

### PEDESTAL, DIRECT STEAM

TILTING, 2/3 STEAM JACKETED  
 25, 40 or 60 GALLONS (100, 150 or 225 LITERS)

**MODELS:**  KDP-25-T     KDP-60-T  
 KDP-40-T

#### Cleveland Standard Features

- Pedestal is Stainless Steel with 3/4" thick Floor Plate, (level adjustable for sloping floors), comes with Stainless Steel Collar for sealing
- Kettle and all exterior surfaces are 304 Stainless Steel for ease of cleaning
- Tilting Mechanism with permanently lubricated, self-locking, Worm Drive of space saving design
- Large Pouring Lip for chunky products
- 50 psi Steam Jacketed Rating
- 50 psi chrome plated Safety Valve
- Condensate Drain Valve with insulated handle
- Steam Control Valve mounted on console
- Typical approvals include NSF and ASME

#### Options & Accessories

- Type 316 Stainless Steel Kettle Liner for high acid food products (316-G)
- Lift-off Covers (CL)
- Steam Control Kit includes: Steam Trap, Condensate Strainer, Check Valve, nipples and fittings (SCK2)
- Spring-assisted Cover: domed, hinged, one-piece rotatable (CHS-)
- Hot and Cold Water Faucet, comes with Swing Spout and Mounting Bracket (DPK and FBKT)
- 2" or 3" diameter Tangent Draw-Off Valve (TD2 or TD3)
- 2" or 3" diameter Tangent Draw-Off Valve (TD2 or TD3\*), \*TD3 for 60 gallon only and will raise height of kettle by 5-5/8" (143mm)
- 3" diameter Butterfly Valve (BV3)
- Cooking Baskets and Tri-Basket Supports (BS and TBS)
- Pan Carrier (PCK)
- Measuring Strips (MS)
- Gallon Markings (KM)
- Kettle Accessory Kit (KAK) includes:
  - Clean-up Brush (CB)       36" Kettle Paddle (KP)
  - 36" Kettle Whip (KW)       36" Kettle Brush (KB)
  - Draw-off Brush (DB)       24 oz. Ladle (KL)
- Faucet Mounting Bracket (FBKT)
- Swing Funnels for drain (SF)
- Pressure Reducing Valve for regulating incoming steam pressure of over 45 psi (PRV-K)

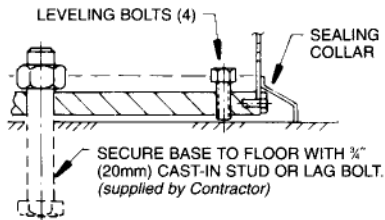


Shown with optional Spring-Assisted Cover, 2" Tangent Draw-Off Valve, and Double Pantry Faucet

#### Short Form Specifications

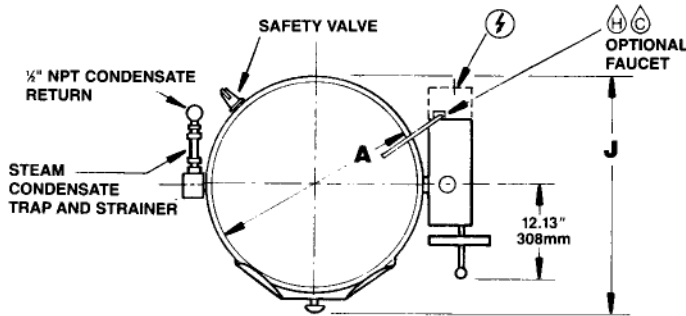
Shall be CLEVELAND, Direct Steam Kettle, Pedestal mounted, hand tilting, Model KDP - \_\_\_\_ - T; \_\_\_\_ gallons. 2/3 Steam Jacketed; Type 304 Stainless Steel kettle and supports; 50 psi Steam Jacket Rating; heavy re-enforced Rolled Rim. To operate, connect directly to a steam source supplying from 5 to 45 psi of steam pressure.

- Hot and cold or cold only Kettle Filler with 60" Hose (DKF-K or SKF-K)
- Automatic Water Cooling\* (AWC-1)  
\* requires Console Mounting Option
- Alternate Mounting Systems - Console Mounting
- Automatic Water Meter (GMF or LMF)
- Water Meter Stand (SWM)
- Food Strainers (FS)
- Flow Diverter (FD)
- Drain Strainers (DS-)
- Heat Deflector Shield (HS001)

