

DURAPAN[™] SERIES GAS, OPEN OR MODULAR BASE, 30 & 40 GALLON (115 & 150 LITER)

Models

SGL-30-TR
SGL-40-TR
SGM-40-TR



Open base model shown

Short Form Specifications

Shall be CLEVELAND, Tilting Skillet; Model SG ______ - TR gas (TYPE ______) - holding no less than _____ gallons (______ liters); complete with Thermostatic Safety and Gas Controls; Gallon Markings; Stainless Steel Clad 5/8" Cooking Surface; Hand Tilt; Spring Assist Cover with adjustable Vent. All Stainless Steel Construction.

Standard Features

- Leg or Modular Base
- Full 30/40 Gallon (115/150 Liters) Capacity Rating to Bottom of Pouring Lip
- Hydraulic Hand Tilt with quick lowering feature (HTS)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warping
- Stainless Steel Coved Cornered Pans with both Gallon and Liter Markings
- All Stainless Steel Construction for durability and easy cleaning

Project
Item
Quantity
FCSI Section 11400
Approved
Date

- Adjustable, Electronic Thermostat controls temperature from 100°F to 425°F
- High Efficiency Heating System with even heat distribution
- Electronic Spark Ignition (ESS)
- Fast Heat-Up and Recovery Time-Preheats in 11 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width Handle
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- All Controls are serviceable from the front of the unit
- Two pilot lights; Green = Power on, Amber = Temperature Cycling
- Splash Proof Controls and Water Tight Electrical Connections
- High Limit Safety Device set at 475°F (246°C)
- Anti-Splash Pouring Lip
- Supplied with Cord & Plug for 115-volt controls
- Typical approvals include AGA, CSA, CE and NSF

Options & Accessories

- Sliding Drain Drawer with Splash Screen (SLD) (for SGL models only
- Power Tilt with Hand Tilt Override (PT1)
- Double or Single Pantry Faucet (SPS14, DPS14), includes Faucet Mounting Bracket
- Double or Single Pantry Skillet Filler with 60" hose (SKF-S or DKF-S)
- Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Gas types other than natural
- Voltage Option:
- VOSK4, 220/240 Volt, 50 Hz, 1 Phase for export
- Food Strainers for pouring spout (FS)
- Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- In-Wall Carrier (IWCS)
- Pan Carriers (PCS), not available on 30 gallon models with a Tangent Draw-Off Valve
- 2" Tangent Draw-Off Valve (TD2), left side only

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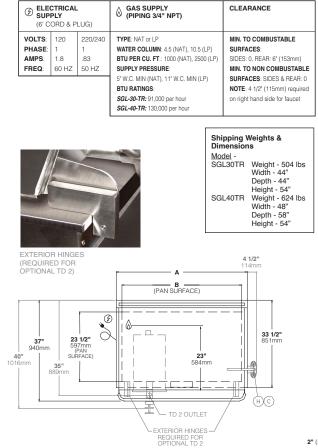
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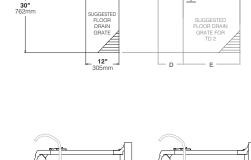
CLEVELAND

DIMENSIONS

MODEL	Α	В	с	D	E	G
SGL-30-TR	36"	32"	9"	5"	20"	32 7/8""
	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)	(835mm)
SGL-40-TR	48"	44"	12 1/8"	8"	22"	44 7/8"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)	(1140mm)

SPECIFICATIONS

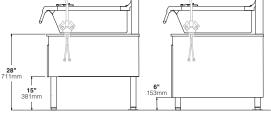


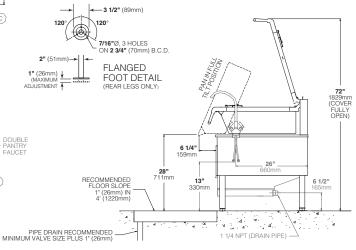


In 4 oz. servings. Other sizes may be calculated.

CAPACITIES

32" 813m





NOTES:

42" 1067mn

26" 660m

LIP (CENTERED ON SKILLET)

4" 102mm

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NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY

16 1/2"

DRAIN PAN

G

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.

DOUBLE PANTRY FAUCET

(NOT TO SCALE)

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DRAIN PAN

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Braising Pans / Tilting Skillets