

E**2/3 JACKETED STATIONARY
ELECTRIC TRI-LEG KETTLE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- F-20LE - 20 gallon (76 liter) electric, stationary tri-leg kettle
- F-25LE - 25 gallon (95 litres) electric, stationary tri-leg kettle
- F-30LE - 30 gallon (114 liter) electric, stationary tri-leg kettle
- F-40LE - 40 gallon (152 liter) electric, stationary tri-leg kettle
- F-60LE - 60 gallon (227 liter) electric, stationary tri-leg kettle
- F-80LE - 80 gallon (303 liter) electric, stationary tri-leg kettle
- F-100LE - 100 gallon (380 liter) electric, stationary tri-leg kettle

DESCRIPTION

Will be a Market Forged self-generating electric, tri-leg steam jacketed kettle. Kettle will be constructed of welded satin finish, stainless steel type 304. A double wall kettle interior will form a steam jacket around the lower 2/3 of the kettle. The jacket will enclose heat elements (which will be easily removable for service), water and antifreeze design for superior heat distribution. 20, 25, 30 and 40-gallon kettles have 316 type stainless steel liner as standard.

Unit will be mounted on a stainless steel tri-leg pipe fitted legs and adjustable flanged feet with four holes for securing kettle to floor.

Controls will be intergrally mounted to the kettle base and will include a power switch, thermostat, pilot light, vacuum/pressure gauge, safety valve, and low water shut-off. Kettle will operate in a temperature range of 165°F (74°C) to 285°F (140°C) at a maximum pressure of 50 PSI (345kPa).

Standard features include a spring assist stainless steel cover and a 2" (51mm) sanitary draw-off valve with strainer and heat resistant handle.

OPERATION WILL BE BY

Electrically, self-generating, closed steam system built in accordance with A.S.M.E. codes, and equipped for operation on:

- 208 VAC, 1 phase, 50/60 Hz. (12 to 18 kW only)
- 208 VAC, 3 phase, 50/60 Hz.
- 220 VAC, 1 phase, 50/60 Hz. (12 to 18 kW only)
- 220 VAC, 3 phase, 50/60 Hz.
- 240 VAC, 1 phase, 50/60 Hz. (12 to 18 kW only)
- 240 VAC, 3 phase, 50/60 Hz.
- 380/220 VAC, 3 phase, 50/60 Hz. 4 wire
- 415/240 VAC, 3 phase, 50/60 Hz. 4 wire

SHIPPING WEIGHT

- F-20LE - 196 lbs. (89 kg)
- F-25LE - 206 lbs. (93 kg)
- F-30LE - 226 lbs. (103 kg)
- F-40LE - 255 lbs. (116 kg)
- F-60LE - 390 lbs. (177 kg)
- F-80LE - 445 lbs. (202 kg)
- F-100LE - 480 lbs. (218 kg)



F-40LE shown

OPTIONS & ACCESSORIES

(at additional charge)

■ **Pantry Faucet**

- 12" double pantry faucet w/swing spout & bracket
- 12" single pantry faucet w/swing spout & bracket
- 18" double pantry faucet w/swing spout & bracket
- 18" single pantry faucet w/swing spout & bracket
- Double kettle filler
- Single kettle filler
- Double faucet spray hose kit w/bracket & plumbing
- 60" water hose with quick disconnect
- Faucet bracket

■ **Voltage & kW Options**

- 380 VAC, 3 phase, 50/60 Hz.
- 415 VAC, 3 phase, 50/60 Hz.
- 480 VAC, 3 phase, 50/60 Hz.
- 600 VAC, 3 phase, 50/60 Hz.
- 24 kW for 40, 60 and 80 gallon
- 33 kW for 80, 80 and 100 gallon
- Tri-basket Strainer
- Lip strainer
- 3" (76mm) Draw-Off Valve with Strainer
- Graduated Measuring Stick
- Type 316 Stainless Steel Liner for High Acid Content Products (for 60, 80 and 100-gallon kettles)
- Etched Gallon Markings
- Prison package - s/s plate over tangent draw-off valve, tamper proof screws, lockable s/s spring assist hinged cover, reinforcement bar

FOOD SERVICE EQUIPMENT
Stationary Tri-Leg Kettle**MARKET FORGE**

ELECTRICAL CHARACTERISTICS

MODEL	kW Standard	kW Option
F-20LE	12	N/A
F-25LE	12	N/A
F-30LE	15	N/A
F-40LE	18	24
F-60LE	18	24, 33
F-80LE	18	24, 33
F-100LE	24	33

