

BRAISING PANS / TILTING SKILLETS

Project
Item
Quantity
FCSI Section
Approval
Date

DuraPan ™ SERIES

ELECTRIC, OPEN OR MODULAR BASE, 30 & 40 GALLON (115 & 150 LITER)

Cleveland Standard Features

- Leg or Modular Base
- Full 30/40 Gallon (115/150 Liters) Capacity Rating to Bottom of Pouring Lip
- Power Tilt (Hydraulic Hand Tilt Optional)
- Stainless Steel Clad 5/8" Cooking Surface Guaranteed against warpage
- Stainless Steel Coved Cornered Pans with both Gallon and Liter Markings
- Space-Saving Design- No Clearance Required at rear or sides (optional Faucet and Console requires 4 1/2" on one side)
- 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 14 kW's for 30 gallon models, 18 kW's for 40 gallon models.
- Fast Heat-Up and Recovery Time-Preheats in 15 minutes, full capacity from cold to boiling in 60 minutes
- Spring Assist Cover with Adjustable Vent and Full Width
- On/Off Switch, Thermostat Knob and Pilots, recessed to avoid breakage
- Four Stainless Steel, Level adjustable feet, rear flanged for bolting
- 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 450°F (232°C)
- Anti-Splash Pouring Lip
- Typical approvals include UL, CSA, CE and NSF

Options & Accessories

- Sliding Drain Drawer with Splash Screen (SLD) (for SEL 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)

MODELS:		☐ SEM-30-TR
	☐ SEL-40-TR	SEM-40-TR



Short Form Specifications

Shall be CLEVELAND, Tilting Skillet; Model SE - ____ - TR ____ KW, ____ Volts holding no less than ____ gallons (____ liters); Complete with thermostatic and Safety Controls; Gallon Markings; Stainless Steel Clad; 5/8" Cooking Surface; Power Tilt; Spring Assist Cover with adjustable Vent. All Stainless Steel Construction. No Clearances Required.

- ☐ Hot & Cold Water Pre-Rinse Spray Head with Hose (PRS-S)
- Voltage Options:
 - VOSK1, 240 Volt, 60 Hz, 3 Phase
- VOSK2, 380/415 Volt, 50 Hz, 3 Phase for export
- VOSK3, 440/480 Volt, 60 Hz, 3 Phase
- □ Food Strainers for pouring spout (FS)
- Vegetable Steamers (VS)
- Poaching Pans (PP)
- Wall Mounting (WMS)
- □ In-Wall Carriers (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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DIMENSIONS

MODEL	Α	В	С	D	E	F
SEL-30-TR	36"	32"	9"	5"	20"	3"
SLL-30-TH	(915mm)	(812mm)	(229mm)	(127mm)	(508mm)	(76mm)
SEL-40-TR	48"	44"	12 1/8"	8"	22"	6"
	(1220mm)	(1118mm)	(308mm)	(203mm)	(559mm)	(153mm)

CAPACITIES

In 4 oz. servings. Other sizes may be calculated. 30 gallons / 115 Liters 960 40 gallons / 150 Liters1280

SPECIFICATIONS

CLEARANCE	APPROX. SHIPPING WEIGHTS	
RIGHT : 1" (26mm)		
(4 1/2"/115mm with Faucet) LEFT : 1" (26mm) REAR : 1" (26mm)	SEL-30-TR 420 LBS. 191 KG.	
, ,	SEL-40-TR 490 LBS. 223 KG	

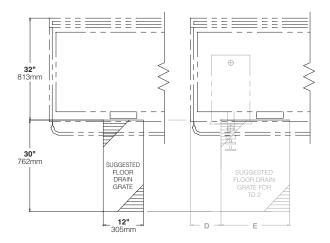
ELECTRICAL

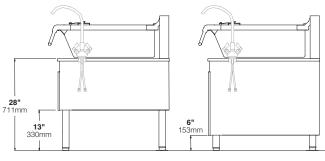
SEL-30-TR & SEM-30-TR (Standard Wattage)					
Volts	Ph	Hz	Total	Amps	Wire
			Watts		Size
208	1	60	14400	69.2	4
208	3	60	14400	40	8
240	1	60	14400	60	6
240	3	60	14400	34.6	8
380	1	50	14400	37.9	8
380	3	50	14400	21.9	10
416	1	50	14400	34.6	8
416	3	50	14400	20	10
480	1	60	14400	30	8
480	3	60	14400	17.3	10

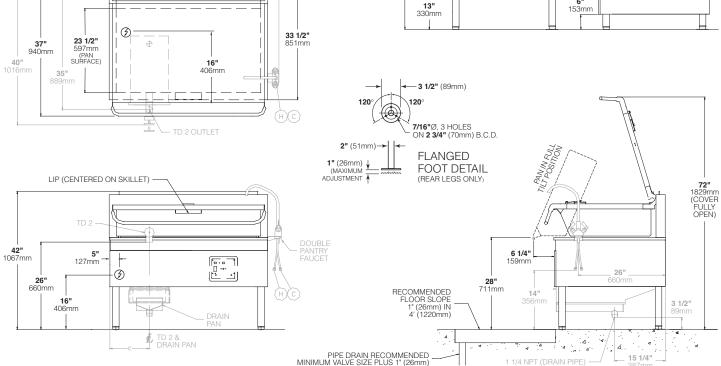
SEL-40-TR & SEM-40-TR (Standard Wattage)					
Volts	Ph	Hz	Total	Amps	Wire
			Watts		Size
208	1	60	18000	86.5	3
208	3	60	18000	50	6
240	1	60	18000	75	4
240	3	60	18000	43.4	8
380	1	50	18000	47.3	6
380	3	50	18000	27.3	10
416	1	50	18000	43.3	6
416	3	50	18000	25	10
480	1	60	18000	37.5	6
480	3	60	18000	21.7	10

4 1/2" 114mm

(PAN SURFACE)







NOTE: NON STANDARD ITEMS ARE SHOWN IN GRAY