

D**STATIONARY TRI AND QUAD-LEG
DIRECT FULLY JACKETED
STEAM KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS:

- | | | | |
|--------------------------|--------|-----------------------|----------|
| <input type="checkbox"/> | F-20LF | 20 Gallon (76 liter) | Tri-Leg |
| <input type="checkbox"/> | F-30LF | 30 Gallon (114 liter) | Quad-Leg |
| <input type="checkbox"/> | F-40LF | 40 Gallon (152 liter) | Quad-Leg |
| <input type="checkbox"/> | F-60LF | 60 Gallon (227 liter) | Quad-Leg |

DESCRIPTION: Will be a Market Forge direct connected stationary steam jacketed kettle.

Kettle will be constructed of welded satin finish stainless steel, type 304. A double wall interior around the kettle will form a full steam jacket. The kettle bottom will be of elliptical design for superior heat circulation.

The 20 gallon will be on a Tri-leg mounting frame of stainless steel pipe and the 30-60 gallon will be on a Quad-leg mounting frame of stainless steel pipe. Both the Tri and Quad stainless steel pipe mounting frames will conceal the steam piping. Each leg will be fitted with a four-hole adjustable flange foot for securing to the floor.

Unit will include as standard a Steam Control Kit (STA-1), a hinged cover and a 2" draw-off valve with strainer and a safety relief valve.

OPERATION WILL BE BY: Direct steam at 5–35 PSI (0.3–2.5 kg/cm²). An optional pressure reducing valve is required if incoming pressure exceeds kettle rating.

STEAM FLOW REQUIREMENTS: 34 lbs. (15.5 kg) steam per hour or 1 BHP per 20 gallons (76 liters) of kettle capacity.

MODEL	BHP/Hour	lbs. Steam/Hour
F-20LF	1.0	34.5
F-30LF	1.5	52.0
F-40LF	2.0	69.
F-60LF	3.0	103.5



F-20LF Tri-Leg Kettle Shown with Optional Faucet

OPTIONAL AT EXTRA COST:

- Double pantry faucet with swing spout and mounting bracket.
- Single pantry faucet with swing spout and mounting bracket.
- Triple bracket assembly.
- 3" (76mm) draw-off valve with strainer.
- Strainer hook.
- Graduated measuring stick.
- Wall models (consult factory).
- Type 316 stainless steel liner (for high acid content).
- Etched Gallon Markings.
- PRV - Pressure reducing valve when required.
- BFT - Ball float trap.
- H.P. 50 PSI (3.5 kg/cm²) rated.

The manufacturer reserves the right to modify materials and specifications without notice.

SPEC SHEET: S-6006
02/10

FOOD SERVICE EQUIPMENT
Full Jacketed Stationary Kettle



MARKET FORGE
INDUSTRIES INC.

35 Garvey Street • Everett • MA • 02149
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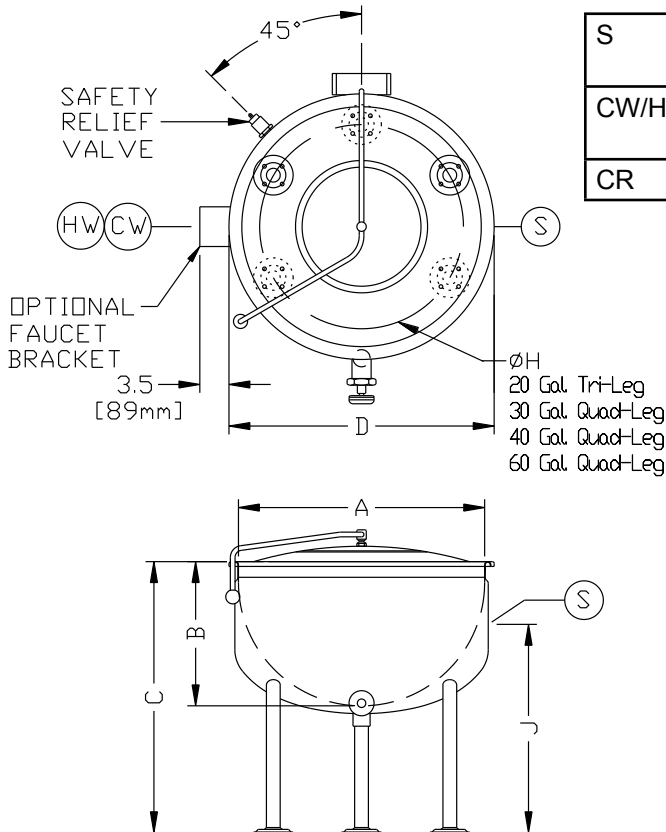
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DETAILS & DIMENSION

MODEL	A	B	C	D	E	F	G	H	J	K	L
F-20LF	26	15.75	37	27.5	19	14.25	16	22.88	30.63	18.75	64.5
	660	400	940	699	483	362	406	581	778	476	1638
F-30LF	29.5	17.5	37	31	17.25	16	17.75	25	29.69	17	68
	749	445	940	787	438	406	451	635	754	432	1727
F-40LF	33	19.25	37	34.5	15.5	18	19.5	29.88	29.13	15.25	71.5
	838	489	940	846	394	457	495	759	740	387	1816
F-60LF	35.5	20.5	40.5	37	17.75	17.5	20.75	32.38	32.13	17.5	77.5
	902	521	1029	940	451	445	527	822	816	445	1969

SERVICE CONNECTIONS

S	Steam Supply - 3/4" (19mm) IPS, 5-35 PSI (0.3-2.5 kg/cm ²). Optional 5-50 PSI (0.3-3.5kg/cm ²).
CW/HW	Cold and Hot Water - 3/8" (10mm) NPT Female for Cold and Hot Water to Kettle Faucet.
CR	Condensate Return - 1/2" (13mm) IPS



NOTE:
DIMENSIONS E AND F ARE BASED ON
Ø2" DRAW-OFF VALVE.

CLOSED 5.5" [140mm]
OPENED 7.5" [191mm]
BASED ON Ø2" TANGENT DRAW-OFF

It is our policy to build equipment which is design certified by A.S.M.E. and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

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