

SC**COMPARTMENT STEAM COOKER
WITH STEAM COIL BOILER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS:

- 2AM36SC • 3AM36SC
- MF2AM36SC • MF3AM36SC

"MF" prefix indicates Automatic Controls.

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

Interior Compartment Dimensions:
28-3/4" Wide x 12-3/4" High x 21-1/4" Front-to-Back
(730mm Wide x 324mm High x 540mm Front-to-Back)

DESCRIPTION:

Market Forge direct connected steam cooker with stainless steel cooking compartments. Inner door of aluminum with stainless steel facing, removable for cleaning without tools. Door wheel screw Acme type with replaceable bushing, all threads concealed. Compartment doors self latching.

Unit shall include:

- 2 compartments
- 3 compartments

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 at end of cooking cycle (*standard*).

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.

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

**OPERATION SHALL BE BY:**

Stainless steel steam coil operated, ASME constructed, UL approved 15 PSI (1kg/cm²) boiler, equipped for operation with incoming steam at 30-50 PSI (2.1 - 3.5kg/cm²), with a flow of 200 lbs. (90 kg) per hour. Steam boiler shall be automatically filled with cold water and brought to pressure when water and heat switches are turned on and automatically drained under pressure when switches are turned off. A cold water condenser shall automatically condense all exhausted steam into water before releasing it to drain. Unit also includes safety valves, low water cut-off, water strainer and descaler.

OPTIONAL AT EXTRA COST: (*indicate quantity in space provided*)

- _____ 12" x 20" x 2 1/2" perforated stainless steel pans.
- _____ 12" x 20" x 2 1/2" solid stainless steel pans.
- _____ 12" x 20" x 4" perforated stainless steel pans.
- _____ 12" x 20" x 4" solid stainless steel pans.
- _____ Extra shelves (*quantity per compartment*).
- _____ M12 - 12" Spacer Cabinet.
- _____ M6 - 6" Spacer Cabinet.
- _____ Ball float trap.
- _____ Spray and Rinse Hose.
- _____ Condensate Return.

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

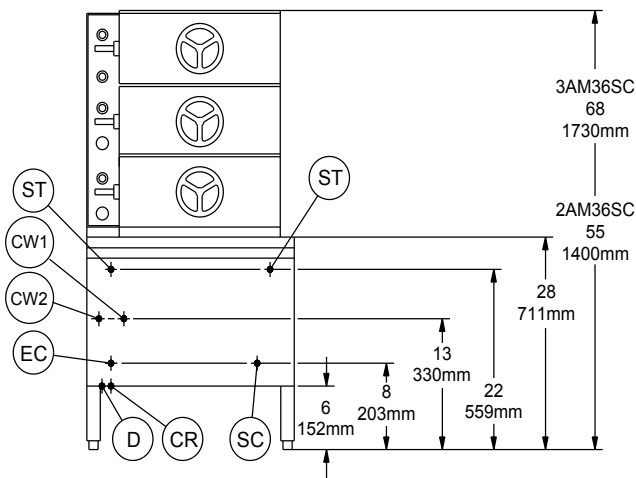
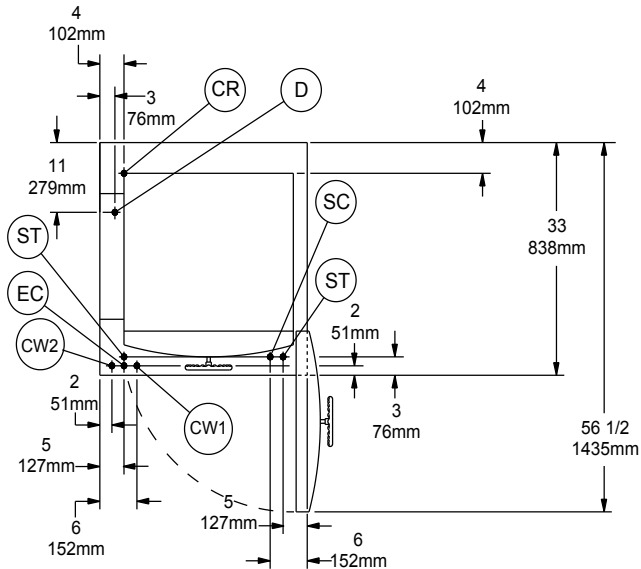
SPEC SHEET: S-1345L
03/12FOOD SERVICE EQUIPMENT
Compartment Steam Cooker

MARKET FORGE
INDUSTRIES INC.
An Employee Owned Company

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DETAILS & DIMENSION

SPEC SHEET: S-1345L
03/12FOOD SERVICE EQUIPMENT
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NOTE: 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.

SERVICE CONNECTIONS**Steam Coil Operated**

SC	Steam Supply - 1/2" (13mm) IPS Incoming steam pressure must not be less than 30 PSI (2.1 kg/cm ²) nor exceed 50 PSI (3.5 kg/cm ²).
CR	Condensate Return - 1/2" (13mm) IPS return from generator may be connected to condensate return line (optional at extra cost).
EC	Electrical connection - 120 VAC, 60 Hz, 1/2" (13mm) conduit or equivalent. Amp draw for 120 volt boiler and cooker controls is 4 amps. Use wire suitable for at least 90°C
CW1	Cold Water - 3/8 (10mm) N.P.T. for cold water to boiler. Hot water lines shall 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) N.P.T. for cold water to boiler. Cold water lines shall 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.
ST	Steam take-off - Connection for adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).

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.**

It is our policy to build equipment which is design certified by U.L., A.S.M.E., N.S.F. and C.S.A. 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.



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KaTom Restaurant Supply, Inc.