

**G****3500 GAS CONVECTION  
STEAM COOKER ON 24" BASE**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_**MODELS:**  3500M24G100A  3500M24G200A**SIZE:** 24" Wide x 33" Front-to-Back  
(610mm Wide x 838mm Front-to-Back)**DESCRIPTION:**

Will be a Market Forge Model \_\_\_\_\_ gas fired convection steam cooker. Will be integrally mounted on a cabinet base containing gas fired steam generator.

The 3500 will be of double-wall construction with 1" (25mm) thick insulation between cooking compartments and exterior walls, and will have two 18 gauge stainless steel welded cooking compartments with coved internal corners, and a 16 gauge stainless steel front panel.

Each cooking compartment on the 3500 has a positive slam action, field-reversible door constructed of Type 304 stainless steel. Door latches are spring loaded. The inner door gasket is a one-piece NSF-approved silicone rubber gasket. The cooking compartment is equipped with a door interlock (*switch*) that shuts off steam to the cooking compartment when the door is opened. Factory installs units with the door opening from the right, see diagram.

Each compartment will be equipped with a perforated steam inlet baffle positioned for precise application of high velocity steam across the surface of food. Controls for each compartment will include a 60-minute load compensating timer with constant steam position, an indicator light, steam inlet solenoid valve, pressure relief valve, vacuum breaker, an automatic cold water steam condenser system, and a removable drip trough.

Each compartment will be independently and automatically controlled by setting the cooking time on the 60-minute timer. At the end of cooking time, indicator light will turn off and a continuous signal will sound. Signal is silenced by returning the timer to the OFF position.

Stainless steel cabinet base will match other Market Forge stainless steel equipment and enclose steam generator. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs and adjustable bullet feet, reinforced stainless steel counter-top, and stainless steel lift-off front cover.

The CSD-1 compliant steam generator comes standard with a Pilotless Ignition System and Nickel Plating. The steam generator will be automatically filled with water and brought to pressure when water and heat switches are



turned on and automatically drained under pressure when water and heat switches are turned off. A cold water condenser will automatically condense all exhausted steam into water before it is released from the cooker and steam generator drain. Unit also includes safety valve, low water cut-off, water strainer, cathodic protector, and also includes an access for total concept delimer/descaler, and PM Plus (a *corrosion inhibitor*).

**COOKING CAPACITIES:**

Each compartment will accommodate the following:

- (6) 12" x 20" x 1" deep pans
- (3) 12" x 20" x 2 1/2" deep pans
- (2) 12" x 20" x 4" deep pans

**OPERATION WILL BE BY:**Gas fired, A.S.M.E. constructed and National Board Registered, 15PSI (1 kg/cm<sup>2</sup>) steam generator rated at:

- 100,000 BTU (Model 3500M24G100A)
- 200,000 BTU (Model 3500M24G200A)

**OPTIONAL AT EXTRA COST:**

- 12" x 20" x 1" Perforated Stainless Steel Pans.
- 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.
- Digital Countdown Timer.
- Total Concept.
- PM Plus.
- Steam Take Off Kit.
- Filter System.

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

SPEC SHEET: S-4843E  
08/12FOOD SERVICE EQUIPMENT  
3500 Steam Cooker

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