

OWNER'S MANUAL

DIRECT KETTLE

MODEL:

• FT-6



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

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OPERATING

Consult boiler information or instructions plate and complete all start-up instructions.

OPERATE KETTLE AS FOLLOWS:

1. Check pressure gauge of steam supply to ensure steam input is at approximately 15 PSI (1.0kg/cm²) to a maximum of 50 PSI (3.5 kg/cm²). For direct connected steam, turn on external steam supply valve.
2. Load kettle with food to be cooked.
3. Add water for cooking by turning swing nozzle over kettle and using combination faucet.
4. Turn steam valve to full counterclockwise position to allow steam to flow into jacket. Wait until food reaches desired temperature.
5. Adjust subsequent cooking temperature by turning steam control valve. Turn clockwise to reduce heat (steam flow) and counterclockwise to increase heat (steam flow).
6. Close steam control valve and remove food from kettles as soon as cooking is complete to prevent overcooking. (OLD Style - Place food pan under kettle being used and tip kettle forward using kettle handle. NEW Style - Attach splash guard to food pan. Place food under kettle being used and tip kettle forward using kettle handle). (NOTE: Before tilting kettle, ensure that a.) Swing nozzle is rotated clear of kettle. b.) Kettle is not full. If kettle is full ladle out 2 gallons of contents by hand.)
7. Complete Cleaning Procedure (see below).

MAINTENANCE

GENERAL:

This section contains both preventive and corrective maintenance information. Preventive maintenance may be performed by maintenance personnel at the establishment in which the kettle is installed. It is recommended that user personnel never attempt to make repairs or replacements to the equipment without the assistance of authorized services. Assistance in service methods or a current directory of authorized service agencies may be obtained from Market Forge (see page 1 for contact information).

PREVENTIVE MAINTENANCE:

The most important preventive maintenance operation on the steam jacketed kettle is the cleaning procedure. Cleaning should be faithfully completed at the end of each day. Including cabinet doors, counter-top, fixtures, kettle lid, etc, should be washed and rinsed to remove all food spills.

CLEANING PROCEDURE AS FOLLOWS:

1. Fill kettle with water and mild detergent immediately after removing food from the kettle.
2. Remove food soil using a nylon brush. (NOTE: Never scrape the inside of the kettle with metal tools, steel scouring pads or abrasive cleaners. Scratches will result which ruin the general appearance of the kettle and make it harder to clean and maintain in a sanitary condition).
3. Loosen food which is stuck to the kettle by allowing it to soak. Also, a small amount of steam may help.
4. Place clean-up pan under kettle being washed by inserting clean-up pan drain extension into counter-top drain opening. (NEW Style - Attach splash guard to clean-up pan). Tilt kettle to pour out wash water.
5. Rinse kettle with hot water.
6. Thoroughly wash and rinse kettle exterior and cabinet exterior.
7. Thoroughly dry unit.

REPAIR AND REPLACEMENT

In the event that the kettle fails to operate correctly, the difficulty should first be isolated to either the kettle itself or the steam supply which heats the kettle. While mechanical problems are obvious faults of the kettle, any deficiencies in volume and pressure of the steam should be traced to the steam generator and the cause determined. Steam input requirements are listed below. This list recommends delivered boiler horsepower for kettle size and steam flow.

TRUNNION MOUNTED KETTLE DISASSEMBLY:

Trunnion mounted kettles may be removed from the cabinet top for replacement of worn o-rings and lubrication of trunnion parts.

Disassemble as follows:

1. Disconnect both steam inlet and condensate return plumbing connected to kettle legs from inside of cabinet.
2. Remove 3/8" nuts and washer used to fasten kettle legs to cabinet top.
3. Lift kettle with legs attached off of cabinet top.
4. Insert blade of screwdriver in slots of trunnion end caps and pry off caps.
5. Remove retaining rings from ends of trunnions using retaining ring pliers.
6. Slip leg and support collar assemblies off of kettle.
7. Remove o-rings and clean off trunnion parts including insides of support collars attached to legs.
8. Replace o-rings and lubricate trunnion parts with Krylon base no. 1325 silicon spray.
9. Reassemble kettle and trunnion by completing step 6 and the 5, and tapping end cap back in place (slot down) with a rubber mallet.
10. Remount kettle and trunnion assembly on cabinet top by completing steps 3, 2 and then 1.

