

**E****PREMIERE SERIES ELECTRIC  
COUNTERTOP CONVECTION STEAMER**

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

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

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

**MODELS**

- PS-3E - 3 pan electric countertop convection steamer
- PS-6E - 6 pan electric countertop convection steamer

**DESCRIPTION**

The Market Forge counter-top convection steamer with electric steam generator shall be constructed of satin finish stainless steel, type 304 with a cooking chamber of one-piece all welded stainless steel, type 316 with coved corners. The door shall have a removable inner liner of stainless steel with full perimeter gasket seal, an outer liner of one-piece all welded stainless steel and a positive lock and seal mechanism with spring release. The steamer shall be constructed to be mounted flush to counter-top or on standard 4" legs and to be placed side by side or stacked using an optional stacking kit. The counter-top electric convection steamer shall be provided with removable stainless steel pan supports and a stainless steel drip trough integrally connected to the drain to collect condensation when door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel. The controls include an illuminated three way on/off/delime power switch, pilot ready light, 60 minute electric timer which sounds an audible signal at the end of each cooking cycle and solid state generator controls. Steam flow to the cooking chamber shall be interrupted when the door is opened during the cook cycle and shall be reactivated when the door is closed.

Standard features include a delimiting port which is located at the rear of the unit for easy access to allow cleaning of the generator, delimiting mode power setting, 4" adjustable legs, constant steam feature, automatic blow-down valve, solid state liquid level controls, and split water connections (for simple hook up to a water treatment system).

**TECHNICAL SPECIFICATIONS**

- Electrically heated steam generator operating at 0 PSI (0kg/cm<sup>2</sup>) with field replaceable elements rated at:
  - 10 kW - PS-3E
  - 15 kW - PS-6E
- The steam generator shall be equipped for operation on:
  - 208 VAC, 1 Phase, 3 Phase, 50/60 Hz
  - 220 VAC, 1 Phase, 3 Phase, 50/60 Hz
  - 240 VAC, 1 Phase, 3 Phase, 50/60 Hz
  - 380/220 VAC, 3 Phase, 50/60 Hz, 4 Wire
  - 415/240 VAC, 3 Phase, 50/60 Hz, 4 Wire

*Optional voltages available*

**PAN CAPACITIES**

Size	1"	2-1/2"	4"	6"
PS-3E	6	3	2	1
PS-6E	12	6	3	2



PS-3E



PS-6E

**SHIPPING WEIGHT**

- PS-3E 141 lbs (64kg)
- PS-6E 169 lbs (77kg)

**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

■ **Stands**

- 18" tall stacked stand with interconnect plumbing kit
- 28" tall stand for single unit

■ **Voltage Options**

- 380 VAC, 3 Phase, 50/60 Hz
- 415 VAC, 3 Phase, 50/60 Hz
- 480 VAC, 3 Phase, 50/60 Hz
- 600 VAC, 3 Phase, 50/60 Hz
- Interconnect stacking kit
- Filter System
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 4" adjustable flanged feet

**FOOD SERVICE EQUIPMENT**  
Countertop Electric Steamer
**MARKET FORGE**Tel: (802) 658-6600 • Fax: (802) 864-0183 • [www.marketforge.com](http://www.marketforge.com)

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DETAILS &amp; DIMENSIONS

**SERVICE CONNECTIONS**

<b>GW</b>	Generator Water - 3/8" (10mm) OD tubing at 25-50 PSI.
<b>CW</b>	Cold Water - 3/8" (10mm) OD tubing at 25-50 PSI.
<b>D</b>	Drain - 1" (25mm) IPS piped to open floor drain. NO SOLID CONNECTION TO FLOOR DRAIN. NO BENDS OR ELBOWS.
<b>EC</b>	Electrical Connection - 1-1/8" (29mm) electric connection to controls.

**ELECTRICAL CHARACTERISTICS**

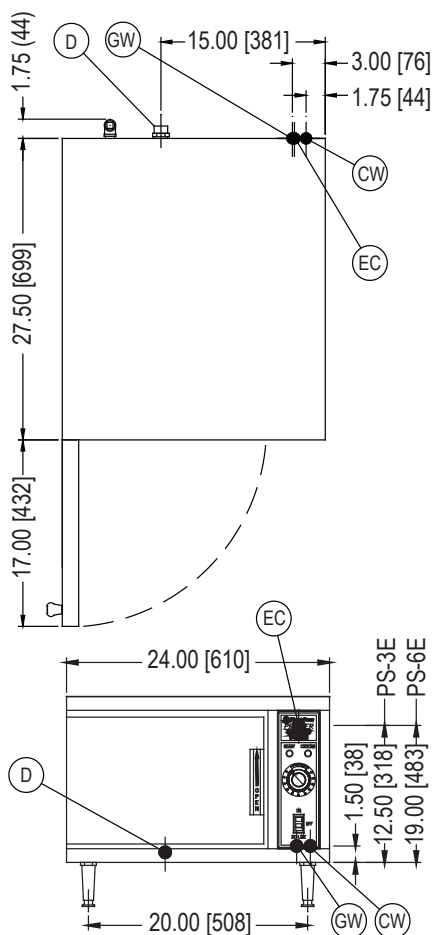
		AMP/PHASE		
MODEL	kW	SINGLE PHASE		
		208V	220V	240V
PS-3E	10	48	46	42
PS-6E	15	72	69	63

		AMP/PHASE					
MODEL	kW	THREE PHASE					
		208V	240V	380V	415V	480V	600V
PS-3E	10	28	24	16	14	12	10
PS-6E	15	42	36	23	21	18	15

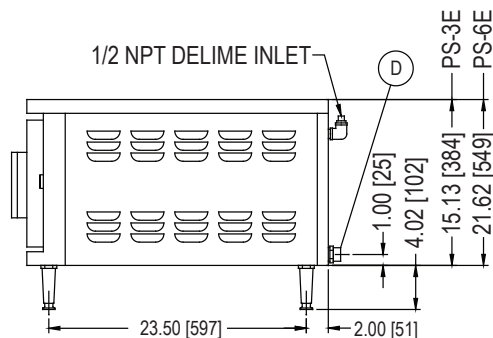
**CAUTION:**

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.

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

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DIMENSIONS ARE IN INCHES [MM]



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

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AutoQuotes


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