

**D****ONE 10-GALLON & ONE 6-GALLON  
DIRECT STEAM TILTING KETTLES**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

**MODEL:**             MT10T6D**SIZE:**    36" x Wide x 33" Front-to-Back  
(914mm Wide x 838mm Front-to-Back)**DESCRIPTION:**

Market Forge Model MT10T6D consisting of one 6-gallon and one 10-gallon kettle type 304 stainless steel, tilting, steam jacketed trunnion kettles. Kettles will be mounted on a 20" (508mm) high cabinet base. Hot and cold water fill faucet, depressed area and drains, and steam control valve will be located on stainless steel marine-edge countertop. A 4" (120mm) deep 12" x 20" (305mm x 254mm) clean-up pan with removable splash guard will be standard (*splash guard will be removable so that it may also be attached to food receiving pan*). Kettles will be A.S.M.A.-Approved and National Board Registered.

Cabinet base, constructed of a stainless steel frame, which houses the electric steam generator, will be of modular design to match other Market Forge cooking equipment. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs and adjustable bullet feet, reinforced die-formed stainless steel marine-edged countertop, and hinged doors with magnetic latches. Unit will be polished stainless steel.

**CAPACITY:**

- MT10T6D            One 10 Gallon (38 liters)
- One 6 Gallon (23 liters)

**OPERATION SHALL BE BY:**

Direct steam at 15-50 PSI (1-3.5kg/cm<sup>2</sup>), 1/3 BHP required per kettle. Over 50 PSI (3.5kg/cm<sup>2</sup>), a pressure reducing valve is required.

**OPTIONAL AT EXTRA COST:**

- Pressure Reducing Valve (*Max. Inlet Capacity 50 PSI*)
- One-piece lift-off stainless steel cover
- Stainless steel wire basket
- Clean-up brush
- Steam Take-Off kit
- Condensate Return Kit.
- Ball Float Trap

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

SPEC SHEET: S-2364D  
10/12**FOOD SERVICE EQUIPMENT**  
6 and 10 Gallon Tilting Kettles**MARKET FORGE**  
INDUSTRIES INC.

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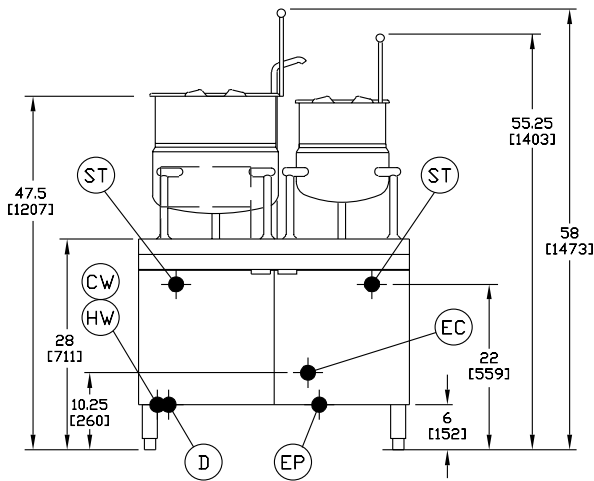
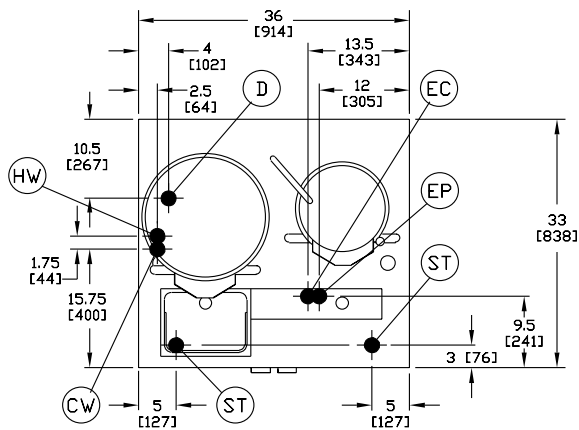
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## ONE 10-GALLON & ONE 6-GALLON DIRECT STEAM TILTING KETTLES

DETAILS & DIMENSIONS

SPEC SHEET: S-2364D  
10/12

**FOOD SERVICE EQUIPMENT**  
6 and 10 Gallon Tilting Kettles



### SERVICE CONNECTIONS

#### Direct Connected

S*	Steam Supply - 3/4" (19mm) NPT female for incoming steam at 15-50 PSI (1-3.5kg/cm <sup>2</sup> ).
HW	Hot Water - 3/8" (9.5mm) NPT female for hot water to kettle fill faucet.
CW	Cold Water - 3/8" (9.5mm) NPT female for hot water to kettle fill faucet.
D	Drain - Pipe full 2" (50mm) NPT female to flush floor drain. <b>DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.</b>
CR	Condensate Return - 1/2 (13mm) NPT female condensate return from kettle may be connected to condensate return line (Optional at extra cost).
ST	Steam Take-Off - 3/4" (19mm) NPT female for incoming steam from boiler. Connection for operation of adjacent steam-powered equipment

\* Pressure reducing valve is required if incoming pressure exceeds 50 PSI (3.5kg/cm<sup>2</sup>).

**NOTES:** Pressure relief valve must be installed in incoming steam line if not connected to gas or electric generator.

PVC and CPVC pipe are not acceptable materials for drains.

The only available space to supply utilities to the steam generator is the 6" (152mm) space between the floor and the cabinet base. Allow 3" (76 mm) spacing from side wall and 6" (152mm) from rear wall if adjoining wall is combustible.

#### CAUTION:

Before connecting water to this unit, water supply should be analyzed to make sure hardness is no greater than 2.0 grains per gallon and pH level is within the range of 7.0-8.5. Water that fails to meet these standards should be treated by installation of water conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

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