

## COOK/CHILL HORIZONTAL AGITATOR TILTING MIXER KETTLES with "RL" Touch Screen Controls

- MODELS:**
- HA-MKDL-60-CCT-RL
  - HA-MKDL-100-CCT-RL
  - HA-MKDL-150-CCT-RL
  - HA-MKDL-200-CCT-RL
  - HA-MKDL-300-CCT-RL



### Cleveland Standard Features

- Full 60, 100, 150, 200 or 300 gallon working capacity
- Electric driven, horizontal agitator mixer arm
- Hydraulic powered kettle tilt with kettle mounted power-pack
- Variable mixer speed control
- Spring-loaded blades scrape entire heated surface area
- Agitator 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
- Spiral flights for even product cooling
- Removable agitator without the use of tools
- Spring assisted, one piece cover (bi-fold cover with counter-weight for 300 gallon models and larger)
- 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
- Automatic water meter for hot and cold kettle fill water
- NSF approved
- Accepted for use in USDA inspected facilities

### Features for Kettle mounted "Touch Screen" operating controls:

- Microprocessor operating controls mounted in water tight (type 4X) stainless steel housing (approx. 30" high, 22 1/2" deep, 11 1/2" wide)
- Selectable multi-language control display
- Digital temperature controls via temperature sensor for automatic product cooking and cooling
- Controls for manual cooking and cooling
- Simmer Control for cooking delicate products
- Special simmer control for delicate products
- Digital display shows actual product temperature and set points
- Variable mixer speed control
- Mixer "Emergency Stop" button
- Controls for automatic water meter
- Automatic recording of Time and Temperature for HACCP documentation
- Web-page enabled interface (via cable) with office computer or PC for tracking and charting batch processing according HACCP and food safety guidelines.
- Removable, compact flash memory card for recording processing times and temperatures.



### Short Form Specifications

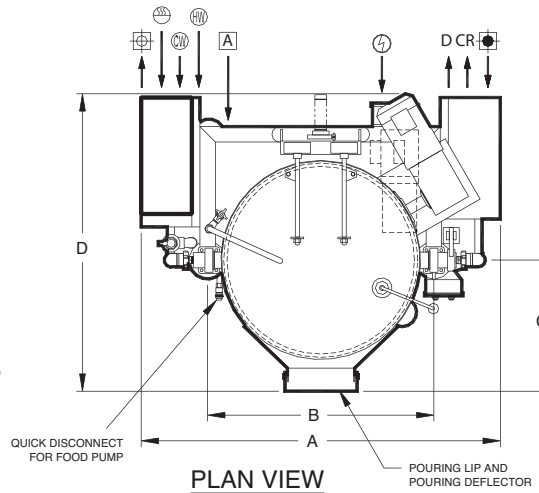
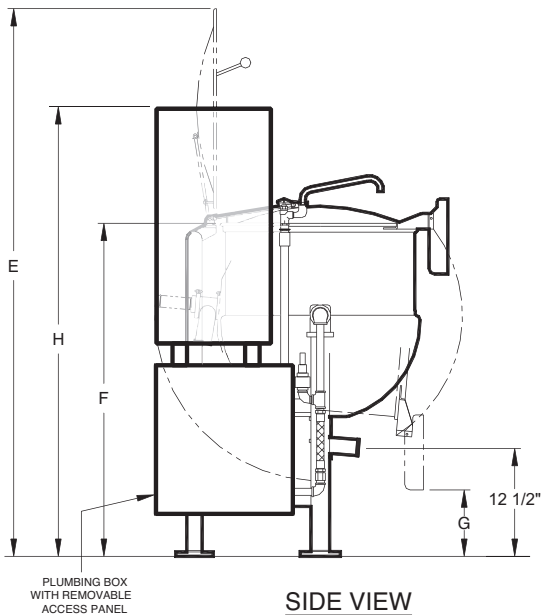
Shall be CLEVELAND Model HA-MKDL-\_\_\_-CCT-RL; **COOK/CHILL HORIZONTAL TILTING MIXER KETTLE**, \_\_\_ gallons; leg mounted; 2/3 jacketed, direct steam; 100 psi Steam Jacket Pressure Rating; 316 Stainless Steel Liner; electrically driven Horizontal Agitator; Variable Mixer Speed Control; Hydraulic Tilt with kettle mounted power-pack; 3" diameter air operated, flush mounted Piston Draw-Off Valve; spring loaded Scraper Blades; flush mounted Temperature Sensor;; Automatic Water Meter; Water Fill Faucet with swing spout; Kettle mounted "RL" Control Panel.

### Options & Accessories

- Clean in place (CIP) agitator idler bearing with connector for hot water or steam
- Single or dual remote control center
- Stainless steel bi-fold hinged cover
- Dolly for horizontal agitator
- 3 inch diameter, 90° Elbow
- Food Strainer
- Flow Diverter
- 3" flush mounted ball valve
- Loading bucket and dolly
- Electric chain hoist for lifting the product load

**MINIMUM  
CLEARANCE  
FOR  
KETTLES**

FRONT 36"  
SIDE 12"  
REAR 12"



- 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**

MODEL	A	B	C	D	E	F	G	H	⚡ ELECTRICAL (per kettle) 208V/3PH/60Hz	R.P.M.
HA-MKDL-60-CCT-RL	59"	36 3/4"	22"	50"	83"	46"	5"	63"	15 AMPS	3-22
HA-MKDL-100-CCT-RL	72"	42"	25"	57"	95"	52"	5"	69"	18 AMPS	3-20
HA-MKDL-150-CCT-RL	75"	47 1/2"	29"	65"	105"	57"	5"	74"	18 AMPS	3-18
HA-MKDL-200-CCT-RL	80 1/2"	52"	32"	70 1/4"	115"	62"	5"	79"	25 AMPS	3-18
HA-MKDL-300-CCT-RL	92"	65 1/2"	34"	82"	106"	67"	5"	84"	25 AMPS	3-16

**UTILITY CONNECTIONS**

MODEL	CHILLED WATER INLET	CHILLED WATER RETURN	COLD POTABLE WATER	** HOT WATER	CONDENSATE RETURN	DRAIN	AIR INLET	STEAM
	⊙	⊕	Ⓢ	Ⓜ	CR	D	A	Ⓢ
HA-MKDL-60-CCT-RL	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-CCT-RL	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-CCT-RL	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-CCT-RL	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-CCT-RL	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

**HOT FILL WATER IS STANDARD**

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.

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

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