

**E****TWIN ELECTRIC, SELF CONTAINED,  
COUNTERTOP, TILTING KETTLES**

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

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

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

**MODELS**

- FT-6-6CE - two 6 gallon (23 litre) electric kettles with center console and base
- FT-10-10CE - two 10 gallon (38 litre) electric kettles with center console and base
- FT-12-12CE - two 12 gallon (45 litre) electric kettles with center console and base

**SPECIFICATIONS**

A double wall kettle interior shall form a steam jacket around the lower 2/3 of the kettles. The jacket enclosures shall contain distilled water which is factory sealed. The bottom of the kettles shall be of hemispherical design for superior heat circulation.

Construction shall be of all welded #4 finish stainless steel, type 304. The interior cooking surfaces shall be of type 316 stainless steel for added resistance to corrosion. The kettles shall be ASME Code stamped, National Board Registered, c-CSA-us and NSF certified.

The controls shall be water resistant, integrally mounted and shall include a power switch, solid state thermostat, pilot light, vacuum/pressure gauge, safety valve and low water shut off with low water light for each kettle.

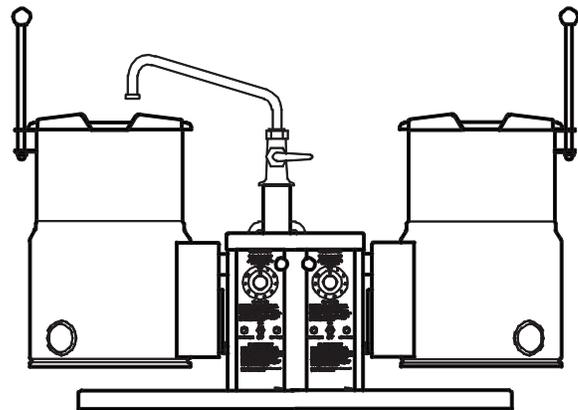
The kettles shall operate in a temperature range of 165°F to 285°F (74°C to 140°C) at a maximum pressure of 50 psi (345kPa). The kettle shall be standard with removable elements.

The stainless steel rectangular mounting base shall include the kettle mounting lugs concealed inside the enclosure.

A removable tilt handle with heat proof knob shall be mounted on each kettle.

**STANDARD FEATURES**

- Low water level cut-off and indicator
- Pressure gauge
- Solid state temperature control
- Safety relief valve
- Type 316 stainless steel liner
- 2/3 steam jacket
- 50 PSI (345 kPa) high pressure operation for higher cooking temperature
- Integrally mounted controls
- Removable elements
- "Clean lock" to hold kettle in cooking position or 105° for ease of cleaning
- Stainless steel console and trunnion
- Water resistant construction



Shown with optional pantry faucet

**OPTIONS & ACCESSORIES  
(at additional charge)**

- **Voltage 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
- **Etched markings**
  - Gallon markings
  - Litre markings
- **Pantry faucets**
  - Single pantry faucet with swing spout
  - Double pantry faucet with swing spout
- **Stands**
  - 18" (46 mm) high stainless steel stand with sliding shelf
  - 18" (46 mm) high stainless steel stand with sliding drawer and stationary drain
- Correction package
- One piece lift-off stainless steel cover
- Stainless steel perforated basket
- Graduated measuring strip
- Pour lip strainer

**FOOD SERVICE EQUIPMENT**  
 Countertop Tilting Kettles

**MARKET FORGE**  
 INDUSTRIES INC.


# E

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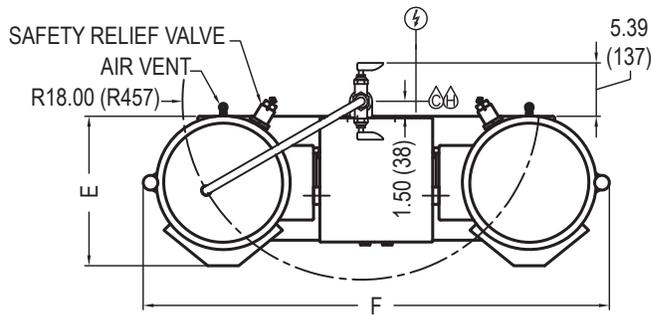
DETAILS & DIMENSION

### ELECTRICAL CHARACTERISTICS

MODEL	KW	PHASE	AMPS PER LINE						
			208V	220V	240V	380V	415V	480V	600V
FT-6-6CE	15	1	72.0	68.2	62.6	N/A	N/A	N/A	N/A
		3	41.6	39.4	36.2	22.8	20.8	18.0	14.4
FT-10-10CE FT-12-12CE	24	1	115.2	109.2	100.0	N/A	N/A	N/A	N/A
		3	66.6	63.0	57.8	36.6	33.4	29.0	23.0

MODEL	UNITS	A	B	C	D	E	F	G	H	J	K	L
FT-6-6CE	inches	12	14.38	24	33.5	15.25	47.25	4.50	27	4.25	12.38	10
	mm	305	365	610	851	387	1198	114	686	108	314	(254)
FT-10-10CE	inches	16	15	26	34.88	17.25	55.25	4.62	28	6.12	14.75	12.75
	mm		381	660	886			117	711			
FT-12-12CE	inches	406	17	28	36.88	438	1400	4.12	30	4.12	375	12.75
	mm		432	711	937			105	762			

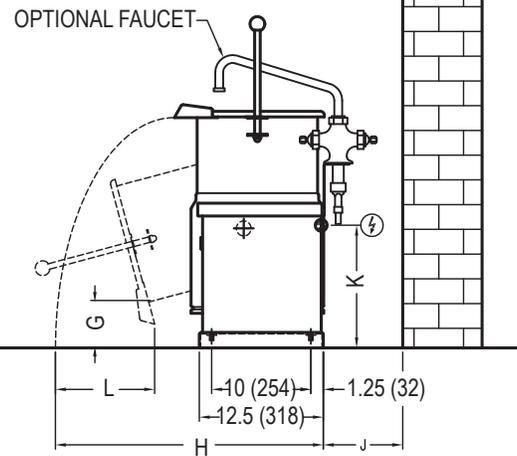
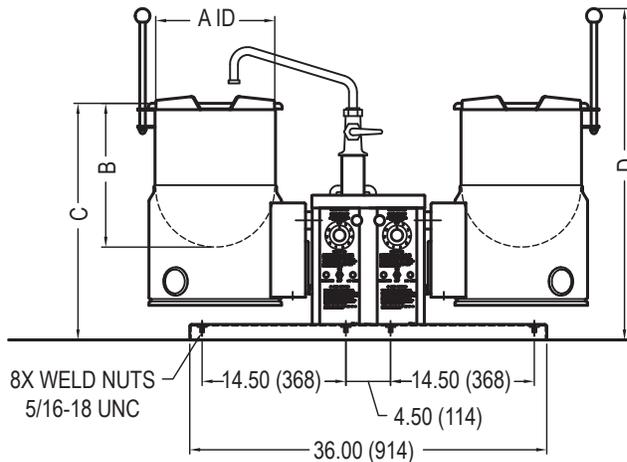
FOOD SERVICE EQUIPMENT  
Countertop Tilting Kettles



### SERVICE CONNECTIONS

- ⚡ ELECTRICAL CONNECTION TO BE AS SPECIFIED ON DATA PLATE
- 💧 COLD WATER: 3/8" O.D. TUBING TO FAUCET (OPTIONAL)
- 🔥 HOT WATER: 3/8" O.D. TUBING TO FAUCET (OPTIONAL)

DIMENSIONS ARE IN INCHES (MM)



It is our policy to build equipment which is design certified by C.S.A. 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.

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