PARTS LIST

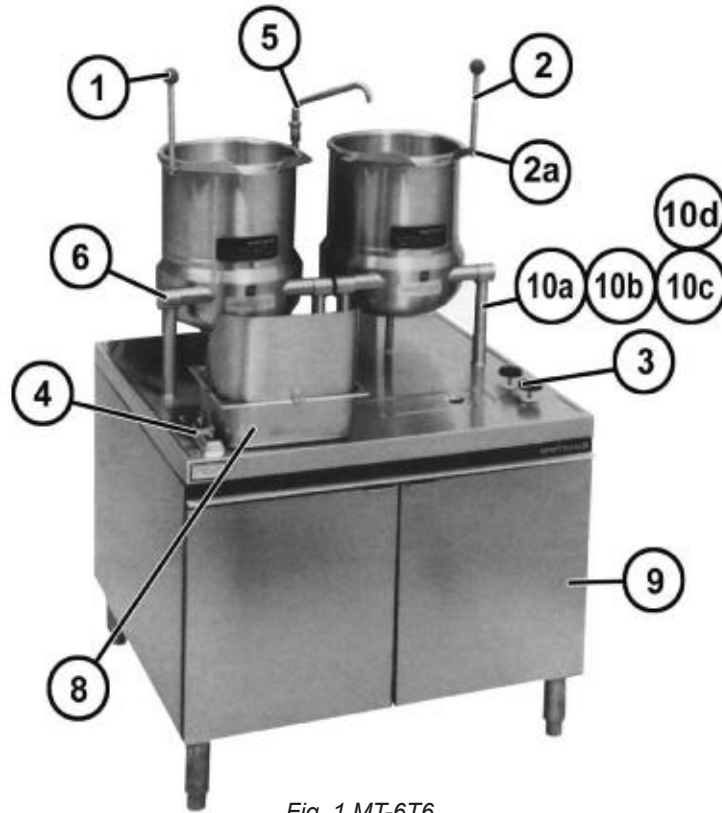


Fig. 1 MT-6T6

ITEM NO.	PART NO.	DESCRIPTION	QTY.
1	97-5008	KNOB	2
2	97-5115	HANDLE	2
2a	97-5116	NUT, ACORN - FOR HANDLE	
3	10-5242	STEAM, VALVE, ANGLE 1/2" (SEE FIG. 5)	2
4	10-3556	FAUCET (SEE FIG. 5)	
5	10-5753	SWING NOZZLE (SEE FIG. 5)	
6	97-5117	END CAP	4
*	97-0662	6 GALLON	
	97-0663	10 GALLON	
8	97-1975	CLEAN-UP PAN	
9		CABINET, 36" (SEE FIG. 5)	
-	10-4755	STEAM TRAP (SEE FIG. 4)	
-	97-5122	O-RING, 5/8" ID X 7/8" OD X 1/8" SECT. (NOT SHOWN)	8
-	97-5123	RETAINING RING (NOT SHOWN)	4
10a	97-5118	STANCHION ASS'Y 6 GALLON KETTLE	
10b	97-5119	STANCHION ASS'Y 10 GALLON KETTLE	
10c	97-5118A	STANCHION ASS'Y WITH STEAM CONTROL VALVE 6 GALLON KETTLE	
10d	97-5119A	STANCHION ASS'Y WITH STEAM CONTROL VALVE 10 GALLON KETTLE	
-	97-5120	WASHER FOR STANCHION	
-	97-5121	LOCKNUT FOR STANCHION	

