

OWNERS MANUAL

STATIONARY STEAM JACKETED KETTLES F-20L • F-30L • F-40L • F-60L • F-80L • F-100L

TILTING STEAM JACKETED KETTLES FT-20L • FT-30L • FT-40L FT-60L • FT-80L • FT-100L



F-40L



FT-40L

NOTE:

For Pedestal Models Substitute Suffix (L) for (P) at the end of each Model Number.



STATIONARY STEAM JACKETED KETTLES F-20P • F-30P • F-40P • F-60P • F-80P • F-100P

TILTING STEAM JACKETED KETTLES FT-20P • FT-30P • FT-40P • FT-60P • FT-80P • FT-100P



MARKET FORGE
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COVERING:

- Installation
- Operation
- Maintenance
- Service and Parts

TABLE OF CONTENTS

INTRODUCTION	1
STATIONARY TRI-LEG DIRECT STEAM KETTLES (SPEC SHEET) F-20L • F-30L • F-40L • F-60L • F-80L • F-100L	2
TILTING TRI-LEG DIRECT STEAM KETTLES (SPEC SHEET) FT-20L • FT-30L • FT-40L • FT-60L • FT-80L • FT-100L	4
RECEIVING AND INSTALLATION	6
- RECEIVING	6
- INSTALLATION	6
- INSTALLATION CHECK OUT	6
OPERATING INSTRUCTIONS	7
- GENERAL THEORY OF OPERATION	7
- OPERATING INSTRUCTIONS	7
MAINTENANCE	7
- CLEANING	8
- INSPECTION CHECKS	8
PARTS LIST	8
- F-20L • F-30L • F-40L • F-60L • F-80L • F-100L & FT-20L • FT-30L • FT-40L FT-60L • FT-80L • FT-100L / PARTS LIST	8
- SHIPPING WEIGHTS	8
STATIONARY KETTLE DIMENSIONS - FRONT VIEW	9
STATIONARY KETTLE DIMENSIONS - TOP VIEW	10
TILTING KETTLE DIMENSIONS - FRONT VIEW	11
TILTING KETTLE DIMENSIONS - TOP VIEW	12
STATIONARY PEDESTAL DIRECT STEAM KETTLES (SPEC SHEET) F-20P • F-30P • F-40P • F-60P • F-80P • F-100P	13
TILTING PEDESTAL DIRECT STEAM KETTLES (SPEC SHEET) FT-20P • FT-30P • FT-40P • FT-60P • FT-80P • FT-100P	15

INTRODUCTION

The Market Forge Direct Connected Steam Jacketed Kettle is a steam operated pressure vessel designed for cooking. It consists of a welded satin finish of stainless steel (type 304) kettle with double wall construction, forming a surrounding chamber around the kettle into which steam is introduced as a source of heat for cooking. Steam input plumbing is equipped with a manual control valve.

Unit is mounted on stainless steel tubular tri-legs. Each leg is fitted with a four hole adjustable flange foot for securing the kettle to the floor.

Unit is also equipped with a tangent draw-off valve with heat resistant handle for the removal of kettle contents and a condensate return assembly that permits removal of excessive condensate. A two piece, hinged lid covers the kettle opening.

Operation is by direct steam at a minimum of 5 PSI (0.4kg/cm^2) and a maximum of 55 PSI (3.9kg/cm^2).

D

STATIONARY TRI-LEG DIRECT STEAM KETTLE

JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____



MODELS:

m F-20L	m F-30L
m F-40L	m F-60L
m F-80L	m F-100L

DESCRIPTION:

Will be a Market Forge direct connected stationary tri-leg steam jacketed kettle model:

m F-20L	20 Gallon (76 liter) Capacity
m F-30L	30 Gallon (114 liter) Capacity
m F-40L	40 Gallon (152 liter) Capacity
m F-60L	60 Gallon (227 liter) Capacity
m F-80L	80 Gallon (303 liter) Capacity
m F-100L	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 15–50 PSI (1.0–3.5 kg/cm²). 1/3 BHP required per kettle. Over 50 PSI (3.5 kg/cm²), 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
m FT- 20L	1.0	34.5
m FT- 30L	1.5	52.0
m FT- 40L	2.0	69.0
m FT- 60L	3.0	103.5
m FT- 80L	4.0	138.0
m FT- 100L	5.0	172.5

OPTIONAL AT EXTRA COST:

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

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

Spec No. S-2117I
11/04

FOOD SERVICE EQUIPMENT
Stationary Tri-leg Kettle



Printed in U.S.A.



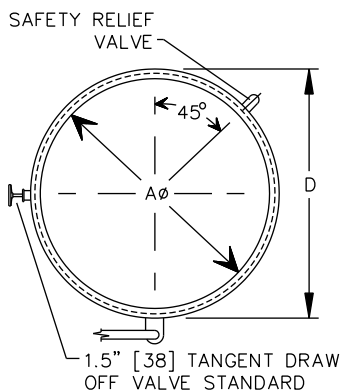
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D

STATIONARY TRI-LEG DIRECT STEAM KETTLE

DETAILS & DIMENSION

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J	K	L
F-20L	20 Gallon 76 liter	inches mm	21 533	18 457	37 940	22.75 578	16.875 429	12 305	16.5 419	41 1041	17.5 445	16.375 416	59.5 1151
F-30L	30 Gallon 114 liter	inches mm	24 610	20 508	37 940	25.75 654	14.875 378	12.75 324	16.5 419	42.5 1080	20.5 521	14.375 365	62.5 1588
F-40L	40 Gallon 152 liter	inches mm	26 660	22.5 572	37 940	27.75 705	12.375 314	13.25 337	17 432	45 1143	22.5 572	11.875 302	63.5 1613
F-60L	60 Gallon 227 liter	inches mm	29.5 749	26 660	42.5 1030	31.25 794	12.375 314	13.75 349	19 483	48.5 1232	25.75 654	11.875 302	71 1803
F-80L	80 Gallon 303 liter	inches mm	33 838	28 711	42.5 1030	45.75 863	12.375 314	14.5 368	20.5 521	52 1334	29.25 743	11.875 302	77 1956
F-100L	80 Gallon 303 liter	inches mm	35.5 802	30 762	44.25 1130	37.25 946	12.375 314	15.25 387	22 559	31.75 806	31.75 806	11.875 302	83 2108

