
35	80	160	290	570		
50	100	210	380	760		

Kettle Volume Measures

The Volume Measure Chart to the right identifies liquid output of Batch Sizes to Portioned Servings calculations.

NOTE:
The BATCH SIZE is smaller than the SPECIFIED SIZE because you will not fill the kettle to the rim (SPECIFIED SIZE) during actual usage.

KETTLE CAPACITY			PORTIONED SERVINGS (calculated)					
SPECIFIED SIZE		BATCH SIZE						
U.S. Gal.	Liters	U.S. Gal.	30 ml. 1 oz.	60 ml. 2 oz.	90 ml. 3 oz.	120 ml. 4 oz.	180 ml. 6 oz.	240 ml. 8 oz.
0.5	2	0.4	51	26	17	13	9	6
3	11	2.6	333	167	111	83	37	56
6	23	5	640	320	213	160	107	80
12	45	10	1,280	640	426	320	213	160
20	76	18	2,304	1,152	768	576	384	288
25	95	21	2,688	1,344	896	672	448	336
30	114	26	3,328	1,664	1,109	832	555	416
40	151	36	4,608	2,304	1,536	1,152	768	576
60	227	53	6,784	3,393	2,261	1,696	1,131	848
80	303	71	9,088	4,544	3,029	2,272	1,515	1,136
100	379	88	11,264	5,632	3,755	2,816	1,877	1,408
125	473	110	14,080	7,040	4,693	3,520	2,347	1,760
150	568	132	16,896	8,448	5,632	4,224	2,816	2,112
200	757	170	21,760	10,880	7,253	5,440	3,627	2,720
250	946	213	27,264	13,632	9,088	6,816	4,544	3,408

Braising Pan Batch Size Volume Measures

This Liquid Volume Measure chart identifies Batch Size to Portioned Servings calculations.

BRAISING PAN CAPACITY		BATCH SIZE Portioned 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

Cleveland STEAM GENERATOR APPLICATION CHART

Steam Generator Data	(1)	(2)		(3)			
	KETTLES ONLY	CONVECTION STEAMERS		PRESSURE STEAMERS		ConvectionPro® XVI or SteamPro® XVI	
	Maximum Total Capacity	Including Kettles(s)	Without Kettle	Including Kettle(s)	Without Kettle	Including Kettle(s)	Without Kettle
Gas							
Input 200,000 BTU/hr. Output per hr. 3.6 Bo.hp 125 lbs. Steam/hr.	60 Gal. *	2 Compt. +40 Gal. *	4 Compt.	2 Compt. +40 Gal. *	4 Compt.	N/A	N/A
Input 300,000 BTU/hr. Output per hr. 5.2 Bo.hp 180 lbs. Steam/hr.	80 Gal. *	2 Compt. +60 Gal. **	6 Compt.	2 Compt. +60 Gal. *	6 Compt.	2 Compt. No kettles	2 Compt.
Electric							
Input per hr. 24 KW Output per hr. 2.0 Bo.hp 70 lbs. Steam/hr.	40 Gal. *	N/A	N/A	2 Compt. +20 Gal. *	2 Compt.	N/A	N/A
Input per hr. 36 KW Output per hr. 3.5 Bo.hp 120 lbs. Steam/hr.	60 Gal. *	2 Compt. +35 Gal. *	4 Compt.	2 Compt. +40 Gal. *	4 Compt.	N/A	N/A
Input per hr. 48 KW Output per hr. 4.3 Bo.hp 150 lbs. Steam/hr.	80 Gal. *	2 Compt. +50 Gal. *	5 Compt.	2 Compt. +60 Gal. *	5 Compt.	2 Compt. No kettles	2 Compt.
Steam Coil							
30 psi supply	Connect kettles directly to building steam	Connect kettles directly to building steam	None	Connect kettles directly to building steam	2 Compt.	N/A	N/A
35 psi supply			2 Compt.		2 Compt.	N/A	
40 psi supply			2 Compt.		2 Compt.	Connect kettles directly to building steam	2 Compt.
45 psi supply			2 Compt.		3 Compt.		2 Compt.
50 psi supply			2 Compt.		3 Compt.		2 Compt.
SteamCraft® Power 10 Input 240,000 BTU 180 lbs. Steam/hr.	N/A	2 Compt. +40 Gal.	N/A	N/A	N/A	N/A	N/A

*In these units, all equipment should not be turned on simultaneously. Operation must be sequential. As an example, with a multiple kettle combination or a steam kettle combination, if more than one piece of equipment must be used at the same time, heat one kettle first. Then, when the steam pressure returns, another kettle or steamer compartment may be started, and so on.

** Not applicable for kettles when using 36 CGM16300.

(1) KETTLE(S), CALCULATED FOR MEDIUM SPEED COOKING.

(2) PRESSURE STEAMERS, CALCULATED WITH STEAM FLOW RATE REQUIRED DURING COOKING.

(3) SteamPro® XVI, CALCULATED WITH STEAM FLOW RATE REQUIRED IN CONVECTION MODE.

