

**MIXER KETTLE, DIRECT STEAM  
 TABLE TYPE, TILTING  
 2/3 JACKETED**

**MODELS:**  MKDT-12-T

**Cleveland Standard Features**

- Infinitely Variable Speed for all conditions; Scraper from 0-70 rpm, Agitator from 0-20 rpm
- Removable (without tools) Nylon Blade scrapes entire Jacketed surface
- 3/4 Horsepower D.C. Timing Belt Drive
- Safety device prevents high speed starts
- Mixing stops when Bridge is lifted
- Agitator and Scraper are Bayonet mounted for easy removal
- Enclosed, Balanced, 10 Gauge Stainless Steel Mixer Bridge
- Kettle and all Exterior Surfaces are Stainless Steel
- Steam Control Valve built into Trunnion
- Factory Installed Steam Control Kit
- 50 psi Steam Jacket Rating
- Tilt Handle interchangeable for left or right operation
- Large Pouring Lip
- Gallon Markings on Scraper Shaft
- Standard 120 volts, 60 Hz, Single phase, 3 wire
- Typical approvals include NSF and ASME

**Options & Accessories**

- Support Stand with Drain Drawer (ST28)
- Covers (MTP)
- Double or Single Pantry Faucet (DPK or SPK)
- Faucet Bracket (FBKT)
- Product Time/Temperature Controls and Indicators
- 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)
- Food Strainer (FS-12)
- Flow Diverter (FD)
- Pressure Reducing Valve (PRV-K)



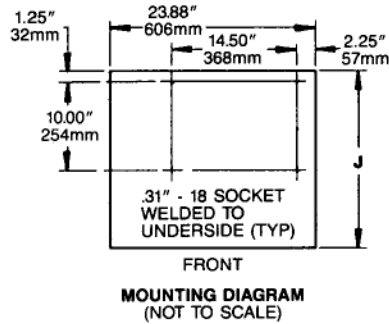
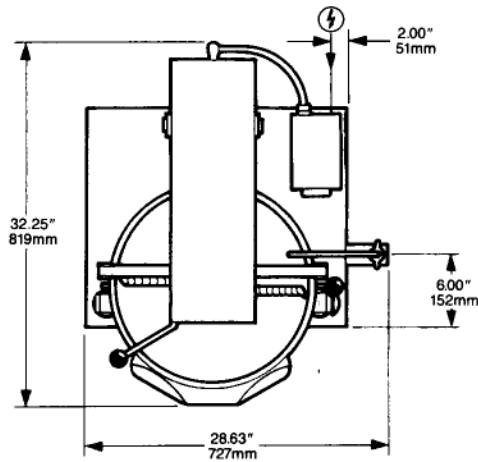
**Short Form Specifications**

*Shall be CLEVELAND, Model MKDT-12-T, Table Type, Tilting, 12 Gallon, Direct Steam Mixer Kettle, 50 psi Jacket Rating, Factory installed Steam Control Kit, Steam Control Valve built into Trunnion. Infinitely Variable Speed, 3/4 H.P. Timing Belt Drive. Bayonet Mounted Agitator and Scraper with Removable Blades, Safety Device prevents high speed starts. Mixing stops when Bridge is lifted. Kettle and all Exterior Surfaces are Stainless Steel.*

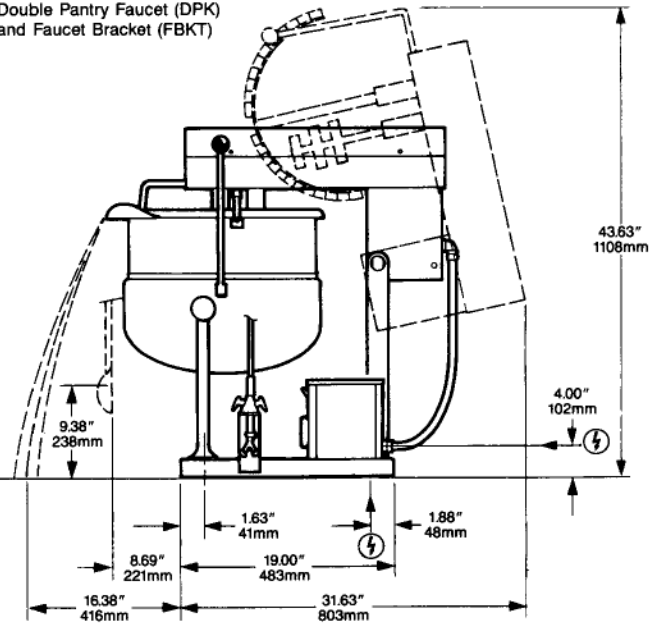
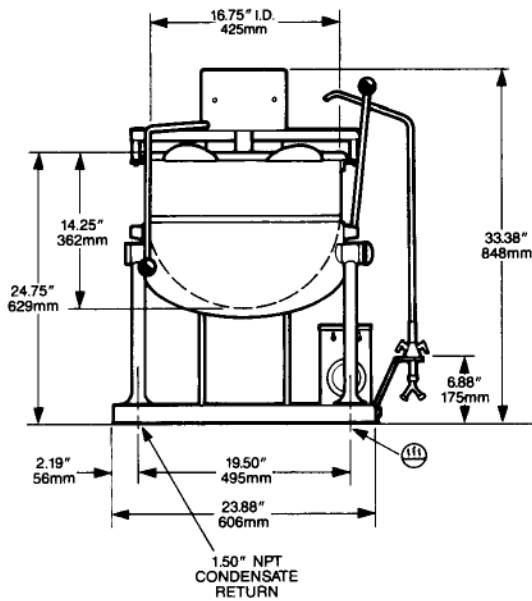
- Type 316 Stainless Steel Kettle Interior for high acid food products (316-12G)
- Water Meter (GMF or LMF) Wall Mount or on Stand (SWM)
- Water Cooling (AWC-1)

•ACTUAL CAPACITIES: (in 4 oz. servings) (Other sizes may be calculated.)

12 Gallon / 45 liters . . . . .422



NOTE: Shown with optional Double Pantry Faucet (DPK) and Faucet Bracket (FBKT)



DIRECT STEAM (11)	ELECTRIC (⚡)				CLEARANCE	
Steam supply: Furnish ½" IPS min. line. Operating pressure 5 to 45 psi with a 50 psi safety valve.			120V, 1PH		RIGHT = 0"	LEFT = 0" REAR = See drawing
	GALS.	LITERS	HP	AMPS		
	12	45	¾	7.5		

**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 coder 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.