PARTS LIST

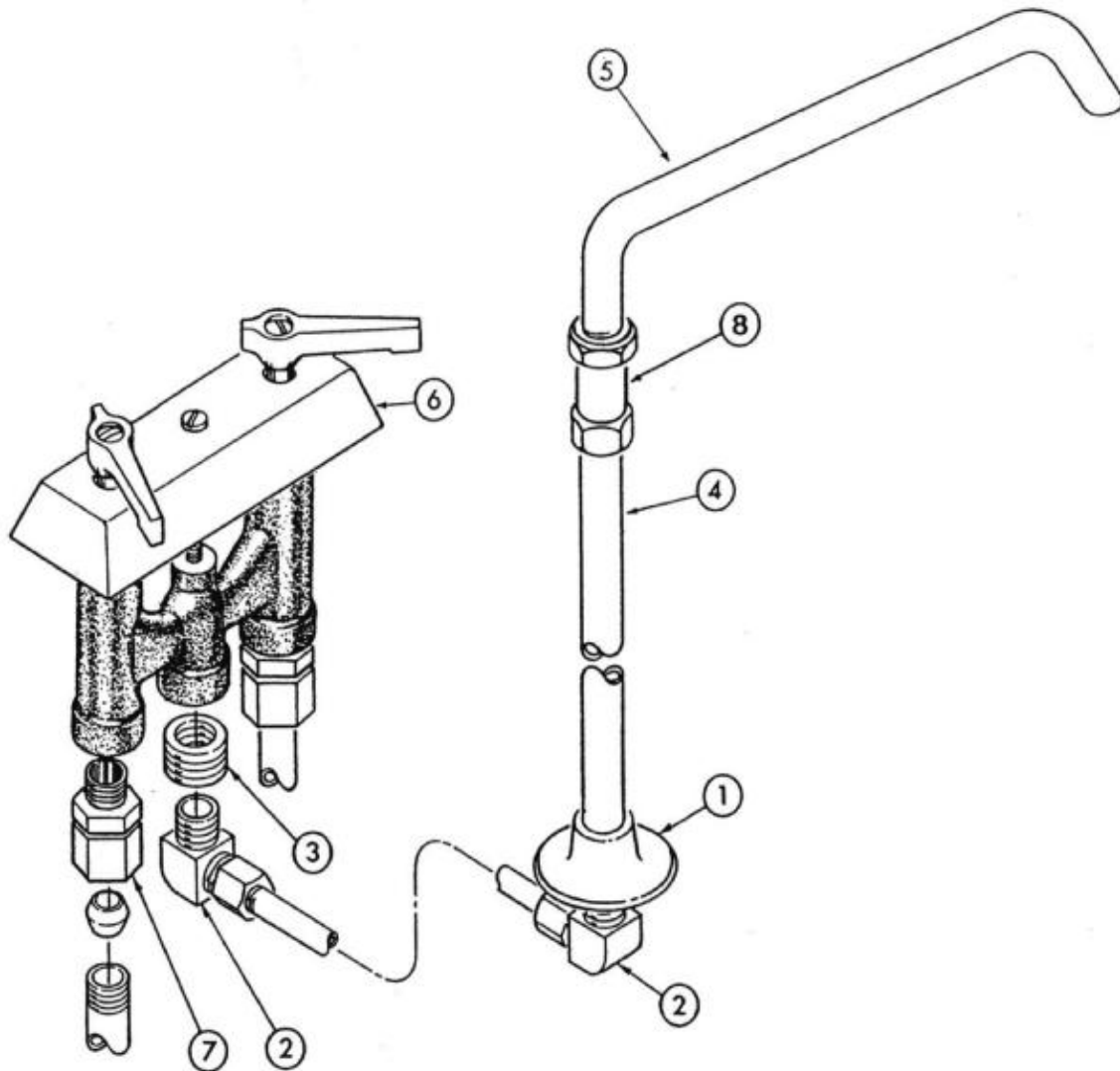


Fig. 2 Faucet

ITEM NO.	PART NO.	DESCRIPTION
1	10-3108	MOUNTING BASE, RISER
2	10-3357	ADAPTER, 90°
3	10-3741	REDUCING, BUSHING
4	91-0887	RISER, 15"
5	10-5753	SWING NOZZLE
6	10-3556	FAUCET
7	10-3684	COMPRESSION FITTING, MALE
8	10-1100	SWIVEL BODY