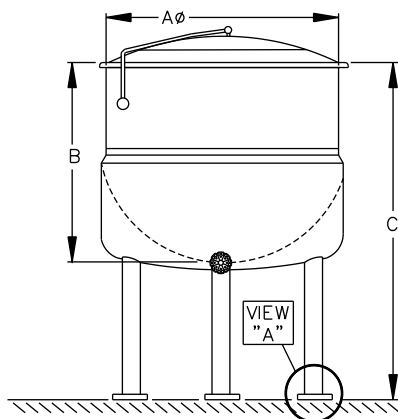


SERVICE CONNECTIONS

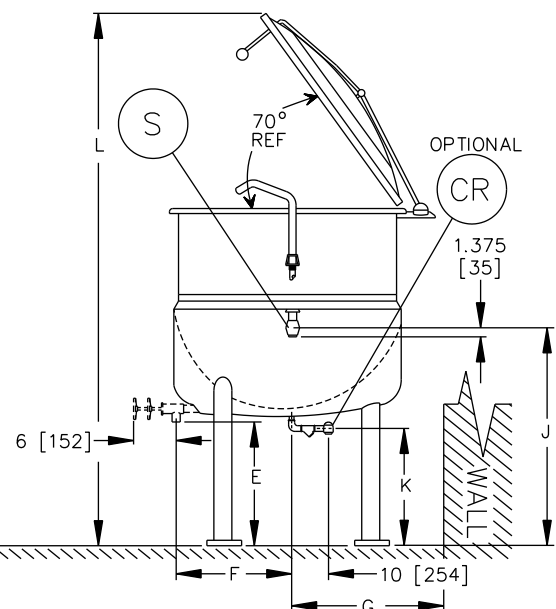
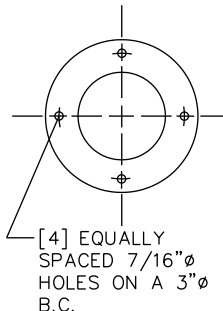
Direct Steam

S	Steam Supply - 3/4" (19mm) IPS at 15-35 PSI (1.0-2.5 kg/cm²).
**CR	Condensate Return - 1/2" (13mm) IPS.

** Optional at extra cost.



VIEW "A" FLANG FOOT DETAIL



*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.

Spec No. S-21171
11/04

FOOD SERVICE EQUIPMENT
Stationary Tri-leg Kettle


Printed in U.S.A.



MARKET FORGE
INDUSTRIES INC.
An Employee Owned Company

D

TILTING TRI-LEG DIRECT STEAM KETTLE

JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____

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

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

m FT- 20L 20 Gallon (76 liter) Capacity
m FT- 30L 30 Gallon (114 liter) Capacity
m FT- 40L 40 Gallon (152 liter) Capacity
m FT- 60L 60 Gallon (227 liter) Capacity
m FT- 80L 80 Gallon (303 liter) Capacity
m FT- 100L 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/cm²).

m Over 35 PSI (2.5 kg/cm²), 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
m FT- 20L	1.0	34.5
m FT- 30L	1.5	52.0
m FT- 40L	2.0	69.0
m FT- 60L	3.0	103.5
m FT- 80L	4.0	138.0
m FT- 100L	5.0	172.5



OPTIONAL AT EXTRA COST:

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

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

Spec No. S-21161
11/04

FOOD SERVICE EQUIPMENT
Tilting Tri-leg Kettle



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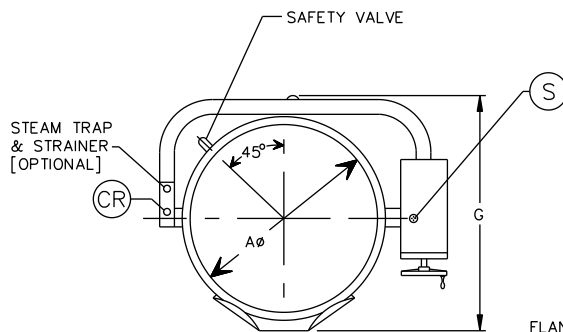
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D

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	45.75 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

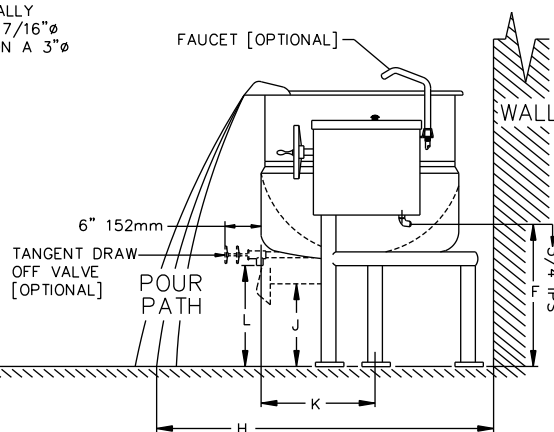
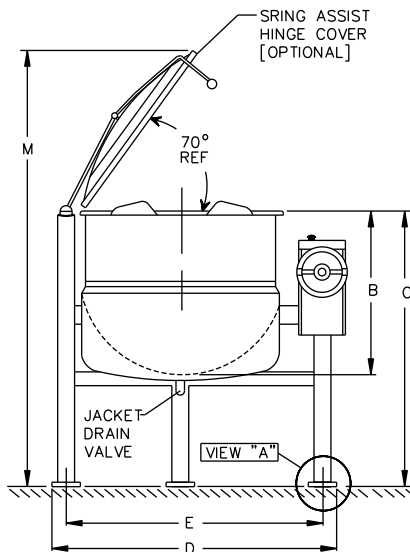
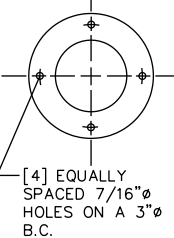


SERVICE CONNECTIONS **Direct Steam**

S	Steam Supply - 3/4" (19mm) IPS at 15-35 PSI (1.0-2.5 kg/cm ²).
**CR	Condensate Return - 1/2" (13mm) IPS.

