



MODULAR CABINET BASE

JOB NAME _____
 ITEM NO. _____
 NO. REQUIRED _____



M-24



M-36

- MODELS:**
- M-18
 - M-24
 - M-36
 - L-18 (Low Boy)
 - L-24 (Low Boy)
 - L-36 (Low Boy)

DESCRIPTION:

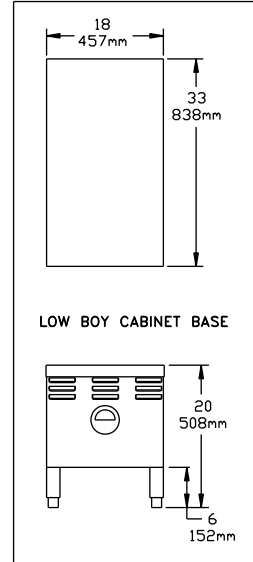
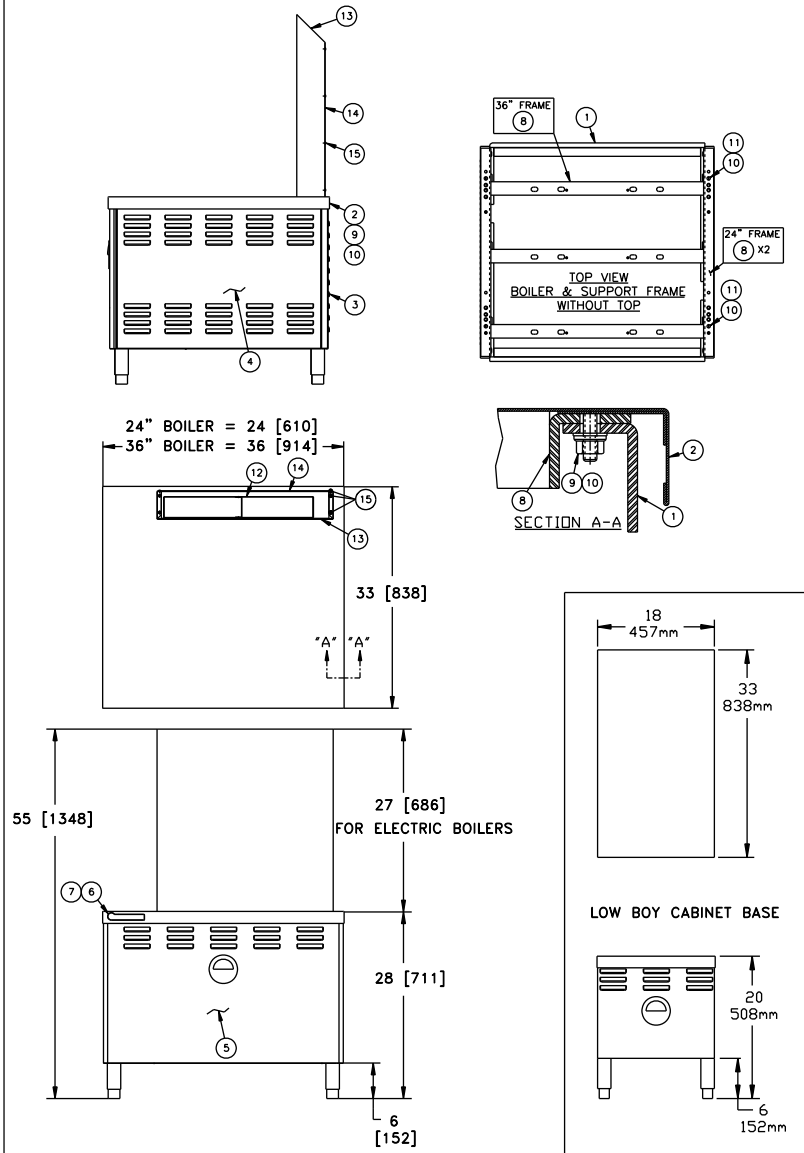
The Market Forge Cabinet Base is made of a polished stainless steel of modular design to match other Market Forge cooking equipment. Equipped with 6" 152mm stainless steel legs, adjustable bullet feet, reinforced stainless steel counter top and single lift off front panel. Frame construction is 8 gauge stainless steel, type 409.

STANDARD FEATURES:

- (4) 6" Legs.

OPTIONAL AT EXTRA COST:

- Casters (Consult Factory).



Spec No. S-2361
10/04

FOOD SERVICE EQUIPMENT
Modular Cabinet Base

NO.	DESCRIPTION	P/N	NO.	DESCRIPTION	P/N
5	CONTROL (FRONT) PANEL, 24" FRAME	98-3992	15	#8 X 36 LG. PAN HD. TYPE - A S.M. SC.	10-1735
5	CONTROL (FRONT) PANEL, 36" FRAME	98-3993	14	FLUE COVER, BACK 36" FRAME	91-2713
4	SIDE PANEL, LEFT & RIGHT	98-3994	14	FLUE COVER, BACK 24" FRAME	91-8893
3	REAR PANEL, 24" FRAME	98-3995	13	FLUE COVER, FRONT & SIDES 24" FRAME	91-8892
3	REAR PANEL, 36" FRAME	98-3996	13	FLUE COVER, FRONT & SIDES 36" FRAME	91-8938
2	TOP, PLAIN, 200K GAS BOILER, 24" FRAME	98-3998	12	INNER FLUE, WELD ASSY 200K GAS 24"	98-0593
2	TOP, PLAIN, 200 & 300K GAS BOILER, 36" FRAME	98-3999	12	INNER FLUE, WELD ASSY GAS 36"	91-8936
2	TOP, PLAIN, ELECTRIC BOILER, 24" FRAME	98-4000	11	1/4-20 X 3/4 LG. FLAT HEAD SCREW, SS	10-1770
2	TOP, PLAIN, ELECTRIC BOILER, 36" FRAME	98-4001	10	1/4-20 SERRATED, FLANGED HEX NUT, SS	08-7840
1	BOILER, 200K GAS 24" FRAME	98-3681	9	1/4 DIA. FLAT WASHER, ST. ST.	08-3822
1	BOILER, 200K GAS 36" FRAME	98-3682	8	SUPPORT FRAME, TOP MOUNT, 36" FRAME	98-4015
1	BOILER, 300K GAS 36" FRAME	98-3983	8	SUPPORT FRAME, TOP MOUNT, 24" FRAME	94-5124
1	BOILER, ELECTRIC 24" FRAME	98-3684	7	STUD RECEIVER	10-2347
1	BOILER, ELECTRIC 36" FRAME	98-3985	6	MARKET FORGE, NAME PLATE	08-5894

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

*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 at all times.



An Employee Owned Company

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