

DS**6 OR 10 GALLON DIRECT STEAM
TILTING KETTLE ON 24" CABINET BASE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- MT6** - 6 gallon (23 liters) direct steam tilting kettle on 24" cabinet base
- MT10** - 10 gallon (38 liters) direct steam tilting kettle on 24" cabinet base

DESCRIPTION

Market Forge Model _____ consisting of one 6-gallon or one 10-gallon kettle type 316 stainless steel, tilting, steam jacketed trunnion kettle. Kettle will be mounted on a cabinet base. Hot and cold water fill faucet. Depressed area with drain and steam control valve located on a stainless steel marine edged counter-top. 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). Kettle is A.S.M.E. approved and National Board registered.

Cabinet base is of modular design to match other Market Forge equipment. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced die formed stainless steel marine edged counter-top, and stainless steel lift-off front cover. Unit has a polished stainless steel exterior.

OPERATION SHALL BE BY:

- Direct steam at 15-50 PSI (1.0-3.5 kg/cm²)
- 1/3 BHP required for 6 gallon kettle.
- 2/3 BHP required for 10 gallon kettle.
- Over 50 PSI (3.5 kg/cm²) a pressure reducing valve is required.

SHIPPING WEIGHT

- MT6** - 250 lbs (113 kg)
- MT10** - 270 lbs (122 kg)



MT6 shown

OPTIONS & ACCESSORIES
(at additional charge)

- **Cleaning Accessories**
 - 28" long kettle draw-off brush
 - 36" long clean up brush
 - 8-1/2" long clean up brush
 - 48" long kettle paddle
 - 48" long kettle whip
 - Clean up pan
 - Tilting kettle accessory kit, includes draw-off brush, 36" clean up brush, 8-1/2" clean up brush, whip, solid strainer and pan holder
- One piece lift-off stainless steel cover
- Stainless steel wire basket
- Pressure reducing valve
- Condensate return kit
- Ball float trap
- Prison package, includes lockable stainless steel covers, tamper proof screws, (4) 6" adjustable flanged feet.
- 6" Flanged Feet
- 60" water hose with quick disconnect (2) required.

FOOD SERVICE EQUIPMENT
Direct Steam Tilting Kettle
**MARKET FORGE**Tel: (802) 658-6600 • Fax: (802) 864-0183 • www.marketforge.com

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DETAILS & DIMENSIONS

SERVICE CONNECTIONS

S*	Steam Supply - 1/2 (13mm) NPT for incoming steam at 15-50 PSI (1.0-3.5kg/cm2).
D	Drain - Pipe full 2" (50mm) NPT to flush floor drain. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.
HW	Hot Water - 3/8" (10mm) NPT for hot water to faucet. Hot water line will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure (Water may be filtered).
CW	Cold Water - 3/8" (10mm) NPT for cold water to faucet. Cold water line will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure.
CR**	Condensate Return - 1/2 (13mm) NPT condensate return from kettle may be connected to condensate return line.

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

** Optional at extra cost

NOTES:

PVC and CPVC pipe are not acceptable materials for drains.

WATER SUPPLY

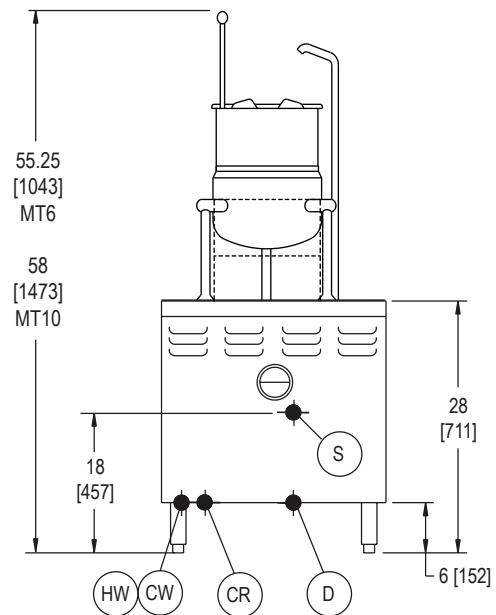
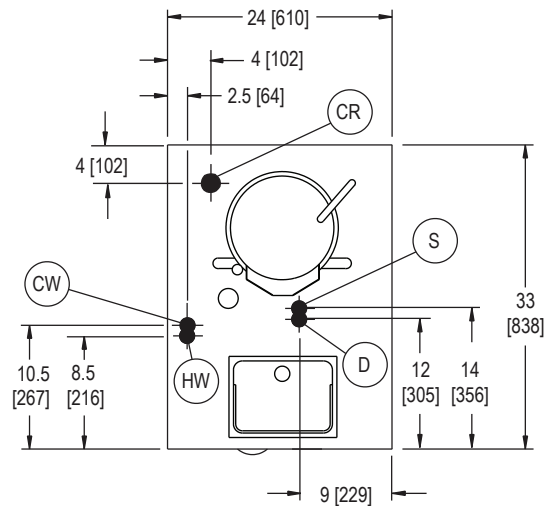
Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	Chlorides: <25 ppm
Silica: <13 ppm	pH: 7.0 - 8.5
Chloramine: <0.2 ppm	Chlorine: <0.2 ppm
Hardness: 35-100 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Appliance to be installed with backflow protection according to federal, state or local codes.

DIMENSIONS ARE IN INCHES [MM]



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

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