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# TILTING TRI-LEG DIRECT STEAM KETTLE

JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_

- MODELS:**
- FT- 20L
  - FT- 30L
  - FT- 40L
  - FT- 60L
  - FT- 80L
  - FT- 100L

**DESCRIPTION:** Will be a Market Forge Direct Steam Connected Tilting Tri-leg Steam Jacketed Kettle.

- FT- 20L [20] 20 Gallon (76 liter) Capacity
- FT- 30L [30] 30 Gallon (114 liter) Capacity
- FT- 40L [40] 40 Gallon (152 liter) Capacity
- FT- 60L [60] 60 Gallon (227 liter) Capacity
- FT- 80L [80] 80 Gallon (303 liter) Capacity
- FT- 100L [100] 100 Gallon (380 liter) Capacity

Kettle will be constructed of welded satin finish stainless steel, type 304. A double wall kettle interior will form a steam jacket around the lower 2/3 of the kettle. The kettle bottom will be of elliptical design for superior heat circulation.

Tri-leg mounting frame of stainless steel pipe will conceal the steam piping. Each leg will be fitted with a four-hole adjustable flange foot for securing to the floor.

A sealed stainless steel tilting mechanism will permit the kettle to tilt forward a full 90° for complete emptying. The tilting mechanism will be self-locking for positive stop action. Steam control valve will be mounted on control box.

Unit will include as standard a Steam Control Kit (CKT-1).

**OPERATION WILL BE BY:**

Direct steam at 15-35 PSI (1.0-2.5 kg/cm<sup>2</sup>).

- Over 35 PSI (2.5 kg/cm<sup>2</sup>), a pressure reducing valve is required.

**STEAM FLOW REQUIREMENTS:**

34 lbs. (15.5 kg) steam per hour or 1 BHP per 20 gallons (76 liters) of kettle capacity.

	BHP/Hour	(lbs) Steam/Hour
<input type="radio"/> FT- 20L .....	1.0	34.5
<input type="radio"/> FT- 30L .....	1.5	52.0
<input type="radio"/> FT- 40L .....	2.0	69.0
<input type="radio"/> FT- 60L .....	3.0	103.5
<input type="radio"/> FT- 80L .....	4.0	138.0
<input type="radio"/> FT- 100L .....	5.0	172.5



**OPTIONAL AT EXTRA COST:**

- One-piece lift-off stainless steel cover.
- One-piece counterbalanced hinged stainless steel cover.
- Double pantry faucet with swing spout and mounting bracket.
- Single pantry faucet with swing spout and mounting bracket.
- Triple bracket assembly.
- 1 1/2" (38mm) draw-off valve with strainer.
- 2" (50mm) draw-off valve with strainer.
- 3" (76mm) draw-off valve with strainer.
- Steam trap and strainer.
- Steam trap assembly \* includes:
  - \* Steam control valve (steam inlet globe valve).
  - \* Steam trap.
  - \* Line strainer.
- Check valve.
- Graduated measuring stick.
- Wall models (consult factory).
- Type 316 stainless steel liner (for high acid content).

