

**E****ONE 10-GALLON & ONE 6-GALLON  
ELECTRIC TILTING KETTLES**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

- MODELS:**
- MT10T6E24A
  - MT10T6E36A
  - MT10T6E42/48A

**SIZE:** 36" x Wide x 33" Front-to-Back  
(914mm Wide x 838mm Front-to-Back)

**DESCRIPTION:**

Market Forge Model \_\_\_\_\_ Tilting Steam Jacketed Trunnion Kettle. 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 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 are made from #316 stainless steel and will be A.S.M.E.- Approved and National Board Registered.

Cabinet base, constructed of a stainless steel frame, which houses the electric steam generator, 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.

**CAPACITY:**

- MT10T6E One 10 Gallon (38 liters)
- One 6 Gallon (23 liters)

**OPERATION SHALL BE BY:**

Electrically operated, 15 PSI (1kg/cm<sup>2</sup>), built in accordance with A.S.M.E. codes, equipped for operation with:

- 208 Volt, 3 phase
- 240 Volt, 3 phase
- 480 Volt, 3 phase (*optional at extra cost*)
- 220/380 Volt
- 240/415 Volt, 50 Hz, 3 phase, 15 Amps



Steam generator will be automatically filled with hot water and brought to 15 PSI (1kg/cm<sup>2</sup>) pressure when heat and water switches are turned on and automatically drained under pressure when switches are turned off. Cold water condenser will automatically condense exhausted steam into water before releasing it to drain. Unit also includes safety valve, low water cut-off, water strainer, and descaler.

**OPTIONAL AT EXTRA COST:**

- 480 Volt, 3 phase
- One-piece lift-off stainless steel cover
- Stainless steel wire basket
- Clean-up brush
- Steam Take-Off kit
- Total Concept Boiler Descaling Chemical

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

SPEC SHEET: S-2366C  
05/12FOOD SERVICE EQUIPMENT  
Tilting Electric Kettles

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

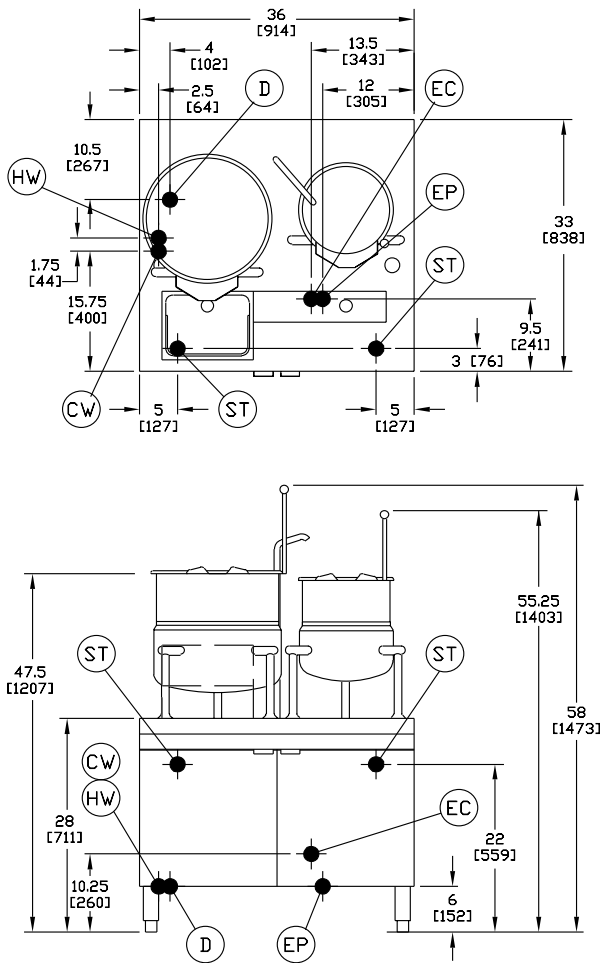
# E

# ONE 10-GALLON & ONE 6-GALLON ELECTRIC TILTING KETTLES

## DETAILS & DIMENSIONS

SPEC SHEET: S-2366C  
05/12

**FOOD SERVICE EQUIPMENT**  
Tilting Electric Kettles



### SERVICE CONNECTIONS

#### Electrically Operated

EP	Power Supply—Use wire suitable for at least 90°C. Nominal amp per line wire:				
	Volts	24kW	36kW	42kW	48kW
		3pH	3pH	3pH	3pH
	208 (197-219)	66	100	117	--
	240 (220-240)	60	91	--	116
	480 (360-500)	32	47	--	58
	Details of other electrical systems available upon request.				
HW	Hot Water - 3/8" (9.5mm) O.D. tubing for hot water to generator. Hot water lines will have a maximum of 50 PSI (3.5kg/cm <sup>2</sup> ) and a minimum of 25 PSI (1.8kg/cm <sup>2</sup> ) water pressure.				
CW	Cold Water - 3/8" (9.5mm) O.D. tubing for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cm <sup>2</sup> ) and a minimum of 25 PSI (1.8kg/cm <sup>2</sup> ) water pressure.				
HWK	1/2" (13mm) O.D. tubing for hot water to kettle fill faucet.				
CWK	1/2" (13mm) O.D. tubing for cold water to kettle fill faucet.				
D	Drain - Pipe full 2" (50mm) I.P.S. to flush floor drain capable of receiving water flowing at a maximum rate of 5 gallons (19 liters) per minute. <b>DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.</b>				
EC	Electrical Connection - 115 VAC, 60 Hz, 2 amps, 1/2" (13mm) conduit connection or equivalent. Use wire suitable for at least 90°C.				
ST*	Steam Take-Off - Connection for operation of adjacent steam-powered equipment				

\* Steam supply connection available on either side of cabinet base.

**NOTES:** Units supplied for use in Canada require only one electrical connection at "EP" for both power and control circuits.

PVC and CPVC pipe are not acceptable materials for drains.

The only available space to supply utilities to the steam generator is the 6" (152mm) space between the floor and the cabinet base. Allow 3" (76 mm) spacing from side wall and 6" (152mm) from rear wall if adjoining wall is combustible.

#### CAUTION:

Before connecting water to this unit, water supply should be analyzed to make sure hardness is no greater than 2.0 grains per gallon and pH level is within the range of 7.0-8.5. Water that fails to meet these standards should be treated by installation of water conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

It is our policy to build equipment which is design certified by A.G.A., U.L., A.S.M.E., N.S.F., C.G.A. 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.



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.mfii.com