

Bratt Pans (Tilt Skillets)



High Productivity,

Unmatched Performance -
the Workhorse of the Kitchen



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COMCATER
- foodservice equipment

Innovative Steam Cooking Manufacturing Since 1922



Cleveland is at the forefront of almost every major advancement in steam cooking equipment.

Cleveland first led this development with the Pressure Steamer and in 1974 with the invention of the Cleveland Convection Steamer.

With on-going investment in rugged high quality construction, energy efficiency, reliability and easy to use controls, Cleveland has grown to be the leading designer and manufacturer of Steamers, Kettles, Braising Pans, Convothem by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Systems in North America.



Since then, Cleveland has added the design and manufacturing of Steam Jacketed Kettles, Braising Pans (Tilting Skillets), Convothem by Cleveland Combi-Ovens, Rotisseries and Cook/Chill Equipment to its product line.

You can depend on Cleveland to continue to provide high quality cooking equipment to meet the most demanding needs. Our goal is to make the day-to-day work in the kitchen easier for you.

Think of the Possibilities

Why a Bratt Pan?

You won't find a more versatile piece of equipment in any kitchen. Bratt Pans, also known as Tilt Skillets can do it all, from grilling and braising meats to steaming vegetables and rice, simmering soups and sauces to frying chicken. You can cook almost any menu item in this one type of equipment, instead of needing, three, four or more different kinds of kitchen appliances.

What makes the Bratt Pan special is its combination of large griddle surface and liquid capacity along with the easy to tilt pan body with a spring assisted vented cover. Bratt Pans can perform the same functions as a stock pot, range, kettle, steamers and ovens.

Ideal for small and large volume cooking

Griddle cook foods such as bacon, eggs, hamburgers, chops and grilled cheese or use for backing up your existing griddle. You can simmer and boil soups, stocks and sauces or you can shallow fry chicken, fish and other meats. Plus the 9" deep pan prevents grease splatter. Steam vegetables and rice with perforated steamer inserts or braise large quantities of meats and much more.

Saves Time and Labor

Reduce cooking and preparation time in half or more by preparing one large batch instead of multiple smaller batches compared to range top cooking.

Saves Energy

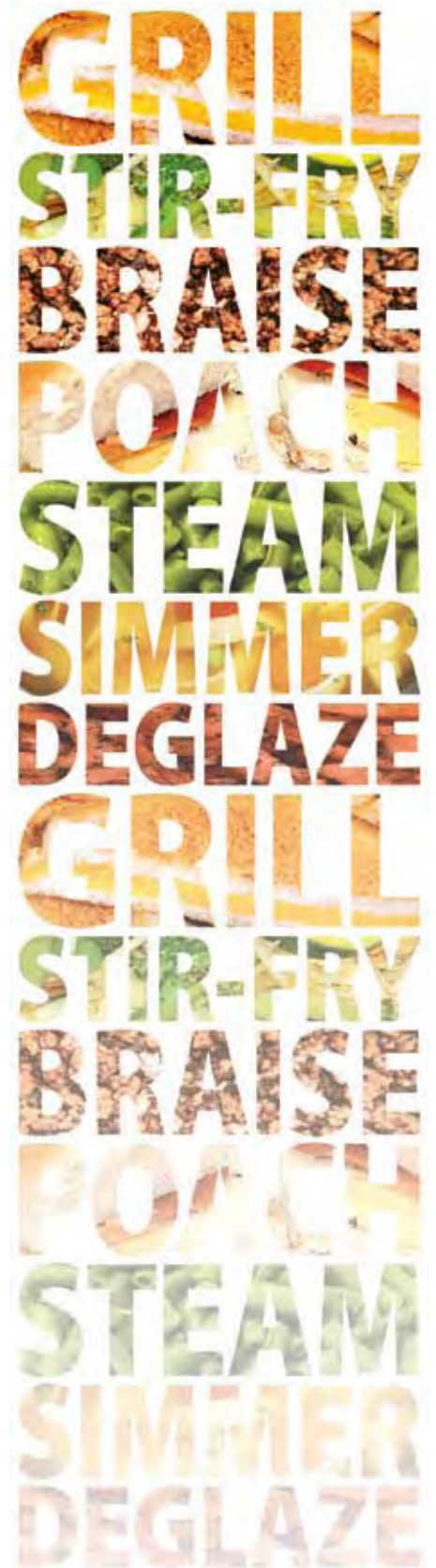
Solid state thermostat controls only use the proper amount of energy for each batch. More efficient than open burner ranges and preheats faster than most commercial cooking equipment.