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

Spec No. S-2116H  
 08/04

FOOD SERVICE EQUIPMENT  
Tilting Tri-leg Kettle



# MARKET FORGE

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An Employee Owned Company



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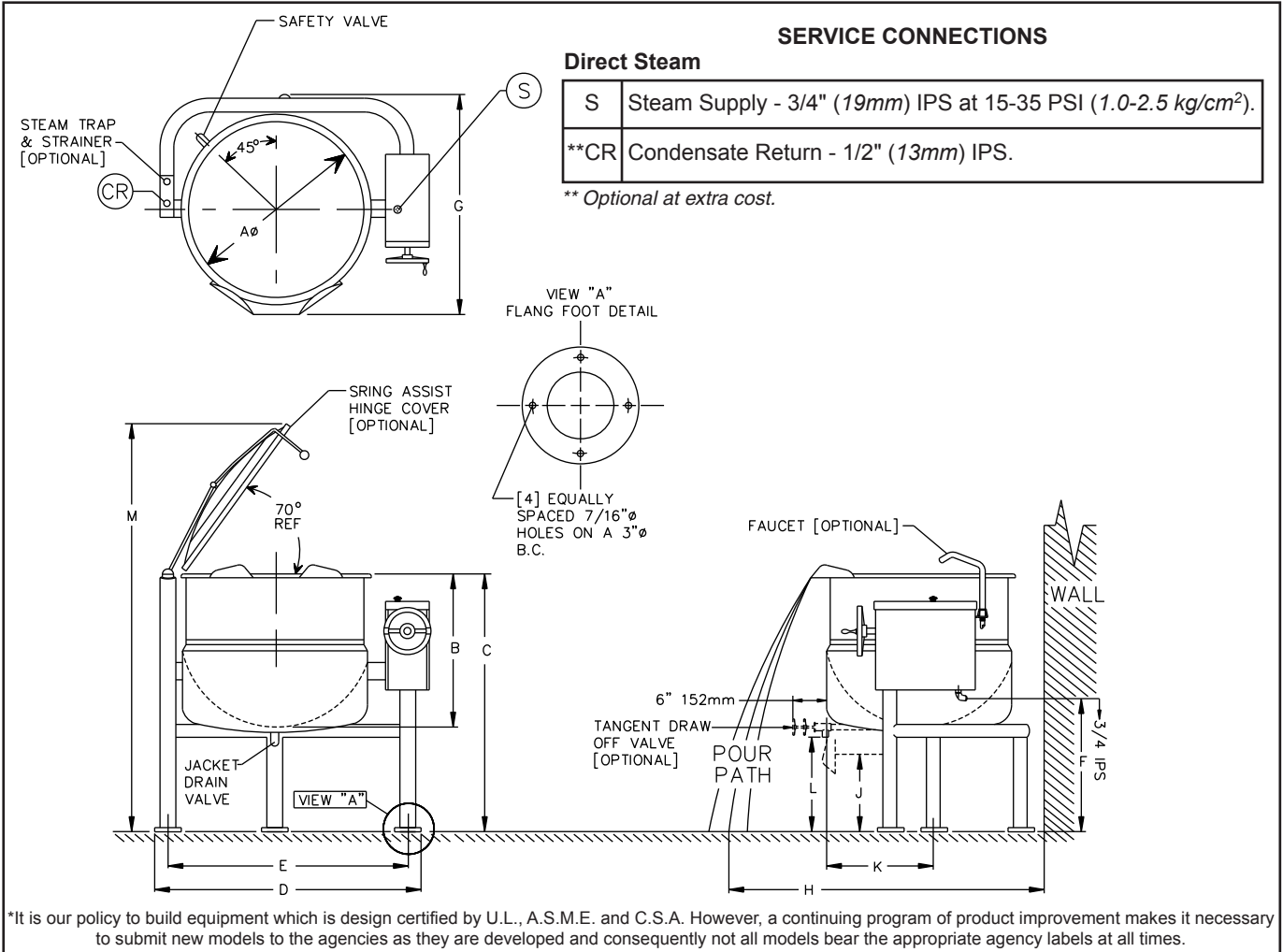
## TILTING TRI-LEG DIRECT STEAM KETTLE

### DETAILS & DIMENSION

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J	K	L	M
FT-20L	20 Gallon 76 liter	inches mm	21 533	18 457	37 940	34.5 885	28.5 724	22 559	28.5 724	41 1041	15.25 387	12 305	16.875 440	59.5 1512
FT-30L	30 Gallon 114 liter	inches mm	24 610	20 508	37 940	37.75 960	31.5 800	20.75 527	30 762	42.5 1080	13.25 337	12.5 317	14.875 390	62.5 1588
FT-40L	40 Gallon 152 liter	inches mm	26 660	22.5 572	37 940	39.75 1010	33.5 850	20.25 514	32 813	45 1143	10.75 273	13 330	12.375 314	64 1626
FT-60L	60 Gallon 227 liter	inches mm	29.5 749	26 660	42.5 1030	43.25 1100	37 940	18.75 476	35.75 910	48.5 1232	10.25 260	13.75 350	12.375 314	71.5 1816
FT-80L	80 Gallon 303 liter	inches mm	33 838	28 711	42.5 1030	46.75 1185	40.5 1030	20 508	40 1016	52 1334	9.75 248	14.5 368	12.375 314	76 1930
FT-100L	80 Gallon 303 liter	inches mm	35.5 802	30 762	44.5 1130	48.5 1232	42.25 1073	22 559	42 1066	55 1397	8.5 217	15.5 390	12.375 314	83 2108

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