

**E****25 AND 40 GALLON STEAM JACKETED ELECTRIC KETTLE**
 JOB NAME: \_\_\_\_\_  
 ITEM NO.: \_\_\_\_\_  
 NO. REQUIRED: \_\_\_\_\_

**MODELS:**     MT-25EO     MT-40EO

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

Shall be a Market Forge Model MT-25EO / MT-40EO steam jacketed tilting kettle with self-contained electric generator.

Kettle shall be of stainless steel mounted in an enclosed cabinet base containing a 24 kW electrically powered steam generator for operation of the kettle.

Cooking temperature shall be controlled with a steam control valve located on the right side of cabinet top. A hot and cold water fill faucet with swing spout shall be located on cabinet top. Kettle shall be equipped with a 2" (51mm) sanitary draw-off valve which shall be enclosed for sanitary purposes. This valve will empty into a swing drain which shall be removable without tools and shall be equipped with a removable stainless steel strainer. Unit shall include a one-piece counter-balanced stainless steel cover.

Cabinet base shall be of modular design to match other Market Forge equipment and enclose steam generator. Kettle base shall have 6" (152mm) stainless steel legs with hold-down feet in the rear. The base front shall have reinforced die-formed stainless steel doors with magnetic latches.

Kettle shall tilt upright to allow complete emptying of contents under positive control by turning the removable crank. Kettle is equipped with a steam trap located on bottom of kettle. A pan support, removable without tools, shall maintain pan in horizontal position not more than 2" (51mm) from kettle lip throughout tilting angle. 25 & 40 Gallon kettles come standard with 316 liner.

Pan support shall hold: one 12" x 20" x 2 1/2" deep pan (305mm x 508mm).


*MT-40EO Shown*
**OPERATION SHALL BE BY:**

Self-contained high speed 24 kW electric self-generating steam generator of the following characteristics:

- 208 volt AC, 3 phase 60 Hz
- 240 volt AC, 3 phase 60 Hz
- 480 volt AC, 3 phase 60 Hz (*optional at extra cost*)

Steam generator shall be mounted independent of kettle within the cabinet base and allow for separate replacement of heating elements. The MT-25 EO and MT-40EO shall bring 20 gallons of water to a boil, with cover down, in approximately 35 minutes. Unit shall include as standard: electric controls, low water cut-off, pressure gauge, air vent, safety relief valve, water level sight gauge, automatic cold water steam condenser system, automatic cold water generator fill and electric solenoid valves for steam, drain and water. Steam generator shall be ASME constructed and National Board Registered.

**OPTIONAL AT EXTRA COST:**

- Tilting Kettle Accessory Kit.
- Power Lift.
- Nickel Plated Boiler.
- Total Concept Boiler Descaling Chemical Cleaner.

