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# STATIONARY SELF-CONTAINED GAS FIRED STEAM JACKETED KETTLE

JOB NAME:	
ITEM NO.:	
NO. REQUIRED:	
-	

MODELS: ☐ F-20GL - 20 Gallo	า ( <i>76 liter</i> s)
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- ☐ F-30GL 30 Gallon (114 liters)☐ F-40GL 40 Gallon (152 liters)
- ☐ F-40GL 40 Gallon (102 liters)
- ☐ F-60GL 60 Gallon (227 liters)

**DESCRIPTION:** Market Forge self contained gas fired stationary steam kettle. The kettle has doublewall construction forming a steam jacket around the lower 2/3 of the vessel. The jacket enclosure contains factory sealed water and antifreeze. The kettle exterior is fully insulated. The bottom of the kettle is a hemispherical design for superior heat circulation. The recessed control panel is located on the front right side of the unit in full view of the operator. Standard controls include direct immersion thermostat. water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light. Safety features include low water cut off, gas valve with gas pressure regulator, pressure switch and a 100% safety gas shut off valve. 316 stainless steel liner for high acid content products standard for 20-, 30- and 40-gallon.

The kettle is mounted on stainless steel 2" tri-legs with adjustable flanged feet. The kettle has as standard equipment a hinged cover, a 2" (51mm) diameter draw off valve and drain strainer.

The gas burner assembly includes a power burner with a rated capacity of 100,000 BTU input for 20, 30 and 40 gallon and 130,000 BTU input for the 60 gallon kettle. The pressurized steam generating section of the kettle will be fitted with a 50 PSI safety valve and an automatic air eliminator valve. Kettle construction is in accordance with the ASME code.

Model	Input BTU/Hour	Combustion Efficiency
F-20GL	100,000	78% Minimum
F-30GL	100,000	78% Minimum
F-40GL	100,000	75% Minimum
F-60GL	130,000	75% Minimum

**OPERATION WILL BE BY:** Natural or L.P. gas utilizing a high efficiency power burner system. The steam kettle is A.S.M.E. code stamped for operation to 50 PSI. Temperature range from 150°F to 285°F.



F-40GL Shown

The controls shall be equipped for operation on: ☐ 120 VAC, 1pH, 50/60 Hz.

## **OPERATION SHALL BE BY:**

Natural or L.P. gas utilizing a high efficiency power burner system. The steam kettle is A.S.M.E. code stamped for operation to 50 PSI. Temperature range from 150°F to 285°F.

## **OPTIONAL AT EXTRA COST:**

- ☐ Stainless Steel Tri-Basket.
- ☐ Single Pantry Faucet with Swing Spout.
- ☐ Double Pantry Faucet with Swing Spout.
- □ 316 Stainless Steel Liner for High Acid Content Products for 60-Gallon Kettle (*Standard on 20, 30 & 40-Gallon*).
- ☐ Graduated Measuring Strip.
- □ 3" Draw-Off Valve.
- ☐ Solid Draw-Off Strainer.
- □ Spring Assist Cover for 20, 30 & 40-Gallon (Standard on F-60GL).

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





SPEC SHEET: S-2454D

FOOD SERVICE EQUIPMENT Stationary Gas Kettle

# STATIONARY SELF-CONTAINED GAS FIRED STEAM JACKETED KETTLE

# **SERVICE CONNECTIONS**

# **Gas Operated**

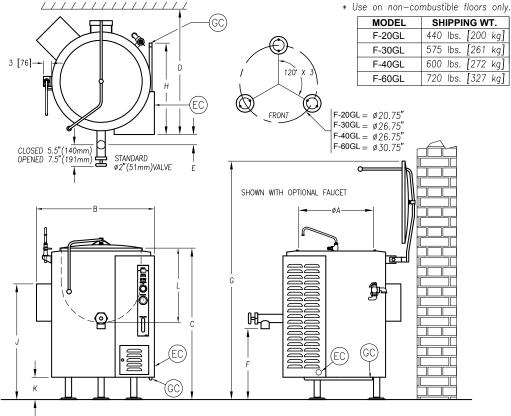
Electrical Connection - 120 Volt, 60 Hz, 1pH, furnished with 6ft. cord with 3 pronged plug. Total Max. Amps 2.0.

G Gas Connection - 1" (25mm) N.P.T.

MODEL		MIN. CLEARANCE*				
	BTU/HR.	kW/HR.	SUPPLY PIPE			
F-20GL/30GL/40GL	100,000	29.3	" Natural	Propane	SIDES	6 [152]
F-60GL	130,000	38.1	6"-14" (152-356mm)	11"-14" (279-356mm)	BACK	2 [51]

### **DIMENSIONS**

MODEL	CAPACITY	UNITS	Α	В	С	D	E	F	G	Н	J	K	L
F-20GL	20 gallons	inches	20	31.25	40	32	3	19	64	24	30.5	6.0	18.25
1 -200L	76 litres	mm	508	794	1016	813	76	483	1626	610	775	152	464
F-30GL	30 gallons	inches	26	35.5	39.75	38.5	2	19	67.75	29	35	6.0	17.75
1-30GL	114 litres	mm	660	902	1010	978	51	483	1721	737	889	152	451
F-40GL	40 gallons	inches	26	35.5	44	38.5	2	19	72	29	35	6.0	22
1 -400L	152 litres	mm	660	902	1118	978	51	483	1829	737	889	152	559
F-60GL	60 gallons	inches	30	40	49.5	42	2.5	21.5	85	35	39	8.0	24.62
1-00GL	227 litres	mm	762	1016	1257	1016	63	546	2159	889	991	203	625



It is our policy to build equipment which is design certified by A.S.M.E., N.S.F. 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 at all times.





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