



**Salad Bar On Wheels**  
**114"x 37 1/2"x34"**



**Stainless Steel Cabinet**  
**30"Wx49"LX31"H**



**Stainless Steel Cabinet**  
**30"wx86"x32"H**



**Hot Well**

**6'x38"x34"H**





(2)

Groen 40 Gallon Kettles





**Crown Tonka Walk In Cooler w/4 glass doors**  
**96"Wx104"L**





**Stainless Steel Table On Castors**  
**5'x29 1/2"W x 34"H**

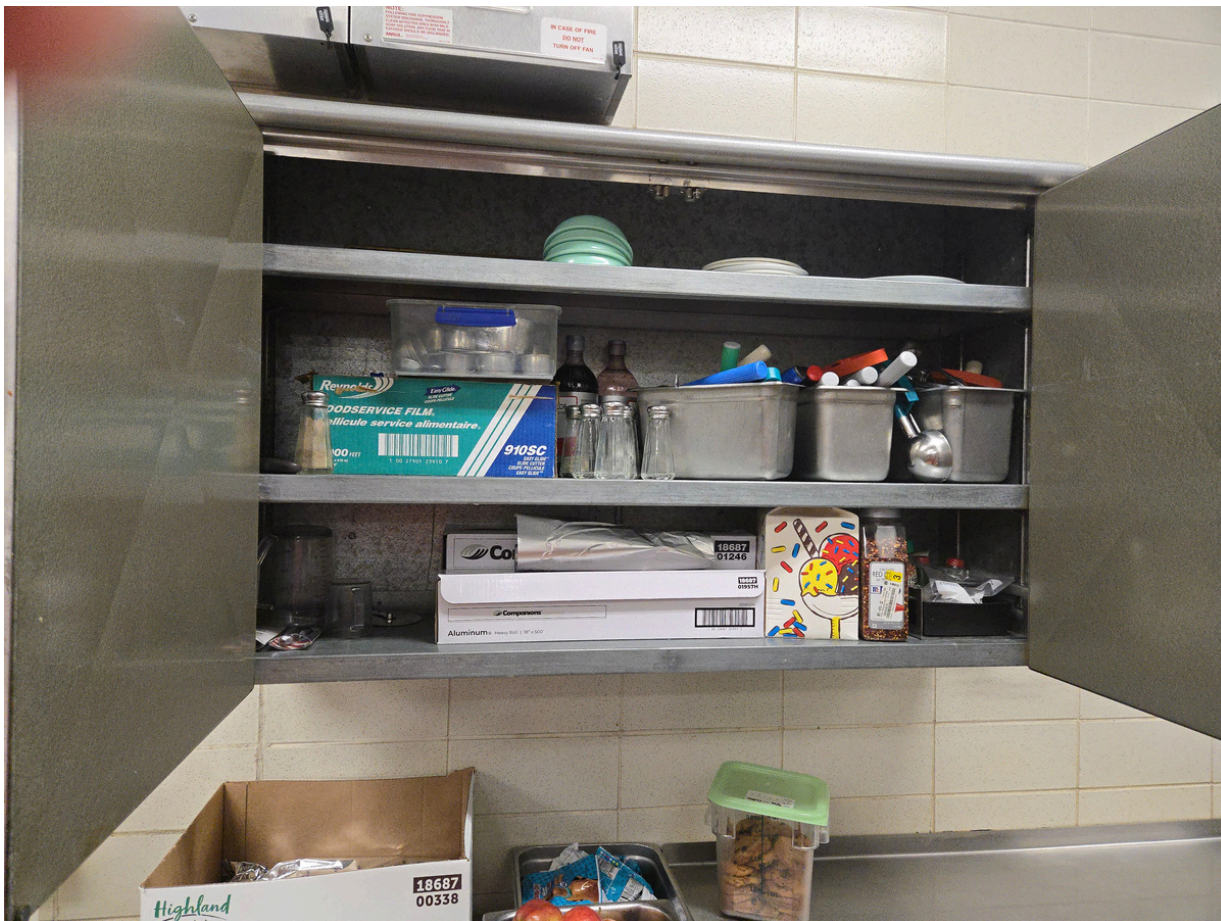


**Stainless Steel table w/backsplash & sliding doors**  
**4'x2'x34"H**





**Stainless Steel Wall Mount Storage Cabinet**  
**13"Dx 4'Lx28"H**







**Stainless Steel Table w/ 2 Drawers & Legs**  
**71"x 29 1/2"x33"H**



**Stainless Steel Table w/Legs**  
**30"w x 86"Lx31"H**





**Randall  
Hot Hold Well  
5'x39" w x 35" H**







