

G**STATIONARY SELF CONTAINED
GAS FIRED STEAM
JACKETED KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODEL: F-20GL F-40GL F-60GL**SIZE:** 20 Gallon 40 Gallon 60 Gallon**DESCRIPTION:**

Market Forge self contained gas fired stationary steam kettle Model:

F-20GL	20 gallon	(76 liters) capacity
F-40GL	40 gallon	(152 liters) capacity
F-60GL	60 gallon	(227 liters) capacity

The kettle has double-wall construction forming a steam jacket around the lower 2/3 of the vessel. The jacket enclosure contains factory sealed water and antifreeze. The kettle exterior is fully insulated. The bottom of the kettle is a hemispherical design for superior heat circulation. The recessed control panel is located on the front right side of the unit in full view of the operator. Standard controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light. Safety features include low water cut off, gas valve with gas pressure regulator, pressure switch and a 100% safety gas shut off valve.

The kettle is mounted on stainless steel 2" tri-legs with adjustable flanged feet. The kettle has as standard equipment a hinged cover, a 2" (50mm) diameter draw off valve and drain strainer with locking prongs.

The gas burner assembly includes a power burner with a rated capacity of 100,000 BTU input for 20 and 40 gallon and 130,000 BTU input for the 60 gallon kettle. The pressurized steam generating section of the kettle will be fitted with a 50 PSI safety valve and an automatic air eliminator valve. Kettle construction is in accordance with the ASME code.

KETTLE SIZE	INPUT BTU/HR	COMBUSTION EFFICIENCY
20 Gallon (76 Liters)	100,000	78% Min.
40 Gallon (152 Liters)	100,000	78% Min.
60 Gallon (227 Liters)	130,000	75% Min.

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



F-40GL Shown

OPERATION BY:

Natural or L.P. gas utilizing a high efficiency power burner system. The steam kettle is A.S.M.E. code stamped for operation to 50 PSI. Temperature range from 150° F to 285° F.

Standard controls equipped for operation on:

 120 VAC, 1 Phase, 50/60 Hz.**OPTIONAL AT EXTRA COST:**

- Stainless steel tri basket, VTB.
- Single pantry faucet with swing spout, SP-12.
- Double pantry faucet with swing spout, DP-12.
- 316 Stainless steel liner for high acid content products.
- Graduated measuring strip, MS-1.
- 3" draw-off valve, FDOR-3.
- Solid draw off strainer, DOS-2.
- Spring assist cover for 20 & 40 gallon, HSC (standard on F-60GL).

Spec No. S-2425B
11/03**FOOD SERVICE EQUIPMENT**
Filtrator

An Employee Owned Company

Printed in U.S.A.

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G**STATIONARY SELF CONTAINED
GAS FIRED STEAM
JACKETED KETTLE****DETAILS & DIMENSION****ELECTRICAL OPTIONS:**

- q 208 Volts, 60Hz, 1Ph or for use on 190 to 219 Volts supply unit. Total Max. Amps 1.0.
- q 236 Volts, 60Hz, 1Ph or for use on 220 to 240 Volts supply unit. Total Max. Amps 1.0.
- q 220 Volts, 50Hz, 1Ph or for use on 220 to 240 Volts supply unit. Total Max. Amps 1.0.

SERVICE CONNECTIONS**Gas Operated**

EC	Electrical Connection - 120 Volt, 60Hz, 1Ph, furnished with 6 ft. cord with 3 pronged plug. Total Max. Amps 2.0.
GS	Gas Connection - 1" (25mm) N.P.T.

NOTE: Allow 6" (152mm) Min. spacing on left and right sides and 2" (51mm) spacing from flue.

MODEL	CAPACITY		A	B	C	D	E	F	G	H	J
F-20GL	20 Gallons 76 liters	inches mm	30.5 775	27.5 698	40 1016	32 813	3 76	19 483	64 1626	24 610	20 508
F-40GL	40 Gallons 152 liters	inches mm	35 889	32.5 825	44 1118	38.5 978	2 51	19 483	72 1829	29 737	26 660
F-60GL	60 Gallons 227 liters	inches mm	39 991	36.5 927	49.5 1257	405 1016	2.5 63	21.5 546	85 2159	35 889	30 762

Spec No. S-2425B
11/03

FOOD SERVICE EQUIPMENT
Stationary Gas Kettle

*It is our policy to build equipment which is design certified by U.L., E.T.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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