

E**FULL JACKETED TILTING
TRI AND QUAD-LEG
ELECTRIC STEAM KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS:

- FT-20LEF 20 Gallon (76 liters) Tri-Leg
- FT-30LEF 30 Gallon (114 liters) Quad-Leg
- FT-40LEF 40 Gallon (152 liters) Quad-Leg
- FT-60LEF 60 Gallon (227 liters) Quad-Leg

DESCRIPTION: Will be a Market Forge Self Generating fully jacketed electric steam kettle.

Kettle will be constructed of welded satin finish, stainless steel type 304. A double wall interior around the kettle will form a full steam jacket. The jacket will enclose heat elements (*Which will be easily removable for service*), water and antifreeze design for superior heat distribution.

The 20 gallon will be on a Tri-leg mounting frame of stainless steel pipe and the 30-60 gallon will be on a Quad-leg mounting frame of stainless steel pipe. Each leg will be fitted with a four-hole adjustable flange foot for securing to the 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. Steam control valve will be mounted on the control box.

A sealed stainless steel tilt mechanism will permit the kettle to tilt forward a full 90° for complete emptying. The tilt mechanism will be self-locking for a positive stop action.

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).

ELECTRICAL - AMPS PER LINE:

KW	PHASE	280V	220V	240V	380V	415V	480V	600V
18	3	50.0	47.2	43.3	27.3	25.0	21.7	17.3
24	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
33	3	91.6	86.6	79.4	50.1	45.9	39.7	31.7

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



FT-40LEF Shown with Optional 2" Draw-Off

OPERATION WILL BE BY: Electrically, self generating, closed steam system built in accordance with A.S.M.E. codes. Available kW options are:

MODEL	STANDARD	OPTIONAL
FT-20LEF	18	24
FT-30LEF	18	24
FT-40LEF	24	33
FT-60LEF	24	33

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*).
- Hinged Cover.
- Etched Gallon Markings.

SPEC SHEET: S-6002
02/10

FOOD SERVICE EQUIPMENT
Full Jacketed Tilting Tri-Leg Kettle



MARKET FORGE
INDUSTRIES INC.

35 Garvey Street • Everett • MA • 02149
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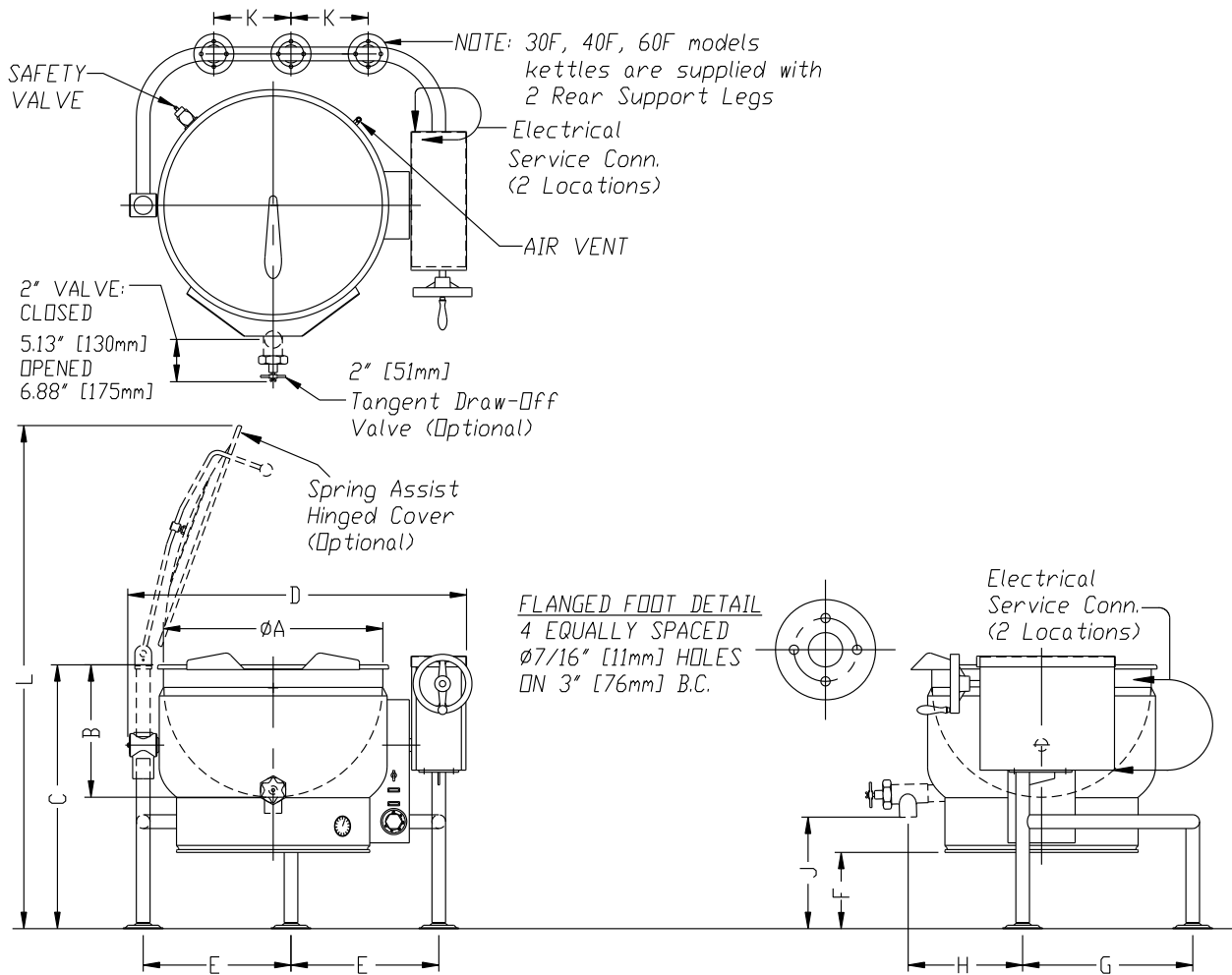
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ELECTRIC STEAM KETTLE**

DETAILS & DIMENSION

DIMENSIONS

MODEL	SHIP WT.	CAPACITY	A	B	C	D	E	F	G	H	J	K	L
FT-20LEF	340 lbs.	20 Gallon 76 liters	26 660	15.75 400	31.38 797	40.38 1026	17.5 445	9 229	20.25 514	13.63 346	13.25 337	-- --	62 1575
FT-30LEF	402 lbs.	30 Gallon 114 liters	29.5 749	17.5 445	33.5 851	43.88 1114	19.38 492	10 254	22.25 565	15.13 384	13.5 343	10.5 267	67.5 1715
FT-40LEF	500 lbs.	40 Gallon 152 liters	33 838	19.25 489	36.25 921	47.12 1197	21 533	11.5 292	23.75 603	16.38 416	14.5 368	12 305	73.75 1873
FT-60LEF	610 lbs.	60 Gallon 227 liters	35.5 902	20.5 521	39.5 1003	50 1270	22.38 568	14.38 365	25.25 641	17.38 441	16.5 419	13.5 343	79.5 2019



It is our policy to build equipment which is design certified by U.L., 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 bear the appropriate agency labels at all times.

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