Improves Worker Safety

The easy to use tilting pan design allows you to pour directly into serving and cafeteria pans, thus eliminating lifting heavy pots and pans.

Easy to Clean and Maintain

No lifting or transferring, no pots and pans to wash. The water faucet or spray hose accessories makes clean up faster and safer.



Get Cooking with Cleveland



Griddle

The large cooking surface and precise solid state temperature control makes the Cleveland Braising Pan perfect for all your griddle requirements. Ideal for preparing grilled cheese sandwiches, pancakes, fritters, french toast or hamburgers.

Shallow Fry

Large batches of chicken, fish and assorted meats can be shallow fried. Grease spatter is minimized due to the 9" deep pan and grease is quickly and accurately removed via the large pouring lip or optional draw-off valve.

Steamer

Perforated steamer inserts allow for quick and easy steaming of vegetables and rice like a traditional pressureless convection steamer. In addition, you can poach, thaw or use the braising pan as a Bain Marie for holding and warming food.



Stock Pot

Simmer or rapid boil soups, stews, sauces and gravies with precise temperature control. The large pouring lip and smooth tilt action allows you to empty the Braising Pan quickly, easily and safely.

Which Cleveland Bratt Pan Fits Your Kitchen

	48L	68L	120L	150L
Ground Beef	11.3kg	13.6kg	34.0kg	45.4kg
Hamburgers (110gm)	24	24	54	72
Beef Stew Meat	9.0kg	11.8kg	27.2kg	36.3kg
Hot Dogs	66	66	110	154
Bacon Slices	32	27	48	64
Sausage Patties (63mm)	54	54	110	155
Chicken Breast (225gm)	20	20	36	54
Chicken Nuggets	4.5kg	4.5kg	9.0kg	22.7kg
Fish Fillets (113gm)	16	16	40	50
Eggs, Scrambled	18.0L	22.7L	41.6L	53.0L
Pancakes (125mm Diametre)	14	14	24	32
Hash Brown Potatoes	6.8kg	6.8kg	13.6kg	18.1kg
Stir Fry Vegetables	9.5L	14.2L	28.4L	37.9L
Soups, Sauces	34L	45L	102L	140L

A Model to Suit Everyone's Needs



Table Top Skillets Compact, Efficient Production Centers

With the Cleveland Table-Top Bratt Pan you can add a clean, compact, efficient and technically advanced one-step food preparation center of almost unlimited usefulness. It's the one piece of equipment that can make a big difference to the typical overworked kitchen.

Cleveland's Bratt Pans give years of uncompromising energy efficiency and versatility.

Model SET10 & SET15 Standard Features

- ✓ High efficiency heating system with even heat distribution via heating elements cast into aluminum, covering entire pan bottom.
- ✓ Stainless steel cooking surface is guaranteed against warping.
- ✓ Splash proof.
- ✓ Bead-blast textured cooking surface finish to reduce sticking.
- ✓ Adjustable, thermostat controlled temperature from 175°F to 425°F.
- ✓ Fast heat-up and recovery time.
- ✓ Balanced design permits easy tilting.
- ✓ All stainless steel construction for durability and easy cleaning.
- ✓ Lift-off cover with adjustable vent.
- ✓ Sanitary base mounting for table top installation.



