

D**ST-24 DIRECT STEAM
CONVECTION STEAMER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- ST-24M36D** - 36" wide, 24 pan direct steam steamer

DESCRIPTION

Market Forge Model ST-24M36D convection steam cooker, integrally mounted on a cabinet base containing a Direct Steam Connection. Inside dimensions of cooking compartments 27-7/8" wide x 17-1/4" high x 23-5/8" deep.

The unit has double-wall construction with 1" (25mm) thick insulation between the cooking compartments and the exterior walls. The two 300-series 16 gauge stainless steel welded cooking compartments have coved internal corners, secured to a 16 gauge stainless steel front frame. The control panel is made of Lexan for ease of cleaning and extended life. Each compartment has a positive latching door catch.

The door gasket is silicone rubber mounted to the inner door. Each compartment is equipped with an independent door interlock switch that automatically shuts off steam supply to the compartment when the door is opened. Each compartment is equipped with perforated steam inlet jet pipes positioned for precise distribution of high velocity steam across the surface of food. Controls for each compartment include a 60-minute timer with constant steam over ride, temperature compensated time delay and indicator light, steam inlet solenoid valve, vacuum breaker and an automatic cold water steam condensing system.

Each compartment is independently and automatically controlled by setting the 60-minute timer. At the end of the cooking cycle the indicator light will turn off and a continuous signal will sound. The signal is silenced by returning the timer to the OFF position.

Stainless steel cabinet base will match other Market Forge stainless steel equipment. The cabinet base with stainless steel frame is equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced stainless steel counter-top and stainless steel lift-off front panel. The cabinet base also encloses steam connections and cold-water condenser. A Stainless Steel drip trough is supplied.

OPERATION WILL BE BY:

Direct Steam at a minimum of 20 PSI (1.3kg/cm²). Unit will be equipped with ball float trap to remove condensate from incoming steam line and 3/4" (19mm) NPT pressure reducing valve which will reduce initial pressure of 20 to 50 PSI (1.3-3.5kg/cm²) to required 15 PSI (1kg/cm²) operating pressure. Minimum BHP required: 4.0 BHP with a flow of 138 lbs. per hour.

CAPACITY

Each compartment will accommodate the following:

- (18) 12" x 20" x 1" deep pans
- (12) 12" x 20" x 2-1/2" deep pans
- (6) 12" x 20" x 4" deep pans
- (9) 18" x 26" x 1" deep sheet pans

**SHIPPING WEIGHT**

- 500 lbs (227 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
- Digital Countdown Timer
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 6" adjustable flanged feet
- 60" water hose with quick disconnect
- 6" adjustable flanged feet
- Condensate Return Kit

FOOD SERVICE EQUIPMENT
 36" Direct Steam Convection Steamer

MARKET FORGE
 INDUSTRIES INC.


D**ST-24 DIRECT STEAM
CONVECTION STEAMER**

DETAILS & DIMENSIONS

SERVICE CONNECTIONS

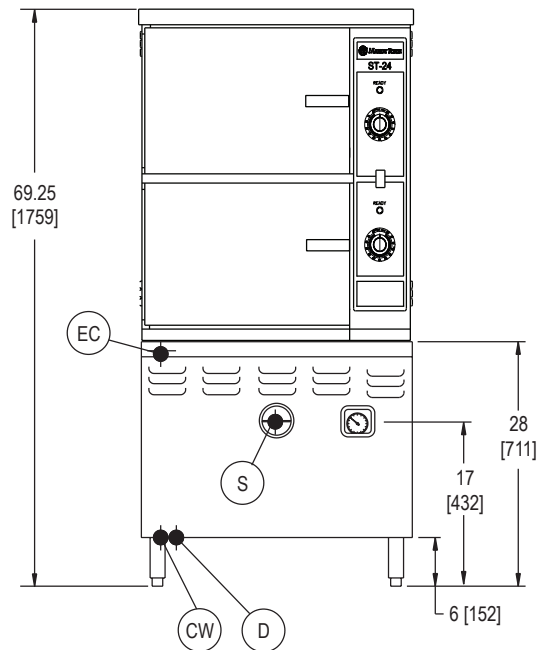
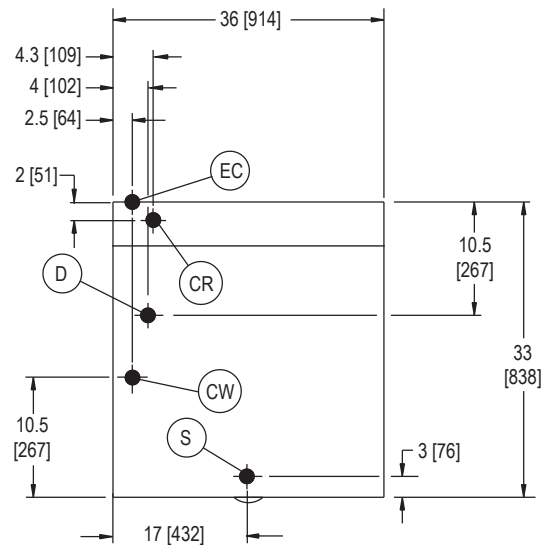
EC	Electrical Connection - 120 Volts AC, 60 Hz, single phase, and a 9 foot Power Cord/NEMA 5-15.
CW	Cold Water - 3/8" (10mm) NPT for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure.
CR	Condensate Return - 1/2" (13mm) N.P.T. female from ball float trap may be connected to condensate return line (optional at extra cost).
D	Drain - Pipe full 2" (50mm) NPT 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. DO NOT INSTALL ELBOWS IN DRAIN LINE.
S	Steam Supply - Minimum BHP required: 3.0 BHP at a minimum pressure of 15 PSI (1.0 kg/cm2). 3/4" (19mm) NPT pressure reducing valve will reduce incoming pressure of 20 to 50 PSI (1.3 to 3.5 kg/cm2) to required 15 PSI (1.0 kg/cm2).

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

PVC & CPVC are not acceptable materials for drain lines.

CAUTION: Before connecting water to this unit, water supply should be analyzed to make sure hardness is no greater than 2.0 grains per gallon 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 water filter or conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

DIMENSIONS ARE IN INCHES [MM]



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

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