

E**TILTING TRI-LEG
ELECTRIC KETTLE**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____

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

DESCRIPTION:

Will be a Market Forge Self-generating electric, tri-leg, steam jacketed kettle.

Kettle will be constructed of welded satin finish, stainless steel type 304. 20, 30 and 40-gallon kettles have 316 type stainless steel as standard. A double wall kettle interior will form a steam jacket around the lower 2/3 of the kettle. The jacket will enclose heat elements (*Which will be easily removable for service*), water and antifreeze design for superior heat distribution.

Unit will be mounted on a stainless steel tri-leg pipe fitted legs and adjustable flanged feet with four holes for securing kettle to floor.

Controls will be intergrally mounted to the kettle base and will include a power switch, thermostat, pilot light, vacuum/pressure gauge, safety valve, and low water shut-off.

Kettle will operate in a temperature range of 140° to 290°F (60° to 144°C) at a maximum pressure of 50 PSI (3.5kg/cm²).



FT-40LE Shown. Draw-Off Optional.

OPERATION WILL BE BY:

Electrically, self-generating, closed steam system built in accordance with A.S.M.E. codes, and equipped for operation on:

- 208 VAC 3 phase, 50/60 Hz
- 240 VAC 3 phase, 50/60 Hz
- 480 VAC, 3 phase, 50/60 Hz*
- 220/380 VAC, 3 phase, 4 wire 50 Hz
- 240/415 VAC, 3 phase, 4 wire 50 Hz

*Optional at extra cost.

OPTIONAL ITEMS AT EXTRA COST:

- Triple Basket Assembly.
- 2" (50mm) Draw-Off Valve with Strainer.
- 3" (76mm) Draw-Off Valve with Strainer.
- Wall Models (*Consult Factory*).
- Graduated Measuring Stick.
- Double Pantry Faucet with Swing Spout and Mounting Bracket.
- Single Pantry Faucet with Swing Spout and Mounting Bracket.
- Type 316 Stainless Steel Liner for High Acid Content Products for 60, 80 and 100-gal. kettles.
- Counter Balanced Hinged Cover.

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

SPEC SHEET: S-2268F
08/11FOOD SERVICE EQUIPMENT
Tilting Tri-Leg Kettle**MARKET FORGE**
INDUSTRIES INC.

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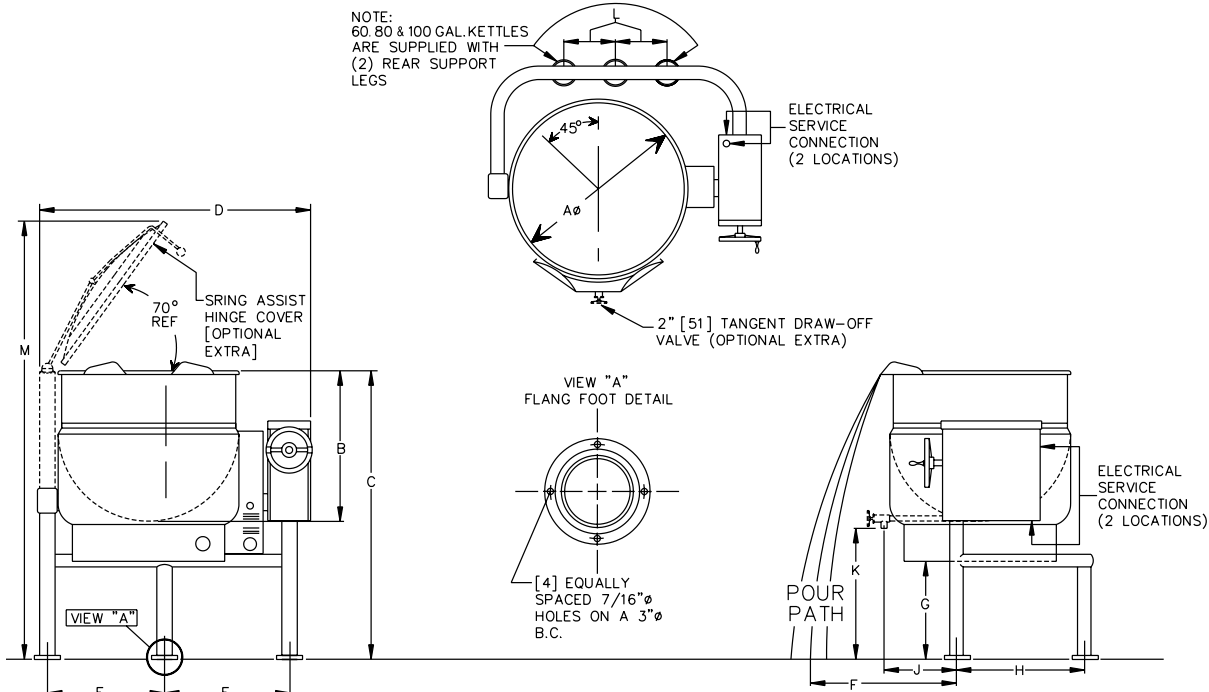
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SERVICE CONNECTIONS