SEL40TR
(with Sliding Drain Pan, SLD)

Available Models:

Model	Capacity Litres
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Table Top Models

Rectangular - Electric		Electrical Rating
SET10	42	7.4 kW
Round - Electric		Electrical Rating
SET15	68	7.4 kW

- Standard Features: ✓ Lift-Off Cover with Adjustable Vent
 ✓ Bead Blasted Cooking Surface
 ✓ Marine Lock (SET15 only)

DuraPan™

Electric Open & Modular Bases		Electrical Rating
SEL-30-TR	120	14.4 kW
SEL-40-TR	150	18.0kW

Gas Open & Modular Bases		Gas Rating
SGL-30-TR	120	96mJ
SGL-40-TR	150	138mJ

- Standard Features: ✓ Spring-Assisted Cover with Adjustable Vent
 ✓ Litre and Gallon Markings
 ✓ Power Tilt (Hand Tilt optional)
 ✓ Flanged Feet
 ✓ Bead Blasted Cooking Surface
 ✓ Electronic Spark Ignition (gas models)
 ✓ Anti-Splash Pouring Lip

Common Options & Accessories:



Covers - Lift off

SET10	SCK10
SET15	SCK15



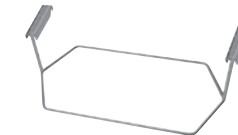
Pantry Faucets

single control valve	SPS
double control valve	DPS



Stainless Steel Stand with Drain Drawer

for SET10 or SET15 ST28



Pan Carrier

All Floor Models PCS



Kettle filters c/w hose

single control valve	SKFS
double control valve	DKFS



Twin Unit Stainless Steel Stand with Drain Drawers

for two SET10's or two SET15's ST55



Poaching Pans

10 gal holds 1 pan	PP
15 gal holds 1 pan	PPR
30 gal holds 2 pans	PP
40 gal holds 3 pans	PP



Pre-Rinse Spray Head

c/w hose PRSS



Retractable Splash Guard/Pan Shelf

for sliding drain drawer, for ST55 order two SD28



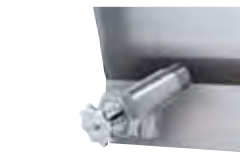
Vegetable Steamer VS

10 & 15 gal holds 1 pan	
30 gal holds 3 pans	
40 gal holds 4 pans	



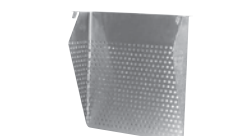
Sliding Drain Drawer SLD

for SEL30/40TR or SGL30/40TR



Front mounted 2" Tangent Draw-Off Valve (left side only)

for all floor models TD2SK



Food Strainer

for 10 & 15 gal	FF15S
for 30 & 40 gal	FSSK



Retractable Splash Guard/Pan Shelf

for sliding drain drawer SGSLD-TR



2" Drain Pan Assembly

for all floor models DRAINPAN6

NOTE: Not all Options and Accessories fit on to all Bratt Pans. For inquires and additional Options and Accessories, call 1800 035 327.

Dura Pan™ Gas Series



The DuraPan™ series offers the ultimate in value and features, maintaining Cleveland's high standards in performance and dependability.

- ✓ 96MJ (120 Litre) 138MJ (150 Litre) for fast heat up and quick recovery.
- ✓ 15mm stainless steel bead blasted cooking surface prevents warping and reduces food from sticking.
- ✓ Completely front-serviceable with pull-out "works in a drawer" componentry.
- ✓ Recessed control panels prevents physical damage from carts, etc.
- ✓ Water-resistant controls and power jack with splash-proof design prevent water damage from spillage or cleaning.
- ✓ Optional sliding drain drawer with splash screen mounted on the left side.
- ✓ Can be hard-piped to a remote floor drain.
- ✓ Ideal for installations without a drain trough.