Job Name: \_\_\_\_\_

ITEM NO.: \_\_\_\_

NO. REQUIRED:

#### MODELS

- □ FT-6 6 gallon (23 liters), direct steam, countertop drop in kettle
- FT-10 10 gallon (38 liters), direct steam, countertop drop in kettle
- FT-12 12 gallon (46 liters), direct steam, countertop drop in kettle
- □ FT-20 20 gallon (76 liter), direct steam, countertop drop in kettle

## DESCRIPTION

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. Kettle bottom will be of elliptical design for improved heat circulation. Type 316 stainless steel liner for high acid content products. Tubular stainless steel mounting frame will have steam supply and condensate return pipes completely concealed within frame members.

Sealed stainless steel tilt mechanism bearings will permit the kettle to tilt forward 90o for complete emptying. A removable operating handle with heat-proof knob can be mounted on the left or right side of each kettle. Kettle will be built to A.S.M,E. code and will be N.S.F. approved.

## **OPERATION WILL BE BY:**

Direct steam at a minimum of 5 PSI (0.4 kg/cm2) and a maximum of 50 PSI (3.4 kg/cm2).

#### SHIPPING WEIGHT

- FT-6 44 lbs (20 kg)
- FT-10 61 lbs (28 kg)
- FT-12 70 lbs (32 kg)
- FT-20 95 lbs (43 kg)



FT-6 Shown

#### **OPTIONS & ACCESSORIES**

- (at additional charge)
- Pantry Faucets
  - Double Pantry Faucet with Swing Spout and Mounting Bracket
  - Single Pantry Faucet with Swing Spout and Mounting Bracket
- Stands & Cabinets
  - □ 18" High Floor Stand with Sliding Drain Pan.
  - 28" High Stainless Steel Cabinet Base with Hot and Cold Water Fill Faucets, Depressed Area and Drains Clean-Up Pan with Removable Splash Guard, and Steam Control Valve on Stainless Steel Marine Edged Countertop.
  - 22" High Stainless Steel Cabinet Base with Hot and Cold Water Fill Faucets, Depressed Area and Drains, Clean-Up Pan with Removable Splash Guard, and Steam Control
- One-piece lift-off stainless steel cover
- Stainless steel wire basket
- □ 1/2" (13mm) Leg-Mounted Steam Control Valve
- □ 1-1/2" (38mm) Draw-Off Valve with Strainer
- □ Lip strainer
- Steam Trap
- Check Valve

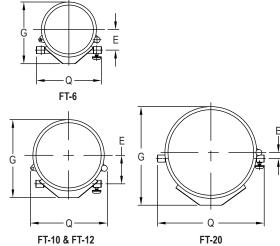


FOOD SERVICE EQUIPMENT Countertop Direct Steam Kettle

# DIRECT STEAM TILTING "DROP IN" STEAM JACKETED KETTLE

#### DIMENSIONS

	Α	В	С	D	Е	F	G	Н	J	Κ	L	М	N	0	Р	Q
FT-6	12 [305]	14.5 [368]	19.5 [495]	13.75 [349]	5 [127]	7.5 [191]	15.12 [384]	8.5 [216]	12.25 [311]	10.38 [264]	30.25 [768]	4 [102]	4.38 [111]	34.12 [867]	0 [0]	16 [406]
FT-10	16 [406]	15 [381]	18.5 [470]	13.75 [349]	7 [178]	7.75 [197]	19.12 [486]	9 [229]	16.25 [413]	8.88 [225]	32.25 [819]	2.38 [60]	4.88 [124]	33.12 [841]	0 [0]	19.25 [489]
FT-12	16 [406]	17 [432]	20.5 [521]	13.75 [349]	7 [178]	7.75 [197]	19.12 [486]	9 [229]	16.25 [413]	10.88 [276]	39.5 [1003]	2.38 [60]	4.88 [124]	35.12 [892]	0 [0]	19.25 [489]
FT-20	21 [533]	18 [457]	245 [610]	23.5 [597]	1.5 [38]	3.75 [95.5]	24.12 [613]	12.75 [324]	15.75 [400]	10.5 [267]	40.5 [1029]	5.0 [127]	4.88 [124]]	39.88 [1013]	1.5 [38]	23.5 [597]

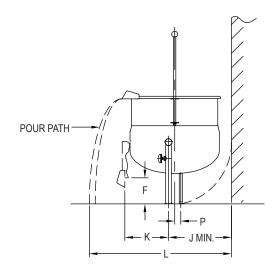


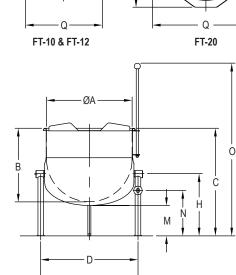
### SERVICE CONNECTIONS

S Steam Supply - 1/2" (13mm) IPS, 15-50 PSI (1.0-3.5 kg/cm2). Pressure reducing valve is required if incoming pressure exceeds 50 PSI (3.5 kg/cm2)

CR Condensate Return - 1/2" (13mm) IPS.

Installation Clearance: When installing kettles against combustible/non-combustible surfaces (rear walls) 1" (25mm) minimum clearance is required and (side walls) 3" (76mm) minimum clearance is required.





Ś

It is our policy to build equipment which is design certified by C.S.A. and N.S.F. 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.

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

MARKET FORGE

PRINTED IN U. S. A. SPEC SHEET: 14-0133 Rev D (11/18)

ĊR

AutoQuotes

Tel: (802) 658-6600 • Fax: (802) 864-0183 • www.marketforge.com