

**D****TILTING TRI-LEG  
DIRECT STEAM KETTLE**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

- MODELS:**
- FT-20L - 20 Gallon (76 liters)
  - FT-30L - 30 Gallon (114 liters)
  - FT-40L - 40 Gallon (152 liters)
  - FT-60L - 60 Gallon (227 liters)
  - FT-80L - 80 Gallon (303 liters)
  - FT-100L - 100 Gallon (379 liters)

**DESCRIPTION:** Will be a Market Forge direct steam connected, tilting tri-leg, steam jacketed. Kettle will be constructed of welded satin finish stainless steel, type 304. A double wall kettle interior will form a 2/3 steam jacket around the lower of the kettle. The kettle bottom will be of elliptical design for superior heat circulation.

Tri-leg mounting frame of stainless steel pipe will conceal the steam piping. Each leg will be fitted with a four-hole adjustable flange foot for securing to the floor. A sealed stainless steel tilt mechanism will permit the kettle to tilt forward a full 90° for complete emptying. Tilting mechanism will be self-locking for positive stop action. Steam control valve will be mounted on right hand control box.

Unit will include as standard a steam control kit (CKT-1), and a Steam trap that includes a steam control valve (steam inlet globe valve) and line strainer.

**OPERATION WILL BE BY:** Direct steam at 5-30 PSI (0.3-2.1 kg/cm<sup>2</sup>). Over 30 PSI (2.1 kg/cm<sup>2</sup>), a pressure reducing valve is required.

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

MODEL	BHP/HR	LBS STEAM/HR	SHIP WT.
FT-20L	1.0	34.5	240 lbs.
FT-30L	1.5	52.0	285 lbs.
FT-40L	2.0	69.0	332 lbs.
FT-60L	3.0	103.5	356 lbs.
FT-80L	4.0	138.0	424 lbs.
FT-100L	5.0	172.5	480 lbs.



Model FT-40L Shown

**OPTIONAL AT EXTRA COST:**

- One-piece lift-off stainless steel cover.
- One-piece counterbalance hinged stainless steel cover.
- Double pantry faucet with swing spout and mounting bracket.
- Single pantry faucet with swing spout and mounting bracket.
- Triple basket assembly.
- 2" draw-off valve with strainer.
- 3" draw-off valve with strainer.
- Check valve.
- Wall models (consult factory).
- Graduated measuring stick.
- BFT - ball float trap.
- PRV - pressure reducing valve.
- Type 316 stainless steel liner for high acid content products.

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

SPEC SHEET: S-2116J  
10/13FOOD SERVICE EQUIPMENT  
Tilting Tri-Leg Kettle

Printed in U.S.A.

