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DIRECT STEAM TILTING TRI-LEG KETTLE

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- FT-20L - 20 gallon (76 liter), direct steam, tilting, tri-leg
- FT-30L - 30 gallon (114 liter), direct steam, tilting, tri-leg
- FT-40L - 40 gallon (152 liter), direct steam, tilting, tri-leg
- FT-60L - 60 gallon (227 liter), direct steam, tilting, quad-leg
- FT-80L - 80 gallon (303 liter), direct steam, tilting, quad-leg
- FT-100L - 100 gallon (380 liter), direct steam, tilting, quad-leg

DESCRIPTION

Will be a Market Forge direct steam connected, tilting steam jacketed kettle constructed of welded satin finish stainless steel, type 304. A double wall kettle interior will form a 2/3 steam jacket around the lower of the kettle. The kettle bottom will be of elliptical design for superior heat circulation. The FT-20, 30 & 40 Gallon Kettles come standard with a 316 type stainless steel inner liner. The FT-60, 80 & 100 Gallon Kettles come standard with a 304 type stainless steel inner liner with the option to upgrade to 316 type stainless steel.

The FT-20, 30 & 40L Kettle will be on a tri-leg mounting frame of stainless steel pipe and the FT-60, 80 & 100L Kettle will be on a quad-leg mounting frame of stainless steel pipe. Both the tri and quad 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. A sealed stainless steel tilt mechanism will permit the kettle to tilt forward a full 90° for complete emptying. Tilting mechanism will be self-locking for positive stop action. Steam control valve will be mounted on right hand control box.

Unit will include as standard a steam control kit (STA-2), which includes a steam trap, check valve, and a line strainer.

OPERATION WILL BE BY

Direct steam at 5-30 PSI (0.3-2.1 kg/cm2). Over 30 PSI (2.1 kg/cm2), a pressure reducing valve is required.

STEAM FLOW REQUIREMENTS

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

MODEL	BHP/HR	LBS STEAM/HR
FT-20L	1.0	34.5
FT-30L	1.5	52.0
FT-40L	2.0	69.0
FT-60L	3.0	103.5
FT-80L	4.0	138.0
FT-100L	5.0	172.5

SHIPPING WEIGHT

- FT-20L - 225 lbs (102 kg)
- FT-30L - 275 lbs (125 kg)
- FT-40L - 300 lbs (136 kg)
- FT-60L - 315 lbs (143 kg)
- FT-80L - 325 lbs (147 kg)
- FT-100L - 350 lbs (159 kg)



FT-30L shown

OPTIONS & ACCESSORIES

(at additional charge)

■ Covers

- One-piece lift-off stainless steel cover
- One-piece counterbalance hinged stainless steel cover

■ Pantry Faucets

- 12" double pantry faucet w/swing spout & bracket
- 12" single pantry faucet w/swing spout & bracket
- 18" double pantry faucet w/swing spout & bracket
- 18" single pantry faucet w/swing spout & bracket
- Double kettle filler
- Single kettle filler
- Double faucet spray hose kit w/bracket & plumbing
- 60" water hose with quick disconnect
- Faucet bracket

■ Draw-off Valves

- 2" draw-off valve with perforated strainer
- 3" draw-off valve with perforated strainer
- Tri-basket strainer
- Wall models (consult factory)
- Graduated measuring stick
- BFT - ball float trap
- PRV - pressure reducing valve
- Type 316 stainless steel liner for high acid content products for models 60, 80 -100 gallons.



MARKET FORGE

FOOD SERVICE EQUIPMENT
Tilting Tri-leg Kettle

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DIRECT STEAM TILTING TRI-LEG KETTLE

