

G**ONE 10 AND ONE 6 GALLON
TILTING KETTLE MOUNTED ON
GAS STEAM GENERATOR**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

- MODELS:**
- MT10T6G100A
 - MT10T6G200A

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

DESCRIPTION:

Market Forge Model _____ Steam Jacketed Tilting Kettles consisting of one 10 gallon (38 liter) and one 6 gallon (23 liter) Type 316 stainless steel Steam Jacketed Tilting 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 clean-up pan 12" x 10" (305mm x 254mm) 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, which houses the gas fired steam generator, will be of modular design to match other Market Forge cooking equipment. Base 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.

OPERATION SHALL BE BY:

Gas fired, 15 PSI (1kg/cm²), A.S.M.E constructed and National Board Registered steam boiler rated at:

- 100,000 BTU (Standard)
- 200,000 BTU (Optional at Extra Cost)
- 300,000 BTU (Optional at Extra Cost)

Boiler will be equipped for:

- Natural Gas
- LP Gas

Manifold and pilot gas pressure will be 4" (102mm) for Natural Gas and 10" (254mm) for LP Gas. Incoming gas pressure must not exceed 14" (357mm) W.C.



Steam generator will be automatically filled with hot water and brought to 15 PSI (1kg/cm²) pressure when heat and water switches are turned on and automatically drained under pressure when switches are turned off. Automatic cold water condenser will condense exhausted steam into water before releasing it to drain. Unit also includes safety valve, low water cut-off, water strainer, and an access port for delimer/descaler.

OPTIONAL AT EXTRA COST:

- One-piece lift-off stainless steel cover
- Stainless steel wire basket
- Clean-up brush
- Steam Take-Off kit
- 300,000 BTU (MT10T6G300A)
- Total Concept Boiler Descaling Chemical

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

SPEC SHEET: S-2365C
10/12**FOOD SERVICE EQUIPMENT**
Gas Tilting Kettles**MARKET FORGE**INDUSTRIES INC.
An Employee Owned Company
The Premier Steam Cooking Equipment Manufacturer

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

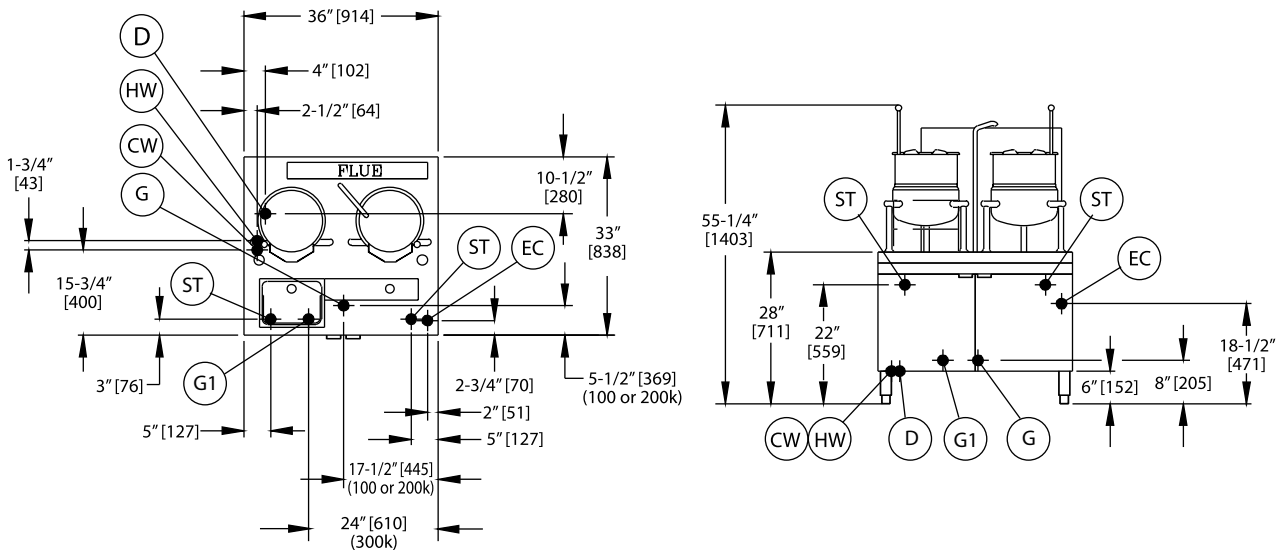
G**ONE 10 AND ONE 6 GALLON
TILTING KETTLE MOUNTED ON
GAS STEAM GENERATOR**

DETAILS & DIMENSIONS

SERVICE CONNECTIONS**Gas Fired**

G	Gas Connection - 3/4" (19mm) NPT 100,000 & 200,000 BTU
G1	Gas Connection - 1" (25mm) NPT 300,000 BTU
HW	Hot Water - 3/8" (10mm) NPT female for hot water to generator. Hot water lines will have a maximum of 50 PSI (3.5kg/cm ²) and a minimum of 25 PSI (1.8kg/cm ²) water pressure.
CW	Cold Water - 3/8" (10mm) NPT female for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cm ²) and a minimum of 25 PSI (1.8kg/cm ²) water pressure.
HWK	3/8" (10mm) NPT female for hot water to kettle fill faucet.
CWK	3/8" (10mm) NPT female 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. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.
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 - 3/4" (19mm) NPT female connection for operation of adjacent steam-powered equipment

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

*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.**If unit is to be installed where elevation exceeds 2,000' (609.6 meters) above sea level, specify installation altitude so that proper gas orifices can be provided.***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.**SPEC SHEET: S-2365C
10/12FOOD SERVICE EQUIPMENT
Gas Tilting Kettles

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.


MARKET FORGE
 INDUSTRIES INC.
 An Employee Owned Company
 The Premier Steam Cooling Equipment Manufacturer


 AutoQuotes

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

KaTom Restaurant Supply, Inc.