



SKILLETS

DuraPan™ SERIES

TILTING SKILLET, GAS
OPEN OR MODULAR BASE

MODELS: SGL-30-TR SGM-30-TR
 SGL-40-TR SGM-40-TR

Cleveland Standard Features

- Leg or Modular Base
- Power Tilt (Hydraulic Hand Tilt Optional)
- 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
- 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.

Options & Accessories

- Sliding Drain Drawer with Splash Screen (SLD) (for SGL models only)
- Hydraulic Hand Tilt with quick lowering feature (HTS)
- 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

ITEM NUMBER _____

JOB NAME / NUMBER _____



Open base model shown with optional Drain Drawer (SLD)

Short Form Specifications

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

- Voltage and wiring other than standard (VOS)
- 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)

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CAPACITIES

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

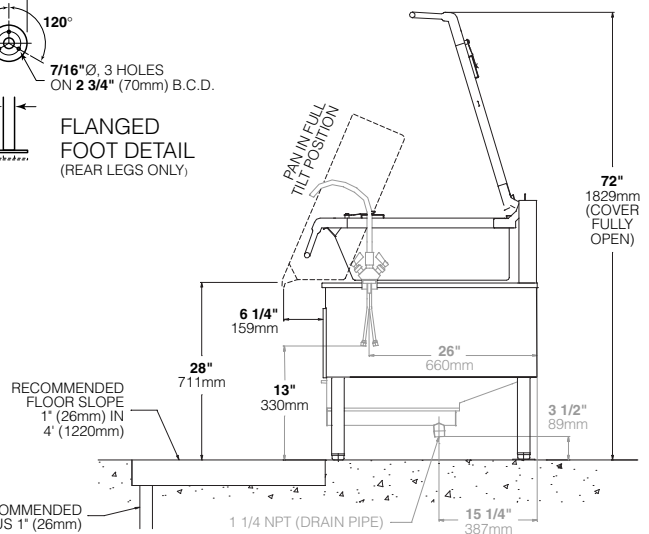
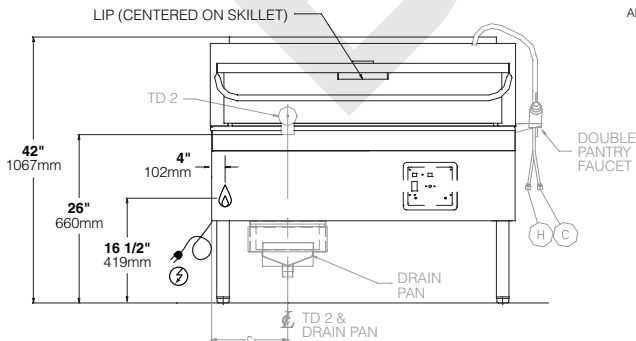
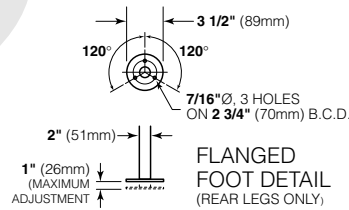
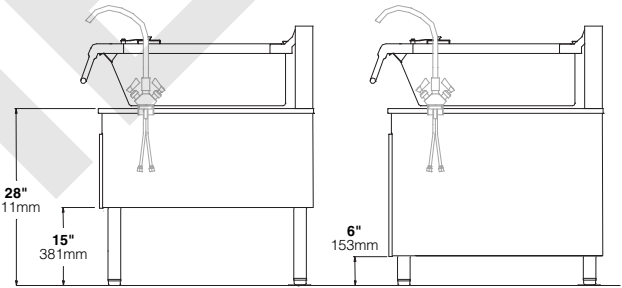
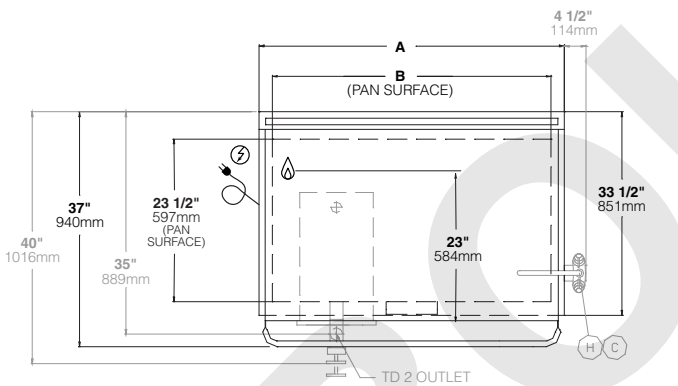
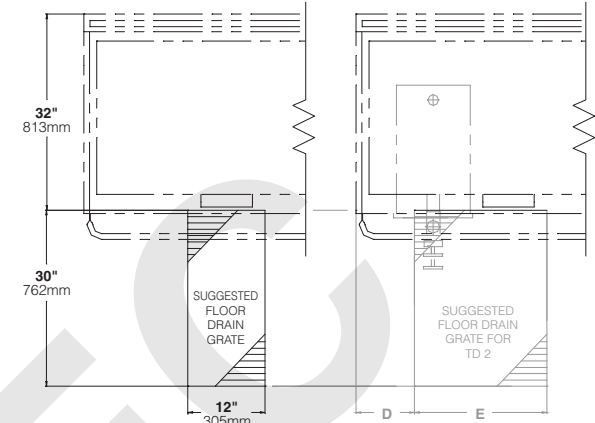
DIMENSIONS

MODEL	A	B	C	D	E
SGL-30-TR	36"	32"	9"	5"	20"
	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)
SGL-40-TR	48"	44"	12 1/8"	8"	22"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)

SPECIFICATIONS

ELECTRICAL SUPPLY (6' CORD & PLUG)		GAS SUPPLY (PIPING 3/4" NPT)		CLEARANCE		APPROX. SHIPPING WEIGHTS		
VOLTS: 120 PHASE: 1 AMPS: 1.8 FREQ: 60 HZ		TYPE: NAT or LP WATER COLUMN: 4.5 (NAT), 10.5 (LP) BTU PER CU. FT.: 1000 (NAT), 2500 (LP) SUPPLY PRESSURE: 5" W.C. MIN (NAT), 11" W.C. MIN (LP) BTU RATINGS: SGL-30-TR: 91,000 per hour SGL-40-TR: 130,000 per hour		MIN. TO COMBUSTIBLE SURFACES: SIDES: 0, REAR: 6" (153mm) MIN. TO NON COMBUSTIBLE SURFACES: SIDES & REAR: 0 NOTE: 4 1/2" (115mm) required on right hand side for faucet		SGL-30-TR 440 LBS. 200 KG. SGL-40-TR 520 LBS. 237 KG.		
APPROVALS								
AGA ✓	CGA ✓	NSF ✓						

NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY



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)

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Litho in U.S.A.