

The Perfect Kettle

Kettles are the perfect substitute for a large stock pot taking up space on an overcrowded range. Kettles take over tasks such as boiling pasta, simmering sauces, rethermalizing food and do so more safely, efficiently and conveniently.

Steam kettles are enclosed by an outer wall (or jacket) of circulating steam which evenly heats the kettle contents. Even, controlled heating allows a kettle to be less supervised, freeing up the chef to do other tasks.

Features to look for in the perfect kettle:

Steam Pressure - determines temperature range of kettle.

Convenience features such as tilt mechanism, draw off and water connections.

Kettle Lining - MF-316™ is a satin finish, Type 316 stainless steel lining that will not react with high acid contents. Standard on select models (optional on most other models).

Modular Base Tilting Kettles

Modular bases contain the boiler that heats the steam that surrounds the kettle. Boiler can support auxiliary equipment such as steamers or additional kettles (within limits of the boiler).



MT-40

Large Capacity Kettles - 25 or 40 gallon capacity with optional power tilt

What you'll love:

MF-316 Stainless steel liner.

Kettle tilts to past 90° for complete emptying and draw off is standard.

Exclusive Panhandle™ pan support magically positions the pan while the kettle tilts.

The counter-balanced lid for effortless movement.

Small Capacity Kettles - 6 or 10 gallons in either single or dual kettles.

What you'll love:

MF-316 Stainless steel liner.

Kettle tilts to past 90° for complete emptying.

Hot and cold water fill faucets.

Clean up pan with removeable splash guard.



Combination Steamer & Kettle



Dual 6 gallon

Combination Kettle/Steamer

Kettle and Steamer in one appliance!

Combine a 6, 10 or 12 gallon kettle with a 6 or 10 pan steamer.

Tilting Floor Kettles

Tilting floor kettles are perfect for preparing a large amount of food. Kettles are designed to be tilted past 90° for make complete emptying as easy as possible.



What you'll love:

SafeStop™ tilting prevents hand-crank models from unexpected movement.

Short-height kettle (FT-40GLS) available in gas has a height of 36-inches for improved ergonomics.

Powerful cooking with temperature range from 165° to 285°F. MF-316 lining is standard on 20, 25, 30 and 40-gallon kettles and optional on other sizes.

Labor saving options such as draw off valve, hinged cover, etched gallon markings, pantry faucets and more!

Tilting kettles are available in gas, electric and direct steam. Capacities vary from 20 gallon up to 100 gallon. Bases are pedestal or tri-leg.



FT-40GLS Short Height

Quad-leg Kettle

12 gallon quad-leg tilting kettle is also available.

Optional stand with pull out shelf & drain can be combined with fill faucet and spray hose to make the ultimate kettle! (Shown on right.)



FT-12CG shown with options

Stationary Floor Kettles

Stationary floor kettles save on space and money while still handling a massive amount of food. Instead of tilting the kettle to empty, which can be sloppy, liquids are drawn off using the Standard 2-inch tangent valve (3-inch valve optional) and solids are easily strained.

What you'll love:

Takes up less space in the cook line than a tilting kettle of the same capacity. (10-20 inches might be saved!)

Temperature range from 165° to 285°F for incredible cooking power.

Labor saving options such as kettle fillers, pantry faucets, spray hoses, strainer baskets and more!

Stationary kettles are available in gas, electric and direct steam. Capacities vary from 20 gallon up to 100 gallon. Bases are pedestal or tri-leg (Quad-leg direct steam kettle is available in 125 and 150 gallon capacities.)



Pedestal Base

Tri-leg Base

Countertop Kettles



FCT-12CE shown on optional stand with sink/drain



Jacketed



Prison Package Available



50 PSI

Electric Countertop Kettles

Single kettles are available in 6, 10, 12 and 20 gallon capacities. Double kettles are available in 6, 10 and 12 gallon capacities.

SafeStop™ tilting prevents hand-crank or tilt handle models from unexpected movement.

Heating element automatically shuts off when kettle is tilted to prevent damage.

Direct Steam Drop-in Kettles

6, 10, 12 and 20 gallon capacities with MF-316 lining on interior.

Kettle tilts to full 90° for complete emptying.

Kettle tables for single or double kettle configuration are available.

Direct Steam Oyster Cooker - the perfect à la carte steam kettle for small batches. Available in 2-quart capacity. 5-15 PSI.

Mixer Kettles



Jacketed

Electric & Direct Steam

Single or twin mixer kettles are available in 40-100 gallon capacities for a maximum capacity of 200 gallons.

Electric operating pressure is 50 PSI. Direct Steam operating pressure is 15-35 PSI (optional 50 PSI).

Variable Speed Mixer is 5 Horsepower.

Kettle tilts to full 90° for emptying.

Specifications

Complete specifications, CAD files and more can be found on our web site:

<http://www.marketforge.com/kettles>



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