

Braising Pans (Tilt Skillets)

 **Cleveland**



High Productivity,

Unmatched Performance -
the Workhorse of the Kitchen



STEAMERS / COMBI-OVENS / KETTLES / BRAISING PANS / ROTISSERIES / COOK CHILL SYSTEMS

Ph: 1-800-338-2204 / Web: www.ClevelandRange.com / Email: Steam@ClevelandRange.com



Think of the Possibilities

Why a Braising Pan?

You won't find a more versatile piece of equipment in any kitchen. Braising Pans, also known as Tilt Skillets can do it all, from grilling and braising meats to steaming vegetables and rice, simmering soups and sauces to frying chicken. You can cook almost any menu item in this one type of equipment, instead of needing, three, four or more different kinds of kitchen appliances.

What makes the Braising Pan special is its combination of large griddle surface and liquid capacity along with the easy to tilt pan body with a spring assisted vented cover. Braising Pans can perform the same functions as a stock pot, range, kettle, steamers and ovens.

Ideal for small and large volume cooking

Griddle cook foods such as bacon, eggs, hamburgers, chops and grilled cheese or use for backing up your existing griddle. You can simmer and boil soups, stocks and sauces or you can shallow fry chicken, fish and other meats. Plus the 9" deep pan prevents grease splatter. Steam vegetables and rice with perforated steamer inserts or braise large quantities of meats and much more.

Saves Time and Labor

Reduce cooking and preparation time in half or more by preparing one large batch instead of multiple smaller batches compared to range top cooking.

Saves Energy

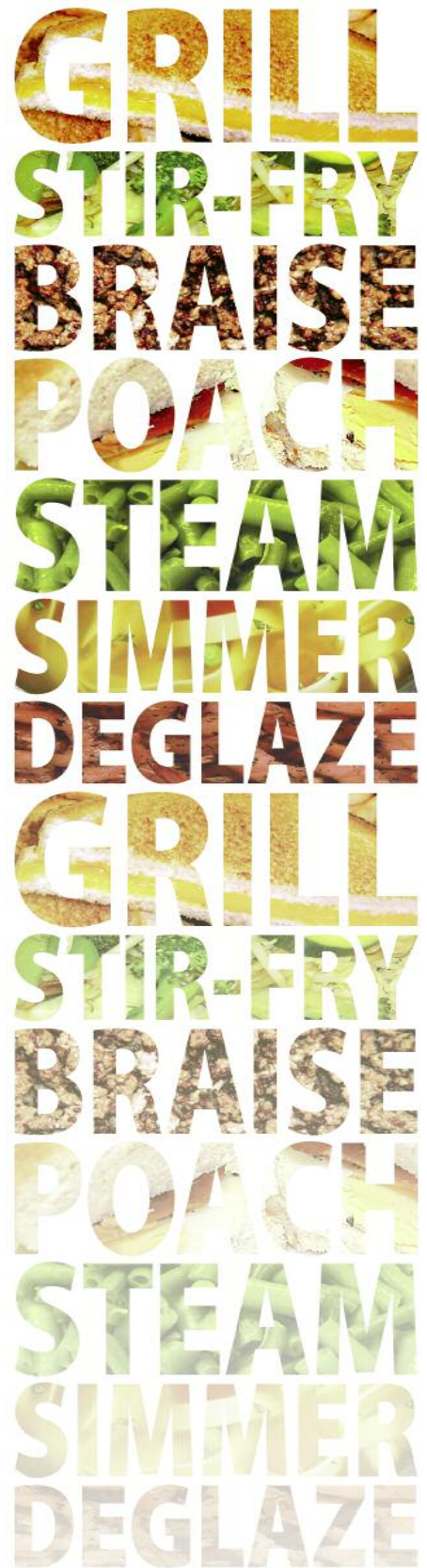
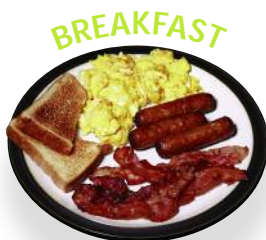
Solid state thermostat controls only use the proper amount of energy for each batch. More efficient than open burner ranges and preheats faster than most commercial cooking equipment.

Improves Worker Safety

The easy to use tilting pan design allows you to pour directly into serving and cafeteria pans, thus eliminating lifting heavy pots and pans.

Easy to Clean and Maintain

No lifting or transferring, no pots and pans to wash. The water faucet or spray hose accessories makes clean up faster and safer.



Get Cooking with Cleveland



Griddle

The large cooking surface and precise solid state temperature control makes the Cleveland Braising Pan perfect for all your griddle requirements. Ideal for preparing grilled cheese sandwiches, pancakes, fritters, french toast or hamburgers.

Shallow Fry

Large batches of chicken, fish and assorted meats can be shallow fried. Grease spatter is minimized due to the 9" deep pan and grease is quickly and accurately removed via the large pouring lip or optional draw-off valve.

Steamer

Perforated steamer inserts allow for quick and easy steaming of vegetables and rice like a traditional pressureless convection steamer. In addition, you can poach, thaw or use the braising pan as a Bain Marie for holding and warming food.



Stock Pot

Simmer or rapid boil soups, stews, sauces and gravies with precise temperature control. The large pouring lip and smooth tilt action allows you to empty the Braising Pan quickly, easily and safely.

