

D**STATIONARY QUAD-LEG
DIRECT STEAM KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS: F-125L 125 Gallon (473 liters)
F-150L 150 Gallon (568 liters)

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

Kettle will be constructed of welded satin finish stainless steel, type 304. A double wall kettle interior will form a steam jacket around the lower 2/3 of the kettle. The kettle bottom will be of hemispherical design for superior heat circulation.

Kettle shall be mounted on (4) stainless steel tubular legs. 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 (CKT-1), a Steam trap that includes a steam control valve (*steam inlet globe valve*) and line strainer and 2" draw-off valve with strainer.

OPERATION WILL BE BY: Direct steam at a minimum of 5 PSI (.33kg/cm²) and a maximum of 25 PSI (1.7kg/cm²) is required. When the incoming pressure exceeds the MAWP rating of the kettle pressure reducing valve is required.

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-125L	6.25	216
F-150L	7.5	259



Model F-125L Shown

OPTIONAL AT EXTRA COST:

- Double pantry faucet with swing spout and mounting bracket.
- Single pantry faucet with swing spout and mounting bracket.
- Triple basket assembly.
- 3" draw-off valve with strainer.
- 2" dairy valve.
- 3" dairy valve.
- Etched gallon measuring stick
- 35 PSI (2.5kg/cm²) high pressure operation for higher cooking temperature.
- 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-2067B
12/07FOOD SERVICE EQUIPMENT
Stationary Quad-Leg Kettle

Printed in U.S.A.

**MARKET FORGE**
INDUSTRIES INC.

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A City Discount

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DIRECT STEAM KETTLE**




JOB NAME: _____

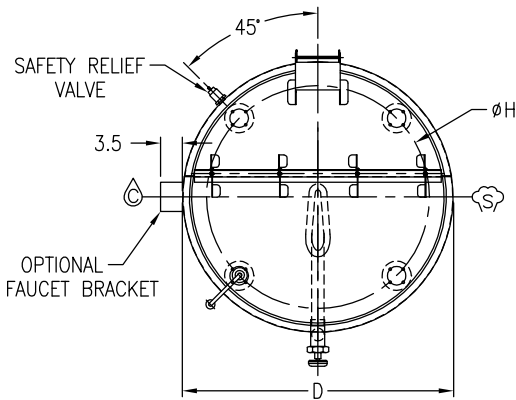
ITEM NO.: _____

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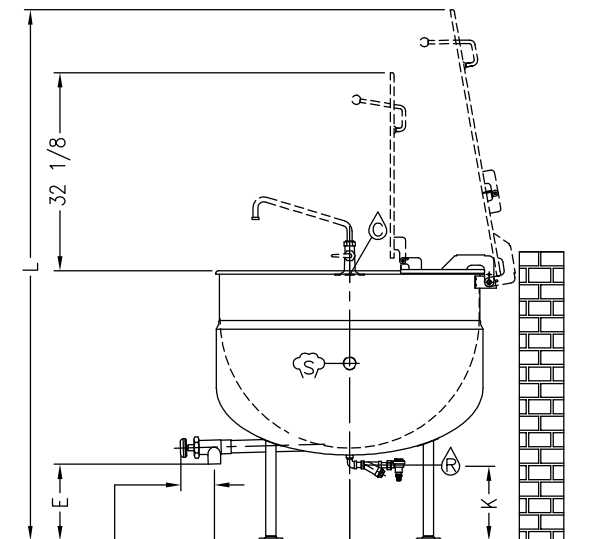
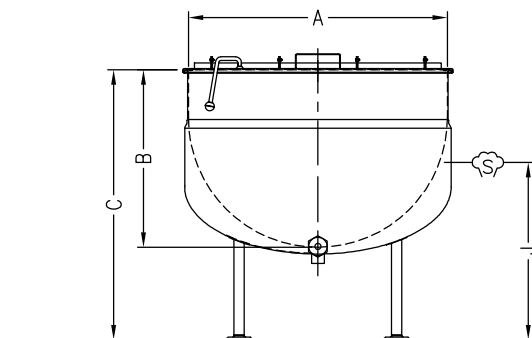
MODEL	A	B	C	D	E	F	G	H	J	K	L
F-125L	42	28.75	43.75	44	12.43	22	27.5	36.12	28.75	12	86.12
	1067	730	1111	1118	316	559	699	918	730	305	2188
F-150L	42	33	48	44	12.43	22	27.5	36.12	29.88	12	90.38
	1067	838	1219	1118	316	559	699	918	759	305	2296

SERVICE CONNECTIONS**Direct Steam**

	Steam Supply - 3/4" IPS (19mm) at 25 PSI Maximum (1.75 kg/cm ²) (35 PSI Optional).
	Cold Water - 3/8" O.D. (9mm) tubing fill faucet (Optional).
	Condensate Return - 1/2" IPS (12mm).

FLANGED FOOT DETAIL

4 EQUALLY SPACED
7/16" 11mm DIA. HOLES
ON 3" 76mm B.C.



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 beat the appropriate agency labels.

SPEC SHEET: S-2076B
12/07

FOOD SERVICE EQUIPMENT
Stationary Quad-Leg Kettle



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