

D**DIRECT STEAM STATIONARY
TRI-LEG KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- F-20L - 20 gallon (76 liter), direct steam, stationary, tri-leg
- F-30L - 30 gallon (114 liter), direct steam, stationary, tri-leg
- F-40L - 40 gallon (152 liter), direct steam, stationary, tri-leg
- F-60L - 60 gallon (227 liter), direct steam, stationary, tri-leg
- F-80L - 80 gallon (303 liter), direct steam, stationary, tri-leg
- F-100L - 100 gallon (380 liter), direct steam, stationary, tri-leg

DESCRIPTION

Will be a Market Forge Direct Connected Stationary Tri-Leg Steam Jacketed Kettle.

A 316 stainless steel liner for high acid content products is standard for 20 - 40 gallon kettles. A double wall interior around the kettle 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. Unit will include as standard a Steam Control Kit (STA-1) steam control assembly consisting of line strainer, steam inlet globe valve, steam trap, check valve, spring assisted cover and a 2" draw-off valve with strainer.

Unit comes standard with spring assist hinged stainless steel cover.

OPERATION WILL BE BY

Direct steam at 5-30 PSI (0.3-2.1 kg/cm²). Over 30 PSI (2.1 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.

MODEL	BHP/HR	LBS STEAM/HR
F-20L	1.0	34.5
F-30L	1.5	52.0
F-40L	2.0	69.0
F-60L	3.0	103.5
F-80L	4.0	138.0
F-100L	5.0	172.5

SHIPPING WEIGHT

- F-20L - 225 lbs (102 kg)
- F-30L - 245 lbs (111 kg)
- F-40L - 270 lbs (123 kg)
- F-60L - 295 lbs (134 kg)
- F-80L - 320 lbs (145 kg)
- F-100L - 345 lbs (156 kg)



F-20L shown

OPTIONS & ACCESSORIES

(at additional charge)

■ Pantry Faucet

- 12" double pantry faucet w/swing spout & bracket
- 12" single pantry faucet w/swing spout & bracket
- 18" double pantry faucet w/swing spout & bracket
- 18" single pantry faucet w/swing spout & bracket
- Double kettle filler
- Single kettle filler
- Double faucet spray hose kit w/bracket & plumbing
- 60" water hose with quick disconnect
- Faucet bracket
- Etched gallon markings
- BFT (ball float trap)
- Quick chill
- Tri-basket strainer
- 3" (76mm) draw-off valve with strainer
- Graduated measuring stick
- Wall models (consult factory)
- Type 316 s/s liner (for high acid content over 40 gallons)
- MAWP of 50 PSI (345kPa) for high pressure operation for higher cooking temperature
- PRV pressure reducing valve
- Prison package, s/s plate over tangent draw-off valve, tamper proof screws, chrome plated steam control, lockable s/s spring assist hinged cover, reinforcement bar

FOOD SERVICE EQUIPMENT
 Stationary Tri-leg Kettle


MARKET FORGE

D

DIRECT STEAM STATIONARY TRI-LEG KETTLE

DETAILS & DIMENSIONS

MODEL	A	B	C	D*	E	F (2")	F (3")	G (2")	G (3")	H	J	K
F-20L	21 [533]	18 [457]	37 [940]	22.75 [578]	16 [406]	12.75 [324]	14 [356]	17 [432]	16.5 [419]	25.88 [657]	59.75 [1518]	17.5 [445]
F-30L	24 [610]	20 [508]	37 [940]	25.88 [657]	17.5 [445]	13.5 [343]	15.25 [387]	15 [381]	14.5 [368]	26.88 [683]	62.88 [1597]	20.5 [521]
F-40L	26 [660]	22.5 [572]	37 [940]	27.88 [708]	18.5 [470]	14.25 [362]	16.5 [419]	12.5 [318]	12 [305]	23.88 [606]	64.88 [1648]	22.5 [572]
F-60L	29.5 [749]	26 [660]	40.5 [1029]	31.38 [797]	17.75 [451]	15.5 [394]	17.25 [438]	12.5 [318]	12 [305]	24.69 [627]	72.88 [1851]	25.75 [654]
F-80L	33 [838]	28 [711]	42.5 [1080]	34.75 [883]	19.5 [495]	17.5 [445]	19.25 [489]	10.5 [267]	10 [254]	23.88 [606]	75.25 [1911]	29.25 [743]
F-100L	35.5 [902]	30 [762]	44.5 [1130]	37.25 [946]	20.75 [527]	17 [432]	19.25 [489]	12.5 [318]	12 [305]	26.63 [676]	81.75 [2076]	31.75 [806]

* Add 6" if optional faucet is used.

SERVICE CONNECTIONS

MODEL Gallons	SPRING ASIST HINGES MIN. CLEARANCE
ALL	SIDES 3 [76]
	BACK 0.5 [13]

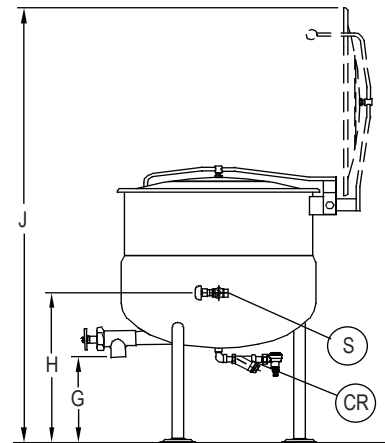
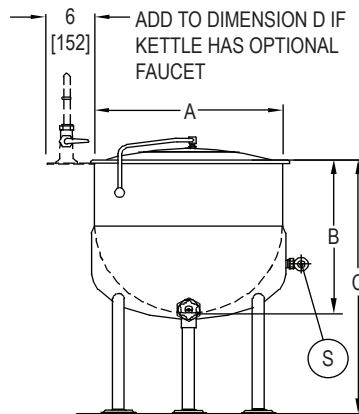
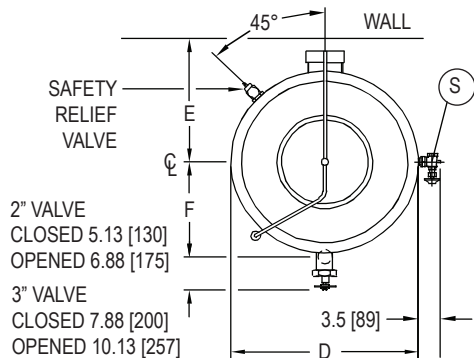
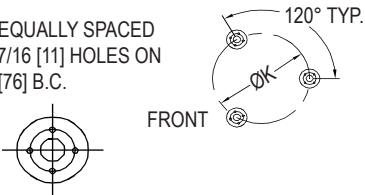
S	Steam Supply - 3/4" NPT (19mm) at 5-30 PSI (0.3-2.1 kg/cm ²). Optional 5-45 PSI (0.3-3.1 kg/cm ²).*
CR	Condensate Return - 1/2" NPT (13mm)
HW	Hot Water - 5/8" O.D. Tubing (Optional)
CW	Cold Water - 5/8" O.D. Tubing (Optional)

* A pressure reducing valve is required if incoming pressure exceeds the MAWP rating of kettle.

DIMENSIONS ARE IN INCHES [MM]

FLANGED FOOT DETAIL

4 EQUALLY SPACED
Ø7/16 [11] HOLES ON
3 [76] B.C.



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

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