**MARKET FORGE**  
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## TILTING TRI-LEG DIRECT STEAM KETTLE

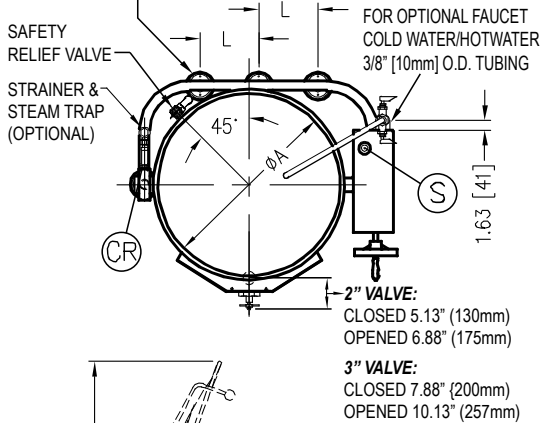
### DETAILS & DIMENSIONS

MODEL	A	B	C	D	E	F	G	H (2")	H (3")	J (2")	J (3")	K	L	M
FT-20L	21 535	18 460	37 940	34.75 885	28.5 724	22 558	25.63 651	12 305	13.25 337	17 432	16.5 419	59.5 1512	--	15.38 391
FT-30L	24 610	20 510	37 940	37.75 960	31.5 800	20.75 527	27.13 689	12.5 317	14.25 362	15 381	14.5 368	62.5 1588	--	15.38 391
FT-40L	26 660	22.5 570	37 940	39.75 1010	33.5 850	20.25 514	28.63 727	13 330	15.25 387	12.5 318	12 305	64 1626	--	16.38 416
FT-60L	29.5 749	26 660	40.5 1029	43.25 1100	37 940	21.5 546	30.13 765	15.5 394	15.5 394	14.5 368	14 356	74 1879	9.5 241	18.38 467
FT-80L	33 838	28 710	42.5 1080	46.75 1185	40.5 1030	20 506	32.63 828	14.5 368	16.25 413	12.5 318	12 305	76 1930	11 279	19.88 505
FT-100L	35.5 802	30 762	42.5 1080	49.25 1251	43 1092	21 533	39.25 997	18 457	20.25 514	10.5 267	10 254	79 2007	12.5 318	21.5 546

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FOOD SERVICE EQUIPMENT  
Tilting Tri-Leg Kettle

NOTE: 60, 80 & 100 GALLON KETTLES ARE SUPPLIED WITH 2 REAR SUPPORT LEGS



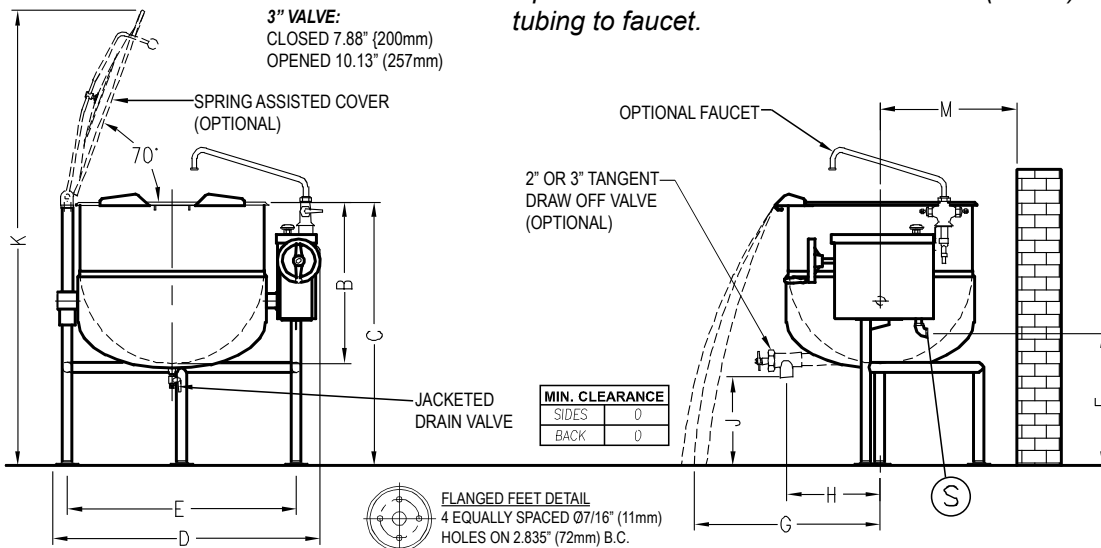
### SERVICE CONNECTIONS

#### Direct Steam

S	Steam Supply - 3/4" IPS (19mm) at 5-30 PSI (0.3-2.1 kg/cm <sup>2</sup> ). Optional 5-45 PSI (0.3-3.1 kg/cm <sup>2</sup> ).*
CR	Condensate Return - 1/2" IPS (13mm)†

\* Pressure reducing valve is required if incoming pressure exceeds rating at kettle.  
† Optional at extra cost.

Optional cold and hot water faucet: 3/8" (10mm) O.D. tubing to faucet.



It is our policy to build equipment which is design certified by A.G.A., U.L., A.S.M.E., N.S.F., C.G.A. and C.S.A. 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.



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