DIRECT STEAM COMPARTMENT STEAM COOKER

JOB NAME:
ITEM NO.:
NO. REQUIRED:

MODELS

- □ 2A (2) compartment, direct steam, pressure cooker on legs
- □ 3A (3) compartment, direct steam, pressure cooker on legs

DESCRIPTION

Shall be a Market Forge Model ______ Direct Connected Steam Cooker with solid stainless steel cooking compartments. Cooking compartments shall have double door construction. 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, and shall open automatically approximately 15° when latch is opened.

Exterior finish shall be polished stainless steel

Timing of cooking compartments shall be by Automatic controls which show a visible indicator light during the cooking cycle. At the end of the selected time setting, the steam handle will release and exhaust steam and condensate from cooking compartment. A buzzer will signal the end of cooking cycle and shall continue to sound until the timer is turned to the off position.

OPERATION SHALL BE BY

Direct steam supply shall have a minimum incoming pressure of 15 PSI (1kg/cm2). Unit shall be equipped for operation at 5 PSI (.33 kg/cm2). 1 BHP required per compartment. Cooker shall be mounted on an open stand with hold-down feet in rear.

A (PRV) Pressure Reducing Valve and a (BFT) Ball Float Trap must be ordered separately for proper operation.

CAPACITY

FOOD SERVICE EQUIPMENT
Compartment Steam Cooker on Legs

Each cooking compartment shall have:

- □ Standard 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.
- Optional 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

- **2A** 425 lbs (193 kg)
- 3A 640 lbs (290 kg)



3A steam cooker

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
- ☐ Pressure reducing valve (required for proper operation)
- ☐ Ball float valve (required for proper operation)
- Spray hose for washdown
- ☐ Extra stainless steel removeable pull-out self
- Universal pan supports
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws









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SERVICE CONNECTIONS

- S Steam Supply 3/4" (19mm) NPT Shall have a minimum incoming pressure of 15 PSI (1kg/cm2). Pressure reducing valve will reduce incoming pressure (up to 200 PSI) to required 5 PSI (0.4kg/cm2). NOTE: STEAM SUPPLY MUST BE FOOD GRADE QUALITY.
- Drain Pipe full 1" (25mm) NPT 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 Volts AC, 60 Hz, single phase, and a 9 foot Power Cord/NEMA 5-15.

NOTES: Allow 12" (305mm) spacing on left and 6" (152mm) spacing on right if height of adjoining wall or equipment exceeds 29" (737mm).

PVC and CPVC pipe are not acceptable materials for drains.

One BHP is required per compartment.

WATER SUPPLY

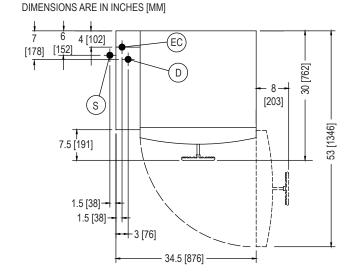
Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

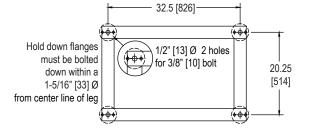
Silica: <13 ppm pH: 7.0 - 8.5 Chloramine: <0.2 ppm Chlorine: <0.2 ppm

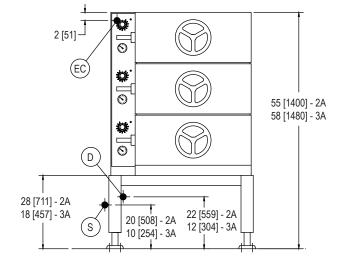
Hardness: 35-100 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Appliance to be installed with backflow protection according to federal, state or local codes.







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

MARKET FORGE

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SPEC SHEET: 14-0110 Rev D (3/17)