Which Cleveland Braising Pan Fits Your Kitchen

	10 gal	15 gal	30 gal	40 gal
Ground Beef	25 lb	30 lb	75 lb	100 lb
Hamburgers (4 oz)	24	24	54	72
Beef Stew Meat	20 lb	26 lb	60 lb	80 lb
Hot Dogs	66	66	110	154
Bacon Slices	32	27	48	64
Sausage Patties (2.5")	54	54	110	155
Chicken Breast (8oz)	20	20	36	54
Chicken Nuggets	10 lb	10 lb	20 lb	27 lb
Fish Fillets (4 oz)	16	16	40	50
Eggs, Scrambled	5 gal	6 gal	11 gal	14 gal
Pancakes (5")	14	14	24	32
Hash Brown Potatoes	15 lb	15 lb	30 lb	40 lb
Stir Fry Vegetables	10 qt	15 qt	30 qt	30 qt
Soups, Sauces	9 gal	12 gal	27 gal	37 gal

Get Cooking with Cleveland

	Size/Amount	Minutes
Meats		
Beef roast, 4-8 lb	5-20 each	30-35/lb
Beef steaks, 1 1/2-2" thick	10-40 lb	6 (rare) 10 (medium) 15 (well done)
Corned beef, 6-8 lb	4-12 each	30-35/lb
Beef, pork cubes 1-2"	20-40 lb	30-60
Ground beef (bulk)	20-40 lb 50-100 lb	15-30 35-60
Hamburger patties, 4 oz	20-60 each	5-15
Meatballs, 1 1/2-2"	15-50 lb	12-15
Hot dogs, 8/lb	8-20 lb	5-6
Swiss steak, 1/2" thick	40-80 lb	60-80
Liver, 8 oz	10-30 lb	8-10
Pork chops, 6 oz	10-40 lb	45-50
Lamb chops, 6 oz	10-40 lb	15-18
Ham steaks, 8"	10-40 lb	8-10
Spare ribs, slabs, 3 lb	15-60 lb	20-30
Sausage, Italian/smoked	10-40 lb	20-25
Sausage, breakfast links	10-30 lb	10-15
Bacon slices	5-15 lb	4-6
Chicken / Turkey		
Chicken pieces, fried	20-40 lb	45-50
Chicken pieces, simmered	20-40 lb	50-55
Chicken, whole, each 3-5 lb	20-40 lb	60-90
Chicken patties, breaded, 4 oz	10-20 lb	12-18
Chicken nuggets, 2 oz	15-30 lb	8-10
Turkey, whole, thawed, 12-14 lb	4-10	2 1/2-3 hrs
Seafood		
Fish fillets, 4-8oz each	10-25 lb	6-10
Shrimp, fried or grilled	10-20 lb	5-7
Scallops, grilled	10-20 lb	6-8
Salmon, whole poached, 5-7 lb	2-8 each	40-50
Eggs		
Scrambled eggs	5-15 gal	10-12
Fried eggs	2-5 doz	3-5
Omelets, 8" diameter	6-20 each	8-10

	Size/Amount	Minutes
Bread		
French toast	10-30 slices	4-6
Pancakes, 5"	10-30 each	4-6
Grilled sandwiches	10-30	each 6-10
Fritters, apple or corn, 4"	10-25 each	8-10
Vegetables		
Grilled/stir fry vegetables	10-20 lb	10-12
Hash brown potatoes	20-40 lb	25-30
Potatoes, cubed, 1-2"	20-50 lb	25-40
Pasta / Rice / Beans		
Noodles, macaroni, spaghetti	1 lb/6 qts boiling water	6-15
Rice, white long grain	1 lb/1 qt water	15-20
Fried rice (using cooked white rice)	10-20 lb	12-15
Dried beans, soaked overnight	1 lb beans/ 2 qts water	50-55
Dried beans, unsoaked	1 lb beans/ 2 1/2 qts water	2 1/2 hrs
Dried lentils, unsoaked	1lb lentils/ 2 1/2qts water	45-50

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Innovative Steam Cooking Manufacturing Since 1922



Cleveland Range has led in almost every major advancement in steam cooking equipment.

Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer of Steamers, Kettles, Braising Pans, Convothem by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Systems in North America.



Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Braising Pans (Tilting Skillets), Convothem by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Equipment to its product line.

As a Cleveland customer, you can depend on us to continue to provide high quality cooking equipment to meet your most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.

SOLUTIONS

Cleveland Range LLC. provides many of the operational solutions from Manitowoc, a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.



FINANCING

Manitowoc offers low-rate, fast-approval financing on equipment from Manitowoc brands and on other equipment when purchased with Manitowoc brands. Preserve capital, simplify budgeting, and get the equipment you need today, from Manitowoc Authorized Dealers with Manitowoc financing.



SERVICE

Cleveland Range LLC. products are backed nationwide by Manitowoc STAR Service. This network of certified service agents provides fast response with factory-trained experts to assure your equipment will be fixed right the first time. Manitowoc STAR service agents guarantee their work and use genuine OEM parts for best equipment performance and longer life.

To learn how Cleveland Range LLC. and other leading Enodis brands can equip you, or to apply for financing, visit www.enodisusa.com, consult your dealer, or call 727-375-7010.

