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DIRECT STEAM FULL JACKETED STATIONARY TRI-LEG KETTLES

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

FOOD SERVICE EQUIPMENT
Full Jacketed Stationary Tri-Leg Kettles

MODELS

- F-20LF** - 20 gallon (76 liter), direct steam, stationary, fully jacketed, tri-leg kettle
- F-30LF** - 30 gallon (114 liter), direct steam, stationary, fully jacketed, quad-leg kettle
- F-40LF** - 40 gallon (152 liter), direct steam, stationary, fully jacketed, quad-leg kettle
- F-60LF** - 60 gallon (227 liter), direct steam, stationary, fully jacketed, quad-leg kettle

DESCRIPTION

Will be a Market Forge direct connected stationary steam jacketed kettle.

Kettle will be constructed of welded satin finish stainless steel, type 304. A 316 stainless steel liner for high acid content products is standard for 20 gallon kettle. A double wall interior around the kettle will form a full steam jacket. The kettle bottom will be of elliptical design for superior heat circulation.

The kettle will be on a Tri-leg mounting frame of stainless steel pipe. The stainless steel pipe mounting frames will conceal the steam piping. Each leg will be fitted with a four-hole adjustable flange foot for securing to the floor. Spring assist stainless steel domed cover standard.

Unit will include as standard a Steam Control Kit, a hinged cover and a 2" draw-off valve with strainer and a safety relief valve.

OPERATION WILL BE BY

The standard MAWP (Maximum Allowable Working Pressure) is 35 PSI. An optional pressure reducing valve is required if incoming pressure exceeds kettle rating.

STEAM FLOW REQUIREMENTS

34 lbs. (15.5 kg) steam per hour or 1 BHP per 20 gallons (76 liters) of kettle capacity.

MODEL	BHP/Hour	lbs. Steam/Hour
F-20LF	1.0	34.5
F-30LF	1.5	52.0
F-40LF	2.0	69.
F-60LF	3.0	103.5

SHIPPING WEIGHT

- F-20LF** - 225 lbs (102 kg)
- F-30LF** - 245 lbs (111 kg)
- F-40LF** - 270 lbs (122 kg)
- F-60LF** - 295 lbs (134 kg)



Shown with Optional 3" Valve

OPTIONS & ACCESSORIES (at additional charge)

- Pantry Faucet & Kettle Fillers
 - Single pantry kettle filler
 - Double pantry kettle filler
 - Single pantry faucet with swing spout
 - Double pantry faucet with swing spout
- Strainers
 - Perforated strainer for draw-off valve
 - Solid disc for draw-off valve
 - Strainer hook
- Measuring
 - Etched gallon markings
 - Etched litre markings
 - Graduated measuring strip
- 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, step up platform
- Type 316 stainless steel liner for high acid content products (30F through 60F gallon)
- 50 PSI (345 kPa) high pressure operation for higher temperature cooking
- 3" (76 mm) draw-off valve
- Two piece hinged cover
- Triple basket assembly