**Cold Hold Well w/castors**  
**46"x35"wx36"**



**Cold Hold Well w/legs**  
**46"x36"wx36H**



## Approximately 152 Melamine Bowls

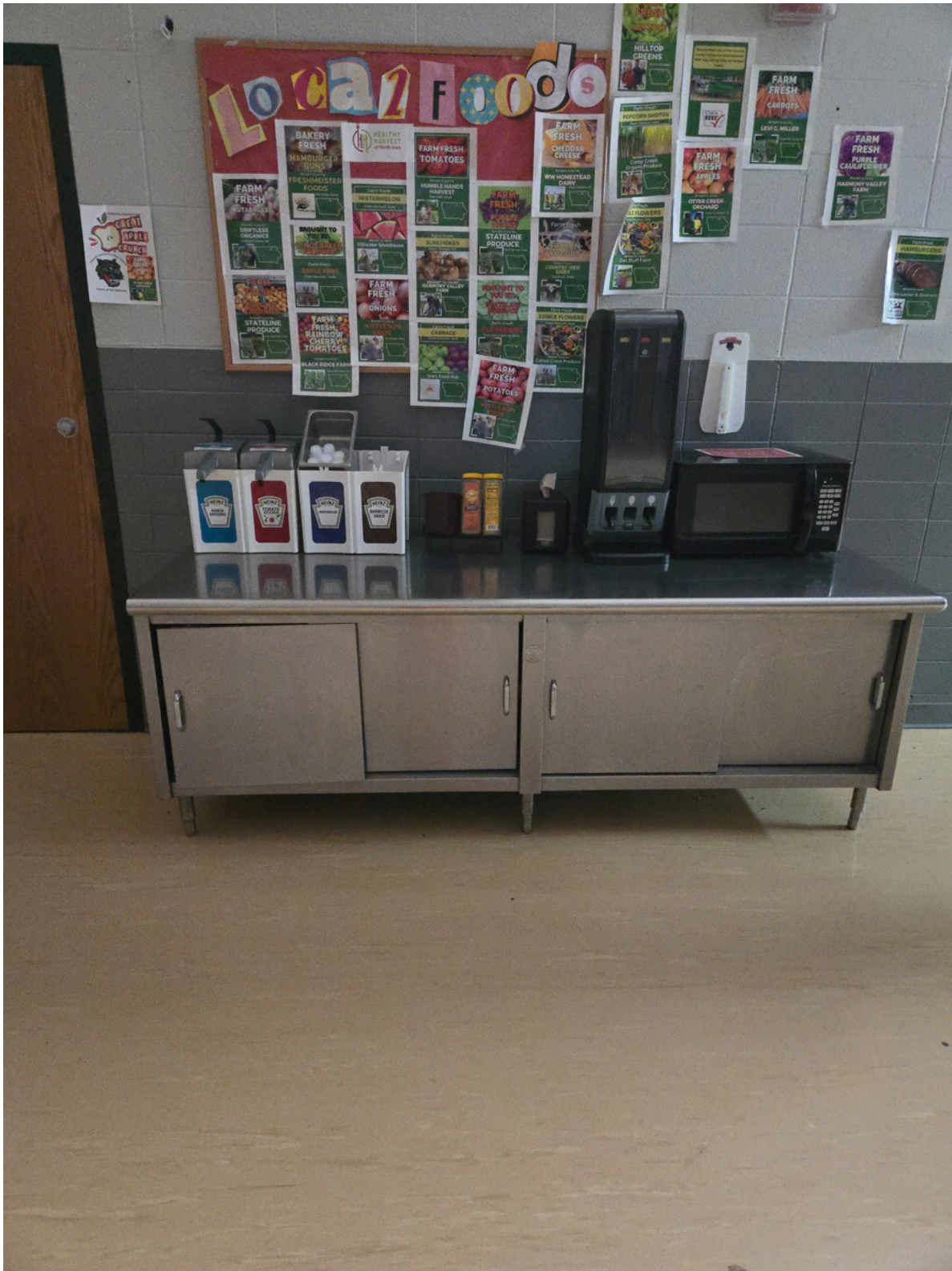






**Stainless Steel Table  
w/Castors  
71"x29 1/2"w x32"H**





**Stainless Steel Cabinet  
30"x86"x31"H**





**Stainless Steel Counter top prep  
table with sink and outlet  
116"x30"x34"H**







**Hobart Mixer**  
**Still works great!**







**16'x28"x36"**

**Stainless Steel Table w/2 Double Prep Sinks and Disposal**



**10' Stainless Steel table w/ disposal**  
**27" wide x 36"H**





**Cleveland Steam Generator**  
**37"Dx**  
**30"H in Front**  
**62 1/2"H in back**







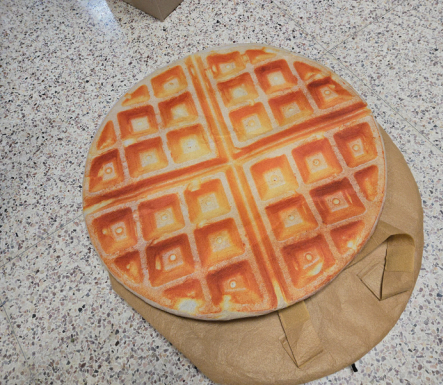
**Stainless Steel Table w/Edlund  
Table Can Opener  
2'x2'x34"H**



