

D**60 GALLON STEAM JACKETED KETTLE**
 JOB NAME: _____
 ITEM NO.: _____
 NO. REQUIRED: _____
MODEL: ○ MT-60 Tilting**SIZE:** 48" Wide x 33" Front-to Back
(1219mm Wide x 838mm Front-to-Back)**DESCRIPTION:**

Market Forge Model MT-60 steam jacketed tilting 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 1 1/2" (38 mm) 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; left-side mounted, and a removable strainer. Kettle shall be National Board Registered.

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

Kettle 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" (50 mm) from kettle lip throughout tilting operation. Note: Turning may be stopped at any time without kettle settling back.

COOKING CAPACITY:

MT-60 (tilting type) 60 Gallon (228 liter)
 Pan support shall hold one 12" x 20" (305mm x 508mm) pan or preset at factory to hold (select only one):
 ○ 12" x 18" (305mm x 457mm) pan
 ○ 12" x 16" (305mm x 406mm) pan

OPERATION SHALL BE:

Direct steam at 15 to 30 PSI (1.0 to 2.1 kg/cm²), 3 BHP



MT-60

OPTIONAL AT NO COST:

Steam Pressure Relief Valve (not required if kettle connected to Market Forge gas or electric steam generator).

OPTIONAL AT EXTRA COST: (Indicate quantity in space provided)**QTY:**

- _____ ○ Tilting Kettle Accessory Kit
- _____ ○ Condensate Return Kit
- _____ ○ Power Tilt
- _____ ○ PRV (pressure reducing valve)
- _____ ○ Ball Float Trap
- _____ ○ 50 PSI Operation
- _____ ○ #316 Stainless Steel Interior Liner

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

 Spec No. S-1347D
 07/04

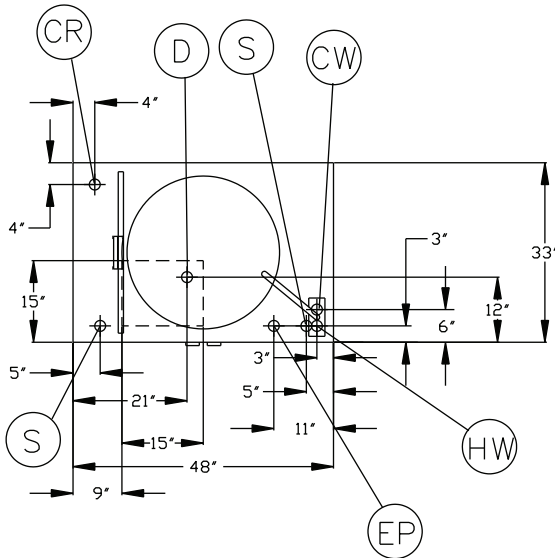
FOOD SERVICE EQUIPMENT
 60 Gallon Kettle

MARKET FORGE
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DETAILS & DIMENSION

**SERVICE CONNECTIONS****Direct Connected**

S	Steam Supply — 3/4" (19 mm) I.P.S., 15 P.S.I. (1.0 kg/cm ²) minimum; 30 P.S.I. (2.1 kg/cm ²) maximum.
HW	Hot Water — 1/2" (13 mm) OD tubing to kettle fill faucet.
CW	Cold Water — 1/2" (13 mm) OD tubing to kettle fill faucet.
D	Drain — Pipe full 2" I.P.S. (51 mm) to flush floor drain. Do not make solid connection to drain.
EC	Electrical Connection — Power Tilt: 115 VAC, 60 Hz, 2 amps. 1/2" (13 mm) conduit connection or equivalent. Use wire suitable for at least 90°C.
CR †	Condensate Return — 1/2" I.P.S. (13 mm) connection for condensate return from kettle when

† Optional

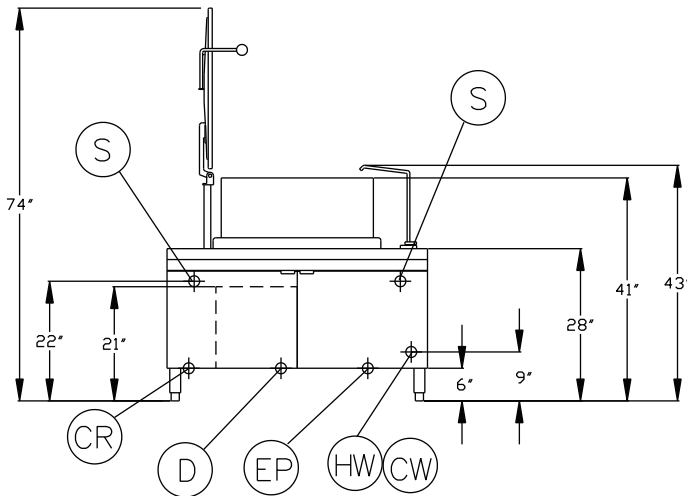
NOTES:

* 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.

Pressure relief valve must be installed in incoming steam line if not connected to a Market Forge gas or electric steam generator. Supplied on request at no extra cost.

PVC and CPVC pipe are not acceptable materials for drains.

Spec No. S-1347D
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It is our policy to build equipment which is design certified by U.L., A.S.M.E., N.S.F. 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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