Cleveland STEAM REQUIREMENT DATA

Use the following charts to determine the steam flow rate requirements for any combination of Cleveland Kettles or any combination of Cleveland Kettles and/or Steamers.

Steam Flow Rate Requirements for Cleveland Kettles; lbs. per hour with 10-15 psig steam at the kettle.				
Capacity		Fast Cooking	Medium Speed Cooking	Stock Kettle
Gallon*	Liter			
5	17	11	9	6
10	42	22	18	11
25	95	55	44	28
40	151	88	70	44
60	227	132	105	66

*U.S. Gallons

The use of higher steam pressures (20-50 psig) will reduce heat-up time by 5 to 20%.

Example: Select a gas-fired steam generator, which will supply steam to a steam jacketed kettle and a Convection Steamer. First, determine the total steam flow requirement as illustrated below:

Combination	Steam flow required – lbs. per hour
(1) 60 Gallon kettle (medium speed cooking)	105
(1) Convection Steamer (total for 2 compartments)	60

TOTAL 165

Then run down the list of gas steam generator sizes until you find one rated at 165 lbs. per hour or more. In this example the selection would be a 300,000 BTU gas-fired steam generator. If, instead of a self contained steam generator, this particular steamer combination was operated with steam from a direct connection to the building's steam mains, the steam flow requirements would be the same, plus 33% more. Therefore, there should be 220 lbs. per hour of steam available just for these two cookers. *(It is good practice to recommend 33% more steam flow to compensate for steam condensation in the supply piping.)*

Steam Flow Rate Requirements of Cleveland Steamers; lbs. per hour.		
Cleveland Model (Series)	Rate required at start up	Rate req'd during cooking
	per compartment	per compartment
Convection Steamers	30	30
Pressure Steamers	30	15
ConvectionPro® XVI	75	75
SteamPro® XVI		
(Pressure Mode)	75	38
(Convection Mode)	75	75
SteamCraft® 10	45	45

Steam Flow Rating of Cleveland Steam Generators		
Gas Input	Steam Output	Steam
BTU per hour	lbs. per hour	Generator
200,000	125	3.6 BHP
300,000	180	5.2 BHP
Electric KW Input		
24	70	2.0 BHP
36	120	3.5 BHP
48	150	4.4 BHP
SteamCraft® Power 10		
Gas Input	Steam Output	Steam
BTU per hour	lbs. per hour	Generator
240,000	180	5.2 BHP

Cleveland STEAM REQUIREMENT DATA

Cleveland Kettles - Steam Flow Rate Requirements										
Kettle Capacity Gallons* Liters		Kettle Dia	8-10 Steam lbs/hr	240°F Steam HP/hr	15 Steam lbs/hr	250°F Steam HP/hr	25 Steam lbs/hr	267°F Steam HP/hr	40 Steam lbs/hr	287°F Steam HP/hr
5	17	12"	9	0.26	11	0.32	12.8	0.37	15.9	0.46
10	42	16"	18	0.52	21.9	0.64	25.7	0.75	32.1	0.93
20	95	21"	35	1	43.9	1.27	51.4	1.49	64.1	1.86
30	114	24"	55	1.59	65.9	1.91	77.1	2.24	96.2	2.79
40	151	26"	70	2	85.9	2.49	102.8	2.98	123.5	3.72
60	227	30"	105	3.1	131.7	3.82	154.2	4.47	192.4	5.58
80	300	33"	145	4.2	175.6	5.09	205.7	5.96	256.6	7.44
100	379	36"	175	5.1	219.5	6.36	257.1	7.45	320.7	9.3
125	473	40"	220	6.4	274	7.95	321.3	9.31	400.8	11.6
150	568	40"	250	7.25	329	9.54	385.6	11.1	481	13.9

Sample Steam Flow Requirements Calculation

24CGP10 - operates at 9 psi
Requirements lbs. per hour 90

KDM40T
Requirements lbs. per hour 70

Total steam lbs. per hour required 160

From chart, 240,000 Btu boiler
produces lbs. p.Hr 180

Net difference lbs. per hour + 20

Useful Boiler Definitions

One BHP (boiler horse power) = 34.5 pounds of steam per hour (from and at 212°F)

One BHP = 33,472 BTU per hour

One Pound of Steam (from and at 212°F) = 970 BTU per hour

[illegible]

STATEMENT OF POLICIES

Statement of Policy

Cleveland Steam Cooking Equipment is intended for Commercial use only by professionally trained personnel.

Cleveland Steam Cooking Equipment is built to comply with applicable standards of manufacturers. Included among these approval agencies are: U.L., N.S.F., A.S.M.E./Ntl. Bd., C.S.A., A.G.A., C.G.A., E.T.L., C.E., and others. Many local codes exist, and it is the responsibility of the Owner and Installer to comply with these codes.

Constant product improvement makes it necessary for new or improved models to be submitted for testing by these various

agencies. Therefore, not all models may have all agency approvals at all times.

Cleveland Steam Boilers (Steam Generators) and Kettles are National Board registered and carry the approved stampings and listing of the American Society of Mechanical Engineers (A.S.M.E.).

