



STAINLESS STEEL MOUNTING TABLE

JOB NAME: _____
 ITEM NO.: _____
 NO. REQUIRED: _____

MODELS:

- FKT-26 [26" 660mm]
- FKT-40 [40" 1016mm]
- FKT-43 [43" 1092mm]
- FKT-50 [50" 1270mm]
- FKT-64 [64" 1626mm]
- FKT-80 [80" 2032mm]

DESCRIPTION:

Will be a Market Forge type 304 Stainless Steel Mounting Table. Table will be equipped with a movable, stainless steel splash guard and a 3 1/4" 83mm Ø perforated drain that can be piped or placed over a floor drain or pan. Kettles are standard with 316 type stainless steel. Table will be 22" 559mm High by 24" 609mm Front-to-Back. Bullet feet will be 1 1/2" 38mm High with a 1 1/4" 32mm adjustment.

OPTIONAL AT EXTRA COST:

- One piece Lift-Off Stainless Steel Cover.
- Stainless Steel Wire Basket.
- Steam Trap.
- Single Pantry Faucet with Swing Spout and Mounting Bracket.
- Double Pantry Faucet with Swing Spout and Mounting Bracket.

REQUIRED FOR INSTALLATION:

- Remote Steam Source.
- Steam Trap.
- Safety Valve.
- Steam Shut-Off Valve.



(2) FT-6 Kettles on FKT-40 Table

SERVICE CONNECTIONS

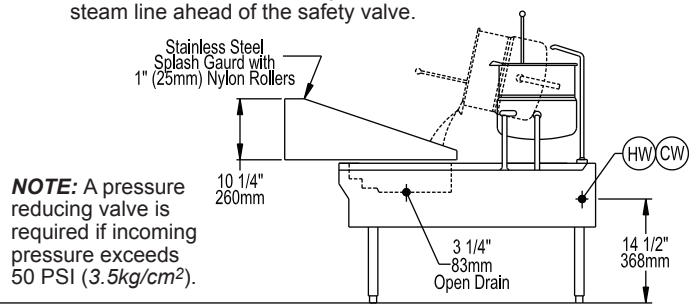
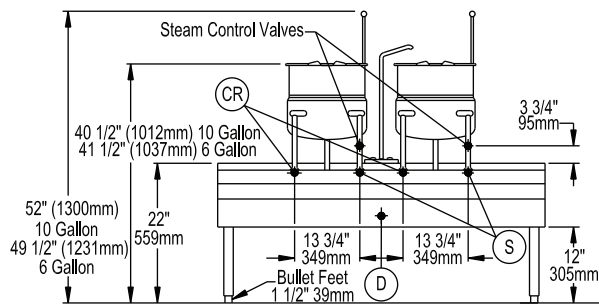
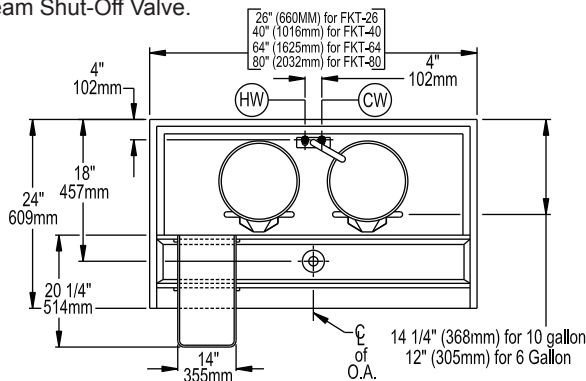
Direct Connected

S*	Steam Supply - 3/4" 19mm IPS for incoming steam at 15-50 PSI (1.0-3.5kg/cm ²).
HW	Hot Water - 1/2" 13mm OD tubing for hot water to kettle fill faucet.
CW	Cold Water - 1/2" 13mm OD tubing for cold water to kettle fill faucet.
D	Drain - Pipe full 2" 50mm IOS to flush floor drain. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.
CR	Condensate Return - 1/2" 13mm IOP condensate return from kettle.

TABLE CAPACITY

FKT-26 Holds (1) 6, 10 or 12 Gallon Kettle
 FKT-40 Holds (2) 6, 10 or 12 Gallon Kettles
 FKT-43 Holds (2) 6, 10 or 12 Gallon Kettles
 FKT-50 Holds (2) 6 & 10, 10 & 20, 12 & 20 or 20 & 10 Gallon Kettles
 FKT-64 Holds (2) 20 & 20 or (3) 6, 10 & or 12 Gallon Kettles
 FKT-80 Holds (4) 6, 10 or 12 or (2) 12 & (2) 10 or (2) 20 & (1) 12 Gallon Kettles

NOTE: It is advisable to plumb a steam shut-off valve in the steam line ahead of the safety valve.



NOTE: A pressure reducing valve is required if incoming pressure exceeds 50 PSI (3.5kg/cm²).

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

It is our policy to build equipment which is design certified by U.L., E.T.L., 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.

Spec No. S-2323E
08/11

FOOD SERVICE EQUIPMENT
Mounting Table



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