



COOK CHILL HORIZONTAL AGITATOR STATIONARY MIXER KETTLES

Cleveland Standard Features

- Full 60, 100, 150, 200, 300 or 350 gallon working capacity
- Electrically driven, Horizontal Agitator Mixer Arm
- Variable mixer speed control
- Spring loaded blades scrape entire heated surface area
- Internal mixing fins for most efficient, uniform mixing, heating and cooling
- Flush mounted, easily removable temperature sensor
- Simmer control for cooking delicate products
- 3" diameter air operated, flush mounted piston draw-off valve (requires air compressor)
- Spiral flights for even water cooling
- Easily removable agitator without the use of tools
- Spring assist, one piece cover (bifold cover with counterweight for 300 gal. model and higher)
- Heavy duty rim bar
- 100 psi steam jacket rating and safety valve
- Type 316 stainless steel for all food contact surfaces
- Water fill faucet with swing spout
- Kettle mounted valve box for single point utility connections
- Approved for NSF/ANSI Standard 4 - Commercial Cooking
- Built to current Mechanical Society of American Engineers (ASME) Code - Section VIII - Division 1
- Accepted for use in USDA inspected facilities

Note: This COOK CHILL mixer kettle requires a control panel for operation. (Please specify remote mounted control center or kettle mounted control center.)

Standard Features for Kettle Control Center:

- Solid State temperature control with digital read-out
- Time/Temperature Chart Recorder to provide permanent record of Batch Processing
- Automatic and manual steam control
- Automatic and manual jacket water cooling
- Simmer control for delicate products
- Automatic water meter with accumulative "add on" button and digital readout
- U.L. listed (Control Panel only)

Options & Accessories

- ☐ Clean in place (CIP) agitator idler bearing with hot water/steam connector
- ☐ Water meter for hot and cold kettle fill
- ☐ Single or dual remote control center
- ☐ Kettle mounted control center (100 gal. and larger)

- MODELS:** ☐ HA-MKDL-60-CC ☐ HA-MKDL-200-CC
☐ HA-MKDL-100-CC ☐ HA-MKDL-300-CC
☐ HA-MKDL-150-CC ☐ HA-MKDL-350-CC

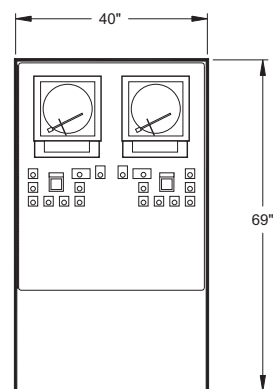
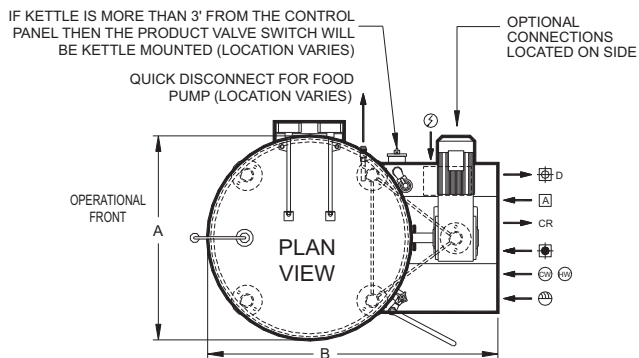


Contact Cleveland Range for kettles over 350 gallons

Short Form Specifications

Shall be CLEVELAND Model HA-MKDL-___-CC; **COOK CHILL STATIONARY HORIZONTAL MIXER KETTLE**, ___ gallons; leg mounted; 2/3 jacketed, direct steam; 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Probe; Automatic Water Meter with Digital Readout; Water Fill Faucet with swing spout; Time/Temperature Chart Recorder (located in Control Center); Spring Assist, one piece Cover (bifold cover with counterweight for 300 gallon model).

- ☐ Dolly for horizontal agitator
- ☐ Stainless steel bifold hinged cover
- ☐ 3" 90° Elbow
- ☐ Tilting models
- ☐ 3" flush mounted ball valve
- ☐ Loading bucket and dolly
- ☐ Jacket pressure ratings other than standard
- ☐ Electric chain hoist for lifting the product load
- ☐ CRN approval - for Canada
- ☐ Available in 400 and 500 gal. sizes
- ☐ 460/3/60 electric motor

