

**D****OYSTER  
COOKER**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_

- MODELS:**     FT-1                       FT-2
- SIZE:**         FT-1 (1 quart)     FT-2 (2 quarts)

**DESCRIPTION:**

Shall be a Market Forge Tilting Oyster Cooker complete with matching stainless steel removable dome lid. Unit shall be capable of being operated at any steam pressure between 5-15 PSI (.35-3.1kg/cm<sup>2</sup>). Unit shall be of 18.8 type 304 stainless steel construction with one piece welded steam jacketed cooker. Unit exterior shall be a satin finish to ensure ease of cleaning.

Cooker will tilt on kettle trunnions have dependable high temperature "O" ring seals. Ease of tilting is provided with a tilt handle located on the right side of the cooker.

The unit is supported by left and right legs while a rigid center leg provides level support. The right leg shall have a steam control valve to regulate steam flow into the cooker jacket. The left leg provides a means of removing condensate from the jacket.

**OPERATION SHALL BE BY:**

Direct steam at 5-15 PSI (.35-3.1kg/cm<sup>2</sup>). If steam supply exceeds 50 PSI (3.5kg/cm<sup>2</sup>) a pressure reducing valve is required.

**OPTIONAL AT EXTRA COST:**

- Cabinet Base of Modular Design.

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

Spec No. S-2324  
05/04**FOOD SERVICE EQUIPMENT**  
Oyster Cooker**MARKET FORGE**  
INDUSTRIES INC.

35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-4100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
E-Mail: CUSTSERV@mfii.com • Website: www.mfii.com

**DIMENSIONS:**

MODEL SIZE	FT-1 (1 quart)		FT-2 (2 quarts)	
	inches	mm	inches	mm
A	8.25	210	10	225
B	16	406	17	432
C	7.5	191	8.25	210
D	10.75	273	11.875	325
E	2.5	63	3	76
F	1.875	48	2.5	63

**INSTALLATION REQUIREMENTS:**

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

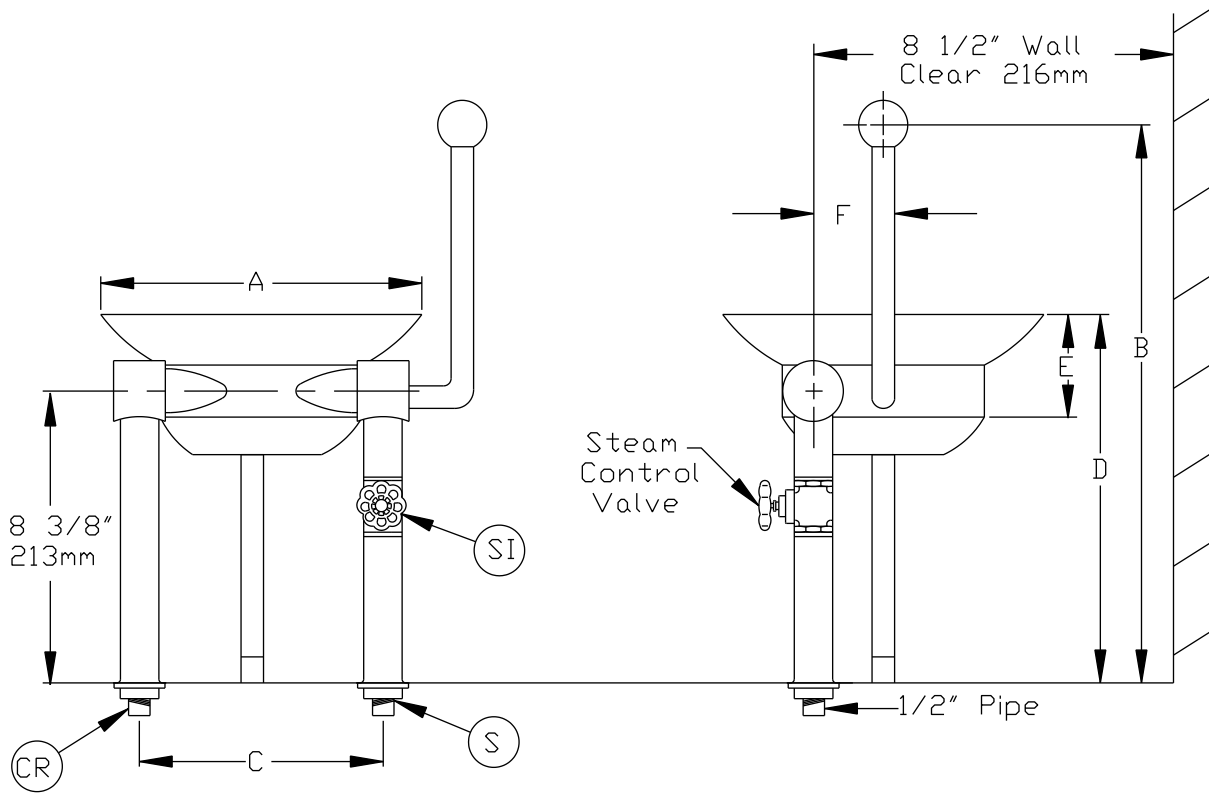
**SERVICE CONNECTIONS**

**Direct Connected**

S	Steam Supply - 1/2" (13mm) IPS for incoming steam at a min of 5 PSI (.35kg/cm <sup>2</sup> ) and a max of 15 PSI (3.1kg/cm <sup>2</sup> ).
CR	Condensate Return - 1/2" (13mm) IPS condensate return from cooker may be connected to condensate return line.
SI	Steam Control Valve - Regulates flow of steam into cooker jacket.

**NOTE:**

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



It is our policy to build equipment which is design certified by U.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-2324  
05/04

FOOD SERVICE EQUIPMENT  
Oyster Cooker



**MARKET FORGE**  
INDUSTRIES INC.

Printed in U.S.A.

35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-4100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
E-Mail: CUSTSERV@mfi.com • Website: www.mfi.com