

Cookbook

TILTING SKILLETS/BRAISING PANS



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 **Cleveland**

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CLEVELAND TILTING SKILLET

SIZE YOUR NEEDS:

SKILLET SIZE GALLONS (LITRES):

	10 Gal (40L)	15 Gal (60L)	30 Gal (115L)	40 Gal (150L)	Method of Cooking	Heat Setting	Cooking Times
BREAD							
English Muffin	24	22	54	72	Grill	350-177c	2 min / side
Pancakes 5" dia (12.7 cm)	14	12	24	32	Grill	350-177c	2-3 min / side
	15	14	35	45	Grill	325-163c	3 min / side
Sandwiches Lightly butter both sides Reuben, Tuna, Ham, Cheese, other combinations	15	14	35	45	Grill	350-177c	2-3 min / side
Texas Toast							
EGGS							
French Toast	15	14	35	45	Grill	375-191c	2-3 min / side
Fried Egg	15	14	35	45	Sauté	325-163c	2 min
Omelet 8" dia (20.3cm)	6	6	12	15	Sauté	350-177c	1 ½ min
	160	160	352	448	Sauté	*350/275 177c/135	10-12 min
Scrambled 4 oz. Avg (113g)	5 gal (19L)	5 gal (19L)	11 gal (42L)	14 gal (53L)	-		
Amount per Skillet							
MEAT, BEEF							
Corned Beef 7 lb (3.18kg)	5	5	8	12	Braise	*375/175 191c/79c	35 min / lb 77 min / kg
Ground Beef Taco	25 lb (11.3kg)	30 lb (13.6kg)	75 lb (34kg)	100 lb (45.4kg)	Fry Fry, Braise	375 (191c) *375/175 191c 79c	10-15 min to brown

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	10 Gal (40L)	15 Gal (60L)	30 Gal (115L)	40 Gal (150L)	Method of Cooking	Heat Setting	Cooking Times
MEAT, BEEF							
Chili, Sloppy Joe's	9 gal (34L)	10 gal (37.8L)	27 gal (102.6L)	37 gal (140.5L)	Fry to brown Simmer	*375 / 200 (191c/93c)	10 min 45 min
Hamburger Patties 5 oz (14.2g)	24	24	54	72	Griddle	350 (177c)	3-4 min
Hot Dogs 8/ 2 oz (57g)	66	60	60	154	Griddle	350 (177c)	5 min
Liver 8 oz. (227g)	12	14	14	39	Griddle	350 (177c)	1 min / side
Pot Roasts 5lb (2.27kg)	5 roasts	6 roasts	15 roasts	21 roasts	Grill to brown Simmer	*350 / 200 (177c/93c)	5 min 45 min/lb 99 min/kg
Rib Eye Steaks 10oz (284g)	18	17	45	60	Grill	350 (177c)	3 min / side rare
Short Ribs	96	88	180	240	Grill to brown Braise	*375 / 200 (191c/93c)	10 min 1 ½ - 2 hrs
Stew Meat 1" or 2" cubes (2.5 or 5cm cubes)	20 lb 9.07 kg	26 lb (11.8kg)	60lb (27.2 lb)	80 lb (36.3kg)	Grill to brown Braise	*375 / 250 (191c/121c)	10 min 1 hour
Swiss Steak – ½" (1.27cm) thick	20 lb (9.07kg)	26 lb (11.8kg)	60 lb (27.2kg)	80 lb (36.3kg)	Grill to brown Braise	*375 / 200 (191c/93c)	10 min 1 hour

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	10 Gal (40L)	15 Gal (60L)	30 Gal (115L)	40 Gal (150L)	Method of Cooking	Heat Setting	Cooking Times
MEAT, LAMB							
Lamb Chops (Loin)	26	27	48	64	Grill	350 (177c)	5 min/side
Shanks – 1 ½ lb (680g)	24	22	45	120	Grill to brown Braise	*350/200 (177c/93c)	10 min 1 ½ hour
MEAT, PORK							
Bacon slices 1 oz. (28g)	32	27	48	64	Grill	350 (177c)	4 min
Chop, loin – 5oz (142g)	15	18	30	40	Sauté	325 (163c)	12 min
Shoulder	14 lb (6.35kg) 3 layers	17 lb (7.7kg) 3 layers	28 lb 12.7kg 3 layers	37 lb 16.78 kg 3 layers	Grill to brown Simmer	*350/200 (177c/93c)	5 min/layer 45 min
Ham Steak 8" diameter (20 cm)	6	6	12	15	Grill	350 (177c)	5-6 min
Sausage Italian	12 lb (5.4kg)	12 lb (5.4kg)	27 lb (12.2kg)	37 lb (17.7kg)	Grill Braise	*350/250 (117c/121c)	5 min 15-20 min
Patty 2 ½" (6.4cm) dia	54	45	110	155	Grill to brown Braise	*350/250 (177c/121c)	5 min 10 min
Spareribs (3lb each) (3 & down slab)	30 lb (13.6kg)	30 lb (13.6kg)	45 lb (20.4kg)	65 lb (29.5kg)	Braise	*375/200 (191c/93c)	20 min / lb 44 min / kg
MEAT, VEAL							
Chop, Loin	24	20	43	60	Grill to brown Sauté	*350/200 (177c/93c)	5 min 30 min
Cutlet, Steaks	8	8	14	18	Grill	350 (177c)	5 min

