

**G****GAS TWIN GENERATOR  
CONVECTION STEAMER**

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

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

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

**MODELS**

- ST10-2G** - (2) five pan convection steamer with separate gas steam generators

**DESCRIPTION**

Shall be a Market Forge Convection Steamer with an Individual Gas Steam Generator for each cavity.

The steamer shall be constructed of a satin finish stainless steel type 304. The cooking chamber is a one piece all welded type 316 stainless steel with coved corners. The heavy duty door shall have an inner liner of stainless steel with a full perimeter gasket seal, an outer liner of one piece all welded stainless steel, and a positive lock and seal mechanism with spring release. Each compartment shall be provided with removable stainless steel pan supports. A stainless steel drip trough shall be integrally connected to drain to collect condensate when the doors are opened.

The control housing shall be constructed of stainless steel with a full access removable panel. Each compartment shall have individual controls which include an illuminated three way power switch (On/Off/De-lime), a pilot ready light, a pilot cooking light, an ignition light, a 60 minute electric timer which sounds an audible signal at the end of the cooking cycle, solid state generator controls and electronic ignition for each generator. Steam flow to the cooking chamber shall be cut off when the door is opened and reactivated when the door is closed.

The steamer shall be mounted on a 24" cabinet base constructed of #4 stainless steel with exterior hinged door and 6" (152mm) stainless steel legs with adjustable flanged feet. The cabinet shall house the two generators, automatic blowdown and drain box.

**STANDARD FEATURES:**

- De-lime mode power setting
- Constant Steam
- Automatic blow-down
- Split water lines
- Thermostatically controlled drain
- Single drain connection
- Electronic ignition
- (4) 6" flanged feet
- Redundant controls and generator for each compartment
- All stainless steel constructed steam generator(s)
- Safety relief valve
- Left side access panel
- De-liming ports on front of each generator

**OPERATION SHALL BE BY:**

190,000 BTU Gas fired, stainless steel steam generator(s) operating at 0 psi (0 kg/cm<sup>2</sup>) with controls equipped for operation on 120V, 1 pH, 60 Hz.

- Natural gas.
- L.P. gas.

**CAPACITY**

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

**SHIPPING WEIGHT**

- 700 lbs (318 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
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws
- KleanSteam Filter System
- Quick disconnect water lines ( 2 ) required

**FOOD SERVICE EQUIPMENT**  
Two Compartment Steamer

**MARKET FORGE**  
INDUSTRIES INC.


# G

## GAS TWIN GENERATOR CONVECTION STEAMER

DETAILS & DIMENSIONS

### SERVICE CONNECTIONS

<b>EC</b>	<b>Electrical Connection</b> - 120V, 60 Hz, 1 pH with ground. Unless otherwise specified. Furnished with a 6 foot cord with 3 prong plug. Max 4.0 AMPS. 56 kW.
<b>G</b>	<b>Gas Connection</b> - 3/4" (19mm) NPT Supply line required.
<b>C</b>	<b>Condensing Cold Water</b> - 3/8" (10mm) OD Tubing at 25-50 PSI (1.8-3.5 kg/cm2)
<b>G1</b>	<b>Generator Water</b> - 3/8" (10mm) OD Tubing at 25-50 PSI (1.8-3.5 kg/cm2)
<b>D</b>	<b>Drain</b> - 2" (51mm) NPT pipe to open floor drain. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN. Max Length before open air gap opening: 24" (610mm) NO BENDS OR ELBOWS.

### GAS SPECIFICATIONS

BTU/HR.	NATURAL GAS (W.C.)	PROPANE GAS (W.C.)
190,000	6" - 14" (152-356mm)	12" - 14" (305-356mm)

### OVEN CLEARANCES

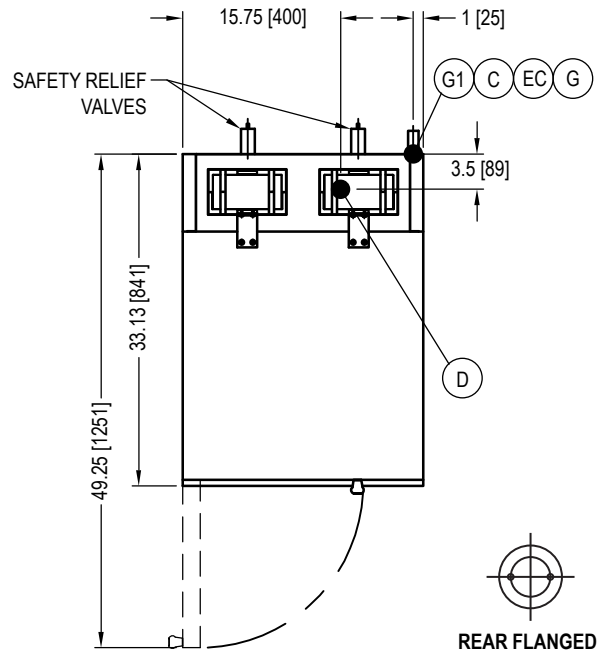
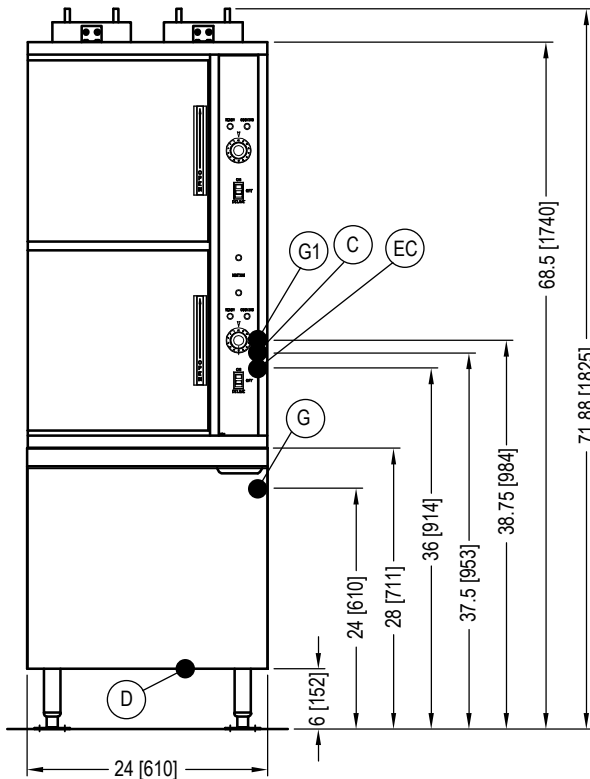
LEFT	RIGHT	BACK
0	0	6" (152mm)

\* Use on non-combustible floors only.

**IMPORTANT:** Before connecting water to this unit, have water supply analyzed to make sure that hardness is no greater than 2.0 grains per gallon and a 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. Do not make solid connection to floor drain. PVC and CPVC pipe are not acceptable materials for drains.

FOOD SERVICE EQUIPMENT  
Two Compartment Steamer

DIMENSIONS ARE IN INCHES [MM]



**REAR FLANGED FOOT DETAIL**  
2 EQUALLY SPACED  
Ø7/16" [11] HOLES  
ON 2.5 [63] B.C.

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

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