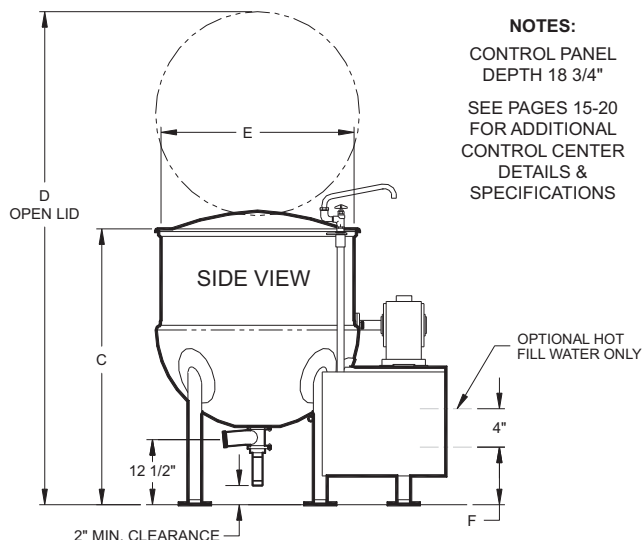


HA-DE-CC2
DUAL CONTROL PANEL

***MINIMUM CLEARANCE
FOR KETTLES**

FRONT	36"
SIDE	12"
REAR	12"

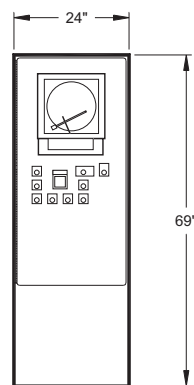
* This is typical and may change depending on final kettle layout (consult Cleveland Range for details)



NOTES:

CONTROL PANEL
DEPTH 18 3/4"

SEE PAGES 15-20
FOR ADDITIONAL
CONTROL CENTER
DETAILS &
SPECIFICATIONS



HA-SE-CC2
SINGLE CONTROL PANEL

**ELECTRICAL POWER
TO AND FROM
CONTROL PANEL**

- CONTRACTOR MUST CUT ENTRY HOLE
- TOP OR BOTTOM POWER ENTRY RECOMMENDED
- MUST USE PROPER CONNECTIONS TO MAINTAIN U.L. LISTING

DIMENSIONS, ELECTRICAL & SHIPPING INFO

MODEL	A	B	C	D	E	F	ELECTRICAL 208V/3PH/60Hz	R.P.M.	Shipping Weight (Approximate)	Crate Size (Approximate)
HA-MKDL-60-CC	31"	50"	46"	82"	29.5"	11"	12 AMPS	3-23	Contact CR	Contact CR
HA-MKDL-100-CC	37"	57"	52"	91"	35.5"	11"	15 AMPS	3-19	1,700 lbs	69"Wx49"Lx77"H
HA-MKDL-150-CC	43"	62"	57"	100"	40"	11"	15 AMPS	3-19	Contact CR	Contact CR
HA-MKDL-200-CC	48"	65.75"	62"	112"	45"	11"	22 AMPS	3-19	2,200 lbs	60"Wx79"Lx87"H
HA-MKDL-300-CC	52"	75"	67"	125"	50"	11"	22 AMPS	3-14	3,100 lbs	85"Wx65"Lx81"H
HA-MKDL-350-CC	55"	77.5"	76"	135"	53"	17"	30 AMPS	3-14	3,600 lbs	85"Wx73"Lx91"H

UTILITY CONNECTIONS

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM
					CR	D		
HA-MKDL-60-CC	3/4" 15 GPM	3/4"	3/4" 15 GPM	3/4" 15 GPM	1/2"	3/4"	1/2" 1 CFM	3/4" 320 lbs/hr
HA-MKDL-100-CC	1" 20 GPM	1"	3/4" 20 GPM	3/4" 20 GPM	3/4"	1"	1/2" 1 CFM	1" 525 lbs/hr
HA-MKDL-150-CC	1 1/4" 20 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 780 lbs/hr
HA-MKDL-200-CC	1 1/4" 25 GPM	1 1/4"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/4"	1/2" 1 CFM	1 1/4" 1050 lbs/hr
HA-MKDL-300-CC	1 1/2" 30 GPM	1 1/2"	3/4" 20 GPM	3/4" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1575 lbs/hr
HA-MKDL-350-CC	1 1/2" 30 GPM	1 1/2"	1" 20 GPM	1" 20 GPM	1"	1 1/2"	1/2" 1 CFM	1 1/2" 1600 lbs/hr

**** HOT FILL WATER IS OPTIONAL (65 PSI STEAM OPERATING PRESSURE IS RECOMMENDED)**

NOTES: The pressure drop is 12 to 15 PSI for steam and chilled water passing through the kettle.
Air must be dry, clean and free of oil.

(NOT TO SCALE)
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Litho in USA

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