

E**-RELIABLE COMBINATION-
HALF SIZE CONVECTION OVEN WITH
COUNTERTOP STEAM COOKER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS: **PS3E42**30" Wide x 49" High x 27.5" Front-to-Back
(762mm Wide x 1245mm High x 698mm Front-to-Back) **PS6E42**30" Wide x 55.6" High x 27.5" Front-to-Back
(762mm Wide x 1412mm High x 698mm Front-to-Back)**DESCRIPTION:** Market Forge Model PS3E42 Consisting of a Model 4200 half size convection oven combined with a Model PS-3E steamer. Both units are joined with a heavy-duty stainless steel stacking stand equipped with bullet-feet front and rear. Model PS6E42 is the same except consisting of a Model 4200 half size convection oven combined with a Model PS-6E steamer.**CONVECTION OVEN:**

Consist of main power switch, 2-speed fan switch, cool down switch, solid state temperature controller with a temperature range from 100°F-450°F +/- 6-7°F (38°C-232°C +/- 3-4°C), door interlock switch and a mechanical 60 - minute timer with an audible alarm which sounds at the conclusion of the cooking cycle. All controls will be located on a panel on the right front of the oven. Oven will be equipped with a high limit control.

OPERATION SHALL BE BY: (Convection Oven)

Oven will be equipped for operation on:

- | | | |
|---|-------------------------------|-------------------------------|
| <input type="checkbox"/> 208 V, 60 Hz, 5 KW | <input type="checkbox"/> 1 pH | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 208 V, 60 Hz, 5.6 KW | <input type="checkbox"/> 1 pH | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 220 V, 50 Hz, 5.6 KW | <input type="checkbox"/> 1 pH | |
| <input type="checkbox"/> 230 V, 60 Hz, 5 KW | <input type="checkbox"/> 1 pH | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 240 V, 60 Hz, 5.6 KW | <input type="checkbox"/> 1 pH | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 240 V, 50 Hz, 5.6 KW | <input type="checkbox"/> 1 pH | |

PREMIER SERIES CONTROLS:

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.

PREMIER SERIES STANDARD FEATURES:

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



PS6E42 Shown

PREMIER SERIES OPERATION SHALL BE BY:Electrically heated steam generator operating at 0 PSI (0kg/cm²) with field replaceable elements rated at:

- 10 kW (3-Pan)
- 15 kW (6-Pan)

The steam generator shall be equipped for operation on:

- | | |
|--|-------------------------------|
| <input type="checkbox"/> 208 V, 1 Phase, 50/60 Hz | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 220 V, 1 Phase, 50/60 Hz | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 240 V, 1 Phase, 50/60 Hz | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 380/220 V, 50/60 Hz, 4 Wire | <input type="checkbox"/> 3 pH |
| <input type="checkbox"/> 415/240 V, 50/60 Hz, 4 Wire | <input type="checkbox"/> 3 pH |

CONVECTION OVEN OPTIONAL AT EXTRA COST:

- Stainless steel interior.
- Extra shelves.
- 6' (1892mm) cord and plug on 208 and 240, 1 pH.
- 7.5 kW elements.
- Radiant heat switch mode.
- Casters.
- Adjustable flanged feet.
- Correctional Package.

PREMIER SERIES OPTIONAL AT EXTRA COST:

- High sensitivity level controls (R.O. Water).
- Correctional Package.
- 380V, 3 pH, 50/60Hz
- 415V, 3 pH, 50/60Hz
- 480V, 3 pH, 50/60Hz
- 600V, 3 pH, 50/60Hz
- 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.

