

**E****ECO-JET ELECTRIC TWIN GENERATOR  
CONVECTION STEAMER**

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

**MODELS**

- EJ-10E - (2) five pan steamers with two electric steam generators

**DESCRIPTION**

Shall be a Market Forge Model EJ-10E, two compartment convection steam cooker with individual steam generators and controls mounted on a stainless steel cabinet base.

Industry First: The Eco-Jet Series is the only atmospheric twin generator electric steamer that comes complete with a self contained water filter system. The built-in system eliminates the hassle of where to put the filter.

The steamer will be of double-wall construction with 1-1/2" (38mm) thick insulation between cooking compartment and exterior walls, and will have two type 316 stainless steel welded cooking compartments with coved internal corners, and a 16 gauge stainless steel back.

Each cooking compartment on the steamer has a heavy duty door with an inner liner of stainless steel with a full perimeter gasket seal and outer liner of one piece all welded stainless steel with positive lock and seal mechanism and spring release. Steam generation to the compartment shall be interrupted when the door is opened and reactivated when the door is closed.

Each compartment will be equipped with two steam inlets positioned precisely to ensure even steam cooking across all food products. Controls for each compartment will include a 60-minute timer with load compensation and constant steam position, illuminated ON/OFF/DELIME power switch, pilot READY light, pilot COOKING light, cold water steam condenser system, and removable stainless steel pan supports. An integrally connected stainless steel drip trough to collect condensate when the doors are opened shall be provided.

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

Each compartment will have an independent steam generator and controls that will be automatically filled with water and brought to a ready temperature when the power switch is turned ON and automatically drained when the power switch is turned OFF, low water cut-off safety control, and delime port access located at the rear of unit for Total Concept delime/descaler. For ease of serviceability, generator controls are conveniently located on the right side of the steamer enclosure.

**CAPACITY**

PAN DEPTH			
1"	2-1/2"	4"	6"
20	10	6	4

**STANDARD FEATURES:**

- Four Flanged Feet
- Automatic Blow Down
- Removable Stainless Steel Pan Supports
- External Delime Ports for each Generator
- Heavy Duty all Welded "Slammable" Doors

**SHIPPING WEIGHT**

- 350 lbs (159 kg)

**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
- Voltage options
  - 220 VAC, 3 Phase, 50/60 Hz
  - 380 VAC, 3 Phase, 50/60 Hz
  - 415 VAC, 3 Phase, 50/60 Hz
  - 480 VAC, 3 Phase, 50/60 Hz
  - 220/380 VAC, 3 Phase, 4 wire, 50/60 Hz
  - 240/415 VAC, 3 Phase, 4 wire, 50/60 Hz
- Replacement filter kit (set of 2)
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 6" adjustable flanged feet

**FOOD SERVICE EQUIPMENT**  
Two Compartment Steamer

**MARKET FORGE**  
INDUSTRIES INC.


**E****ECO-JET ELECTRIC TWIN GENERATOR  
CONVECTION STEAMER**

DETAILS &amp; DIMENSIONS

**ELECTRICAL REQUIREMENTS**

PHASE	208V		220V		240V		380V		416V		480V	
	kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP
3	30.0	83.3	30.0	78.7	30.0	72.2	30.0	45.6	30.0	41.6	30.0	36.1

Electrically heated steam generator operating at 0 PSI (0kg/cm<sup>2</sup>) with field replaceable elements rated at: 15kW per generator, 30kW total. The generator shall be equipped for operation on:

- 208 VAC, 3 Phase, 60 Hz
- 240 VAC, 3 Phase, 60 Hz

Additional voltages available as an option.

**SERVICE CONNECTIONS**

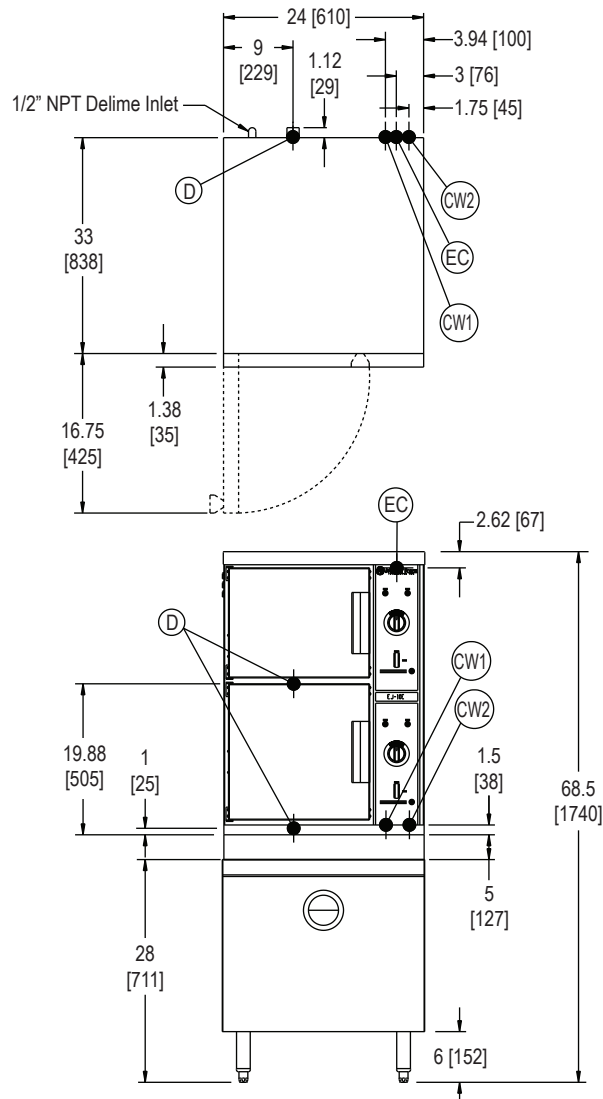
<b>EC</b>	<b>Electrical Connection</b> - $\varnothing$ 1-1/8" (29mm) Connection for incoming power supply wire on terminal block.
<b>D</b>	<b>Drain Connection</b> - 1" $\varnothing$ (25mm) NPT to open floor drain. <b>NO SOLID CONNECTION!</b> 24" length before open air gap opening. <b>NO BENDS OR ELBOWS!</b>
<b>CW1</b>	<b>Cold Generator Water</b> - 3/8" (10mm) tubing at 25-50 PSI.
<b>CW2</b>	<b>Cold Condensing Water</b> - 3/8" (10mm) tubing at 25-50 PSI.

**DRAIN LINE INSTALLATION:**

The drain ports of the unit are marked with a colored tag and are located at the lower rear left side of the boiler as viewed from the front. Two 1" (25mm) NPT drain lines must be connected to divert the exhaust to the floor drain. If it is necessary to use more than three elbows, increase the size of the waste line accordingly.

**CAUTION:** Before connecting water to this unit, water supply should be 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 installing a filter or conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

DIMENSIONS ARE IN INCHES [MM]



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

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