

D**ONE 10- & ONE 6-GALLON TILTING
KETTLES DIRECT CONNECTED
MOUNTED ON A CABINET BASE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODEL: LFT10T6

DESCRIPTION: Market Forge Model LFT10T6 consisting of one 10-gallon (38-liter) kettle and one 6-gallon (23-liter) Type 316 stainless steel, Tilting Steam Jacketed Trunnion Kettles. Kettles will be mounted on a 20" (508mm) high cabinet base. Hot and cold water fill faucet.

Depressed area with drains and steam control valves will be located on stainless steel marine-edged countertop. A 4" (102mm) deep 12" x 10" (305mm x 254mm) clean-up pan with removable splash guard will be standard. (Splash guard will be removable so that it may also be attached to a food receiving pan.) Kettles will be A.S.M.E.-approved and National Board Registered.

Cabinet base will be of modular design to match other Market Forge cooking equipment. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs and adjustable bullet feet, reinforced die-formed stainless steel marine-edged countertop, and hinged doors with magnetic latches. Unit will be polished stainless steel.

COOKING CAPACITY:

LFT10T6

- One 10-gal. (38-liter)
 One 6-gal. (23-liter)

OPERATION WILL BE BY:

Direct steam at 15–50 PSI (1.0–3.5 kg/cm²). 1/3 BHP required per kettle. Over 50 PSI (3.5 kg/cm²), a pressure reducing valve is required.

OPTIONAL AT NO CHARGE:

Steam Pressure Relief Valve
(not required if kettles connected to Market Forge gas or electric steam generator).

**OPTIONAL AT EXTRA COST:**

- One-piece lift-off stainless steel cover.
 Stainless steel wire basket.
 Clean-up brush.
 Pressure reducing valve (max. inlet capacity, 50 PSI).
 Condensate return kit.
 Ball float trap.

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

Spec No. S-2497
 08/04

FOOD SERVICE EQUIPMENT
 Tilting Kettle



MARKET FORGE
 INDUSTRIES INC.

An Employee Owned Company

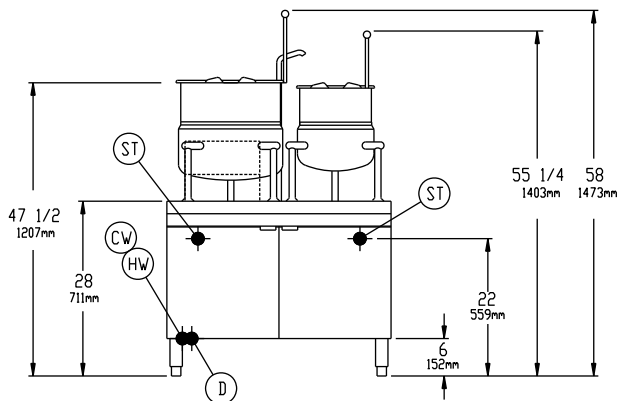
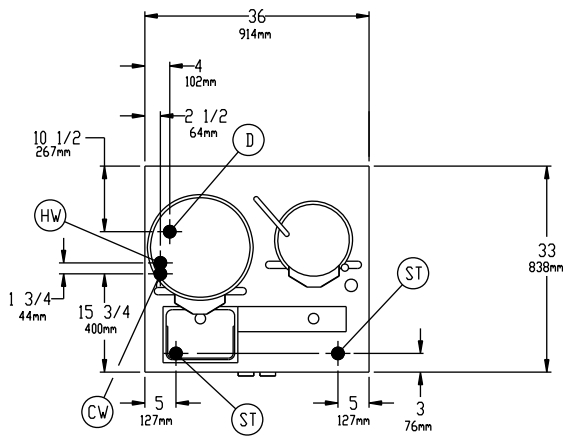


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DETAILS & DIMENSION

**SERVICE CONNECTIONS****DIRECT STEAM**

| | |
|-----|---|
| S* | Steam Supply — 3/4" (19mm) N.P.T. female for incoming steam at 15–50 PSI (1.0–3.5 kg/cm ²). |
| HW | Hot Water — 3/8" (9.5mm) N.P.T. female for hot water to kettle fill faucet. |
| CW | Cold Water — 3/8" (9.5mm) N.P.T. female for cold water to kettle fill faucet. |
| D | Drain — Pipe full 2" (50mm) N.P.T. female to flush floor drain. Do not make solid connection to floor drain. |
| CR† | Condensate Return — 1/2" (13mm) N.P.T. female condensate return from kettle may be connected to condensate return line. |
| ST | Steam Take-Off — 3/4" (19mm) N.P.T. female for incoming steam from Market Forge boiler. |

* Pressure reducing valve is required if incoming pressure exceeds 50 PSI (3.5 kg/cm²).

† Optional at extra cost.

Pressure relief valve must be installed in incoming steam line if not connected to a Market Forge gas or electric generator. Valve is supplied on request at no extra cost.

NOTE:

PVC and CPVC pipe are not acceptable materials for drains.

Spec No. S-2497
08/04

FOOD SERVICE EQUIPMENT
Tilting Kettle

*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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