

G**TILTING SELF CONTAINED GAS FIRED STEAM JACKETED KETTLE**
 JOB NAME: _____
 ITEM NO.: _____
 NO. REQUIRED: _____

MODELS: FT-20GL 20 Gallon (76 liters)
 FT-30GL 30 Gallon (114 liters)
 FT-40GL 40 Gallon (152 liters)
 FT-60GL 60 Gallon (227 liters)

DESCRIPTION: The kettle has double-wall construction of 300 series stainless steel forming a steam jacket around the lower 2/3 of the kettle. The jacket enclosure contains factory sealed water and antifreeze. The kettle exterior is fully insulated. The bottom of the kettle is a hemispherical design for superior heat circulation. The recessed control panel is located on the front right side of the unit in full view of the operator. Standard controls include direct immersion thermostat, water sight glass, cooking light, pressure gauge and electronic ignition with ignition indicator light. Safety features include low water cutoff with indicator light, pressure switch, pressure relief valve and a 100% safety gas shut off valve.

The kettle pivots on trunnions connected to the gear and control consoles. The worm and gear tilting mechanism allows the kettle to tilt forward to a full 90° for complete draining. The tilt mechanism is self locking for positive stop action. The consoles are drip proof, stainless steel clad and are supported on all welded 1 5/8" (41mm) diameter stainless steel legs with flanged feet.

The kettle construction is stainless steel throughout and built in accordance with the ASME code.

MODEL	Input BTU/Hour	Combustion Efficiency
FT-20GL	80,000	78% Minimum
FT-30GL	100,000	78% Minimum
FT-40GL	100,000	75% Minimum
FT-60GL	120,000	75% Minimum

OPERATION WILL BE BY: Natural or L.P. gas utilizing a high efficiency power burner system. The steam kettle is A.S.M.E. code stamped for operation to 50 PSI. Temperature range from 150° F to 285°F.



FT-40GL Shown with Optional Spring Assist Cover & Faucet

The controls shall be equipped for operation on:
 120 VAC, 1pH, 50/60 Hz.

OPERATION SHALL BE BY:

Natural or L.P. gas utilizing a high efficiency power burner system. The steam kettle is A.S.M.E. code stamped for operation to 50 PSI. Temperature range from 150°F to 285°F.

OPTIONAL AT EXTRA COST:

- Spring assist cover, HSC
- 2" tangent draw off, FDOR-2
- 3" tangent draw off, FDOR-3
- Tri-Basket assembly
- Single pantry faucet with swing spout, SP-12
- Double pantry faucet with swing spout, DP-12
- Graduated measuring strip, MS-1
- Perforated strainer
- Solid disk strainer DOS-2
- 316 stainless steel liner for high acid content products.
- Full Jacketed for 40 Gallon Kettle Only.

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

SPEC SHEET: S-2426B
08/04

FOOD SERVICE EQUIPMENT
Tilting Gas Kettle



Printed in U.S.A.



35 Garvey Street • Everett • MA • 02149
 Tel: (617) 387-4100, (866) 698-3188 • Fax: (800) 227-2659, (617) 387-4456
 custserv@mfi.com • www.mfi.com

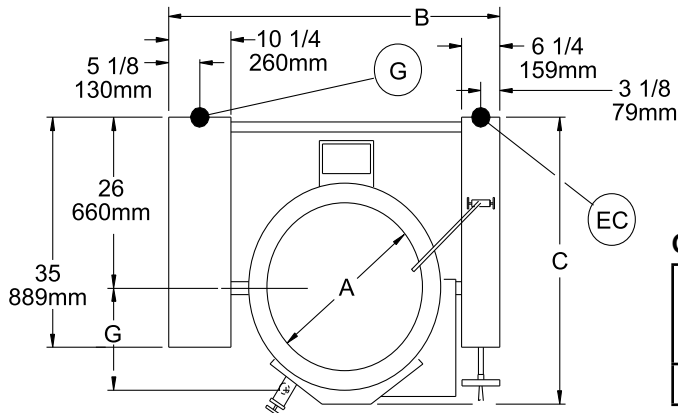
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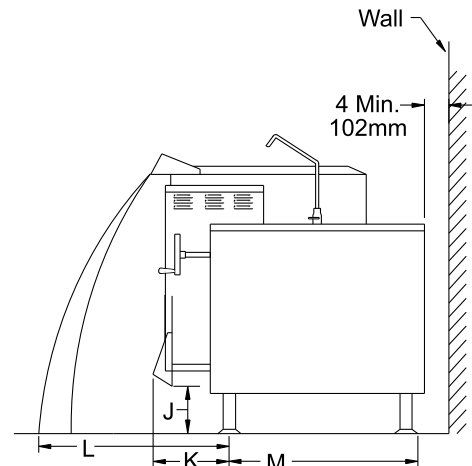
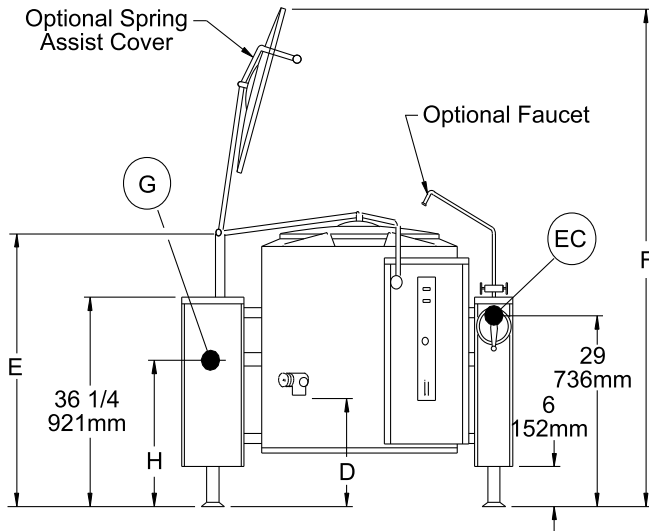
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MODEL	A	B	C	D	E	F	G	H	J	K	L	M
FT-20GL	20 508	48.125 1222	40.375 1032	19 483	40.5 1020	76.5 1943	16.5 419	24 610	11 280	10 254	32 813	30.5 775
FT-30GL	26 660	54.25 1378	43.375 1108	16.5 419	37.25 946	73.75 1874	15.5 394	22.25 565	7.5 190	11 280	34 864	29.5 749
FT-40GL	26 660	54.25 1378	43.375 1108	16.5 419	41.5 1054	76 1930	15.5 394	22.25 565	7.5 190	12 305	35 889	30.5 775
FT-60GL	30 762	58.125 1378	43.375 1108	17.875 545	45.5 1156	82 2083	19.5 496	22.25 565	5.5 140	15 381	38 965	30.375 772

NOTE: Allow 6" (152mm) Min. spacing on left and right sides and 2" (51mm) spacing from flue.**SERVICE CONNECTIONS****Gas Operated**

EC	Electrical Connection - 115 Volt, 60Hz, 1Ph, furnished with 6 ft. cord with 3 pronged plug. Total Max. Amps 2.0.
G	Gas Connection - 3/4" (19mm) N.P.T.



It is our policy to build equipment which is design certified by U.L., E.T.L., A.S.M.E., N.S.F. 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.

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