

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

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

DESCRIPTION:

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

<input type="checkbox"/> F-20LE	20 Gallon	76 liters
<input type="checkbox"/> F-30LE	30 Gallon	114 liters
<input type="checkbox"/> F-40LE	40 Gallon	152 liters
<input type="checkbox"/> F-60LE	60 Gallon	227 liters
<input type="checkbox"/> F-80LE	80 Gallon	303 liters
<input type="checkbox"/> F-100LE	100 Gallon	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. 20, 30 and 40-gallon kettles have 316 type stainless steel liner as standard.

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.



F-40LE Shown

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
 - 240 VAC
 - 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
 - 3 phase, 50/60 Hz
 - 3 phase, 50/60 Hz*
- * Optional at extra cost.

OPTIONAL ITEMS AT EXTRA COST:

- Triple Basket Assembly.
- 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 (*for 60, 80 and 100-gallon kettles*).

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

SPEC SHEET: S-2265F
02/10FOOD SERVICE EQUIPMENT
Stationary Tri-Leg Electric Kettle

PRINTED IN U. S. A.

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

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KaTom Restaurant Supply, Inc.

E

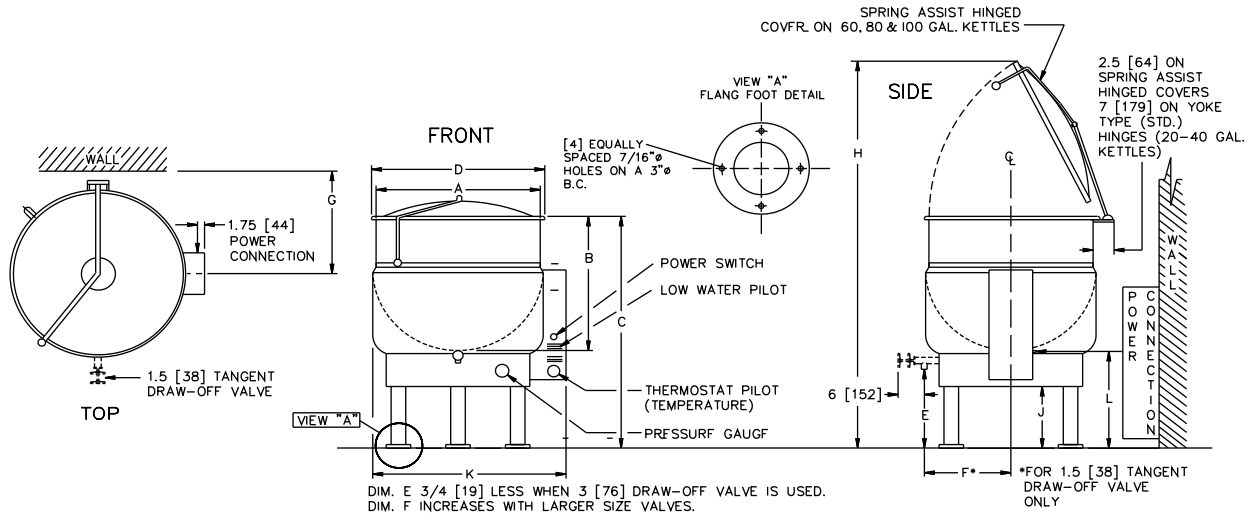
STATIONARY TRI-LEG ELECTRIC KETTLE

DETAILS & DIMENSION

SPEC SHEET: S-2265F
02/10

ELECTRICAL CHARACTERISTICS

MODEL	PHASE	KW	208V	240V	480V	220/380V	240/415V
			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	--	--	--	--	--	--	--
	3	24	67	58	29	63	58
F-60LE	--	--	--	--	--	--	--
	3	24	67	58	29	63	58
F-80LE	--	--	--	--	--	--	--
	3	24	67	58	29	63	58
F-100LE	--	--	--	--	--	--	--
	3	24	67	58	29	63	58



FOOD SERVICE EQUIPMENT
Stationary Tri-Leg Electric Kettle

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

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.



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