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SIZE YOUR NEEDS:
SKILLET SIZE GALLONS (LITRES):

	10 Gal (40L)	15 Gal (60L)	30 Gal (115L)	40 Gal (150L)	Method of Cooking	Heat Setting	Cooking Times
POULTRY							
Chicken							
Breasts 8 oz (227g)	20	17	36	54	Grill to brown Sauté	*375/200 (191c/93c)	10 min 10 min
Legs & Thighs 4 oz (113g)	48	33	96	129	Grill to brown Sauté	*375/200 (191c/93c)	10 min 20 min
Roasting 5-6 lbs (2.27-2.72kg)	8	6	12	16	Braise	*375/200 (191c/93c)	1 hour
Turkey							
Half – each 12 lb (5.44kg)	10	8	20	25	Braise	*375/200 (191c/93c)	2 ½ hours
Whole – 15 lb (6.8kg)	3	3	6	10	Braise	*375/200 (191c/93c)	2 ½ hours
24 lb (10.9kg) cut in pcs	2	2	6	8	Braise	*375/200 (191c/93c)	2 ½ hours
SEAFOOD							
Filletts - 4 oz (113g)	16	16	35-40	45-50	Griddle	325 (162c) to 350 (177c)	5 min
Filletts – 8 oz (113g)	16	16	35-40	45-50	Griddle	325 (162c) to 350 (177c)	8 min
Steaks 8-10 oz (227-284g)	16	16	35-40	45-50	Griddle	325 (162c) to 350 (177c)	12 min

CLEVELAND TILTING SKILLET

SIZE YOUR NEEDS:
SKILLET SIZE GALLONS (LITRES):

	10 Gal (40L)	15 Gal (60L)	30 Gal (115L)	40 Gal (150L)	Method of Cooking	Heat Setting	Cooking Times
VEGETABLES Hash Brown Potatoes	15 lb (6.8kg)	15 lb (6.8kg)	30 lb (13.6kg)	40 lb (18.1kg)	Fry	350 (177c)	30 min raw 15 min steamed
Potato Pancakes 3 oz (85g)	16	13	36	44	Fry	375 (191c)	5-7 min/side
Stir Fry Vegetables	10 qt (9.5l)	15 qt (14.25l)	30 qt (28.5l)	40 qt (38l)	Fry	400 (204c)	2-10 min

* The first setting is to brown or bring liquid to a simmer.
The second setting is to braise in liquid to slow cook to tenderize or
To cook until well done

CLEVELAND TILTING SKILLET
COOKING FOODS WITH MOIST HEAT

Cooking in liquid involves cooking, covered, in large amounts of water or stock. May be referred to as simmering, boiling, stewing or poaching. Seasonings are important. The liquid may be thickened afterwards. Cooking in liquid can be done in steam-jacketed kettles, tilting skillets, oven range tops, or steamed in the convection steamer. Cooking time will vary with each piece of equipment.

			Approximate Cooking Times – Minutes/lbs		
	Cut	Average Weight or Size	Range Top or Oven	Kettle	Skillet
MEAT	Fresh cut beef as brisket	4-8 lb (1.8 – 3.6kg)	40-50	35-40	30-35
	Corned Beef	6-8 lb (2.7 – 3.6kg)	40-50	35-40	30-35
	Lamb, veal for stew, paprika	1-2" cubes (2.5 – 5 cm)	1 ½ - 2 ½ hrs Total	1 – 1 ½ hrs Total	1 - 1 ½ hrs Total
	Beef cubes for stew	1-2" cubes (2.5 – 5cm)	2-3 hours Total	1 hour Total	1 hour Total
FISH	Small, whole fish, fillet, steaks, breaded or unbreaded needs shortening, margarine or butter Bake at 450F (232C)		10-15 Total		5-12 Total
POACHING	Use acidulated water, court bouillon, fish stock, milk – Cover	5-7 lb (2.3 – 3.2kg)	1 hour		45-60 min Total
	Whole fresh salmon Poached				
	Oven: 350F (275C) until done				