** Optional at extra cost.

VIEW "A" FLANG FOOT DETAIL



*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.

Spec No. S-2116I
11/04

FOOD SERVICE EQUIPMENT
Tilting Tri-leg Kettle



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RECEIVING AND INSTALLATION

RECEIVING:

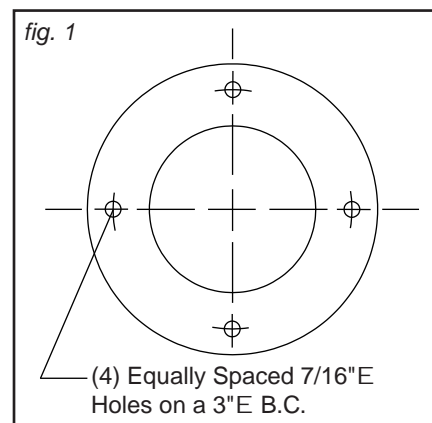
The kettle is shipped strapped and bolted to a skid and covered by a carton which is nailed to the skid. The packing materials must be carefully removed prior to installation. Inspect each unit. If any damage has been incurred during shipment, report same within two days to both the carrier and Market Forge Ind., Inc.

INSTALLATION:

1. Select a location to provide drain directly below the draw-off valve.
2. Mark hole location through flange adjustable feet.
3. On marked hole locations, drill holes and insert expansion shields to accommodate 5/16" size lag bolts, 4 bolts per foot. (see fig. 1 detail - leg flange diagram).
4. Level unit in proposed location by turning adjustable flange feet.
5. Bolt down unit and seal with Silastic or other equivalent sealing compound.

NOTE: Sealant must be applied not only to bolt heads, but also around flange feet making contact with the floor surface.

This application fulfills NSF Requirements.



6. Connect steam line to kettle. Ensure that line is clean and checked for foreign matter and that a steam control valve strainer is fairly convenient to kettle.
7. Connect kettle condensate return line to drain.

WARNING:

*If incoming steam pressure is greater than kettle maximum operating pressure, then a pressure reducing valve **MUST** be installed in the steam line.*

A steam line pressure gauge is also recommended to determine the actual amount of steam entering the kettle.

NOTE: *If large amounts of water accumulate in steam line, install one or more ball float traps in the line to eliminate water.*

INSTALLATION CHECK OUT:

1. Fill kettle part way with water.
2. Turn steam supply valve on slowly.
3. Pull safety valve lever. Observe that steam escapes freely.

WARNING:

Stay clear of exhaust from valve outlet when checking safety valve.

4. Observe that water comes to a boil in the kettle. Allow approximately 2 to 5 minutes per gallon of water.
5. Close steam supply valve.

OPERATING INSTRUCTIONS

GENERAL THEORY OF OPERATION:

The Market Forge Series (*F-20L, F-30L, F-40L, F-60L F-80L and F-100L*) and (*FT-20L, FT-30L, FT-40L, FT-60L FT-80L and FT-100L*) kettles are tri-leg mounted, stainless steel jacketed kettles. The inner liner is jacketed by an outer shell which creates a space between the two walls and cooking is achieved by allowing steam flow within this space.

The steam flowing in the space between the shells condenses on the cooler inner shell wall and releases heat through the wall to the food in the kettle. The condensate drains to the kettle bottom and is released through a steam trap without any loss or variation on steam pressure. The amount of steam allowed to flow the jacket controls that kettle heat.

OPERATING INSTRUCTIONS:

1. Ensure that steam supply to kettle is operating.
2. Ensure that draw-off valve is tightly closed.
3. Place perforated strainer in kettle if liquid is to be drained.
4. Fill kettle with product to desired level.
5. Turn steam control valve on (counterclockwise) to full open position.
6. When product has reached desired temperature, regulate heat as needed by turning valve clockwise.
7. When product is cooked, close steam control valve and remove product from kettle immediately to prevent overcooking.
8. Clean kettle immediately. If unable to thoroughly clean kettle immediately, fill kettle with warm water and mild detergent. Allow kettle to soak until thorough cleaning can be completed.

MAINTENANCE

CLEANING:

As with cleaning food soil from any cookware, an important part of kettle cleaning is to prevent foods from drying on. For this reason, cleaning should be completed immediately after food is removed from kettle. If unable to thoroughly clean kettle immediately, fill kettle with warm water and mild detergent. Allow kettle to soak until thorough cleaning can be completed.

1. Wash kettle and cover with mild detergent and lukewarm water, using a nylon brush. If food is stuck to surface use a little heat to loosen the food.

CAUTION:

NEVER scrape the inside of the kettle with metal tools, steel scouring pads or abrasive cleaners. Scratches will result in damage and inappropriate appearance to the kettle and make it harder to clean and maintain in a sanitary condition.

2. Drain kettle and remove disc in draw-off valve. Rinse and dry.
3. Disassemble and clean draw-off valve as follows:
 - a. Turn the handle counterclockwise.
 - b. Loosen hex nut on end of handle by turning it counterclockwise.
 - c. Remove valve carefully.
 - d. Wash draw-off area thoroughly using nylon brush.
 - e. Rinse and dry.
 - f. Reassemble by reversing these steps.

MAINTENANCE

INSPECTION CHECKS:

1. Check safety valve daily. With steam supply valve open, pull safety valve control lever. Observe that steam escapes.

WARNING:

Do not stand in front of the valve outlet when checking safety valve.

2. Inspect operating valve occasionally to ensure that the packings and valve seats are in proper condition.
3. Check and clean line strainer in steam trap assembly as required.

