

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

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

Models

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



Shown with optional Power Tilt
& Product Temperature Control

Standard Features

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

Short Form Specifications

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

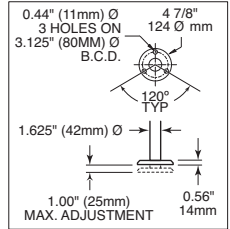
Options & Accessories

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

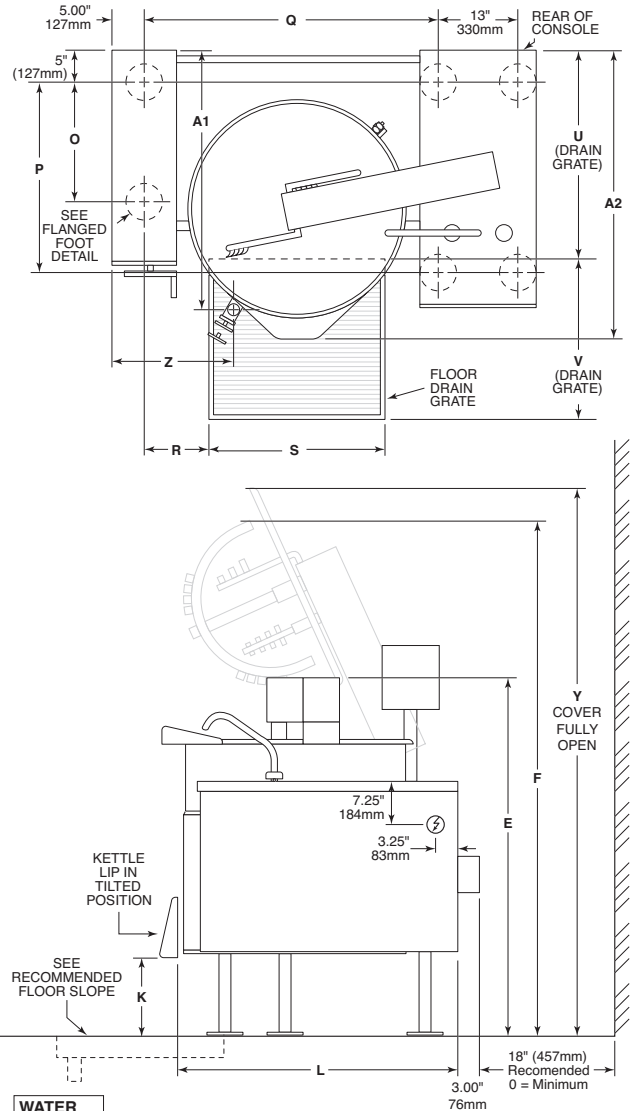
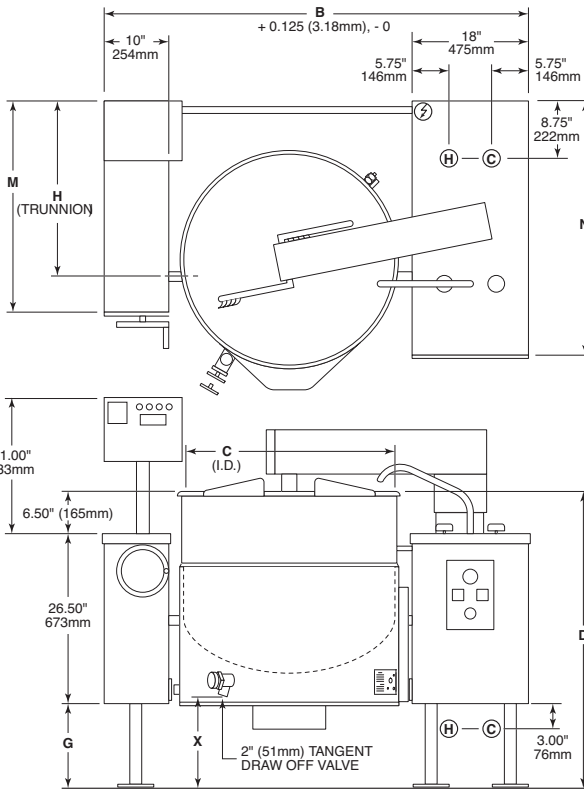
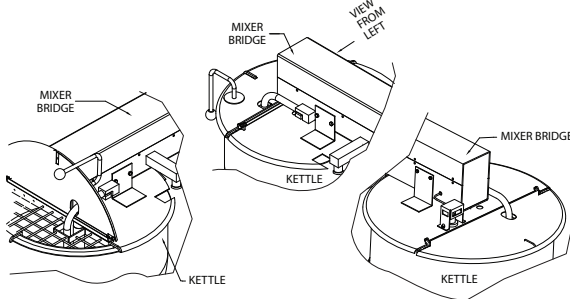
KE004046-80

DIMENSIONS ("/mm)

GAL/LIT	B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R	S	U	V	X	Y	Z	A1	A2
40/150	58.50	26.00	43.25	52.75	72.00	10.25	23.13	55.75	11.00	39.88	27.38	36.00	18.38	28.00	38.00	5.63	27.00	30.00	44.00	18.25	76.00	16.00	35.75	39.00
	1486	660	1099	1340	1829	260	587	1416	279	1013	695	915	467	711	965	143	686	762	1118	464	1930	406	980	991
60/225	62.00	29.50	43.25	52.75	73.00	10.25	23.13	57.50	6.63	42.13	27.38	36.00	18.38	28.00	41.50	6.50	29.50	31.00	45.00	14.75	79.00	18.25	37.50	40.75
	1575	750	1099	1340	1854	260	587	1460	168	1070	695	915	467	711	1054	165	749	787	1143	375	2007	464	953	1035
80/300	65.50	33.00	45.75	55.25	79.00	12.75	26.38	59.00	6.63	46.38	32.63	39.25	21.63	31.25	45.00	7.38	31.38	35.00	46.00	15.00	84.00	19.13	42.75	46.00
	1664	838	1162	1403	2007	324	670	1500	168	1178	778	997	549	794	1143	187	797	889	1168	381	2134	486	1086	1168
100/375	68.00	35.50	47.75	57.25	82.00	14.75	26.38	61.00	6.00	47.63	32.63	39.25	21.63	31.25	47.50	8.00	33.00	36.00	47.00	15.00	89.00	20.75	43.75	47.00
	1727	902	1213	1454	2083	375	670	1550	152	1210	778	997	549	794	1207	203	838	914	1194	381	2261	527	1111	1194



FLANGED FOOT DETAIL



ELECTRICAL - HIGH WATTAGE

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

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., A.G.A., NSF, ASME/N.B.d., CSA, CGA, ETL and others.

(NOT TO SCALE)

Mixer Kettles