

**E****MARINE STEAM-IT ELECTRIC  
PRESSURE COOKER**

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

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

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

**MODELS**

- SB-ST-E** - 3 pan electric marine pressure cooker, NSN approval number NSN 7310-01-102-2673

**DESCRIPTION**

Shall be a Market Forge Counter Model SB-ST-E Marine Electrically Operated Steam-It, 15 PSI 1.1kg/cm<sup>2</sup> Pressure Cooker on adjustable flanged feet.

Steam-It shall have a 3/16" 5mm aluminum welded seamless cooking compartment. Exterior finish shall be stainless steel. Door shall be self-sealing inside type which cannot be opened under pressure, 12 gauge stainless steel, removable for cleaning without tools. Door gasket shall be one piece molded, replaceable without tools or cement.

Unit cooking cycle shall be automatically controlled, requiring only the setting of 0-60 minute timer and the insertion of 5 qts. 4.7 liters of water into the cylinder. At the end of the cooking cycle, steam shall be exhausted from cooking compartment and a continuous audible signal shall sound. Unit shall include safety valve, a steam pressure gauge, exhaust valve silencer, low water cut-off, rinse and fill hose and drain connection, and shall be completely serviceable from the front.

**STANDARD FEATURES**

- (4) Flanged Feet
- Spray Hose
- (6) 12 x 20 x 2-1/2" Perforated Pans

**OPERATION SHALL BE BY**

Electrically operated Steam-It which shall be rated at 12KW and shall be equipped for operation at:

- 440-480 VAC, 3 Phase (Standard)

**CAPACITY**

Cooking compartment shall have a capacity of:

- (3) 12" x 20" x 2 1/2" Pans
- (2) 12" x 20" x 4" Pans

**SHIPPING WEIGHT**

- 175 lbs (79 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

**FOOD SERVICE EQUIPMENT**  
 Marine Steam-It Pressure Cooker

 Tel: (802) 658-6600 • Fax: (802) 864-0183 • [www.marketforge.com](http://www.marketforge.com)

#### SERVICE CONNECTIONS

<b>EC</b>	<b>Electrical Connection</b> - Connection for incoming power supply wires on terminal block
<b>EP</b>	<b>Power Supply</b> - 1-1/4" threaded access hole for power supply wires. Use wire suitable for at least 90°C. Nominal amps per line.
<b>D</b>	<b>Drain</b> - 1/2" 13mm O.D. tubing. Air break required for drain connection supplied by others
<b>CW</b>	<b>Cold Water</b> - 3/8" 10mm O.D. tubing connection to fill hose. Cold water line shall have a max of 50 PSI 3.5kg/cm2 and a min of 25 PSI 1.7kg/cm2 water pressure
<b>CG</b>	<b>Center of Gravity</b> - with flanged feet

#### WATER SUPPLY

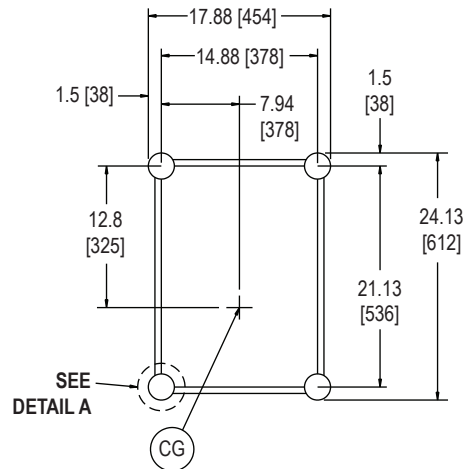
Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm      Hardness: 35-100 ppm      Chlorine: <0.2 ppm  
 Silica: <13 ppm      Chlorides: <25 ppm  
 Chloramine: <0.2 ppm      pH: 7.0 - 8.5

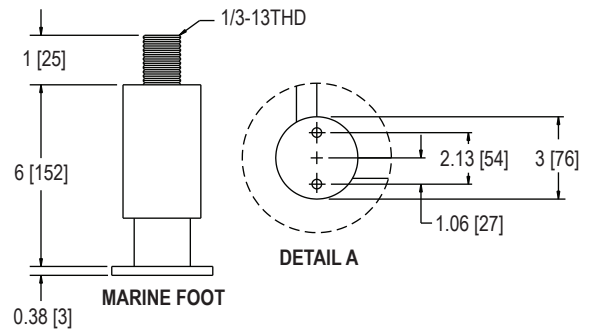
The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Appliance to be installed with backflow protection according to federal, state or local codes.

DIMENSIONS ARE IN INCHES [MM]

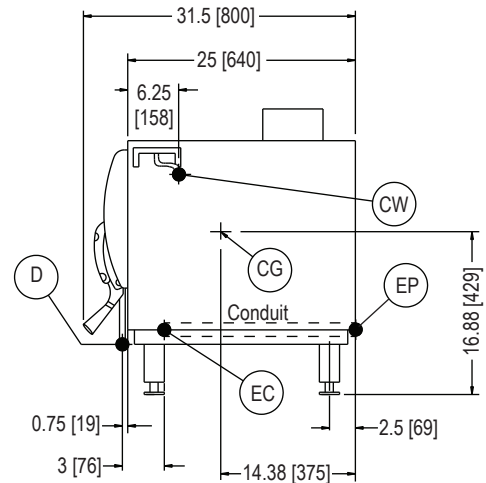
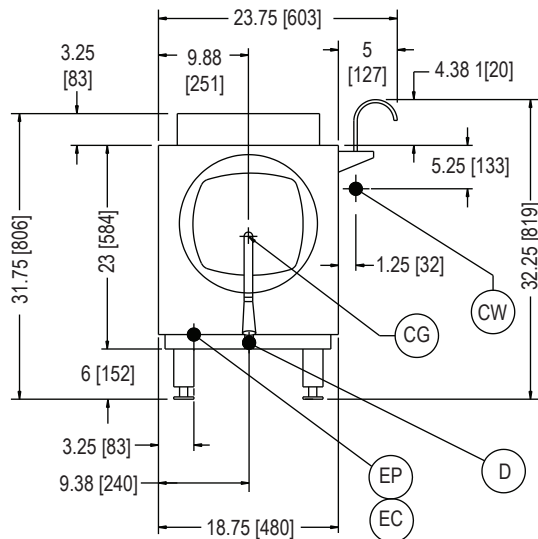


**BOTTOM VIEW**



**DETAIL A**

**MARINE FOOT**



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