

**D****TWO 6-GALLON TILTING KETTLES  
DIRECT STEAM CONNECTED**

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

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

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

**MODEL:**  MT6-T6**SIZE:** 36" Wide x 47 1/2" High x 33" Front-to-Back  
(914mm Wide x 1200mm High x 838mm Front-to-Back)  
Height including handle 55 1/4" (1403mm)**DESCRIPTION:** Will be a Market Forge Model MT6-T6, consisting of two 6 gallon 23 liter type 304 stainless steel, tilting, steam jacketed trunnion kettles. Kettles will be mounted on a 28" (711mm) high cabinet base. Hot and cold water fill faucet, depressed area and drains, and steam control valves will be located on 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).

Kettle will be A.S.M.E. approved and National Board Registered.

Cabinet base 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 counter-top, and hinged doors with magnetic latches. Unit will be polished stainless steel.

**OPERATION SHALL BE BY:**Direct Steam at 15-50 PSI (1.0-3.5 kg/cm<sup>2</sup>) 1/3 BHP required per kettle. Over 50 PSI (3.5 kg/cm<sup>2</sup>), a pressure reducing valve is required.**OPTIONAL AT NO CHARGE:**

- Steam Pressure Relief Valve Not required if kettles connected to Market Forge gas or electric steam generator.

**OPTIONS AT EXTRA COST:**

- One-Piece Lift-Off Cover, Stainless Steel.
- 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 SHEET: S-2264A  
09/12FOOD SERVICE EQUIPMENT  
Two Six Gallon Kettles**MARKET FORGE**  
INDUSTRIES INC.

PRINTED IN U. S. A.

35 Garvey Street • Everett • MA • 02149  
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## TWO 6-GALLON TILTING KETTLES DIRECT STEAM CONNECTED

### DETAILS & DIMENSION

#### SERVICE CONNECTIONS

##### Direct Connected

S*	Steam Supply - 3/4" (19mm) IPS for incoming steam at 15-50 PSI (1.0-3.5kg/cm <sup>2</sup> ).
HW	Hot Water - 1/2" (13mm) O.D. tubing for hot water to kettle fill faucet.
CW	Cold Water - 1/2" (13mm) O.D. tubing for cold water to kettle fill faucet.
D	Drain - Pipe full 2" (50mm) IPS to flush floor drain. <b>DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.</b>
CR**	Condensate Return - 1/2" (13mm) IPS for incoming condensate return from kettle may be connected to condensate return line.
ST	Steam Take-Off - 3/4" (19mm) IPS for incoming steam from Market Forge Steam Generator.

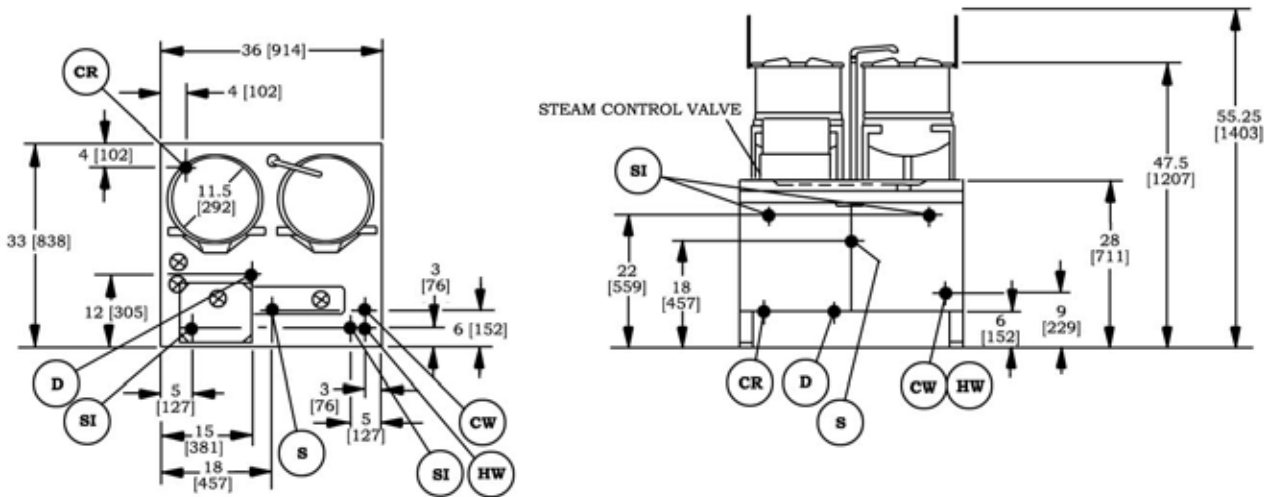
\* Pressure reducing valve is required if incoming pressure exceeds 50 PSI (3.5kg/cm<sup>2</sup>).

\*\*Optional at extra cost.

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

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Two Six Gallon Kettles



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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