Meal Transport Cart





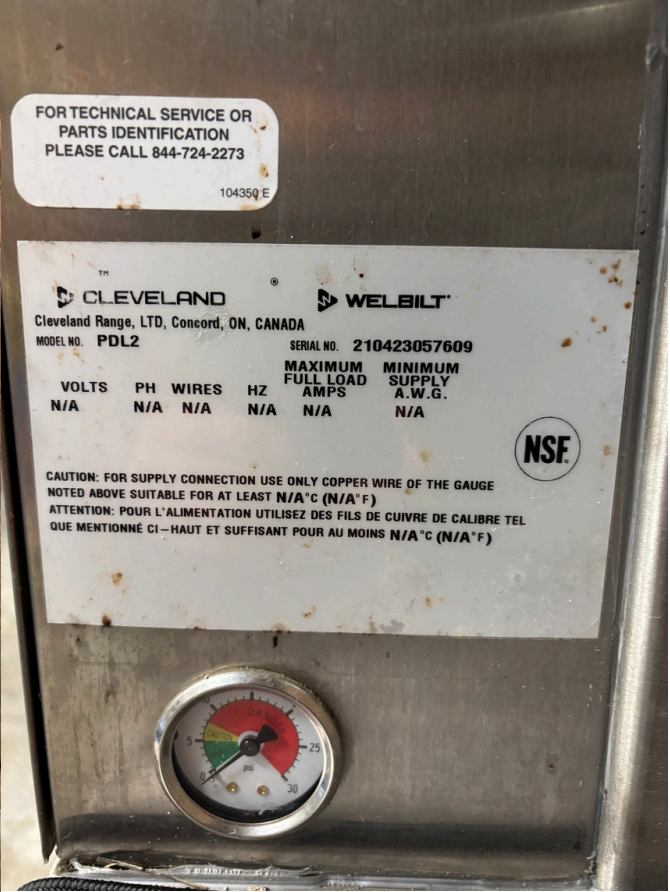


## Box of Misc. Costumes

Some may not be  
pictured







FOR TECHNICAL SERVICE OR  
PARTS IDENTIFICATION  
PLEASE CALL 844-724-2273

104359 E

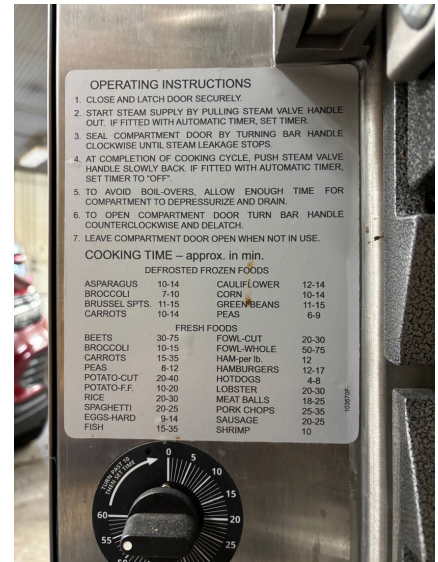
**CLEVELAND**  
Cleveland Range, LTD, Concord, ON, CANADA  
MODEL NO. PDL2

**WELBILT**  
SERIAL NO. 210423057609

VOLTS	PH	WIRES	HZ	MAXIMUM FULL LOAD AMPS	MINIMUM SUPPLY A.W.G.
N/A	N/A	N/A	N/A	N/A	N/A

NSF

CAUTION: FOR SUPPLY CONNECTION USE ONLY COPPER WIRE OF THE GAUGE  
NOTED ABOVE SUITABLE FOR AT LEAST N/A °C (N/A °F)  
ATTENTION: POUR L'ALIMENTATION UTILISEZ DES FILS DE CUIVRE DE CALIBRE TEL  
QUE MENTIONNÉ CI-HAUT ET SUFFISANT POUR AU MOINS N/A °C (N/A °F)



#### OPERATING INSTRUCTIONS

1. CLOSE AND LATCH DOOR SECURELY.
2. START STEAM SUPPLY BY PULLING STEAM VALVE HANDLE OUT. IF FITTED WITH AUTOMATIC TIMER, SET TIMER.
3. SEAL COMPARTMENT DOOR BY TURNING BAR HANDLE COUNTERCLOCKWISE UNTIL STEAM LEAKAGE STOPS.