CLEVELAND TILTING SKILLET
OVEN BROILING & PAN FRY/GRIDDLE WITH SKILLET

	Cut	Thickness	Oven Broiling Total Cooking Time (min)			Skillet or Griddle Cooking Time (min)		
			Rare	Med	Well Done	Rare	Med	Well Done
MEAT	Beef, Rib, T-Bone	1" (2.5cm)	15	20		6	10	15
	Porterhouse	1 ½" (3.8cm)	25	35		10-12	15-18	20
	Sirloin / Tenderloin	2" (5.1cm)	35	50				
	Beef Patties 4 oz	¾" (1.9cm)	7	12		3-4	5-7	10-12
	Pork Chops	¾" – 1" (1.9 – 2.5cm)			20-25			12
	Smoked				15-20			6
	Lamb Chops	1" (2.5cm)		12-16			8-10	
	Ham, sliced	½" (1.3cm)	10-12				5-6	
Sliced	1" (2.5cm)	16-20				6-10		
Bacon			4-5			2-3	4	

	Cut	Thickness	Oven Baked Minutes	Skillet Baked Minutes
POULTRY Chicken	Whole – bake	2 ½ - 3 lb (1.2-1.4kg)	2 ½ hours	2 ½ hours
	Halves	1 ½ - 2lb (.68-.91kg)	50-60	60
	Cut-up breaded	5 oz (142g) pcs	45 – 1 hour	30
Turkey (as purchased, thawed, not stuffed)	Whole	6-8 lb (2.7-3.6kg)	30/lb	
	Whole	24 lb (10.9kg)	15/lb	
	Halves	10-12 lb (4.54-5.4kg) each half	30/lb	

POULTRY –

OVEN BAKED Oven temperature: 325-350 (165c-175c)
Internal temperature: 180-185 (82c-85c)

CLEVELAND TILTING SKILLET
BRAISING IN SKILLET

Braising is a moist method of cooking using a small amount of liquid. The meat may be browned in fat or not. Additional liquid as water, beef broth, or tomato sauce is added. Cover while cooking to tenderize.

Cut	Average Weight Or Thickness	Approximate Cooking Time in the Skillet
Pot Roast	4 – 6 lb (1.8 – 2.7 kg)	3 – 4 hours
Swiss Steak	½” pounded (1.3 cm)	45 min to 1 hour
Round Steak	1” – 2” pounded (2.5 – 5 cm)	2 – 3 hours
Short Ribs	2 x 2 x 2” pcs (5 x 5 x 5 cm)	1 ½ - 2 hours
Spare Ribs	2 – 3 lbs whole (.9 – 1.4 kg)	1 hour
Lamb Shanks	1 ½ lb each (.7 kg)	1 ½ hours
Pork Chops	¾ - 1” (1.9 – 2.5 cm)	45 min – 1 hour
Veal Chops	¾ - 1” (1.9 – 2.5 cm)	45 min – 1 hour
Veal Cutlet	½ x 3 x 5 ½” (1.3 x 7.6 x 14 cm)	45 min

CLEVELAND TILTING SKILLET
STIR FRY VEGETABLES WITH BEEF
PORTION/SIZE: (25) 4oz (113g) BEEF 1 ¼ C (300ML) VEGETABLES

Metric	Ingredients	Amount or Measure	
2	Cauliflower head	2	Prepare Vegetables Cut into florets of uniform size Remove stems from pods and slice diagonally Discard seeds and white membrane from peppers, then cut into strips or chunks Slice onions lengthways. Remove mid rib from leaf of bok choy and slice diagonally – tear into pieces Turn skillet on, turn heat indicator to 400F (240C) Add oil, then vegetables in order listed. Add a little lemon juice (or water) with each vegetable. Stir-fry the vegetables rapidly using a large flat spatula until they show signs of tenderizing. Total stir-fry cooking time is about 10 minutes. Remove vegetables into one 12 x 20 x 2 ½” pan and keep warm
2	Broccoli head	2	
454g	Snow pea pods	1 lb	
8	Red peppers	8	
907g	Mushrooms	2 lb	
907g	Onions	2 lb	
1	Bok choy, head	1	
907g	Bean sprouts, fresh	2 lb	
120ml	Oil	½ C	
240ml	Lemon juice	1 C	
25	*Beef patties 4oz (113g) ea. Tomatoes – cut as desired Sour cream	25	Leave heat setting on 350F (177C). Place beef into skillet. Cook beef to degree of doneness desired. Arrange beef, stir fry vegetables and tomato on plate Garnish with sour cream and parsley spring

