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DIRECT STEAM FULL JACKETED STATIONARY PEDESTAL KETTLES

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

FOOD SERVICE EQUIPMENT
Fully Jacketed Direct Steam Kettle

MODELS

- F-20PF** - 20 gallon (76 liter), direct steam, fully jacketed, stationary pedestal base kettle
- F-30PF** - 30 gallon (114 liter), direct steam, fully jacketed, stationary pedestal base kettle
- F-40PF** - 40 gallon (152 liter), direct steam, fully jacketed, stationary pedestal base kettle
- F-60PF** - 60 gallon (227 liter), direct steam, fully jacketed, stationary pedestal base kettle

DESCRIPTION

Will be a Market Forge direct steam connected, stationary pedestal, steam jacketed.

Kettle will be constructed of welded satin finish stainless steel, type 304. A double wall kettle interior will form a full jacket around the lower of the kettle. The kettle bottom will be of elliptical design for superior heat circulation.

The pedestal base shall have four 7/16" (11mm) holes evenly spaced for securing unit to the floor.

Unit will include as standard a steam control kit, and a Steam trap that includes a steam control valve (steam inlet globe valve), line strainer, and spring assist stainless steel cover.

OPERATION WILL BE BY

Direct steam at 5-35 PSI (0.3-2.5 kg/cm²). 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-20PF	1.0	34.5
F-30PF	1.5	52.0
F-40PF	2.0	69.0
F-60PF	3.0	103.5

SHIPPING WEIGHT

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



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



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DETAILS & DIMENSIONS

DIMENSIONS

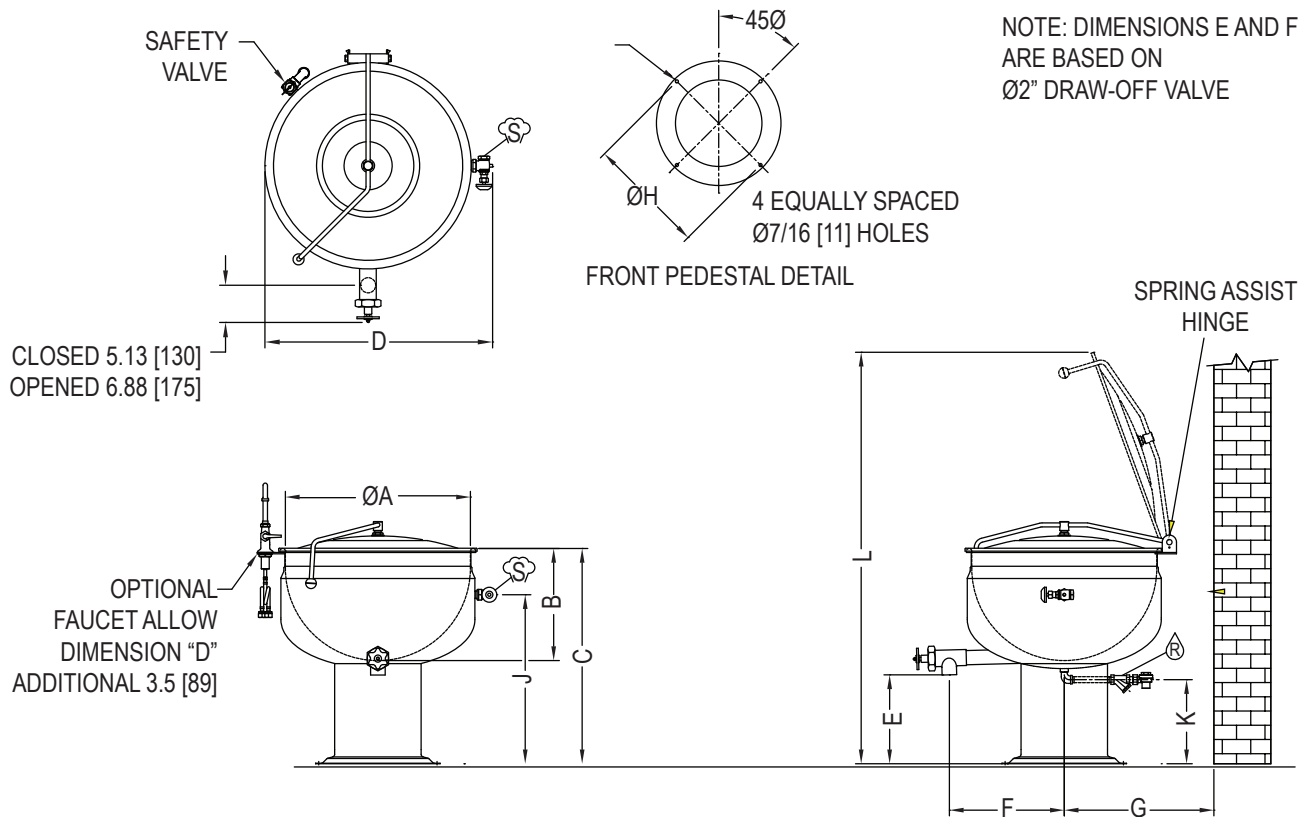
MODEL	A	B	C	D	E	F	G	H	J	K	L
F-20PF	26 [660]	15.75 [400]	30.25 [768]	30.75 [781]	12.5 [318]	16.13 [410]	21 [533]	16.63 [422]	23.75 [603]	11.88 [302]	58 [1473]
F-30PF	29.5 [749]	17.5 [445]	32 [813]	34.13 [867]	12.38 [314]	17.63 [448]	18.13 [460]	16.63 [422]	24.63 [625]	11.88 [302]	62.88 [1597]
F-40PF	33 [838]	19.25 [489]	33.75 [857]	37.63 [956]	12.38 [314]	19.38 [492]	19.88 [505]	19.63 [499]	25.75 [654]	11.88 [302]	67.88 [1724]
F-60PF	35.5 [902]	20.5 [521]	35 [889]	40 [1016]	12.38 [314]	20.13 [511]	21.13 [511]	19.63 [499]	26.5 [673]	11.88 [302]	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.