KW	Hz	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
12	50/60	1	57.7	54.4	50.0	N/A	N/A	N/A	N/A
		3	33.3	31.5	28.9	18.2	16.7	14.4	11.6
15	50/60	1	72.1	68.2	62.5	N/A	N/A	N/A	N/A
		3	41.6	39.4	36.1	22.8	20.9	18.0	14.5
18	50/60	1	86.5	81.8	75	N/A	N/A	N/A	N/A
		3	50	47.2	43.3	27.3	25	21.7	17.3
24	50/60	3	66.6	63.0	57.7	36.5	33.4	28.9	23.1
33	50/60	3	91.6	86.6	79.4	50.1	45.9	39.7	31.8

SERVICE CONNECTIONS

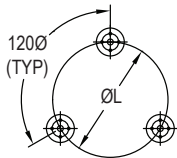
Electrical connection to be as specified on data plate

MAXIMUM PRESSURE:

All models 50 PSI (345 kPa)

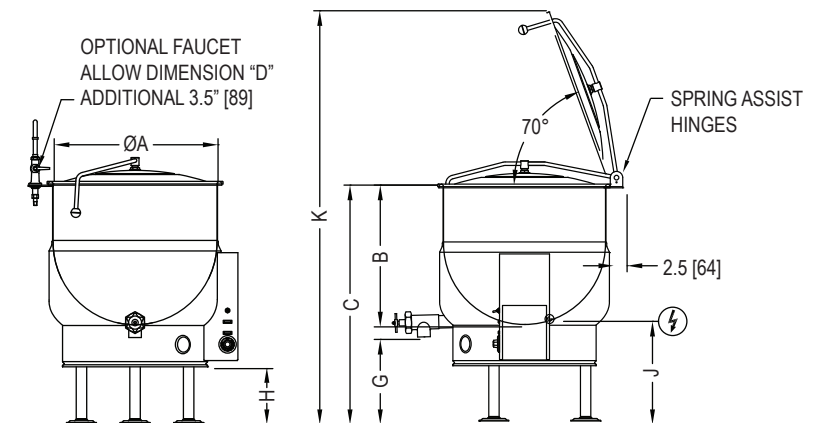
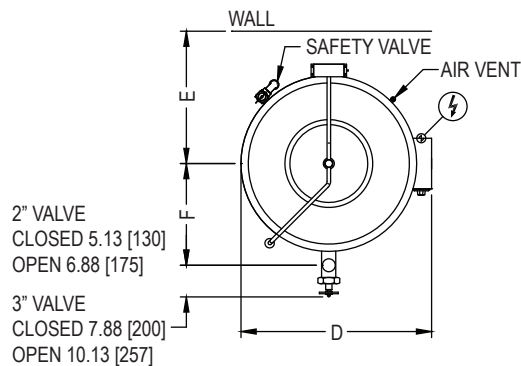
FOOD SERVICE EQUIPMENT
Stationary Tri-Leg Kettle

MODEL	A	B	C	D	E	F (2")	F (3")	G (2")	G (3")	H	J	K	L
F-20LE	21[533]	18[457]	38[965]	25.25[641]	18.5[470]	14.75[375]	15.5[395]	18[457]	17.13[435]	13.38[340]	20.75[527]	60.5[1537]	16.5[419]
F-25LE	21[533]	21.25[540]	37.25[946]	25.25[641]	18.5[470]	14.75[375]	15.5[394]	14.12[358]	13.13[333]	9.5[241]	17[432]	58.75[1492]	16.5[419]
F-30LE	24[610]	20[508]	38[965]	28.25[718]	20[508]	16[406]	16.5[419]	15.75[400]	15[381]	11.25[286]	18.88[479]	63.5[1613]	18[457]
F-40LE	26[660]	22.5[572]	38[965]	30.25[768]	21[533]	17[432]	18[457]	13.5[343]	12.5[318]	8.88[225]	16.38[416]	65[1651]	19.63[498]
F-60LE	29.5[749]	26[660]	42[1067]	33.75[857]	20.63[524]	18[457]	19.25[489]	13.88[352]	12.88[327]	9.63[244]	17.13[435]	75[1905]	22.88[581]
F-80LE	33[838]	28[711]	45[1143]	37[940]	22.38[568]	19.5[495]	20.5[521]	14.88[378]	13.88[352]	11.25[286]	18.63[473]	81[2058]	26[660]
F-100LE	35.5[902]	30[762]	48[1219]	40[1016]	23.63[600]	21.5[546]	22.5[572]	15[381]	14.5[368]	13[330]	20.5[521]	87[2210]	29.13[740]



FLANGED FOOT DETAIL
4 EQUALLY SPACED
Ø7/16" [11MM] HOLES
ON 2.835" [72MM] B.C.

DIMENSIONS ARE IN INCHES [MM]



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