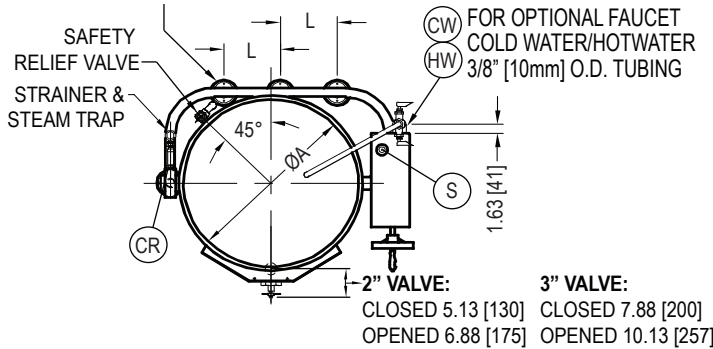
DETAILS & DIMENSIONS

DIMENSIONS

MODEL	A	B	C	D	E	F	G	H (2")	H (3")	J (2")	J (3")	K	L	M
FT-20L	21 [535]	18 [460]	37 [940]	34.75 [885]	28.5 [724]	22 [558]	25.63 [651]	12 [305]	13.25 [337]	17 [432]	16.5 [419]	59.5 [1512]	-	15.38 [391]
FT-30L	24 [610]	20 [510]	37 [940]	37.75 [960]	31.5 [800]	20.75 [527]	27.13 [689]	12.5 [317]	14.25 [362]	15 [381]	14.5 [368]	62.5 [1588]	-	15.38 [391]
FT-40L	26 [660]	22.5 [570]	37 [940]	39.75 [1010]	33.5 [850]	20.25 [514]	28.63 [727]	13 [330]	15.25 [387]	12.5 [318]	12 [305]	64 [1626]	-	16.38 [416]
FT-60L	29.5 [749]	26 [660]	40.5 [1029]	43.25 [1100]	37 [940]	21.5 [546]	30.13 [765]	15.5 [394]	15.5 [394]	14.5 [368]	14 [356]	74 [1879]	9.5 [241]	18.38 [467]
FT-80L	33 [838]	28 [710]	42.5 [1080]	46.75 [1185]	40.5 [1030]	20 [506]	32.63 [828]	14.5 [368]	16.25 [413]	12.5 [318]	12 [305]	76 [1930]	11 [279]	19.88 [505]
FT-100L	35.5 [802]	30 [762]	42.5 [1080]	49.25 [1251]	43 [1092]	21 [533]	39.25 [997]	18 [457]	20.25 [514]	10.5 [267]	10 [254]	79 [2007]	12.5 [318]	21.5 [546]

FOOD SERVICE EQUIPMENT
Tilting Tri-leg Kettle

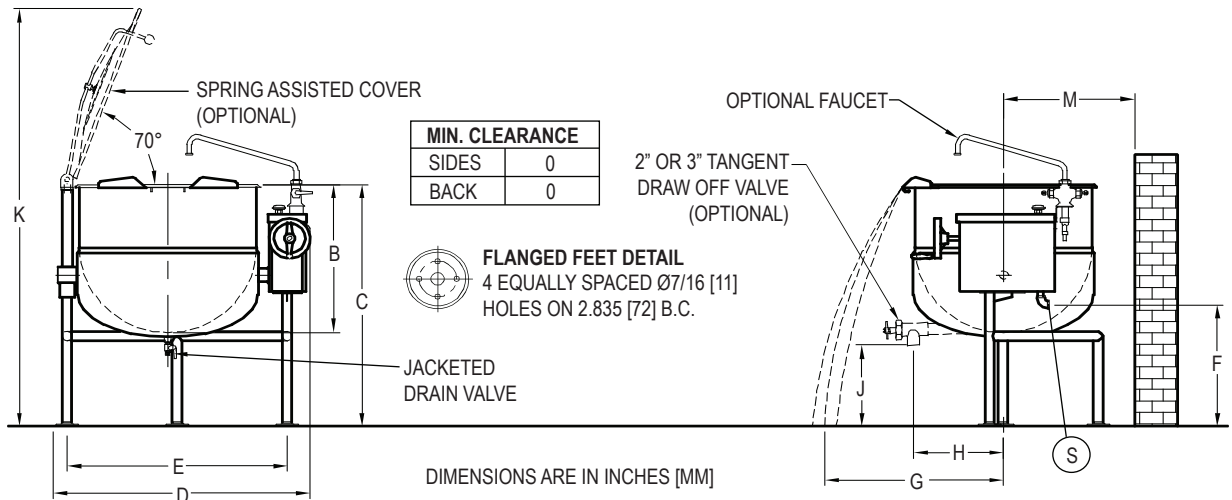
NOTE: 60, 80 & 100 GALLON KETTLES ARE SUPPLIED WITH 2 REAR SUPPORT LEGS



SERVICE CONNECTIONS

S	Steam Supply - 3/4" NPS (19mm) at 5-30 PSI (0.3-2.1 kg/cm ²). Optional 5-45 PSI (0.3-3.1 kg/cm ²).*
CW	Cold Water - 5/8" O.D. Tubing (Optional)
HW	Hot Water - 5/8" O.D. Tubing (Optional)
CR	Condensate Return - 1/2" NPS (13mm)†

* Pressure reducing valve is required if incoming pressure exceeds rating at kettle.



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