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

 SPEC SHEET: S-2257G  
 09/08

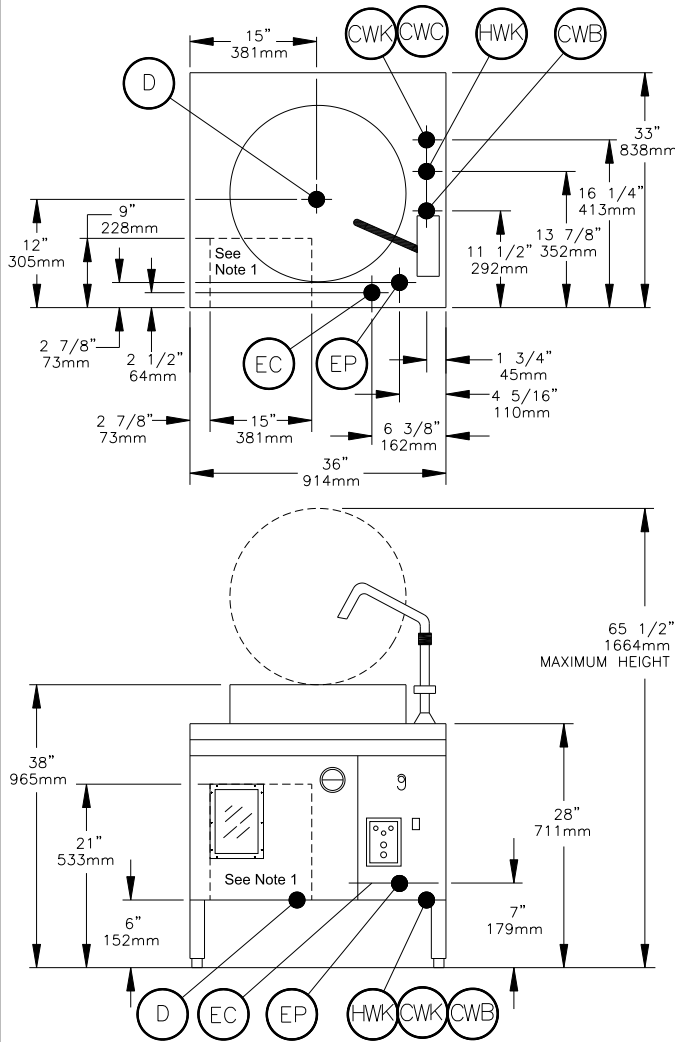
**FOOD SERVICE EQUIPMENT**  
 Steam Jacketed Kettle


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**E****25 AND 40 GALLON STEAM JACKETED ELECTRIC KETTLE**

DETAILS &amp; DIMENSION

SPEC SHEET: S-2257G  
09/08**FOOD SERVICE EQUIPMENT**  
Steam Jacketed Kettle**SERVICE CONNECTIONS****Electrically Operated**

EP	Power Supply - Use wire suitable for at least 90°C, Nominal amps per line wire at 24 KW:												
	<table border="1"> <thead> <tr> <th>Volts</th> <th>Phase</th> <th>Amps</th> </tr> </thead> <tbody> <tr> <td>208</td> <td>3</td> <td>66.6</td> </tr> <tr> <td>240</td> <td>3</td> <td>57.7</td> </tr> <tr> <td>480</td> <td>3</td> <td>28.8</td> </tr> </tbody> </table>	Volts	Phase	Amps	208	3	66.6	240	3	57.7	480	3	28.8
Volts	Phase	Amps											
208	3	66.6											
240	3	57.7											
480	3	28.8											
EC	Electrical Controls - 115 Volts Ac, 60Hz, 40 watts, 1/2" (13mm) conduit connection or equivalent. Use wire suitable for at least 90°C. Draws less than 1 AMP with power lift.												
D	Drain - Pipe full 2" (51mm) NPT to floor drain. <b>DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN. PVC and CPVC are not acceptable materials for drains.</b>												
HWK	Hot Water - 3/8" (10mm) NPT Female for Hot Water to Kettle Faucet (See Note 3)												
CWK	Cold Water - 3/8" (10mm) NPT Female for Cold Water to Kettle Faucet (See Note 3)												
CWB	Cold Water - 3/8" (10mm) NPT Female for Cold Water to Boiler. Water may be filtered (See Note 3).												
CWC	Cold Water - 3/8" (10mm) NPT Female for Cold Water Condenser (See Note 3)												

**NOTES:**

1. Recess area for kettle draw-off must be kept free of all piping and connections.
2. The only available space to supply utilities to the unit is the 6" (152mm) height between the floor and the cabinet.
3. Water pressure max 50 PSI (3.5kg/cm<sup>2</sup>) and min 25 PSI (1.8kg/cm<sup>2</sup>).

**CAUTION:**

Before connecting water to this unit, have water supply analyzed to make sure hardness is no greater than 2.0 grains and pH level is within the range of 7.0-8.5. Water which fails to meet these standards should be treated by installation of a 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 U.L., A.S.M.E. and N.S.F. 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 Cooking Equipment Manufacturer"

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