

G**GAS OPERATED
STEAM BOILER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS:

- M24G100A-4SP
 M36G200A-4SP

- M24G200A-4SP
 M36G300A-4SP

DESCRIPTION:

The Market Forge CSD-1 compliant gas operated steam boiler is mounted in a polished stainless steel cabinet base of modular design to match other Market Forge cooking equipment. Equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced stainless steel counter top and single lift off front panel. No connection or piping extends beyond either end of the cabinet, and all piping is enclosed. Frame construction is 8 gauge stainless steel, type 409.

Boiler has manual drain capability as standard. Access port for Total Concept and PM Plus delimer, descaler, corrosion inhibitor and a single check valve to the boiler feed are included.

The unit is automatically filled with cold water and brought to pressure when the power and heat switches are turned on and drained under pressure when the power switch is turned off. A cold water condenser automatically cools all the steam exhausted from the boiler to drain.

Note: Boiler is suitable for operation at any pressure from 5-15 PSI (0.4 kg/cm²). If two operating pressures are required, such as 5 PSI to one unit and 15 PSI to another specify pressure reducing valve to provide 5 PSI (0.4 kg/cm²) operation.

The only available space to supply utilities to the boiler is the 6" (152mm) space between the floor and the cabinet.

OPERATION SHALL BE BY:

A.S.M.E. constructed and National Board Registered, gas fired boiler rated at:

- 100,000 BTU - M24G
 200,000 BTU - M24G or M36G
 300,000 BTU - M36G

Boiler shall be equipped for operation with:

- Natural Gas LP Gas

Boiler shall be operated at a MAWP of:

- 15 PSI (1kg/cm²)

Manifold gas pressure shall be 4" W.C. (102mm) for natural gas and 10" W.C. (254mm) for LP Gas. Incoming pressure must not exceed 14" W.C. (357mm).



100 & 200 BTU
24" Cabinet Base
Steam Boiler Shown
with Flue Riser



300 BTU, 36" Cabinet
Base Steam Boiler
Shown with Flue Riser

STANDARD FEATURES:

- CSD-1 Compliant.
- Cold Water Condenser.
- Automatic Water Level Control.
- One Power Supply.
- Water Gauge Glass.
- Operating and High Limit Pressure Controls.
- Safety Relief Valve and Cathodic Descaler.
- Boiler is Insulated as Standard.
- Totally Serviceable from the Front.
- 9 foot Power Cord/NEMA 5-15.
- Intermittent Spark Pilot ignition.
- Boiler is Suitable for Combustible floors.
- Pressure Gauge.
- Water Strainer.
- Air Vent.
- Low Water Cut-off.

OPTIONAL AT EXTRA COST:

- KleenSteam Filter System. Prison Package.
 Flanged Feet. Twin Check Valve.
 Steam Take Off Kit.
 Pressure Reducing Valve.
 One case of Total Concept (delimer).
 One case of PM Plus (corrosion inhibitor).
 Casters (Must be ordered with Strain Relief).
 Quick Disconnect Gas Hose with Strain Relief - 48".
 Quick Disconnect Gas Hose with Strain Relief - 60".

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

SPEC SHEET: S-4888
07/11

FOOD SERVICE EQUIPMENT
Gas Boiler



Printed in U.S.A.



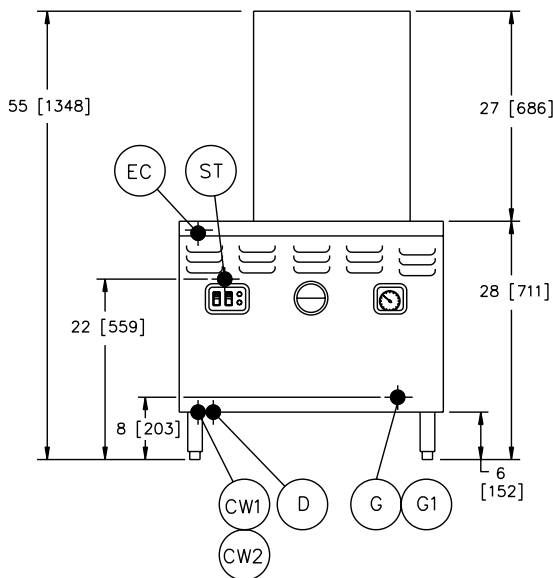
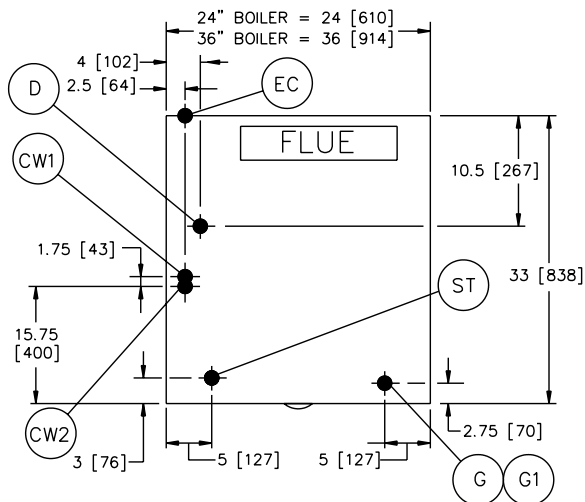
35 Garvey Street • Everett • MA • 02149
 Tel: (617) 387-4100, (866) 698-3188 • Fax: (800) 227-2659, (617) 387-4456
 custserv@mfi.com • www.mfi.com

G**GAS OPERATED
STEAM BOILER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____



DRAIN LINE INSTALLATION: The drain port of the unit is marked with a colored tag and is located at the lower rear left side of the boiler as viewed from the front. This exhaust line may be left open if the boiler has to be situated in a tiled floor depression or a tiled curb section that is equipped with drain facilities. If this is not the case, then a 2" (51mm) NPT drain line 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.

It is our policy to build equipment which is design certified by N.S.F., N.E.M.A. 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.

SERVICE CONNECTIONS**Electrically Operated:**

G	Gas Connection - 3/4" (19mm) NPT 100,000 and 200,000 BTU.
G1	Gas Connection - 1" (25mm) NPT, 300,000 BTU.
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 ²) and a minimum of 25 PSI (1.8 kg/cw ²) 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 ²) and a minimum of 25 PSI (1.8 kg/cw ²) 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.
EC	Electrical Connection - 120 Volts AC, 60 Hz, single phase, and a 9 foot Power Cord/NEMA 5-15.
ST	Steam Take-off - Connection for operation of adjacent steam powered equipment.

Notes: If equipment is installed where elevation exceeds 2,000 feet (609.6 meters) above sea level, specify installation altitude so that proper gas orifices can be provided.

The only available space to supply utilities to the gas boiler is the 6" (152mm) space between the floor and the cabinet.

Allow 3" (76mm) space from side wall and 6" (152mm) from rear wall if adjoining walls are combustible.

PVC & CPVC PIPE ARE NOT ACCEPTABLE MATERIALS FOR DRAINS.

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

WARNING: DO NOT UNDER ANY CIRCUMSTANCE CONNECT THE EXHAUST DRAIN LINE DIRECTLY TO A SEWER LINE.

SPEC SHEET: S-4888
07/11FOOD SERVICE EQUIPMENT
Gas Boiler

35 Garvey Street • Everett • MA • 02149
Tel: (617) 387-4100, (866) 698-3188 • Fax: (800) 227-2659, (617) 387-4456
custserv@mfi.com • www.mfi.com