MARKET FORGE

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DETAILS & DIMENSIONS

DIMENSIONS

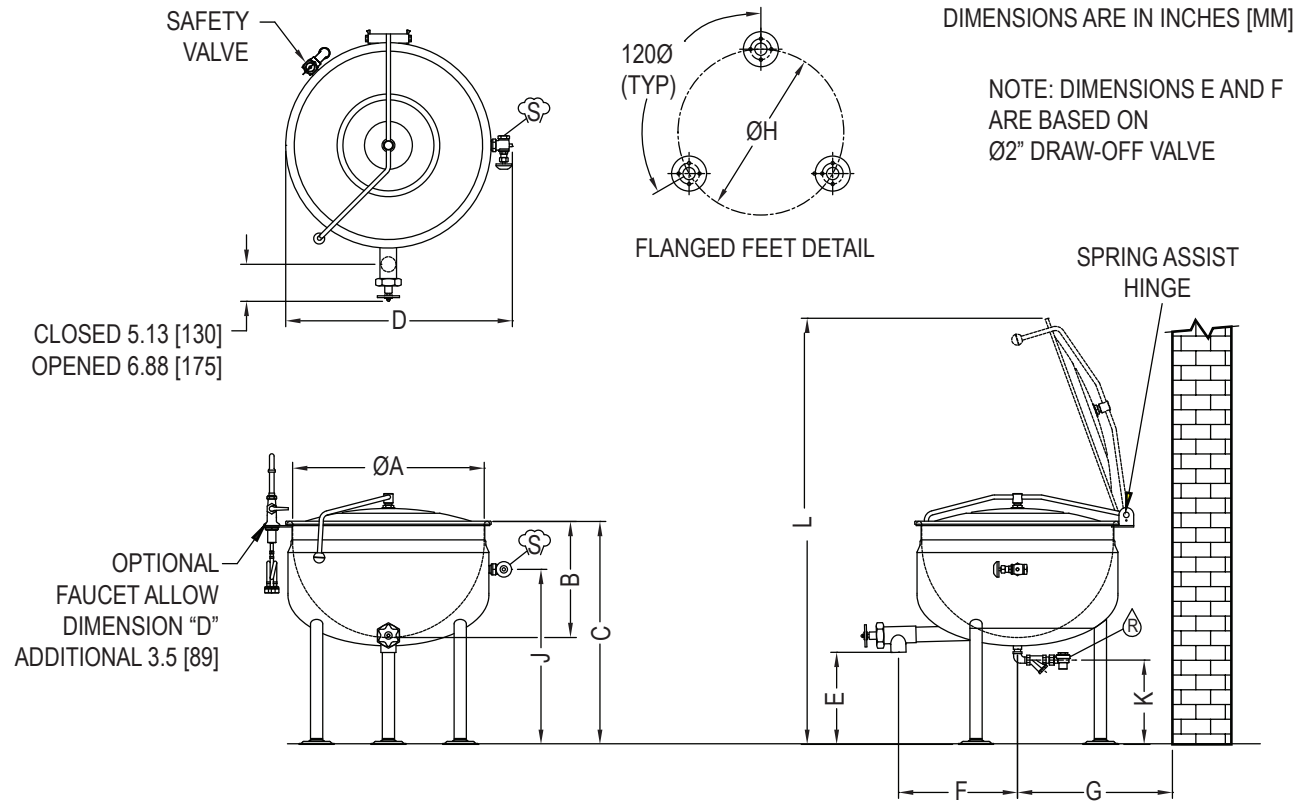
MODEL	A	B	C	D	E	F	G	H	J	K	L
F-20LF	26 [660]	15.75 [400]	30.25 [768]	30.75 [781]	12.5 [318]	16.13 [410]	21 [533]	22.5 [572]	23.75 [603]	11.5 [292]	58 [1473]
F-30LF	29.5 [749]	17.5 [445]	32 [813]	34.13 [867]	12.38 [314]	17.63 [448]	18.13 [460]	25.75 [654]	24.63 [625]	11.5 [292]	62.88 [1597]
F-40LF	33 [838]	19.25 [489]	33.75 [857]	37.63 [956]	12.38 [314]	19.38 [492]	19.88 [505]	29.25 [743]	25.75 [654]	11.5 [292]	67.88 [1724]
F-60LF	35.5 [902]	20.5 [521]	35 [889]	40 [1016]	12.38 [314]	20.13 [511]	21.13 [511]	31.75 [806]	26.5 [673]	11.5 [292]	71.63 [1819]

SERVICE CONNECTIONS

S	Steam Supply - 3/4" (19mm) NPT, 5-35 PSI (0.3-2.5 kg/cm ²). Optional 5-50 PSI (0.3-3.5kg/cm ²)
CR	Condensate Return - 1/2" (13mm) NPT

Pressure reducing valve is required if incoming pressure exceeds 50 PSI (345 kPa).

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