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

SPEC SHEET: S-6033A
07/10FOOD SERVICE EQUIPMENT
Half Size Oven and Steamer Combination

An Employee Owned Company

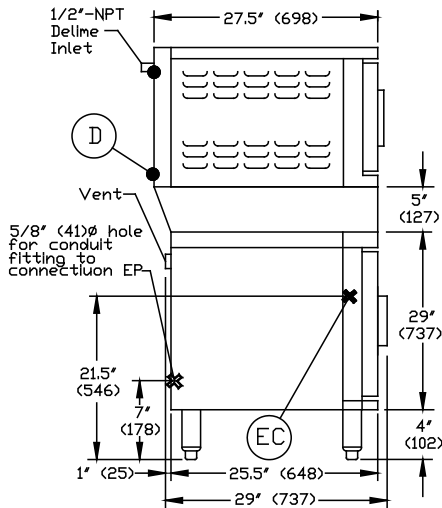
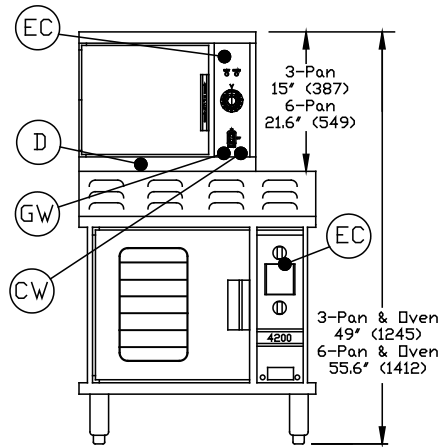
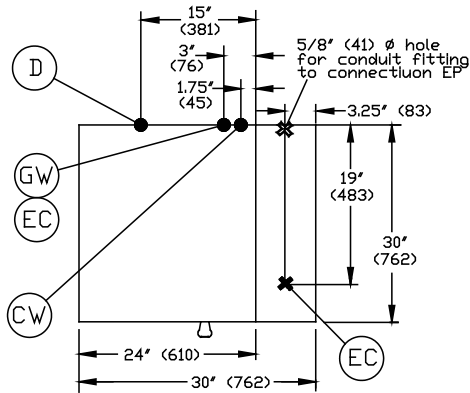
"The Premier Steam Cooking Equipment Manufacturer"

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E

-RELIABLE COMBINATION- HALF SIZE CONVECTION OVEN WITH COUNTERTOP STEAM COOKER

DETAILS & DIMENSION



SERVICE CONNECTIONS

Electrically Operated

| | | | | |
|--|--|-----------------|---------------------------------|------------|
| EC | Electrical Connection - Power supply should use wire suitable for at least 90°C. | | | |
| Premier Series Steamer | | | | |
| | PS-3E Amp Draw 10 kW | | PS-6E Amp Draw 15 kW | |
| Volts AC | 1pH | 3pH | 1pH | 3pH |
| 208 | 40 | 28 | 72 | 42 |
| 220 | 46 | -- | 69 | -- |
| 240 | 42 | 24 | 63 | 36 |
| 380 | -- | 16 | -- | 23 |
| 415 | -- | 14 | -- | 21 |
| 480 | -- | 12 | -- | 18 |
| 600 | -- | 10 | -- | 15 |
| 4200 Half Size Convection Oven | | | | |
| Volts AC | | Amp Draw | | |
| 208, 1pH, 5kW | | 24A | | |
| 208, 3pH, 5kW | | 21A | | |
| 240, 1pH, 5.6kW | | 24A | | |
| 240, 3pH, 5.6kW | | 21A | | |
| Optional | | | | |
| Volts AC | | Amp Draw | | |
| 208, 1pH, 7.5kW | | 36A | | |
| 208, 3pH, 7.5kW | | 21A | | |
| 240, 1pH, 7.5kW | | 31A | | |
| 240, 3pH, 7.5kW | | 18A | | |
| For 220/380 volt and 240/415 volt consult factory. Details of other electrical systems available upon request. | | | | |
| D | Drain - 1" (25mm) IPS piped to open floor drain. NO SOLID CONNECTION TO FLOOR DRAIN. NO BENDS OR ELBOWS. | | | |
| CW | Cold Water - 3/8" (10mm) OD tubing at 25-50 PSI | | | |
| GW | Generator Water - 3/8" (10mm) OD tubing at 25-50 PSI | | | |

Note: PVC & CPVC pipe are not acceptable materials for drains.

It is our policy to build equipment which is design certified by U.L., 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.

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07/10

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KaTom Restaurant Supply, Inc.