

G**GAS FIRED COMPARTMENT
STEAM COOKER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- 2AM36G** - (2) compartment, modular base, 100,000 BTU gas pressure cooker
- 3AM36G** - (3) compartment, modular base, 200,000 BTU gas pressure cooker

DESCRIPTION

Market Forge Gas Fired Steam Cooker with stainless steel cooking compartments. Inner door shall be of cast aluminum with stainless steel facing, and shall be removable for cleaning without tools. Door wheel screw shall be Acme type with replaceable bushing and all threads concealed. Compartment doors shall be self-latching. Exterior finish shall be polished stainless steel.

Timing of cooking compartments shall be by

- Automatic controls which show a visible signal during cooking cycle, shut off and exhaust steam, drain condensate from cooking compartment and sound an audible signal at end of cooking cycle. Audible signal shall continue to sound until manually shut off (optional at extra cost).
- Manual mechanical timer for each compartment that sounds an audible signal for several seconds at end of cooking cycle. Operator must manually shut off compartment to exhaust steam and drain condensate (standard).

Polished stainless steel cabinet base of modular design to match other Market Forge cooking equipment and enclose the boiler, equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced die formed stainless steel marine edged counter top, and lift-off stainless steel front panel.

Manifold and pilot gas pressure will be 3 1/2" (89mm) for natural gas and 10" (254mm) for propane gas. Incoming gas pressure must not exceed 14" (357mm) W.C. Boiler shall be automatically filled with water and brought to pressure when heat and water switches are turned on and automatically drained under pressure when switches are turned off. A cold water condenser shall automatically condense all exhausted steam before releasing it to the drain. A manual drain valve is also provided. For ease of serviceability, boiler controls are conveniently located in a slide out "works-in-a-drawer" style enclosure.

All units include safety valves, low water cut off, water strainer, cathodic protector and access port for Total Concept delimer/descaler and PM Plus corrosion inhibitor.

OPERATION SHALL BE BY:

Gas fired, A.S.M.E constructed, A.G.A. design certified, nickle plated boiler equipped for operation automatically at 15 PSI (1kg/cm2). Boiler will be equipped for operation with:

- Natural Gas
- Propane Gas



2AM36G

3AM36G

CAPACITY

Each cooking compartment shall have:

- Lift-out four track shelf uprights and one pull-out shelf which shall hold (2) 12" x 20" x 2 1/2" pans OR (2) 12" x 20" x 4" pans
- Lift-out universal pan supports which shall hold (8) 12" x 20" x 2 1/2" pans OR (4) 12" x 20" x 4" pans

SHIPPING WEIGHT

- 2AM36G** - 825 lbs (374 kg)
- 3AM36G** - 1100 lbs (499 kg)

**OPTIONS & ACCESSORIES
(at additional charge)****■ Pans & Covers**

- 12" x 20" pan cover
- 12" x 20" x 1" solid pan
- 12" x 20" x 1" perforated pan
- 12" x 20" x 2-1/2" solid pan
- 12" x 20" x 2-1/2" perforated pan
- 12" x 20" x 4" solid pan
- 12" x 20" x 4" perforated pan
- 12" x 20" x 6" solid pan
- 12" x 20" x 6" perforated pan
- Increased Firing Rates**
 - 200,000 BTU for 2AM36G
 - 300,000 BTU for 2AM36G and 3AM36G
- Automatic timer control
- Spray hose for washdown
- Extra stainless steel removeable pull-out self
- 60" water host kit with quick disconnect
- 6" adjustable flanged feet
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (2) 4" adjustable front flanged feet

FOOD SERVICE EQUIPMENT
 Compartment Steam Cooker

MARKET FORGE
 INDUSTRIES INC.