PARTS LIST

ITEM	PART NO.	DESCRIPTION
1	97-5008	KNOB, HANDLE
2		VALVE, DRAW-OFF
	10-4928	1 1.5"
	97-5063	1 2"
	08-0008	1 3"
4	95-5051	COVER HINGED: 1 20 GALLON - (1) PIECE (F OR FT-20L)
	97-5052	1 30 GALLON - (1) PIECE (F OR FT-30L)
	97-5053	1 40 GALLON - (1) PIECE (F OR FT-40L)
	97-5054	1 60 GALLON - (1) PIECE (F OR FT-60L)
	97-5055	1 80 GALLON - (1) PIECE (F OR FT-80L)
	SPECIFY CAPACITY	1 100 GALLON - (1) PIECE (F OR FT-100L)
	97-5131	1 20 GALLON - (2) PIECE (F OR FT-20L)
	97-5132	1 30 GALLON - (2) PIECE (F OR FT-30L)
	97-5028	1 40 GALLON - (2) PIECE (F OR FT-40L)
	97-5133	1 60 GALLON - (2) PIECE (F OR FT-60L)
	97-5134	1 80 GALLON - (2) PIECE (F OR FT-80L)
	SPECIFY CAPACITY	1 100 GALLON - (2) PIECE (F OR FT-100L)
5	97-5029	RETURN, CONDENSATE (STEAM TRAP ASSEMBLY - ERWEL)
6	97-5030	VALVE, STEAM CONTROL (DAHL)
N/A	97-5031	BRUSH, NYLON (NOT SHOWN)
8		STRAINER, PERFORATED
N/A	97-5105	1 1.5"
N/A	97-5106	1 2"
N/A	97-5113	1 3"
7	97-5032	FOOT, FLANGE

SHIPPING WEIGHTS

MODEL:	LBS.:
F-20L	225
F-30L	245
F-40L	270
F-60L	295
F-80L	320
F-100L	345
FT-20L	255
FT-30L	275
FT-40L	300
FT-60L	315
FT-80L	325
FT-100L	350

