

DS**(1) 6 & (1) 10 GALLON
DIRECT STEAM TILTING KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODEL

- MT10T6** - (1) six gallon (23 liter) and (1) ten gallon (38 liter) direct steam tilting kettle on cabinet base

DESCRIPTION

Will be a Market Forge Model MT10T6, consisting of one 6-gallon and one 10-gallon kettle type 316 stainless steel, tilting, steam jacketed trunnion kettles. Kettles will be mounted on a 28" (711mm) high cabinet base. Hot and cold water fill faucet, depressed area and drains, and steam control valves will be located on 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 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 counter-top, and stainless steel lift-off front cover Unit will be polished stainless steel.

OPERATION SHALL 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.

SHIPPING WEIGHT

- 380 lbs (172 kg)



MT6-T6 shown,
kettle on left will be 10 gallon in MT10T6

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
Two Direct Steam Tilting Kettles

**MARKET FORGE**Tel: (802) 658-6600 • Fax: (802) 864-0183 • www.marketforge.com

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DETAILS & DIMENSIONS

SERVICE CONNECTIONS

S*	Steam Supply - 3/4" (19mm) NPT for incoming steam at 15-50 PSI (1.0-3.5kg/cm ²).
HW	Hot Water - 3/8" (10mm) NPT for hot water to faucet. Hot water line will have a maximum of 50 PSI (3.5kg/cw ²) and a minimum of 25 PSI (1.8 kg/cw ²) 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/cw ²) and a minimum of 25 PSI (1.8 kg/cw ²) water pressure.
D	Drain - Pipe full 2" (50mm) IPS to flush floor drain. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.
CR**	Condensate Return - 1/2" (13mm) IPS for incoming 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.

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

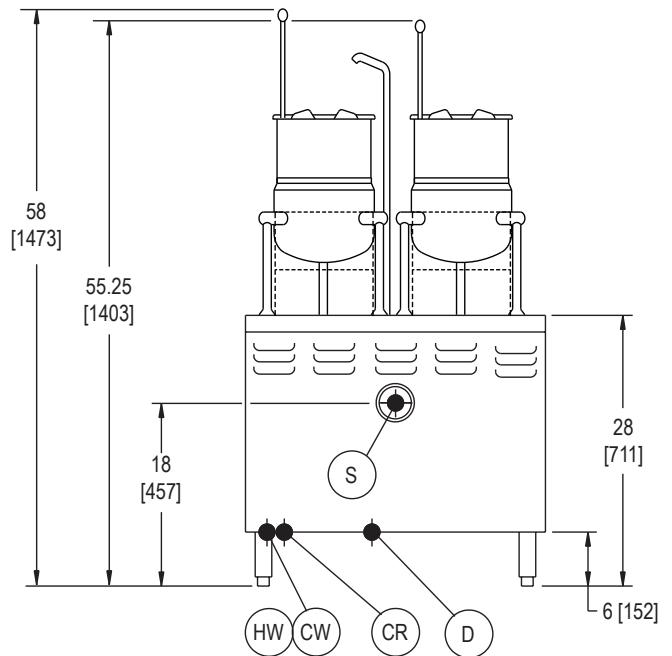
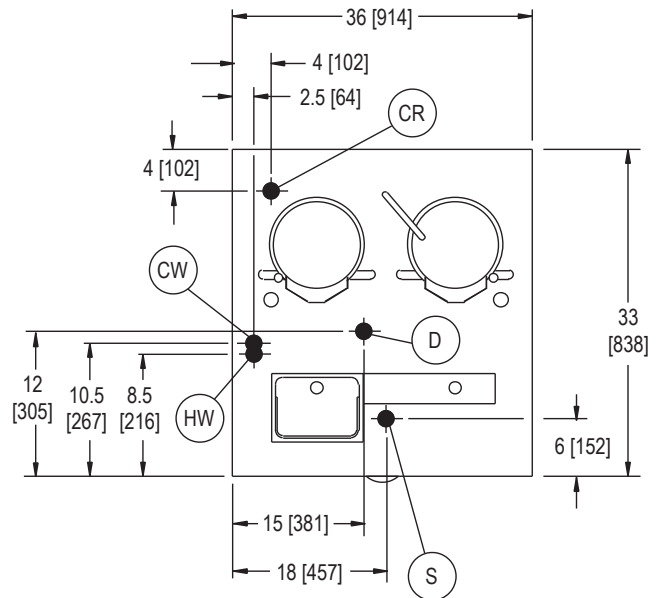
Chlorine: <0.2 ppm

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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