MODEL	PH	KW	208 VAC AMP	240 VAC AMP	480 VAC AMP	220/380 VAC AMP	240/415 VAC AMP
FT-20LE	1	12	57	50	25	-	-
	3	12	34	29	15	32	28
FT-30LE	1	15	73	63	32	-	-
	3	15	42	37	18	39	36
FT-40LE	-	-	-	-	-	-	-
	3	24	67	58	29	63	58
FT-60LE	-	-	-	-	-	-	-
	3	24	67	58	29	63	58
FT-80LE	-	-	-	-	-	-	-
	3	24	67	58	29	63	58
FT-100LE	3	24	67	58	29	63	58
	<i>Optional KW</i>	33	91.6	79.4	39.7	50.1	45.9

MODEL	CAPACITY	A	B	C	D	E	F	G	H	J(2")	J(3")	K(2")	K(3")	L	M
FT-20LE	20 Gallons	21"	18"	38"	36"	15"	18"	14"	19.25"	14.75"	15.5"	18"	17.5"	-	63.5"
	76 Liters	533mm	457mm	965mm	914mm	381mm	457mm	356mm	489mm	375mm	394mm	457mm	445mm	-	1613mm
FT-30LE	30 Gallons	24"	20"	38"	39"	16.5"	19"	12.375"	19.25"	16.75"	17.25"	16"	15.5"	-	66.5"
	114 Liters	610mm	508mm	965mm	990mm	419mm	483mm	314mm	489mm	425mm	438mm	406mm	394mm	-	1689mm
FT-40LE	40 Gallons	26"	22.5"	38"	41"	17.5"	23"	10"	20.25"	17.5"	18.5"	13.5"	13"	-	68.5"
	152 Liters	660mm	572mm	965mm	1041mm	445mm	584mm	254mm	489mm	445mm	470mm	343mm	430mm	-	1740mm
FT-60LE	60 Gallons	29.5"	26"	42"	44.5"	19.125"	24"	11"	22.5"	19.5"	20.75"	14"	13.5"	10.5"	76"
	227 Liters	749mm	660mm	1067mm	1124mm	486mm	610mm	280mm	514mm	495mm	527mm	356mm	343mm	267mm	1930mm
FT-80LE	80 Gallons	33"	28"	45"	48"	20.875"	27"	12.625"	23.75"	20.25"	21.25"	15"	14.5"	12"	82.5"
	303 Liters	838mm	711mm	1143mm	1219mm	530mm	686mm	321mm	565mm	514mm	540mm	381mm	368mm	305mm	2096mm
FT-100LE	100 Gallons	35.5"	29.75"	48.75"	49.5"	22.25"	32"	14.5"	25.25"	20.25"	21.25"	18.75"	18.25"	14"	88.5"
	379 Liters	902mm	756mm	1238mm	1257mm	565mm	813mm	368mm	641mm	514mm	540mm	476mm	464mm	356mm	2248mm



It is our policy to build equipment which is design certified by U.L., A.G.A., 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 at all times.

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