PARTS LIST

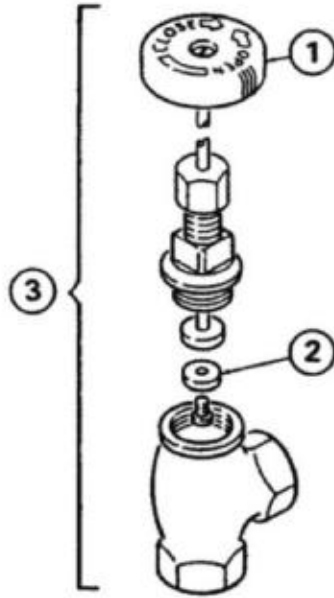


Fig. 3 Steam Valve

ITEM NO.	PART NO.	DESCRIPTION
1	10-0105	STEAM VALVE HANDLE
2	10-5247	VALVE DISC
3	10-5242	STEAM CONTROL VALVE, ANGLE 1/2"

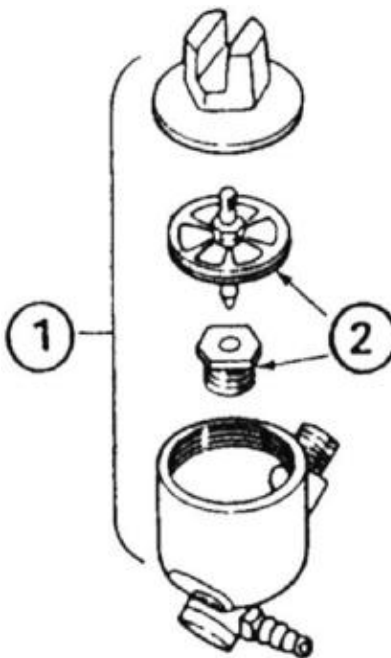


Fig. 4 Steam Trap

ITEM NO.	PART NO.	DESCRIPTION
1	10-4755	STEAM TRAP 1/2"
2	10-4937	THERMOSTAT, STEAM TRAP

PARTS LIST

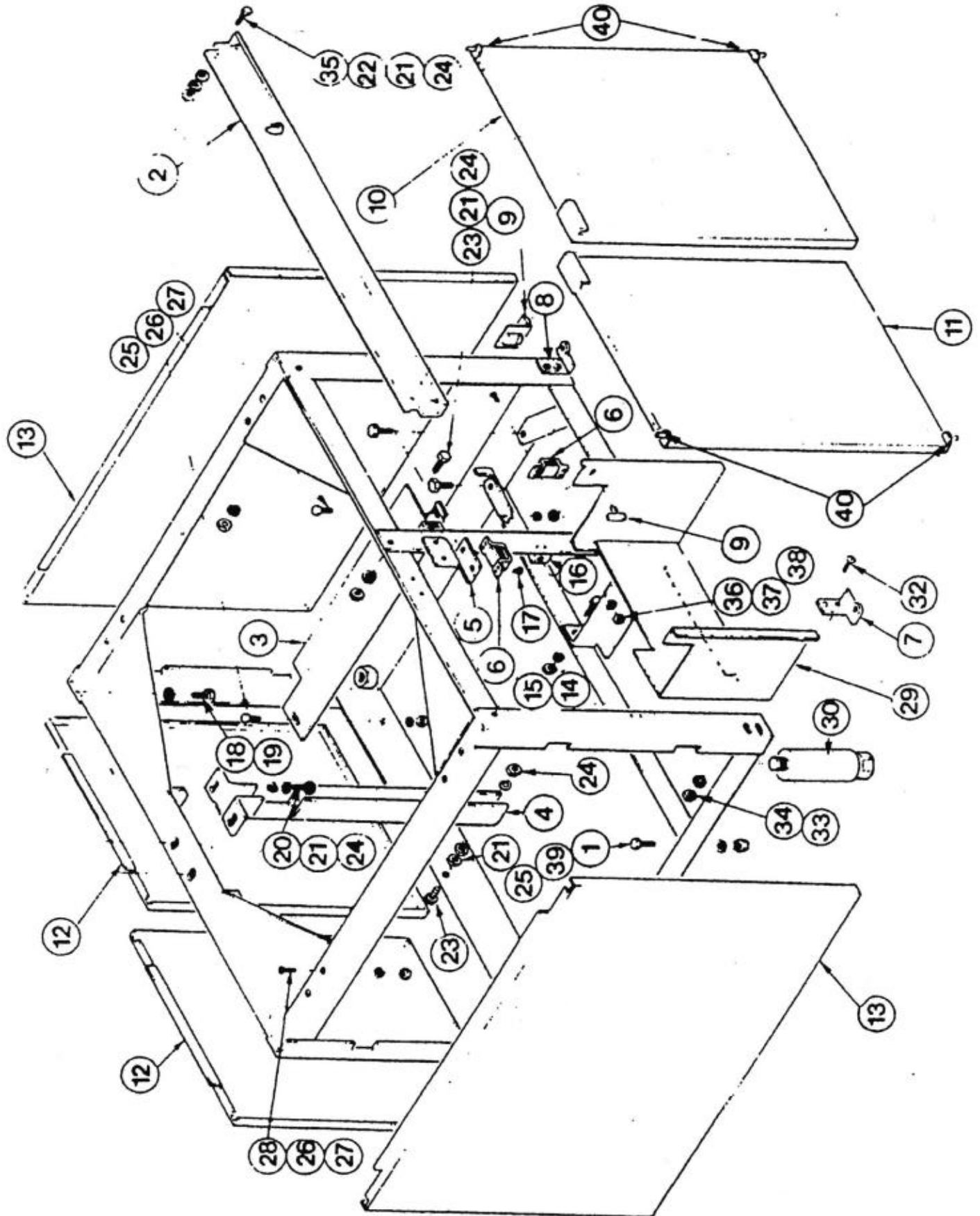


Fig. 5 Cabinet Base, 36"

PARTS LIST

ITEM NO.	PART NO.	DESCRIPTION
1	10-2500	WASHER, LOCK ST. 1/4
2	10-0495	STRIP, FEATURE
3	91-8126	TRAY, HOSE
4	91-3348	CHANNEL, REAR FRAME SUPPORT
5	90-3210	BRACKET FOR DOOR MAGNET
6	10-5561	MAGNET, DOOR
7	91-5482	HINGE, LEFT, BOTTOM
8	91-5481	HINGE, RIGHT, BOTTOM
9	90-2663	BRACKET, SIDE AND REAR ST.
10	91-5490	DOOR, ASS'Y, RIGHT HAND
11	91-5484	DOOR, ASS'Y, LEFT HAND
12	91-6132	PANEL, REAR, ALUMINIZED ST.
13	90-2661	PANEL, SIDE, RIGHT & LEFT, ST.
14	10-1928	STUD
15	10-1927	RECEPTACLE