* Can use beef tenderloins, beef stew that has been cooked until tender or shaved beef (cooked) with the vegetables piled on top

CLEVELAND TILTING SKILLET
POTATO PANCAKES
PORTION/SIZE: (50) 2 ½ oz (71g) **YIELD:** 5 ½ QT (5.3L)

Metric	Ingredients	Amount or Measure		Setting Skillet
3.18kg	Potatoes	7 lb	Grate potatoes on a medium grill	POWER ON 375F (191C)
907g	Onions, grated	2 lb	Squeeze out extra potato juice	
12	Eggs	12	Add remaining ingredients, except oil	
340g	Flour	12 oz	Mix well, cover and refrigerate to chill	
28g	Salt	1 oz		
7g	Baking powder	¼ oz		
28g	Garlic powder	1 oz		
3.2g	Pepper	1 ½ t		
	Oil for frying		Turn power on	
			Add oil to ¼" (.64cm) depth in skillet.	
			Turn heat to 375F (191C). Preheat skillet. When oil is hot, portion 3 oz (85g) of pancake batter into the skillet for each potato pancake. Turn over when one side is brown. Total cooking time is 10-13 minutes, depending on the degree of crispness desired.	

CLEVELAND TILTING SKILLET
CHICKEN OF PARTS
PORTION/SIZE: (50) 1 CHICKEN BREAST, W/3oz (85g) SAUCE YIELD: 5 ¼ QT (4.99L)

Metric	Ingredients	Amount or Measure		Setting Skillet
50	Chicken Breast Halves 3-3 ½ oz (85-99g) Skin on	50	Turn power on. Turn heat up to 350F (177C). Preheat skillet.	POWER ON 350F (177C)
120ml	Oil	1/2C	Add oil; spread it over the surface. Add breast, skin side down. Brown skin and turn chicken breast over. Cover and sauté for 15 minutes. Turn heat down to 325F (163C).	325F (163C)
2.8l 600ml .95l 907g	Cream of mushroom soup, condensed Sherry wine Sour cream Button mushrooms with juice, canned Paprika	3 qt 2 1/2C 1 qt	Combine remaining ingredients. Pour over chicken breasts Cover and heat until the sauce is hot Turn heat off Serve over rice or noodles Garnish with paprika	HEAT OFF

CLEVELAND TILTING SKILLET
HOT GERMAN POTATO SALAD
PORTION/SIZE: (50) 5 oz YIELD: 2 GALLONS

Metric	Ingredients	Amount or Measure		Setting Skillet
7.26kg	Potatoes	16 lb	<p>Clean potatoes to remove all eyes and dirt</p> <p>Place potatoes into skillet. Add water to cover.</p> <p>Turn power on, turn heat to 350F (177C) to bring water to a boil. Turn to 200F (93C) to simmer</p> <p>Potatoes: 4 oz (113g) 25 minutes 5-8 oz (142-227g) 35-40 minutes</p> <p>Remove from skillet</p> <p>Place peeled and sliced cooked potatoes into two 12 x 20 x 2 ½" solid pans</p>	<p>POWER ON 350F (177C)</p> <p>200F (93C)</p> <p>POWER OFF</p>
454g	Bacon Strip	1 lb	<p>Dice bacon, turn heat to 350F (177C), sauté in skillet until crisp. Cooking time 3-4 minutes. Drain; add diced bacon to potatoes. Remove bacon fat from skillet. Reserve 3/4C (180ml) bacon fat.</p>	350F (177C)
180ml	Bacon fat	¾ C		
85g	Flour	3 oz	<p>Return bacon fat to skillet. Turn heat to 175F (79C). Blend in flour to make a roux.</p>	175F (79C)
360ml 227g 17g 2.1g .95l	Cider vineg. Brown sugar Salt/pepper Water	1 ½ C 8 oz 1 T 1 t 1 qt	<p>Combine remaining ingredients except the green onions. Blend with roux, stirring constantly to prevent lumps. Cook until thick, 1-2 minutes. Remove sauce from skillet, turn</p>	

170g	Green onions, chopped	6 oz	<p>power off</p> <p>Sprinkle green onions over both pans of potatoes. Pour half of the sauce over each pan of potatoes.</p> <p>To Reheat: Cleveland Convection Steamer, 4 minutes SteamCraft Ultra - 8 minutes</p> <p>OR</p> <p>Make sauce in skillet. Turn heat to 250F (121C). Add potato slices and green onions. Gently combine with sauce to heat and coat potatoes. Return heated product to two 12x20x2 ½" solid pans, ready to serve</p>	<p>POWER OFF</p> <p>250F (121C)</p>
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NOTES