

**E****3500 ELECTRIC CONVECTION  
STEAM COOKER ON 36" BASE**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_

- MODELS:**  3500M36E24A  
 3500M36E36A  
 3500M36E42/48A

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

**DESCRIPTION:**

Will be a Market Forge Model \_\_\_\_\_ electrically powered convection steam cooker. Will be integrally mounted on a cabinet base containing electrically powered 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.

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.



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 comes standard with a step down transformer (power supply is required for boiler only) to operate control circuit, safety valve, low water cut-off, water strainer and also includes an access for total concept delimer/descaler, and PM Plus (a corrosion inhibitor).

**OPERATION WILL BE BY:**

Electrically powered, A.S.M.E. constructed and National Board Registered, 15 PSI (1 kg/cm<sup>2</sup>) steam generator rated at:

- |   |         |
|---|---------|
| <input type="checkbox"/> 3500M36E24A    | 24kW    |
| <input type="checkbox"/> 3500M36E36A    | 36kW    |
| <input type="checkbox"/> 3500M36E42/48A | 42/48kW |

**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.
- Steam Take Off Kit.
- PM Plus.
- 480 Volt.
- Filter System.

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

SPEC SHEET: S-4852F  
08/12FOOD SERVICE EQUIPMENT  
3500 Steam Cooker

PRINTED IN U. S. A.



An Employee Owned Company

**"The Premier Steam Cooking Equipment Manufacturer"**

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**E****3500 ELECTRIC CONVECTION  
STEAM COOKER ON 36" BASE**

DETAILS &amp; DIMENSION

**SERVICE CONNECTIONS****Electrically Operated:**

EP	Power Supply - Use wire suitable for at least 90°C. Nominal amp per line wire:				
		<b>24kW</b>	<b>36kW</b>	<b>42kW</b>	<b>48kW</b>
		3pH	3pH	3pH	3pH
		208 (197-219)	66 100	3pH 117	--
		58	87	--	116
		29	44	--	58
Details of other electrical systems available upon request.					
CW1	Cold Water - 3/8" (10mm) NPT for cold water to boiler. Cold water lines will have a maximum of 50 PSI (3.5kg/cw <sup>2</sup> ) and a minimum of 25 PSI (1.8 kg/cw <sup>2</sup> ) water pressure (Water may be filtered).				
CW2	Cold Water - 3/8" (10mm) NPT for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cw <sup>2</sup> ) and a minimum of 25 PSI (1.8 kg/cw <sup>2</sup> ) 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.				
ST	Steam Take-off - Connection for operation of adjacent steam powered equipment.				

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

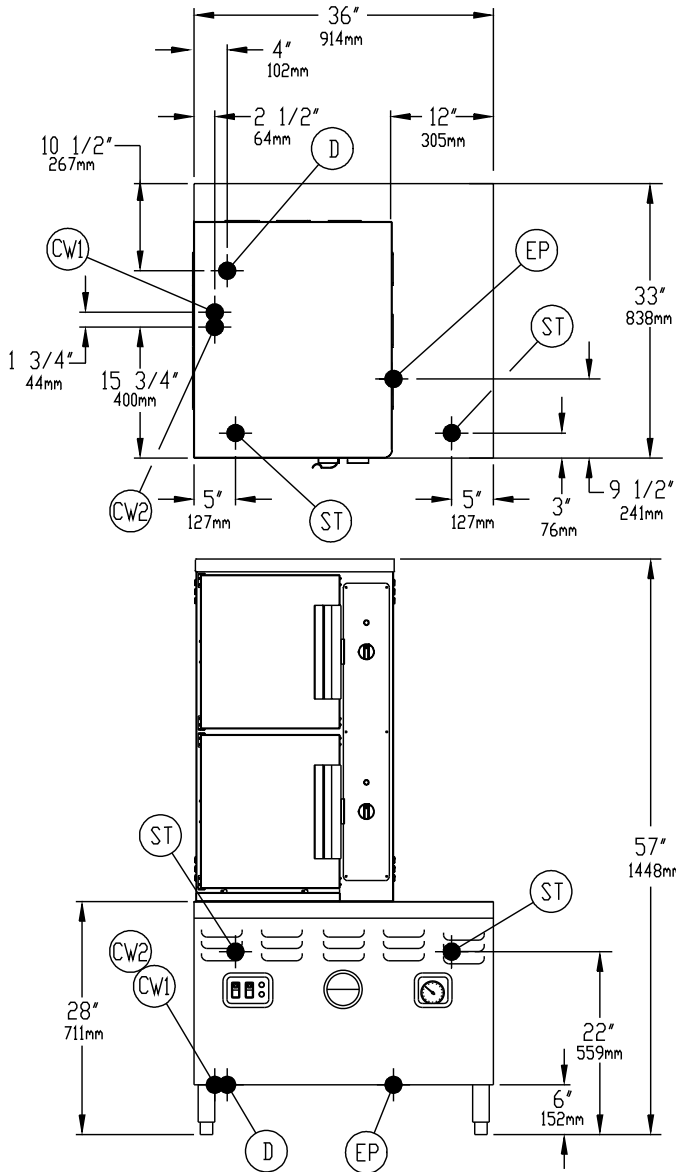
**NOTE:** The only available space to supply utilities to the generator is the 6" (152mm) space between the floor and the cabinet base. PVC & CPVC Pipe are not acceptable materials for drains.

**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

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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