Cleveland Steam Cooking Equipment, when properly installed according to instructions, complies with the intent of the O.S.H.A. Act.

Limited Warranty for Commercial Products

LIMITED WARRANTY

Garland Canada (GC) warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date the product is installed or twenty-four (24) months from the date

of shipment from our facility, **whichever comes first**, and sold within Canada.

During the warranty period, GC shall, at GC's option, repair or replace parts determined by GC to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of GC under this Limited Warranty with respect to the equipment, products and services. With respect to equipment, materials, parts and Accessories manufactured by others, GC's sole obligation shall be

to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. GC shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-GC manufactured products.

BOILER WARRANTY

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand hole gaskets, are not warranted beyond the first ninety (90) days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS

TDS..... < 60 ppm pH Factor..... 7.0 – 8.5
Total Alkalinity.... < 20 ppm Free Chlorine... < 0.1 ppm
Silica < 13 ppm Chloride..... < 25ppm
Conductivity min. 20 µS/cm (50 kOhms)

BOILER WARRANTY

Cleveland Range boiler shells are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for the standard period of one (1) year from date of installation or 24 months from date of shipment, whichever comes first. After this period the boiler shell (part only) carries an extended five (5) year pro-rated warranty. Eg. A three (3) year old failed boiler would have a 40% warranty coverage. To obtain warranty, the customer is responsible to show records of proper boiler maintenance.

continued ►

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Post start-up, tightening loose fittings, minor adjustments, maintenance cleaning or descaling;
- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded;
- Failures caused by improper or erratic voltages;
- Improper or unauthorized repair;
- This Limited Warranty will not apply to any parts subject to damage beyond the control of GC, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of GC;
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by GC when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs or legal actions resulting from the installation of any GC commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by GC;
- If any product is cleaned without using an approved GC cleaning solution, this Limited Warranty shall be void;
- Removal, alterations or obliteration of the rating plate;
- Consequential damages (the cost of repairing other property which is damaged) loss of time, profits or any other incidental damages of any kind.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise, and GC its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate.

THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY. NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY, GC DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of GC for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at GC's option, the refund of the amount paid for said equipment or services. Any breach by GC with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only.

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or GC's Factory Authorized Servicer of the equipment serial number and the nature of the problem. For a list of Factory Authorized Services, please refer to www.garlandcanadaservice.ca;
- Verify that the problem is a factory responsibility. Improper installation or misuse of equipment is not covered under this Limited Warranty;
- Cooperate with the Factory Authorized Servicer so that warranty service may be completed during normal working hours;
- Travel time not to exceed two (2) hours and mileage not to exceed one hundred fifty (150) kilometres. Does not include travel other than overland, overtime, holiday charges and any special arrangement.

GOVERNING LAW

For equipment, products and services sold in Canada this Limited Warranty shall be governed by the laws of the province of Ontario, Canada excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty.

Garland Canada

1177 Kamato Road
Mississauga, Ontario
Canada L4W1X4

www.garlandcanada.ca



REGION	REP / AGENT	E-MAIL	CELLULAR
British Columbia	Ryan Lewis – Sales Rep	ryan@masales.ca	604-329-0684
	Mark Thiessen – Sales Rep	mark@masales.ca	604-657-7615
Alberta	James Goodman – Sales Rep (Calgary)	james@masales.ca	403-618-3636
	Collin Von Hansen – Sales Rep	collin@masales.ca	587-832-2090
	Sandro Salvador – Sales Rep (Edmonton)	sandro@masales.ca	780-405-2637
Prairies	Jeff McGowan – Sales Rep (SK, MB)	mcgowansales@bellnet.ca	647-231-3815
Ontario	Chris Ozog – Sales Rep (Central ON)	chris.ozog@garland-group.com	416-526-7989
	Geoff Scott – Regional Sales Manager Rep (Southern & Western ON)	geoff.scott@garland-group.com	647-828-9391
	Chris Taylor – Sales Rep (Central ON)	chris.taylor@garland-group.com	416-358-4421
	Jeff McGowan – Sales Rep (Northeastern ON)	mcgowansales@bellnet.ca	647-231-3815
Quebec	Maxime Gaudreault – Regional Sales Manager Rep (Quebec City)	maxime.gaudreault@garland-group.com	437-577-3719
	Jean-François Bonin – Sales Rep (Montreal)	jean-francois.bonin@garland-group.com	438-221-4193
	Michel Grenier – Sales Rep (Montreal)	michel.grenier@garland-group.com	437-333-3447
Atlantic Canada	Aaron Taylor – Sales Rep (PEI, NB)	aaron@tayloragencies.com	506-872-1177
	Steven Donnelly – Sales Rep (NS, NL)	steven@tayloragencies.com	902-999-7631

GARLAND CANADA CUSTOMER SERVICE	VOICE	FAX
Sales	(888) 442-7526	(800) 361-2724
KitchenCare (Parts, Service and Warranty)	(844) 724-2273	N/A

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