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STEAM COOKER**

DETAILS & DIMENSIONS

SERVICE CONNECTIONS

G	Gas Connection - 3/4" (30mm) I.P.S. 100,000 & 200,000 BTU
G1	Gas Connection - 1" (25mm) I.P.S. 300,000 BTU
CW1	Cold Water - 3/8" (10mm) I.P.S. for cold water to boiler. cold water lines will have a maximum of 50 PSI (3.5 kg/cm ²) and a minimum of 25 PSI (1.8 kg/cm ²) water pressure. CAUTION: FILTER SYSTEM INSTALLATION INSTRUCTIONS MUST BE ADHERED TO WHEN CONNECTING A FILTER TO THIS LINE.
CW2	Cold Water - 3/8" (10mm) I.P.S. for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5 kg/cm ²) and a minimum of 25 PSI (1.8 kg/cm ²) water pressure.
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. INSTALL NO ELBOWS IN DRAIN LINE.
EC	Electrical Connection - 120 VAC, 60 Hz, 1/2" (13mm) conduit connection or equivalent. Use wire suitable for at least 90°C. Amp draw for cooker and boiler controls: 6 amps.
ST	Steam Take-off - Connection for operations of adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).

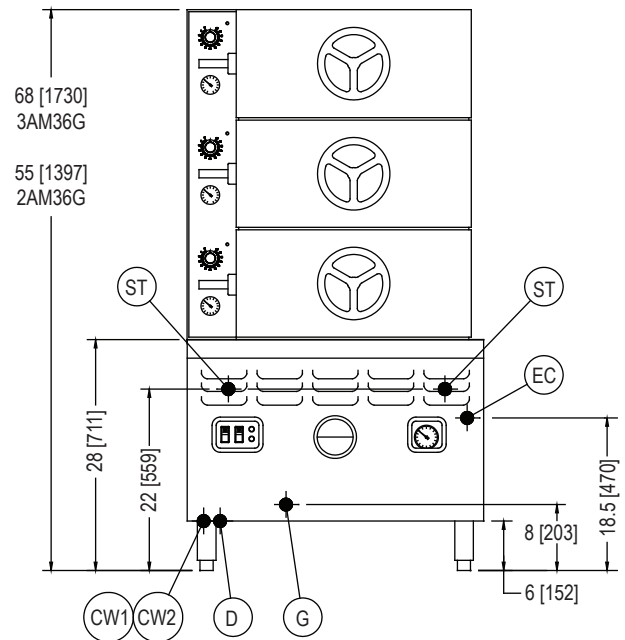
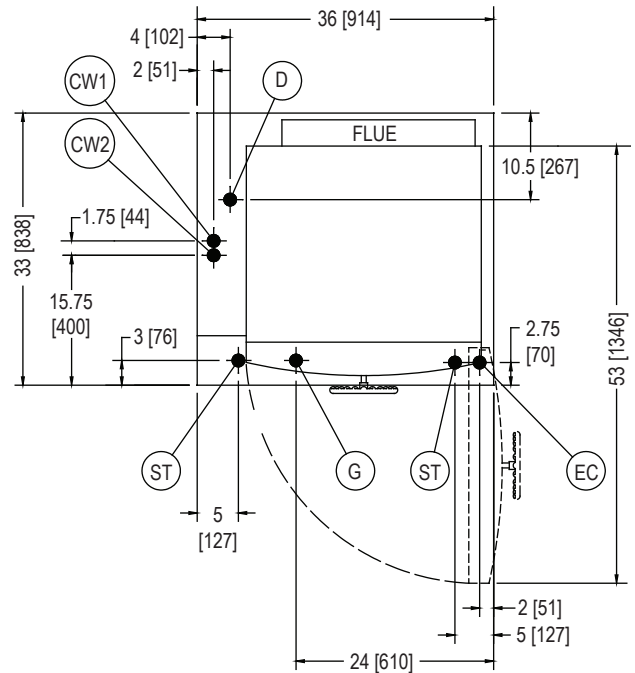
NOTES: Allow 12" (305mm) spacing on left and 6" (152mm) spacing on right if height of adjoining wall or equipment exceeds 29" (737mm). Matching spacer cabinets 12" (305mm) or 6" (152mm) wide are available and may be specified.

PVC and CPVC pipe are not acceptable materials for drains.

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 water conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

If the equipment is to be installed where the elevation exceeds 2,000 feet (609.6 meters) above sea level, specify installation altitudes so that proper gas orifices can be provided.

DIMENSIONS ARE IN INCHES [MM]



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

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