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Item
Quantity
FCSI Section 11400
Approved

Date
ELECTRIC TABLE TYPE, ROUND, 15 GALLON (56 LITER)

## Standard Features

- High Efficiency Heating System with even heat distribution via Heating Elements cast into Aluminum, covering entire pan bottom
- Cooking Surface Guaranteed against warping
- Splash Proof
- Bead Blasted Cooking Surface resists sticking
- Adjustable, Thermostat Controlled Temperature from $175^{\circ} \mathrm{F}$ to $425^{\circ} \mathrm{F}$
- Fast Heat-Up and Recovery Time
- Balanced Design Permits Easy Tilting; with left or right mounted Tilt Handle
- All Stainless Steel Construction for durability and easy cleaning
- Lift-Off Cover with Adjustable Vent
- Sanitary Base Mounting for Table Top Installation
- Standard 208 or 240 Volts, 60 Hz, 3 Phase, 3 Wire
- Self-Locking Marine Type Tilt Mechanism: Prevents accidental tilting
- Typical approvals include UL, CSA, CE and NSF


## Options \& Accessories

- Perforated Pasta Basket (BS-SET15)
- Double or Single Pantry with Swing Spout (DPS) or (SPS
- Faucet Bracket (FBSL)
- Poaching Pan (PPR)
- Vegetable Steamer (VS)
- 4" Stainless Steel Legs with adjustable feet (LTKS)
- Stainless Steel Support Stands (ST28) with Sliding Drain Drawer and Splash Screen
- Food Strainer (FS-15-5)
- 240 Volts, 60 Hz, 3 Phase (VOSK1)
- 380/415 Volts, 50 Hz, 3 Phase - For Export (VOSK2)
- 440/480 Volts, 60 Hz, 3 Phase (VOSK3)
- Single Phase Option (SPH)

CAPACITIES
In 4 oz. servings. Other sizes may be calculated.
15 gallons $/ 56$ Liters ............ 480

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SPECIFICATIONS:



## 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.