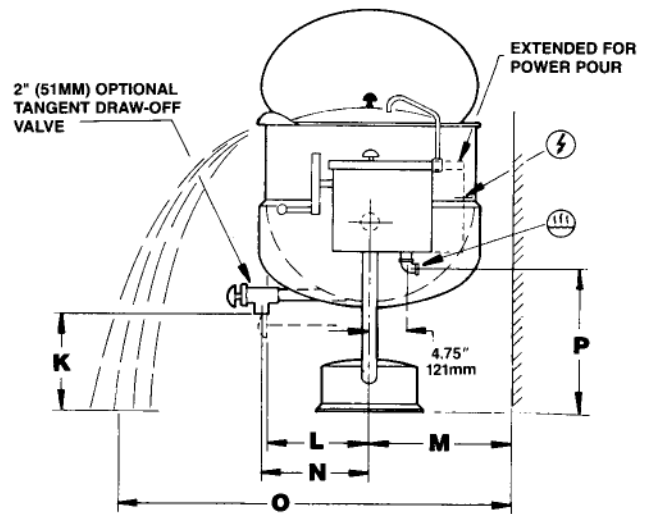
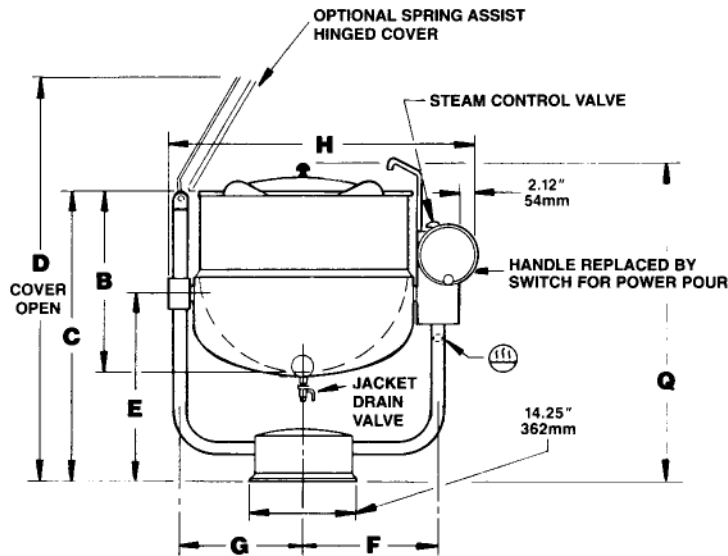


LEVEL ADJUSTABLE BASE MOUNTING DETAIL

CAPACITIES: (in 8 oz. servings, other sizes may be calculated.)  
 25 Gallon / 100 liters ... 400 servings  
 40 Gallon / 150 liters ... 640 servings  
 60 Gallon / 225 liters ... 960 servings



NOTE: TD3, 3" tangent draw off will raise height of kettle by 5-5/8" (143mm). Available on 60 gallon models only.



| GALS. | LITERS |    |       |       |       |       |       |       |       |       |       |       |       |       |       |       |       |       |
|-------|--------|----|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|-------|
|       |        | A  | B     | C     | D     | E     | F     | G     | H     | J     | K     | L     | M     | N     | O     | P     | Q     |       |
| 25    | 95     | IN | 21.00 | 20.50 | 43.00 | 59.50 | 23.25 | 16.06 | 12.69 | 34.63 | 28.25 | 19.25 | 13.75 | 15.00 | 12.00 | 38.50 | 19.75 | 40.25 |
|       |        | mm | 533   | 521   | 1093  | 1511  | 591   | 408   | 322   | 880   | 718   | 489   | 349   | 381   | 305   | 978   | 502   | 1022  |
| 40    | 150    | IN | 26.00 | 22.50 | 43.00 | 66.25 | 23.75 | 18.56 | 15.19 | 39.63 | 37.88 | 12.63 | 13.25 | 17.00 | 12.13 | 43.00 | 17.75 | 40.75 |
|       |        | mm | 660   | 571   | 1093  | 1632  | 603   | 471   | 386   | 1007  | 810   | 321   | 337   | 432   | 308   | 1092  | 451   | 1035  |
| 60    | 225    | IN | 29.50 | 26.00 | 47.00 | 71.50 | 25.00 | 20.31 | 16.94 | 43.13 | 34.25 | 13.13 | 16.00 | 18.00 | 12.75 | 46.00 | 19.00 | 45.00 |
|       |        | mm | 749   | 660   | 1194  | 1816  | 635   | 516   | 430   | 1095  | 870   | 333   | 406   | 457   | 324   | 1168  | 483   | 1143  |

| DIRECT STEAM (iii)  | WATER (H C)   | CLEARANCE   |
|---|---|---|
| Steam supply:<br>Furnish 3/4" IPS minimum line. Operating pressure 5 to 45 psi. | 1/2" O.D. copper tube<br><br>When ordered with optional faucet. | RIGHT = 4.00" handle clearance<br>LEFT = 0"<br>REAR = See "M" on above chart. |

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.  
 Installation of backflow preventers, vacuum breakers and other specific code requirements is the responsibility of the owner and installer.  
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL and others.