

E**FULL JACKETED ELECTRIC
TRI-LEG STATIONARY KETTLE**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____*F-40LEF Shown*

- MODELS:** F-20LEF 20 Gallon (76 liters)
 F-30LEF 30 Gallon (114 liters)
 F-40LEF 40 Gallon (152 liters)
 F-60LEF 60 Gallon (227 liters)

DESCRIPTION: Will be a Market Forged Self-generating electric, pedestal, steam jacketed kettle model _____.

Kettle will be constructed of welded satin finish, stainless steel type 304. A double wall kettle interior will form a steam jacket around the full jacket of the kettle. The jacket will enclose heat elements (*Which will be easily removable for service*), water and antifreeze design for superior heat distribution.

Unit will be mounted on a stainless steel tri-leg pipe fitted legs and adjustable flanged feet with four holes for securing kettle to floor.

Controls will be intergrally mounted to the kettle base and will include a power switch, thermostat, pilot light, aucuum/pressure gauge, safety valve, and low water shut-off.

Kettle will operate in a temperature range of 140° to 290°F (60° to 144°C) at a maximum pressure of 50 PSI (3.5kg/cm²).

Convenience feature will include a counterbalanced hinged stainless steel cover and a 2" (51mm) sanitary draw-off valve with strainer and heat resistant handle.

OPERATION WILL BE BY:

Electrically, self-generating, closed steam system built in accordance with A.S.M.E. codes, and equipped for operation on:

- 208 VAC 3 phase, 50/60 Hz
 240 VAC 3 phase, 50/60 Hz
 480 VAC, 3 phase, 50/60 Hz*
 220/380 VAC, 3 phase, 4 wire 50 Hz
 240/415 VAC, 3 phase, 4 wire 50 Hz

* Optional at extra cost.

OPTIONAL ITEMS AT EXTRA COST:

- Triple Basket Assembly.
 3" (76mm) Draw-Off Valve with Strainer.
 Wall Models (*Consult Factory*)
 Etched Gallon Markings.
 Graduated Measuring Stick.
 Double Pantry Faucet with Swing Spout and Mounting Bracket.
 Single Pantry Faucet with Swing Spout and Mounting Bracket.
 Type 316 Stainless Steel Liner for High Acid Content Products..

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

SPEC SHEET: S-6020
02/10**FOOD SERVICE EQUIPMENT**
Full Jacketed Stationary Kettle

PRINTED IN U. S. A.

mf WORLDWIDE **MARKET FORGE**
INDUSTRIES INC.
An Employee Owned Company
"The Premier Steam Cooking Equipment Manufacturer"

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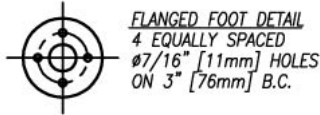
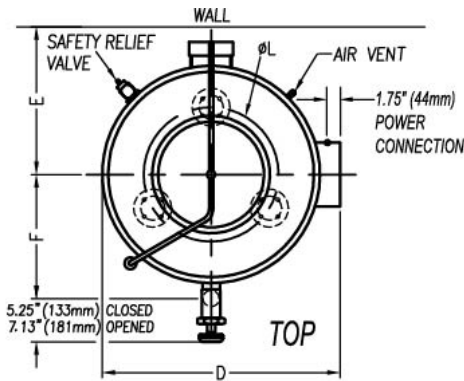
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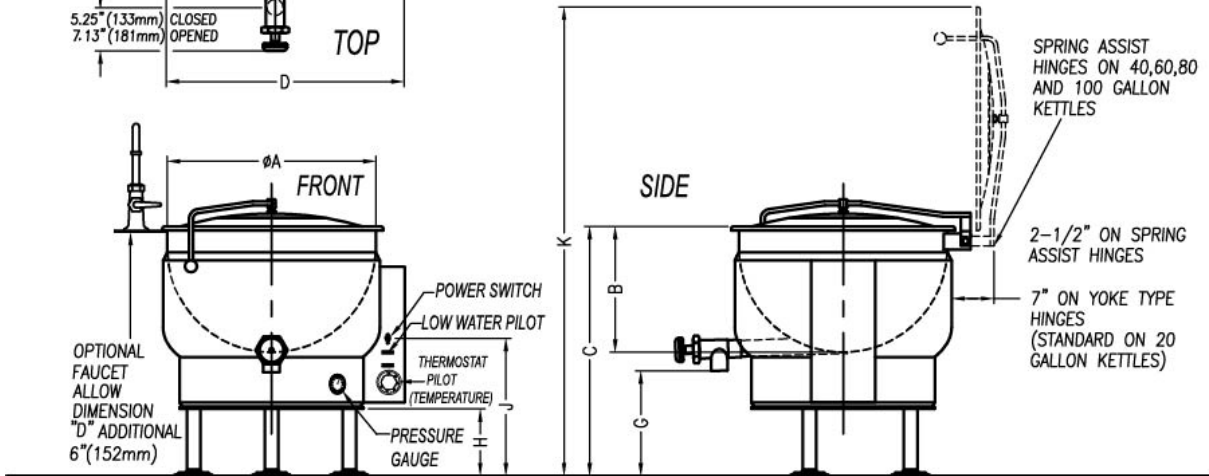
DETAILS & DIMENSION

ELECTRICAL CHARACTERISTICS

MODEL	PHASE	KW	OPTIONAL KW	208V	220V	240V	380V	415V	480V	600V
				AMP	AMP	AMP	AMP	AMP	AMP	
F-20LEF	3	18	n/a	50	47.2	43.3	27.3	25	21.6	17.3
F-30LEF	3	18	24	50	47	43.3	27.3	25	21.8	17.1
F-40LEF	3	24	33	66.6	63	57.7	36.5	33.4	28.9	23.1
F-60LEF	3	24	33	66.6	63	57.7	36.5	33.4	39.7	23.1



NOTE:
DIMENSIONS F AND G ARE BASED
ON 2.0" DRAW OFF VALVE.
OTHER VALVES VARY ACCORDINGLY.



MODEL		A	B	C	D	E	F	G	H	J	K	L
F-20LEF	inches mm	26 660	15.75 400	31.25 794	29.75 756	21 533	16 406	13.5 343	9 229	17 432	58.5 1486	16.88 429
F-30LEF	inches mm	29.5 749	17.5 445	33.5 851	33.75 857	19 438	18 457	14 356	11 280	17.25 438	66.5 1689	19.88 505
F-40LEF	inches mm	33 838	19.25 489	36.5 927	36.75 933	20.5 521	19.5 495	15 381	12.75 324	18 458	72.5 1842	21.88 556
F-60LEF	inches mm	35.5 902	20.5 512	38.5 978	40 1016	22 559	21.5 546	15 381	13 330	20.5 521	77.5 1969	25.13 638

It is our policy to build equipment which is design certified by U.L., A.S.M.E. 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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