

D**DIRECT CONNECTED
COMPARTMENT STEAM COOKER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS:

- 2AM36D • 3AM36D
- MF2AM36D • MF3AM36D

"MF" prefix indicates Automatic Controls.

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

**OPERATION SHALL BE BY:**

Direct steam unit shall be equipped for operation at 5 PSI (.33 kg/cm²). 1BHP required per compartment. Cooker shall be mounted on an open stand with hold-down feet in rear. All piping shall be enclosed. Additional pressure reducing valve for each 50 PSI (3.5 kg/cm²) increment shall be optional at extra cost and may be specified.

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.
- _____ Pressure reducing valve (*additional*).

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

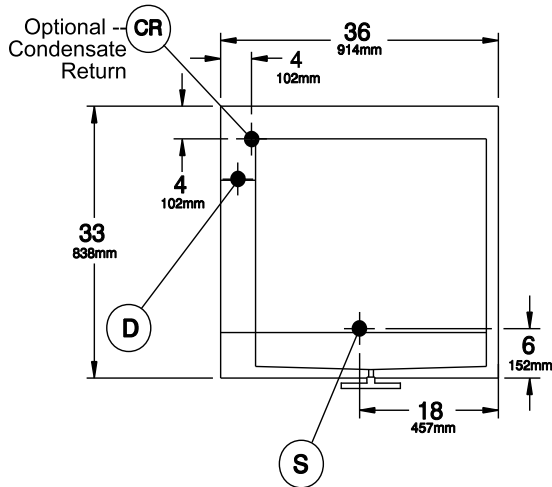
SPEC SHEET: S-13421
03/12FOOD SERVICE EQUIPMENT
Compartment Steam Cooker

MARKET FORGE
INDUSTRIES INC.
An Employee Owned Company

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E-Mail: custserv@mfi.com • Website: www.mfi.com

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DETAILS & DIMENSION

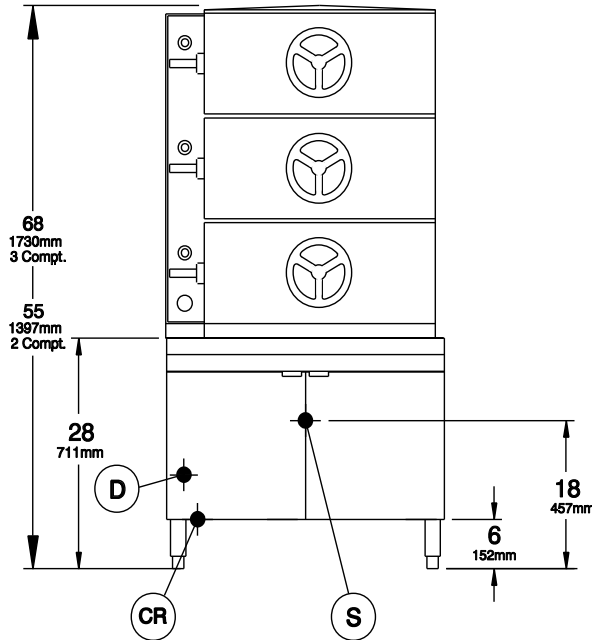
**SERVICE CONNECTIONS****Direct Connected**

S	Steam Supply: 3/4" (19mm) IPS pressure reducing valve will reduce incoming pressure (up to 50 PSI 3.5kg/cm ²) to required 5 PSI (0.4kg/cm ²) increment is available and may be specified.
D	Drain - Pipe full 1" (25mm) IPS 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. 2 Amps per compartment required for automatic controls. Units without automatic controls do not require electrical connection.
CR	Condensate Return - Optional

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.

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.

SPEC SHEET: S-1342i
03/12FOOD SERVICE EQUIPMENT
Compartment Steam Cooker

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