16	10-1929	RETAINER, SPLIT RING
17	10-8057	SCREW RD. HD. ST. 6-32 X 5/8 LG.
18	10-2050	SCREW RD. HD. CAP 3/8-16 X 7/8 LG.
19	10-2503	WASHER, LOCK 3/8
20	10-2141	SCREW RD. HD. CAP 5/16-18 X 1 1/2 LG.
21	10-2511	WASHER, LOCK 5/16
22	10-2405	WASHER, PLAIN ST 5/16
23	10-2147	SCREW HEX. HD. CAP 5/15-18 X 3/4 LG.
24	10-2307	NUT HEX. 5/16-18
25	10-2089	SCREW HEX. HD. CAP 1/4-20 X 7/8 LG.
26	10-2500	WASHER, LOCK ST. 1/4
27	10-2308	NUT HEX. ST. 1/4-20
28	10-1755	SCREW MACHINE, FLAT HD. ST. 1/4-20 X 1 LG.
29	91-3358	GUARD, SPLASH ASS'Y
30	10-0631	FEET, ADJUSTABLE 6"
31	10-0636	FEET, ADJUSTABLE WITH FLANG (NOT SHOWN)
32	10-1869	SCREW FLAT HD. 10-32 X 1/2 LG.
33	10-2505	WASHER, LOCK #10
34	10-2340	NUT, HEX. 10-32
35	10-2143	SCREW HEX. HD. CAP 5/16-18 X 1 1/4 LG.
36	10-1836	SCREW RD. HD. ST. 8-32 X 1/2 LG.
37	10-2521	WASHER, LOCK #8
38	10-2332	NUT, HEX. 8-32
39	10-2400	WASHER, PLAIN 1/4
40	10-1582	BEARING, FLANGE TYPE NYLON