

NOVOPAN™ Premium Gas Tilt Skillet

GAS, 34" RIM HEIGHT,
30 & 40 GALLON (115 & 150 LITER)

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

Models

- SGL-30-T5
- SGL-40-T5



Shown with integrated Tangent and Faucet

- Exclusive Dual Power Settings: 125,000 BTU for 30 gallons and 200,000 BTU for 40 gallons provides superior heat-up and recovery.
- Enhanced Insulated Pan reduces gas consumption by more than 15% and reaches 450°F cooking temperature within 5 minutes.
- 5/8" Stainless Steel Bead Blasted cooking surface prevents warping and keeps food from sticking.
- Durable 12 gauge, 304 Stainless Steel pan construction. 5/8" (16mm) mild steel clad bottom plus a 1/16" (1.6mm) Stainless Steel baffles for even temperature distribution.
- Dual-Console Design for separate water and electrical supply lines routed in enclosed consoles.
- Low 33 3/8" rim height for easy operation and cleaning.
- Integrated Water Faucet with hot and cold mixing valve and water meter; 3/4" GHT supply connection.
- Ratcheting Retractable Hose for pan filling and rinsing.
- Built-In Tangent Draw-Off (TD) Drain Valve standard with rear drain plumbing and 1/4" perforated pan-side strainer.
- Gasket-Sealed Cover locks at any temperature under 212°F; equipped with 1" steam exhaust vent.
- Cover-Mounted Product Temperature Probe monitors internal product temperature.
- Spring-Assist Cover with counterbalanced lift and easy-to-reach handles.
- Power Tilt with console-mounted controls for precise pan angle adjustment and controlled draining.
- Splash Proof Controls and construction.
- Supplied with Cord & Plug for 120-volt controls.
- Gallon/Liter Markings standard.
- 6" Adjustable Legs.

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet Model Number SGL-____-T5, gas (type____) holding no less than _____ gallons (_____ liters); Complete with Dual Power Setting, Normal and High Power Cooking Controls, Power Burner (Forced-Air) Gas Combustion System, Automatic Ignition, Splash-Proof Construction, Spring Assist Cover with Vent, Gallon/Liter Markings, 5/8" Stainless Steel Clad Cooking Surface with Bead Blasted Finish, Easy to use Power Tilt with Enclosed Permanently Lubricated Gearbox, 6" Adjustable Feet with Rear Flanged and Front Bullet Style.

easyTouch 7" Control

- 7" easyTouch UI interface simplifies operations with accurate touch tune
- Multi-step cooking modes, including product temperature probe modes
- Press & Go Recipes with cookbook storage
- Self Diagnostics & Maintenance - error & event logs



7" easyTouch Display

Standard Features

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

Options & Accessories

- Fry Baskets
- Scooper and Spaddle
- Hotel Steam Pans
- Vegetable Steamer Baskets (VS)
- Poaching Pans (PP)

