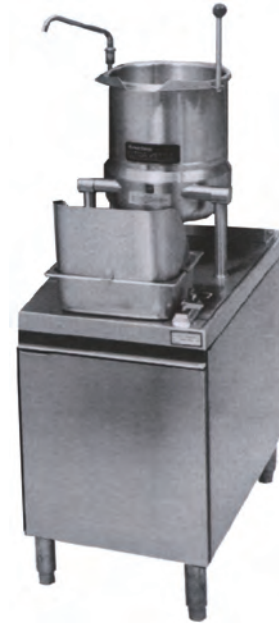


**D****6 OR 10 GAL. DIRECT STEAM  
TRUNNION KETTLE  
ON 18" CABINET BASE**

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

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

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



**MODELS:**       MT6  
                       MT10

**SIZE:**    18" Wide x 33" Front-to-Back  
                   (457mm Wide x 838mm Front-to-Back)

**DESCRIPTION:**

Market Forge stainless steel, tilting steam jacketed trunnion kettle. Kettle will be mounted on a cabinet base. Hot and cold water fill faucet. Depressed area with drains and steam control valves located on a stainless steel marine edged counter-top. A 4" (102mm) deep, 12" x 10" (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 a food receiving pan). Kettles are A.S.M.E. approved and National Board registered.

Cabinet base is of modular design to match other Market Forge equipment. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced die formed stainless steel marine edged counter-top, hinged doors with magnetic catches. Unit has a polished stainless steel exterior.

**OPERATION SHALL BE BY:**

Direct steam at 15-50 PSI (1.0-3.5 kg/cm<sup>2</sup>)  
 1/3 BHP required for 6 gallon kettle.  
 2/3 BHP required for 10 gallon kettle.  
 Over 50 PSI (3.5 kg/cm<sup>2</sup>) a pressure reducing valve is required.

**OPTIONAL AT EXTRA COST:**

- One Piece lift-off Stainless Steel Cover
- Stainless Steel Wire Basket
- Clean-up Brush
- Pressure Reducing Valve
- Condensate Return Kit
- Ball Float Trap

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

Spec No. S-2290F  
08/11

**FOOD SERVICE EQUIPMENT**  
Trunnion Kettles



**MARKET FORGE**  
INDUSTRIES INC.

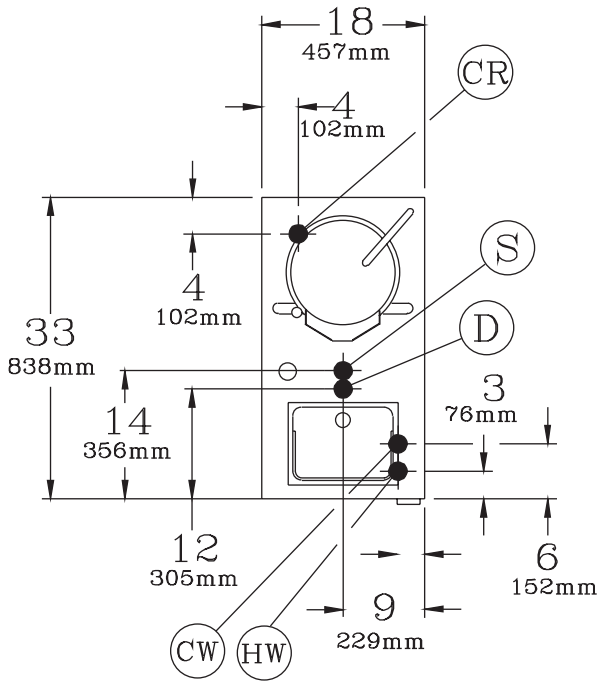
35 Garvey Street • Everett • MA • 02149  
 Tel: (617) 387-4100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
 E-Mail: CUSTSERV@mfii.com • Website: www.mfii.com

A City Discount

**D**

**6 OR 10 GAL. DIRECT STEAM TRUNNION KETTLE ON 18" CABINET BASE**

**DETAILS & DIMENSION**



**SERVICE CONNECTIONS  
DIRECT STEAM OPERATED**

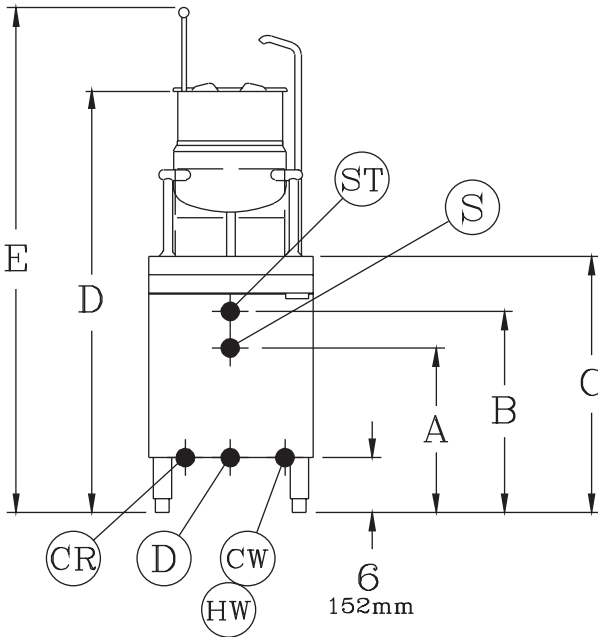
*S	Steam Supply - 1/2 (13mm) IPS for incoming steam at 15-50 PSI (1.0-3.5kg/cm <sup>2</sup> ).
HW	Hot Water - 3/8 (10mm) NPT for hot water to kettle fill faucet.
CW	Cold Water - 3/8 (10mm) NPT for cold water to kettle fill faucet.
CR†	Condensate Return - 1/2 (13mm) IPS condensate return from kettle may be connected to condensate return line.
ST	Steam Supply - 3/4 (19mm) IPS for incoming steam from a Market Forge boiler.

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

† Optional at extra cost.

**NOTE:**

PVC and CPVC pipe are not acceptable materials for drains.



	A	B	C	D	E
6 Gallon	18 457mm	22 559mm	28 711mm	47 1/2 1207mm	55 1/4 1403mm
10 Gallon	18 457mm	22 559mm	28 711mm	47 1/2 1207mm	58 1473mm

It is our policy to build equipment which is design certified by U.L., A.S.M.E. 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-2290F  
08/11

FOOD SERVICE EQUIPMENT  
Trunnion Kettles



**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@mfii.com • Website: www.mfii.com

A City Discount