PARTS LIST

STATIONARY KETTLE DIMENSIONS - FRONT VIEW

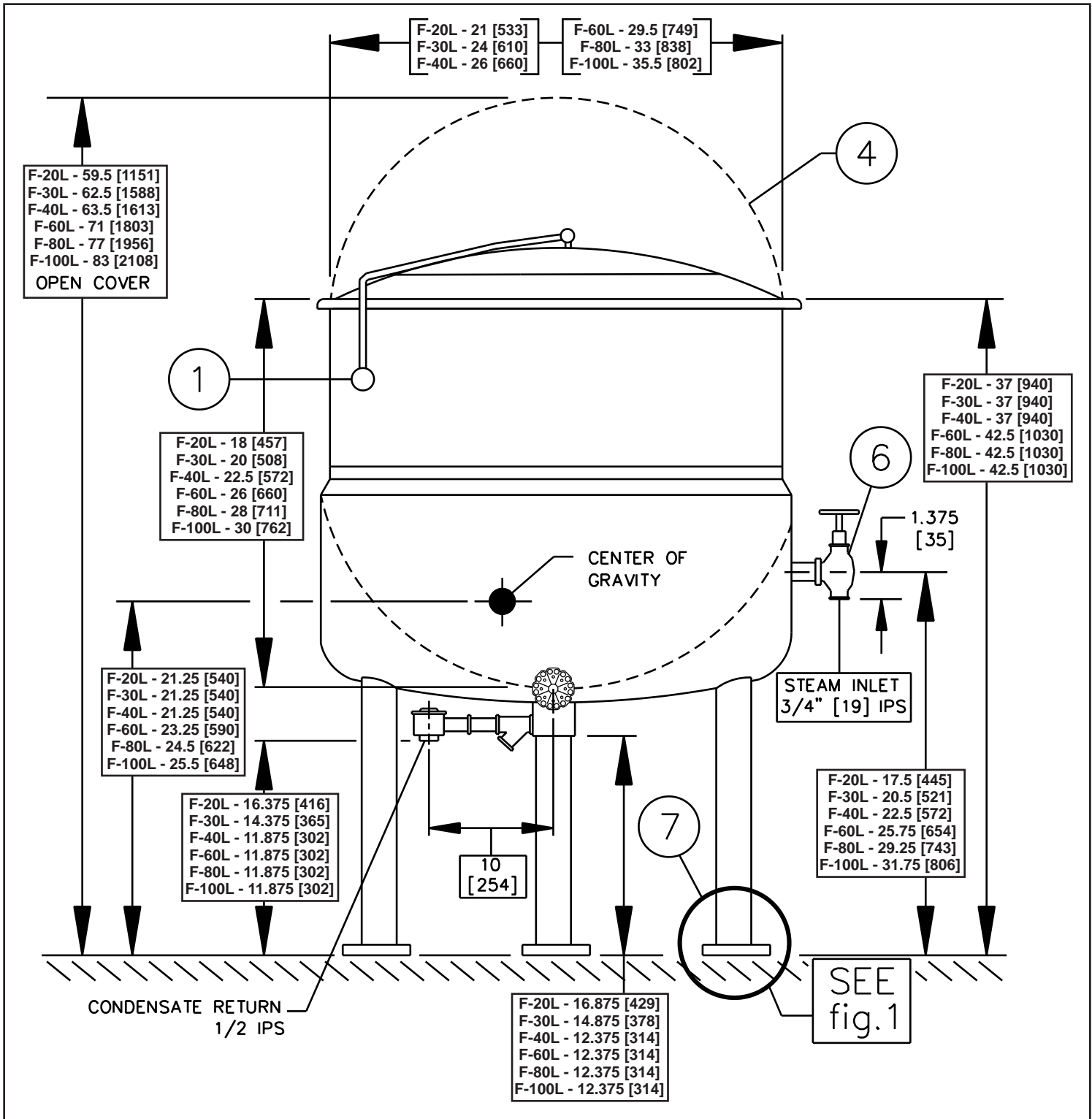


fig. 2 (F) FRONT

PARTS LIST

STATIONARY KETTLE DIMENSIONS - TOP VIEW

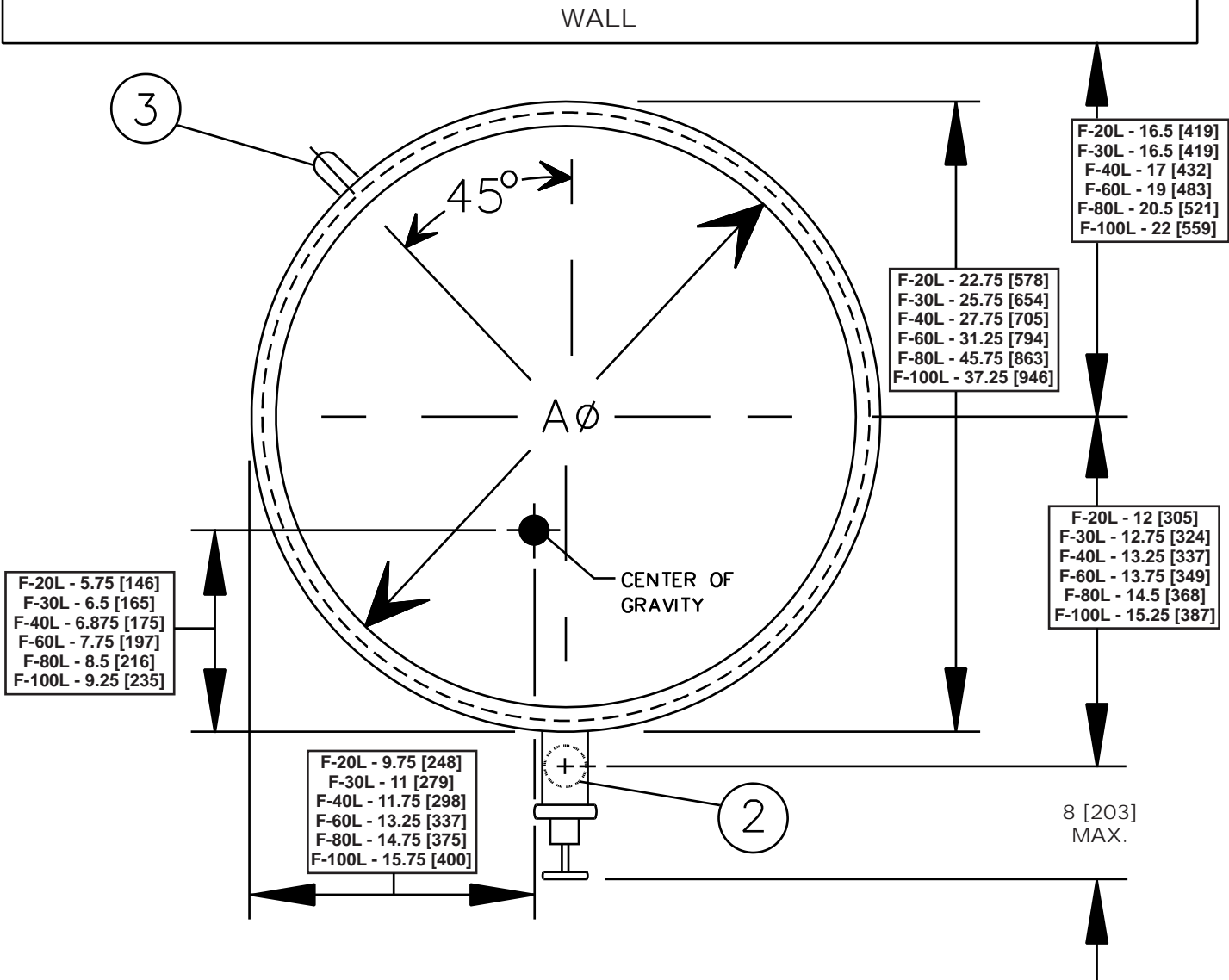


fig. 3 (F) TOP

PARTS LIST

TILTING KETTLE DIMENSIONS - FRONT VIEW

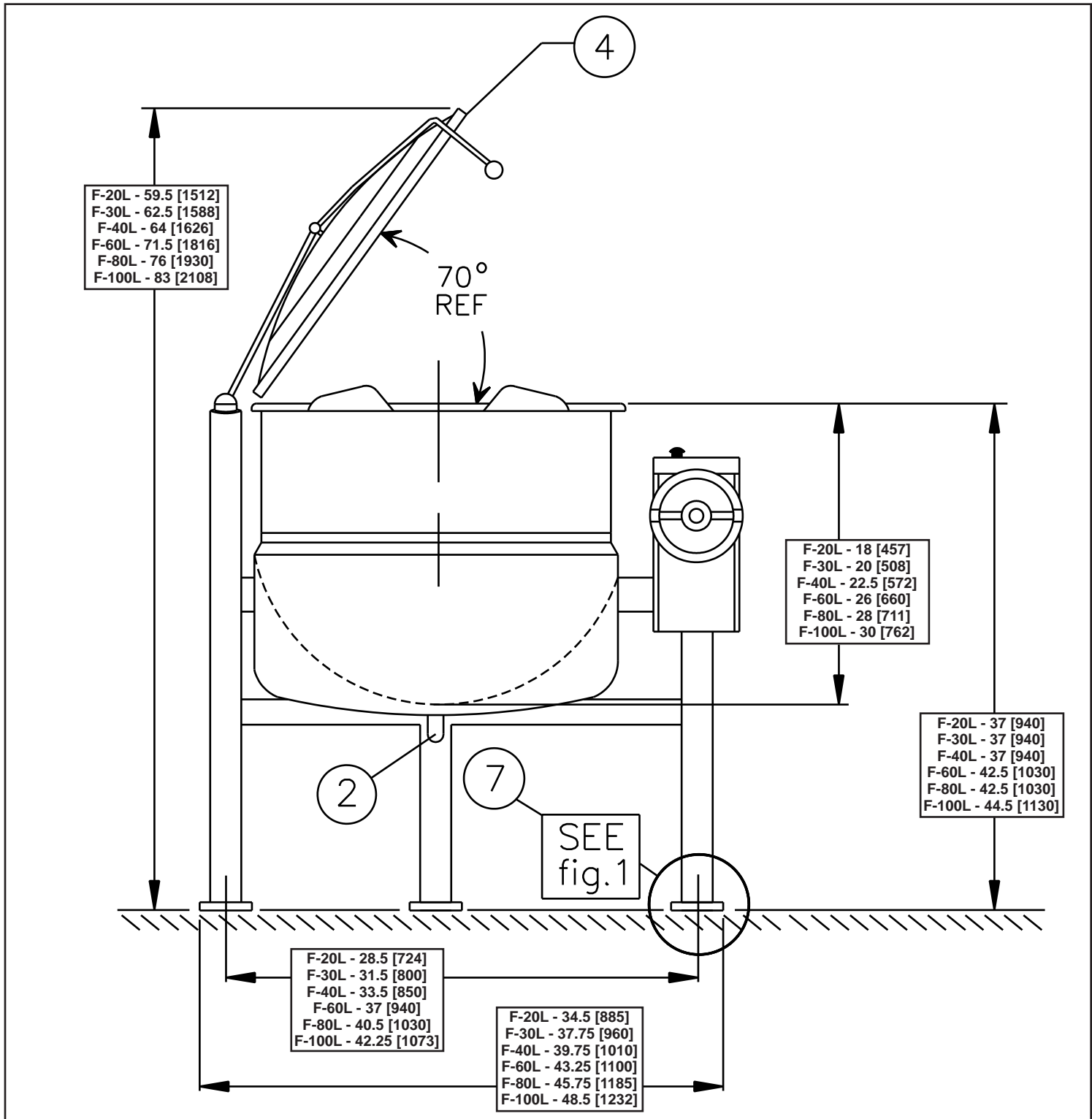


fig. 3 (FT) FRONT

PARTS LIST

TILTING KETTLE DIMENSIONS - TOP VIEW

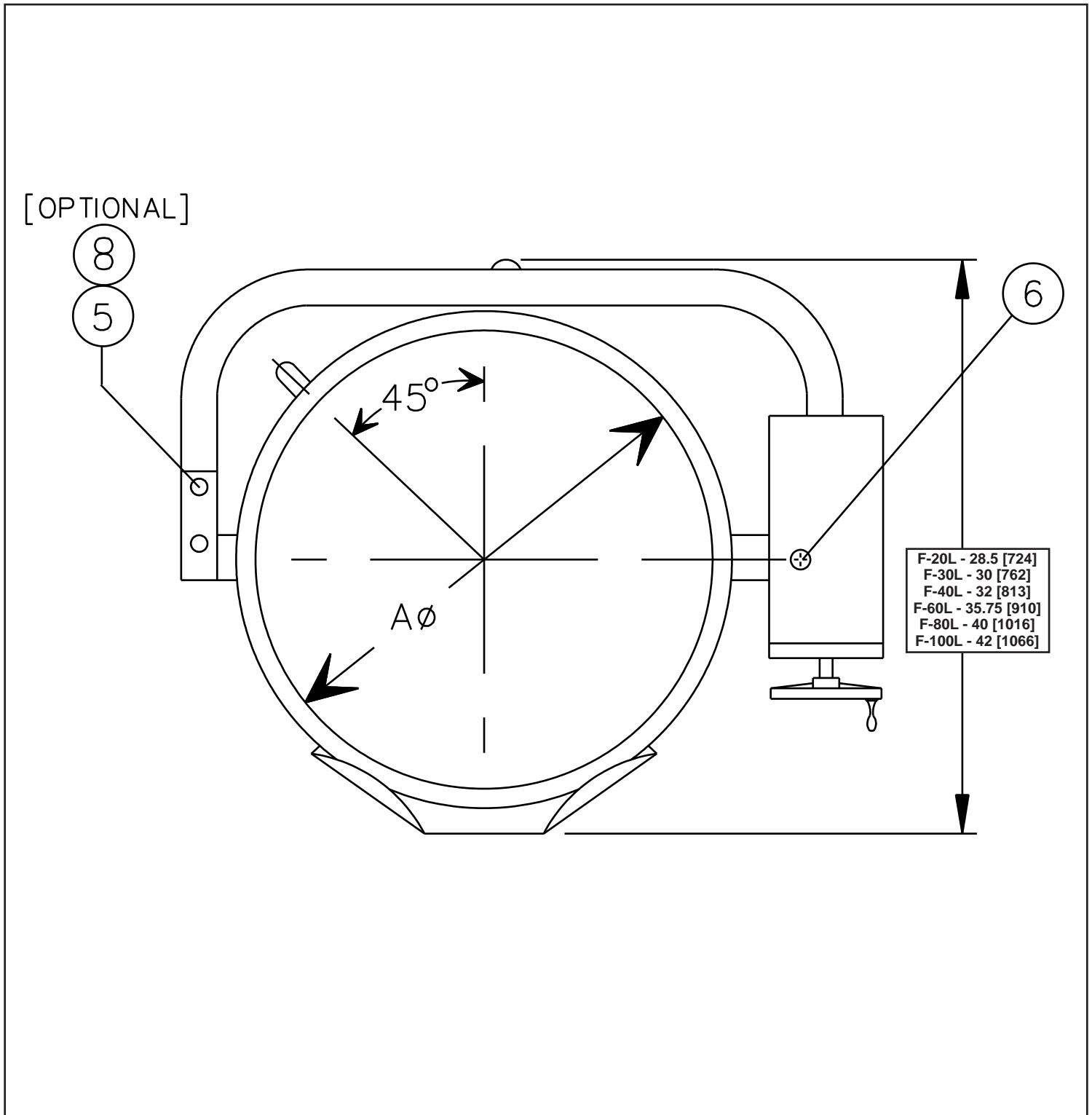


fig. 3 (FT) TOP

D

STATIONARY PEDESTAL DIRECT STEAM KETTLE

JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____



- MODELS:**
- | | |
|-----------------------------|------------------------------|
| <input type="radio"/> F-20P | <input type="radio"/> F-30P |
| <input type="radio"/> F-40P | <input type="radio"/> F-60P |
| <input type="radio"/> F-80P | <input type="radio"/> F-100P |

DESCRIPTION:

Will be a Market Forge direct connected stationary pedestal steam jacketed kettle model:

- | | |
|------------------------------|---------------------------------|
| <input type="radio"/> F-20P | 20 Gallon (76 liter) Capacity |
| <input type="radio"/> F-30P | 30 Gallon (114 liter) Capacity |
| <input type="radio"/> F-40P | 40 Gallon (152 liter) Capacity |
| <input type="radio"/> F-60P | 60 Gallon (227 liter) Capacity |
| <input type="radio"/> F-80P | 80 Gallon (303 liter) Capacity |
| <input type="radio"/> F-100P | 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.