Cleveland

DIMENSIONS

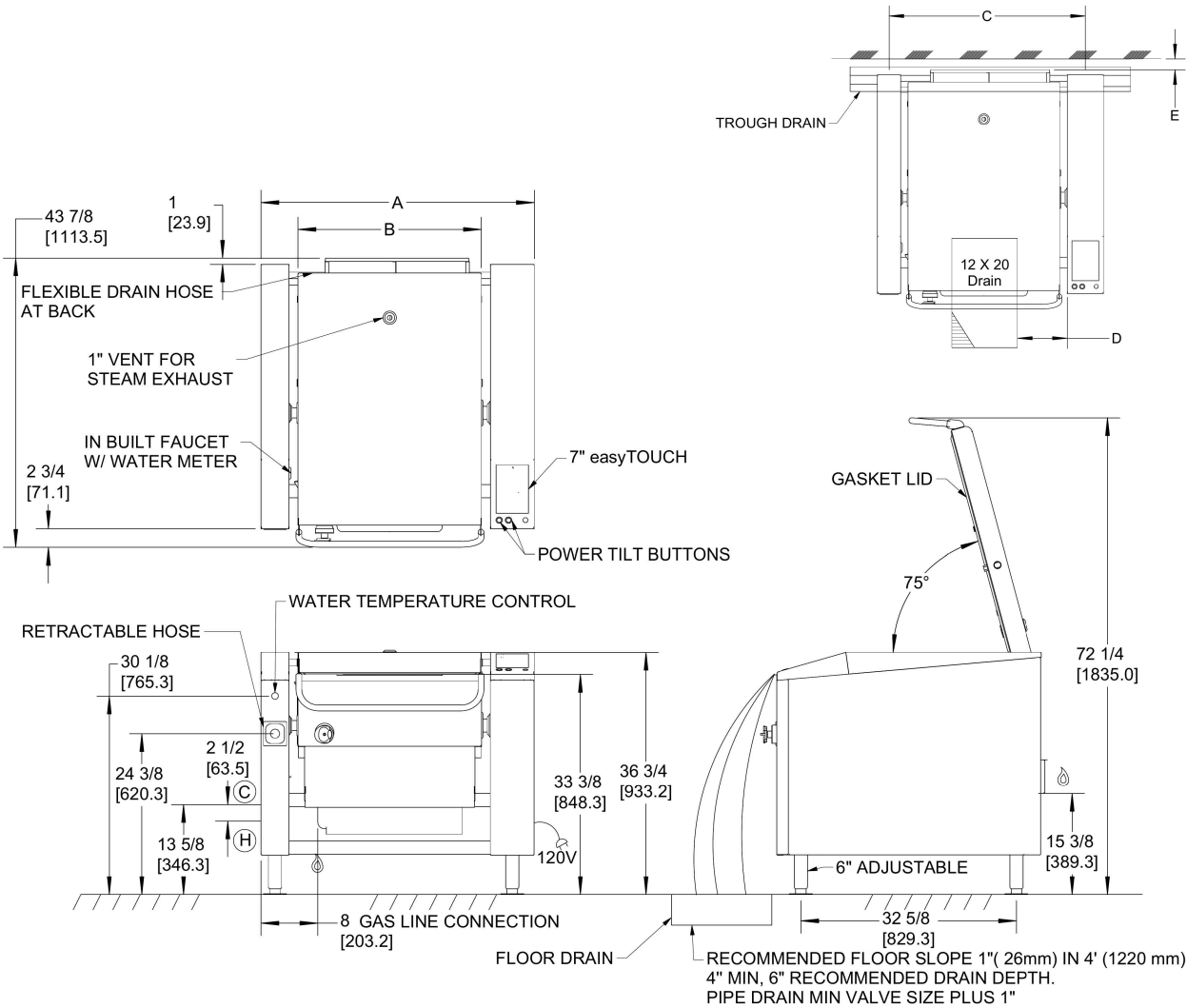
MODEL	A	B	C	D	E	E
					(combustible wall)	(non-combustible wall)
SGL-30-T5	41 3/8" (1050.7 mm)	27 3/4" (705.1 mm)	35 7/8" (912.6 mm)	9" (228.6 mm)	3 1/2" (89 mm)	2
SGL-40-T5	53 3/8" (1355.7 mm)	39 3/4" (1009.7 mm)	42 7/8" (1089.1 mm)	15" (381 mm)	3 1/2" (89 mm)	2

CAPACITIES

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

SPECIFICATIONS

ELECTRICAL SUPPLY	WATER SUPPLY	GAS SUPPLY (PIPING 3/4" NPT)	CLEARANCE
VOLTS: 120 PHASE: 3 AMPS: 1.4 FREQ: 60 HZ	3/4" GHT Cold and Hot Water (Max. 120°F) Integrated Faucet with Water Meter and Retractable Hose	TYPE: NAT or LP WATER COLUMN: 3.5 (NAT), 10 (LP) BTU PER CU. FT.: 1025 (NAT), 2500 (LP) SUPPLY PRESSURE: 5" W.C. MIN (NAT), 11" W.C. MIN (LP) BTU RATINGS: SGL-30-T5 : 125,000 per hour SGL-40-T5 : 200,000 per hour	RIGHT: 4" (102mm) (manual tilt) 1" (26mm) (power tilt) LEFT: 0" REAR: 0 (non-combustible wall) 3.5" (89mm) (combustible wall)



NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.

(NOT TO SCALE)

Braising Pans / Tilting Skillets