



MODULAR SPACER

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

ALL MODELS: M12SF M6F
 M12 M6

MODEL: M12SF

SIZE: 12" Wide x 28" High x 33" Front-to-Back
 (305mm Wide x 711mm High x 838mm Front-to-Back)

DESCRIPTION:

Shall be a Market Forged Model M12SF, 12" 305mm with 6" 152mm deep sink and hot and cold water faucet with a swing spout.

Spacer shall satisfy water and sink needs at any position in a line of modular equipment, and shall be fitted with 6" 152mm stainless steel legs with adjustable bullet feet as required. Hot and cold water swing spout faucet shall be mounted on a stainless steel counter top behind sink with controls oriented for ease of operation.

Cabinet base shall provide storage and shall be of modular design to match other Market Forge cooking equipment; shall include a hinged cabinet door with magnetic latch which can be attached from right or left; and shall be polished stainless steel.

MODEL: M6F

SIZE: 6" Wide x 22" High x 33" Front-to-Back
 (152mm Wide x 559mm High x 838mm Front-to-Back)

DESCRIPTION:

Shall be a Market Forged Model M6F, 6" 152mm spacer with hot and cold water faucet with a swing spout.

Spacer shall satisfy water and sink needs at any position in a line of modular equipment, and must be cantilevered to existing equipment as required. Hot and cold water swing spout faucet shall be mounted on a stainless steel counter top behind sink with controls oriented for ease of operation.

Spacer design shall match other Market Forge cooking equipment, and shall be polished stainless steel.

MODEL: M12

SIZE: 12" Wide x 28" High x 33" Front-to-Back
 (305mm Wide x 711mm High x 838mm Front-to-Back)

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



M12SF Shown

DESCRIPTION:

Shall be a Market Forged Model M12, 12" 305mm spacer for installation at any position in a line of modular equipment. Spacer may be used where height of adjoining equipment conflicts with accessibility for service.

Spacer shall include a stainless steel counter top and shall be fitted with 6" 152mm stainless steel legs with adjustable bullet feet as required. Cabinet base shall provide storage and shall be of modular design to match other Market Forge cooking equipment; shall include a hinged cabinet door with magnetic latch which can be attached from right or left; and shall be polished stainless steel.

MODEL: M6

SIZE: 6" Wide x 22" High x 33" Front-to-Back
 (152mm Wide x 559mm High x 838mm Front-to-Back)

DESCRIPTION:

Shall be a Market Forge Model M6, 6" 152mm spacer for installation at any position in a line of modular equipment. Spacer may be used where height of adjoining equipment conflicts with accessibility for service. Front and back panels are fixed. End panels may be removed.

Spacer shall include a stainless steel counter top and must be cantilevered to existing equipment as required. Spacer design shall match other Market Forge cooking equipment, and shall be polished stainless steel.

Spec No. S-1994G
04/04

FOOD SERVICE EQUIPMENT
Modular Spacer



MARKET FORGE

INDUSTRIES INC.

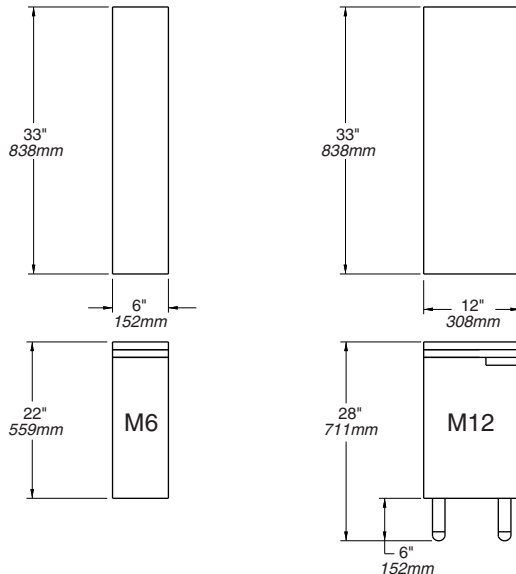
An Employee Owned Company

35 Garvey Street • Everett • MA • 02149
Tel: (617) 387-4100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)
E-Mail: CUSTSERV@mfii.com • Website: www.mfii.com



MODULAR SPACER

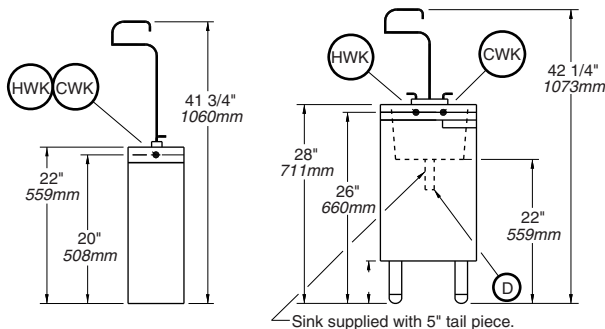
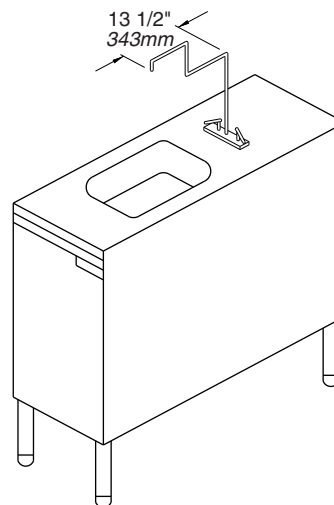
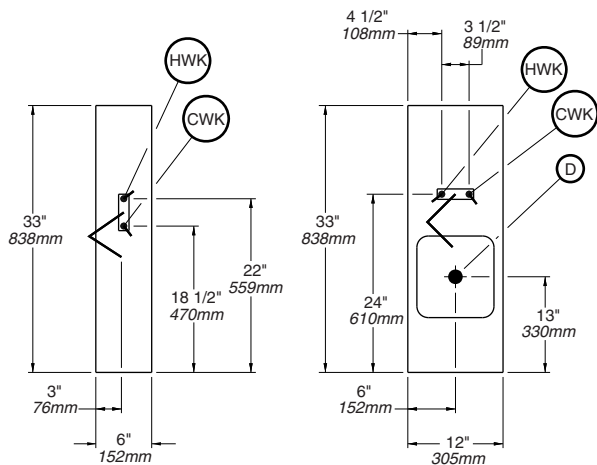
DETAILS & DIMENSION



SERVICE CONNECTIONS

HWK	Hot Water- 1/2" 13mm O.D. tubing to spacer faucet.
CWK	Cold Water- 1/2" 13mm O.D. tubing to spacer faucet.
D	Drain- 1 1/4" 31mm O.D. tubing to drain. M12SF only.

NOTE: Compartment steam cookers require 12" 305mm spacing on left and 6" 152mm spacing on right if height of adjoining wall or equipment is over 29" 736mm. Ovens require 2" 50mm space from side wall and back wall if adjoining wall is combustible. Dual Matics and Steam-Its with gas generators require 3" 76mm, while the 3500 Cookers require 6" 152mm, from side wall and 6" 152mm space from rear wall if adjoining wall is combustible. M12SF or M6 spacers can be used for mounting supplementary controls to meet local conditions. Controls would be supplied and installed by the installation contractor.



*Sink supplied with 5" tail piece.

*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.

Spec No. S-1994G
04/04

FOOD SERVICE EQUIPMENT
Modular Spacer



MARKET FORGE

INDUSTRIES INC.

An Employee Owned Company



Printed in U.S.A.

35 Garvey Street • Everett • MA • 02149
Tel: (617) 387-4100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)
E-Mail: CUSTSERV@mfi.com • Website: www.mfi.com