Unit will be mounted on a stainless steel pedestal base. Pedestal base will have four holes evenly spaced for securing unit to the floor.

Convenience features will include a hinged counterbalanced stainless steel cover and a 1 1/2" (38mm) sanitary draw-off valve with strainer and heat resistant handle.

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

OPERATION WILL BE BY:

Direct steam at 15–50 PSI (1.0–3.5 kg/cm²). 1/3 BHP required per kettle. Over 50 PSI (3.5 kg/cm²), 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-2167H
11/04

FOOD SERVICE EQUIPMENT
Stationary Pedestal Kettle



Printed in U.S.A.



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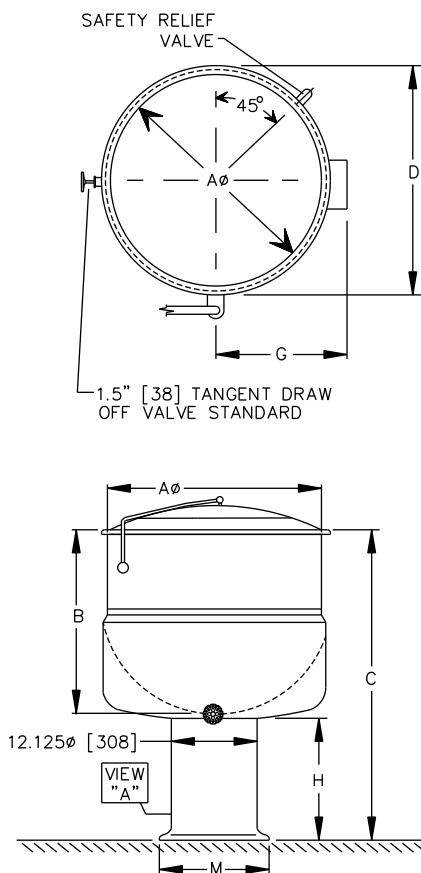
INDUSTRIES INC.

An Employee Owned Company

STATIONARY PEDESTAL DIRECT STEAM KETTLE

DETAILS & DIMENSION

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J	K	L	M
FT-20P	20 Gallon	inches	21	18	37	22.75	17	11.75	15.5	18.75	26	13.5	59.5	17.25
	76 liter	mm	533	457	940	578	432	298	394	476	660	419	1511	438
FT-30P	30 Gallon	inches	24	20	37	25.75	15	12.5	16.5	16.75	25.5	14.5	62.5	17.25
	114 liter	mm	610	508	940	654	381	318	419	424	948	368	1588	438
FT-40P	40 Gallon	inches	26	22.5	37	27.75	12.5	13	17.5	14.25	24	12	63.5	17.25
	152 liter	mm	660	571	940	704	318	330	445	362	610	305	1613	438
FT-60P	60 Gallon	inches	30	25.5	40.5	31.25	12.5	13.5	19.5	14	24.75	12	71	17.25
	227 liter	mm	762	648	1029	794	318	343	495	356	629	305	1803	438
FT-80P	80 Gallon	inches	33	28	42.5	34.75	12.5	15.25	21	14	25	12	77	19.25
	303 liter	mm	838	711	1080	883	318	362	533	356	635	305	1956	489
FT-100P	100 Gallon	inches	36	30	44.5	37.25	12.5	15	22.5	14	26.75	12	83	19.25
	380 liter	mm	914	762	1130	946	318	381	572	356	679	305	2108	489

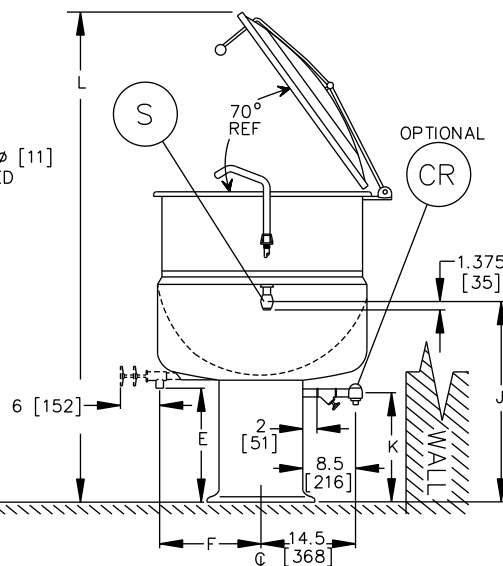
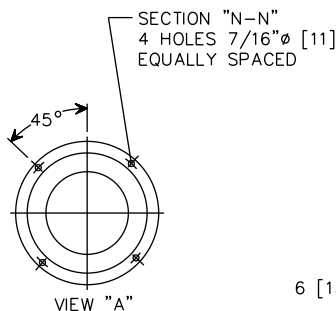


SERVICE CONNECTIONS

Direct Steam

S	Steam Supply - 3/4" (19mm) IPS at 15-35 PSI (1.0-2.5 kg/cm ²).
**CR	Condensate Return - 1/2" (13mm) IPS.

**** Optional at extra cost.**



*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.

D

TILTING PEDESTAL DIRECT STEAM KETTLE

JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____

- MODELS:**
- ☐ FT- 20P ☐ FT-60P
 - ☐ FT-30P ☐ FT-80P
 - ☐ FT-40P

DESCRIPTION: Will be a Market Forge Direct Steam Connected Tilting Pedestal Steam Jacketed Kettle.

