

**E****STATIONARY TRI-LEG  
ELECTRIC KETTLE**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_

- MODEL:**   F-20LE  
 F-30LE  
 F-40LE  
 F-60LE  
 F-80LE  
 F-100LE

**DESCRIPTION:**

Will be a Market Forge Self-generating electric, pedestal, steam jacketed kettle model:

- |                               |                                     |                                     |
|-------------------------------|-------------------------------------|-------------------------------------|
| <input type="radio"/> F-20LE  | <input type="checkbox"/> 20 Gallon  | <input type="checkbox"/> 76 liters  |
| <input type="radio"/> F-30LE  | <input type="checkbox"/> 30 Gallon  | <input type="checkbox"/> 114 liters |
| <input type="radio"/> F-40LE  | <input type="checkbox"/> 40 Gallon  | <input type="checkbox"/> 152 liters |
| <input type="radio"/> F-60LE  | <input type="checkbox"/> 60 Gallon  | <input type="checkbox"/> 227 liters |
| <input type="radio"/> F-80LE  | <input type="checkbox"/> 80 Gallon  | <input type="checkbox"/> 303 liters |
| <input type="radio"/> F-100LE | <input type="checkbox"/> 100 Gallon | <input type="checkbox"/> 380 liters |

Kettle will be constructed of welded satin finish, stainless steel type 304. A double wall kettle interior will form a steam jacket around the lower 2/3 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 pedestal base. Pedestal base will have four holes evenly spaced for securing the unit to the floor.

Controls will be intergrally mounted to the kettle base and will include a power switch, thermostat, pilot light, vacuum/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/cm<sup>2</sup>.

Convenience feature will include a counterbalanced hinged stainless steel cover and a 1 1/2" 38mm 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  1 or  3 phase, 50/60 Hz
  - 240 VAC  1 or  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.
- 2" (50mm) Draw-Off Valve with Strainer.
- 3" (76mm) Draw-Off Valve with Strainer.
- Wall Models (*Consult Factory*)
- 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 No. S-2265E  
08/04

FOOD SERVICE EQUIPMENT  
Stationary Tri-Leg Kettle



**MARKET FORGE**  
INDUSTRIES INC.

An Employee Owned Company



Printed in U.S.A.

35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-47100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
E-Mail: CUSTSERV@mfii.com • Website: www.mfii.com

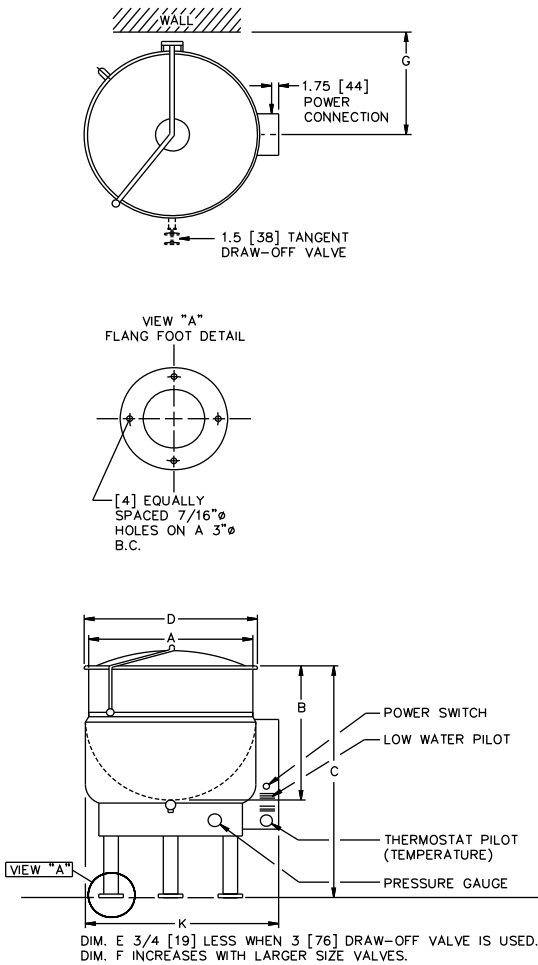
**E**

**STATIONARY TRI-LEG  
ELECTRIC KETTLE**

**DETAILS & DIMENSION**

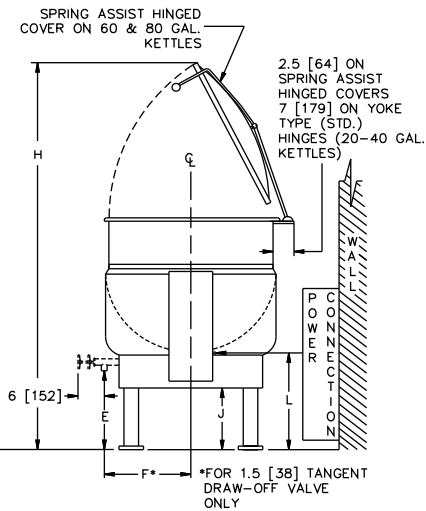
Spec No. S-2265E  
08/04

FOOD SERVICE EQUIPMENT  
Stationary Tri-Leg Kettle



**SERVICE CONNECTIONS**

MODEL	ELEC		208 V	240 V	480 V	220/380 V	240/415 V
	pH	kW	AMP	AMP	AMP	AMP	AMP
F-20LE	1	12	57	50	25	--	--
	3	12	34	29	15	32	28
F-30LE	1	15	73	63	32	--	--
	3	15	42	37	18	39	36
F-40LE	1	24	115	100	50	--	--
	3	24	67	58	29	63	58
F-60LE	1	24	115	100	50	--	--
	3	24	67	58	29	63	58
F-80LE	1	24	115	100	50	--	--
	3	24	67	58	29	63	58
F-100LE	1	24	115	100	50	--	--
	3	24	67	58	29	63	58



MODEL	CAPACITY	A	B	C	D	E	F	G	H	J	K	L	
F-20LE	20 Gallon	inches	21	18	38	22.75	18	13.75	18.5	60.5	14	24.75	21
	76 liter	mm	533	457	965	578	457	350	470	1537	356	629	533
F-30LE	30 Gallon	inches	24	20	38	25.75	16	15	20	63.5	12.5	27.75	19
	114 liter	mm	610	508	965	654	406	381	508	1613	318	705	483
F-40LE	40 Gallon	inches	26	22.5	38	27.75	13.5	16	21	65	9	29.75	17
	152 liter	mm	660	572	965	705	343	406	533	1651	229	756	432
F-60LE	60 Gallon	inches	29.5	26	42	31.25	14	17	19	75	11	33.75	17.25
	227 liter	mm	749	660	1067	794	356	432	483	1905	280	857	438
F-80LE	80 Gallon	inches	33	28	45	34.75	15	18.5	20.5	81	12.75	36.75	18
	303 liter	mm	838	711	1143	883	381	470	521	2058	324	933	458
F-100LE	100 Gallon	inches	35.5	33	48	37.25	15	20	21.75	86	13	40	20.5
	380 liter	mm	902	838	1219	946	381	508	552	2184	330	1016	521

"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.



**MARKET FORGE**  
INDUSTRIES INC.

An Employee Owned Company



Printed in U.S.A.

35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-47100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)  
E-Mail: CUSTSERV@mfii.com • Website: www.mfii.com