4. AT COMPLETION OF COOKING CYCLE, PUSH STEAM VALVE HANDLE SLOWLY BACK. IF FITTED WITH AUTOMATIC TIMER, SET TIMER TO "OFF".
5. TO AVOID BOIL-OVERS, ALLOW ENOUGH TIME FOR COMPARTMENT TO DEPRESSURIZE AND DRAIN.
6. TO OPEN COMPARTMENT DOOR, TURN BAR HANDLE COUNTERCLOCKWISE AND DELATCH.
7. LEAVE COMPARTMENT DOOR OPEN WHEN NOT IN USE.

#### COOKING TIME - approx. in min.

DEFROSTED FROZEN FOODS			
ASPARAGUS	10-14	CARROTS	12-14
BROCCOLI	7-10	CORN	10-14
BRUSSEL SPTS.	11-15	GREEN BEANS	11-15
CARROTS	10-14	PEAS	6-9
FRESH FOODS			
BEEFS	30-75	FOWL-CUT	20-30
BROCCOLI	10-15	FOWL-WHOLE	50-75
CARROTS	15-35	HAM-per lb.	12
PEAS	8-12	HAMBURGERS	12-17
POTATO-CUT	20-40	HOTDOGS	4-8
POTATO-F.F.	10-20	LOBSTER	20-30
RICE	20-30	MEAT BALLS	18-25
SPAGHETTI	20-25	PORK CHOPS	25-35
EGGS-HARD	9-14	SAUSAGE	20-25
FISH	15-35	SHRIMP	10

Cleveland Food Steamer





**Metro C5 Series 1 Holding Cabinet  
25" Wide**





## Chemical Rinse Dish Machine



**Left Hand Clean End Dish Table**  
**148"x 27"**



**Right Hand Dish Table w/Disposal & Spray Nozzle**  
**209"x27"**



