

D

STEAM JACKETED KETTLE

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

- MODELS:**
- MT-25
 - MT-40

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

DESCRIPTION:

Market Forge Model _____ steam jacketed kettle. Kettle shall be of stainless steel, mounted in enclosed cabinet base. Steam control and hot and cold water fill faucet shall be mounted on stainless steel countertop. Kettle shall be equipped with 2" (51mm) sanitary draw-off, which shall be enclosed for sanitary purposes. Swing drain for draw-off shall be removable without tools and shall be equipped with removable strainer. Kettles shall include a one-piece stainless steel counterbalanced cover. All kettles shall be National Board Registered.

Cabinet base shall be of modular design to match other Market Forge cooking equipment. Shall be equipped with 6" (152mm) stainless steel legs, reinforced die-formed stainless steel marine-edged countertop, and hinged doors with magnetic latches, and shall be polished stainless steel.

Tilting type shall tilt nearly upright to allow complete emptying of contents under positive control by turning removable crank, and shall be provided with a pan support, removable without tools, which will lock pan in horizontal position not more than 2" (50mm) from kettle lip throughout tilting operation. *Note: Turning may be stopped at any time without kettle settling back.*

Pan Support shall hold (1) 12" x 20" (35mm x 580mm) pan.



MT-40 Shown

CAPACITY:

- MT-25 / 25 Gallons - (95 liters)
- MT-40 / 40 Gallons - (152 liters)

OPERATION SHALL BE BY:

Direct steam at 15 to 30 PSI (1.0 to 2.1 kg/cm²).

BHP required:

- 25-gallon: 11/4 BHP
- 40-gallon: 2 BHP
- 60-gallon: 3 BHP

OPTIONAL AT EXTRA COST:

- Tilting Kettle Accessory Kit.
- Stationary Kettle Accessory Kit.
- Condensate Return Kit. (to external steam supply).
- Power Lift.
- PRV (pressure reducing valve).
- Ball Float Trap.
- #316 Stainless Steel Liner for 60 Gallon.
- 2" (51mm) Draw-Off in lieu of 1 1/2" (39mm).

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

SPEC SHEET: S-1346D
05/12

FOOD SERVICE EQUIPMENT
Tilting Steam Jacketed Kettle



Printed in U.S.A.



MARKET FORGE
INDUSTRIES INC.

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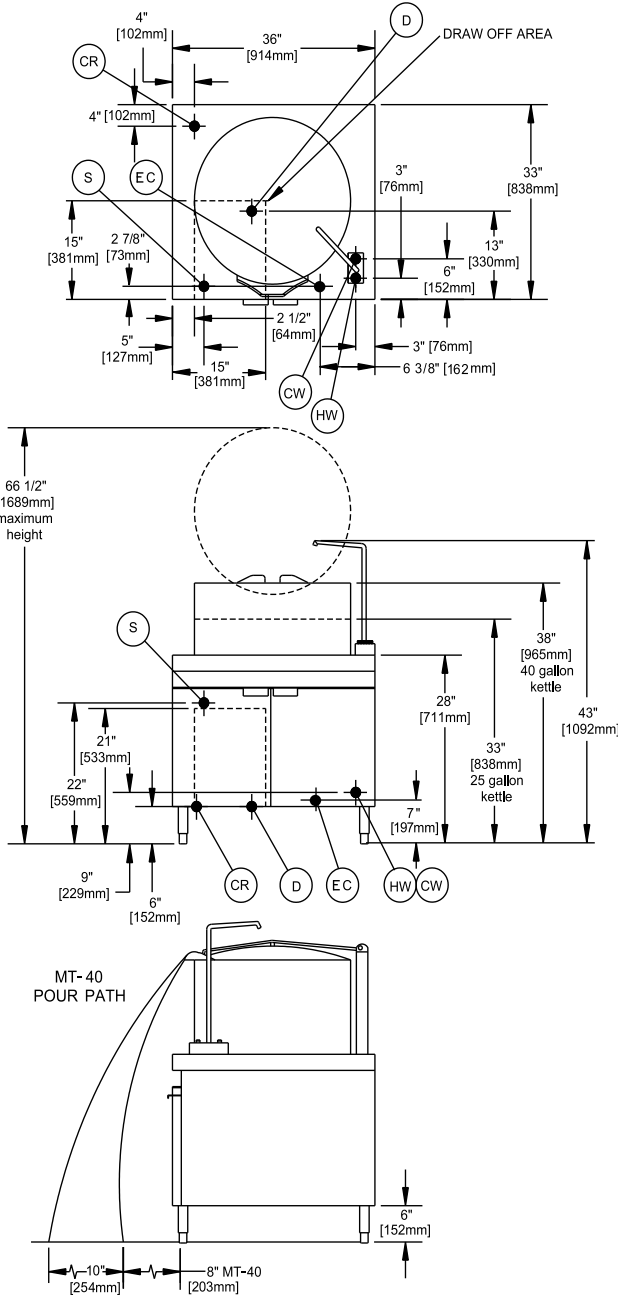
D

STEAM JACKETED KETTLE

DETAILS AND DIMENSIONS

SPEC SHEET: S-1346D
05/12

FOOD SERVICE EQUIPMENT
Tilting Steam Jacketed Kettle



SERVICE CONNECTIONS

Direct Connected

S	Steam Supply - 3/4" (19mm) NPT, 15 P.S.I. (1.0 kg/cm ²) minimum; 30 P.S.I. (2.1 kg/cm ²) maximum.
HW	Hot Water - 3/8" (10mm) OD tubing to hot water for kettle fill faucet.
CW	Cold Water - 3/8" (10mm) OD tubing to cold water for kettle fill faucet.
D	Drain - Pipe full 2" NPT (51mm) to flush floor drain. Do not make solid connection to drain.
CR*	Condensate Return - 1/2" I.P.S. (13mm) connection for condensate return from kettle when specified.
EC*	Electrical Controls - 115 volts AC, 60 Hz, 40 watts, 1/2" (13mm) conduit connection or equivalent. Use wire suitable for at least 90°C. Draws less than 1 Amp with power lift.

* Optional

NOTES:

Pressure-reducing valve is required if incoming pressure exceeds 30 PSI (2.1 kg/cm²).

Recess area for kettle draw-off (dotted line) must be kept free of all piping and connections.

PVC and CPVC pipe are not acceptable materials for drains.

Separate height for 25-, 40-, and 60-gallon kettles.

It is our policy to build equipment which is design certified by 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.



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