- ☐ FT- 20P 20 Gallon (76 liter) Capacity
- ☐ FT- 30P 30 Gallon (114 liter) Capacity
- ☐ FT- 40P 40 Gallon (152 liter) Capacity
- ☐ FT- 60P 60 Gallon (227 liter) Capacity
- ☐ FT- 80P 80 Gallon (303 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.

Mounting frame of tubular stainless steel pipe will be formed in a yoke fixed to a cylindrical pedestal base. Pedestal base will have four 7/16" (11mm) holes evenly spaced for securing unit to floor.

Trunnion mounts will support the kettle to allow tilting. Tilting mechanism with high position hand wheel and steam control valve will be mounted on the right side frame member. Gearbox housing and hand wheel will be of stainless steel. Operation will be self-locking for positive stop action.

OPERATION WILL BE BY:

Direct steam at 15-35 PSI (1.0-2.5 kg/cm²).

- ☐ Over 35 PSI (2.5 kg/cm²), 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- 20P	1.0	34.5
<input type="radio"/> FT- 30P	1.5	52.0
<input type="radio"/> FT- 40P	2.0	69.0
<input type="radio"/> FT- 60P	3.0	103.5
<input type="radio"/> FT- 80P	4.0	138.0



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.
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- ☐ Graduated measuring stick.
- ☐ Wall models (consult factory).
- ☐ Type 316 stainless steel liner (for high acid content).

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Spec No. S-2168D
11/04

FOOD SERVICE EQUIPMENT
Tilting Pedestal Kettle



Printed in U.S.A.



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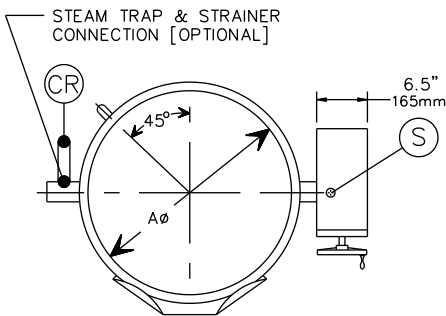
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D

TILTING PEDESTAL
DIRECT STEAM KETTLE

DETAILS & DIMENSION

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J	K	L	M	N
FT-20P	20 Gallon	inches	21	18	37	33.75	15	20	13.5	41	15.25	20.5	59.5	17.25	11.25
	76 liter	mm	533	457	940	857	381	508	343	1041	387	521	1511	438	286
FT-30P	30 Gallon	inches	24	20	37	36.75	16.25	21.75	14	43	13.25	20	62.5	17.25	11.75
	114 liter	mm	610	508	940	933	413	553	356	1092	337	508	1587	438	298
FT-40P	40 Gallon	inches	26	22.5	37	38.75	17.25	22.75	15.5	45	10.75	18.5	63.5	17.25	13.25
	152 liter	mm	660	572	940	984	438	578	394	1143	273	470	1613	438	337
FT-60P	60 Gallon	inches	29.5	26	42.5	42.5	19	24.5	17.5	48	10.25	19.25	71.5	17.25	16
	227 liter	mm	749	660	1030	1073	483	622	445	1219	260	489	1816	438	406
FT-80P	80 Gallon	inches	33	28	42.5	45.75	20.625	26	19	52	9.75	20.5	76	19.25	16.75
	303 liter	mm	838	711	1030	1162	524	660	1483	1067	248	521	1930	489	425

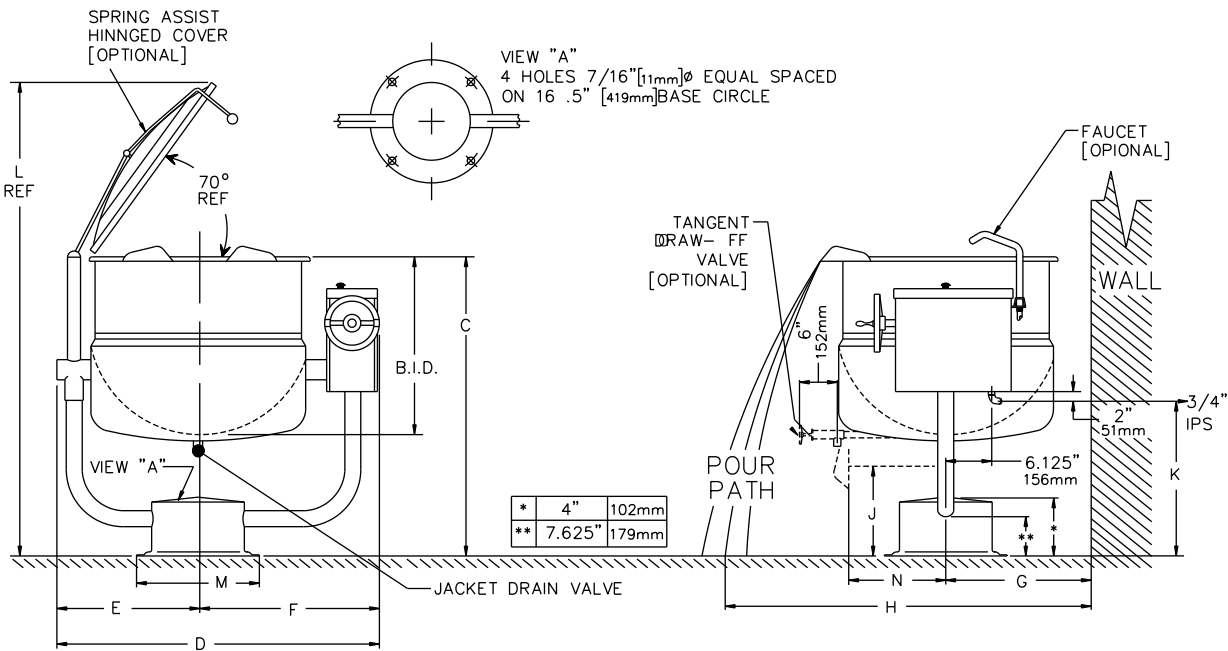


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Spec No. S-2168D
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FOOD SERVICE EQUIPMENT
Tilting Pedestal Kettle



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