

G**STEAM-IT GAS OPERATED
PRESSURE COOKER**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____**MODEL:** ST-AG Steam-It Style F**SIZE:** 18 3/4" Wide x 31 1/2" Front-to-Back
 476mm Wide x 800mm Front-to-Back)**DESCRIPTION:**

The Market Forge Steam-it model ST-AG Direct Spark Ignition Controlled, Gas Fired Steam-It High Speed Pressure Cooker.

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 can't be opened under pressure. Door is 12 gauge stainless steel, removable for cleaning without tools. Door gasket is a one piece mold, replaceable without tools or cement.

Unit cooking cycle shall be automatically controlled, requiring only setting of the 0-60 minute timer. Gas firing system shall be controlled by a pilotless solid state, direct spark ignition control with manual reset button. At the end of the cooking cycle, steam and condensate shall be exhausted from the cooking compartment and a continuous audible signal shall sound. Unit shall include a safety valve and a steam pressure gauge, and shall be completely serviceable from the front.

COOKING CAPACITY:

Cooking compartment shall have a capacity of (3):

- (3) 12" x 20" x 2 1/2" pans (65mm)
- (2) 12" x 20" x 4" pans (10cm)

OPERATION SHALL BE BY:

Unit shall be rated at 40,000BTU equipped for operation with:

- Natural Gas
- Propane Gas

Manifold gas pressure shall be 4" 102mm for natural gas and 10" 254mm for propane gas. Incoming gas pressure must not exceed 14" 356mm W.C.



ST-AG Shown with Optional Stainless Steel Stand

OPTIONS AT EXTRA COST:

- 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
- Stainless Steel Stand, 30" 762mm high with shelf
- Set of (4) Stainless Steel feet adjustable from 4" 102mm to 6" 152mm for mounting unit on counter-top.
- Ball Float Trap
- 3/4" 19mm IPS Pressure reducing valve which will reduce initial pressure of 20 to 50 PSI (1.4-3.5 kg/cm²) to required 15 PSI (1 kg/cm²) operating pressure.

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

Spec No. S-1633F
09/03FOOD SERVICE EQUIPMENT
Steam-It Pressure Cooker

Printed in U.S.A.

**MARKET FORGE**
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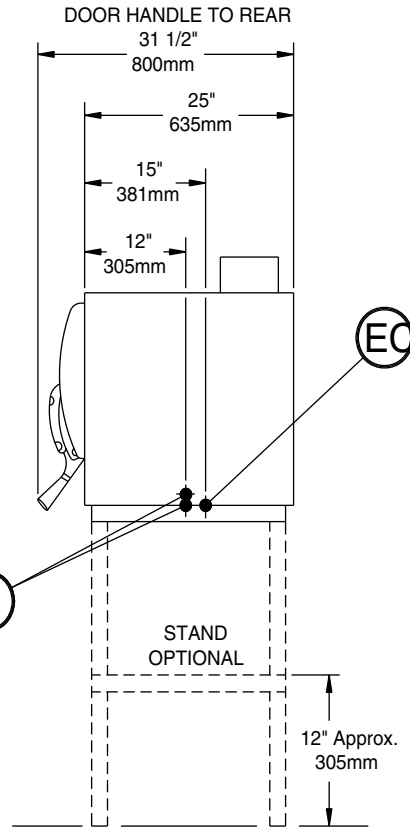
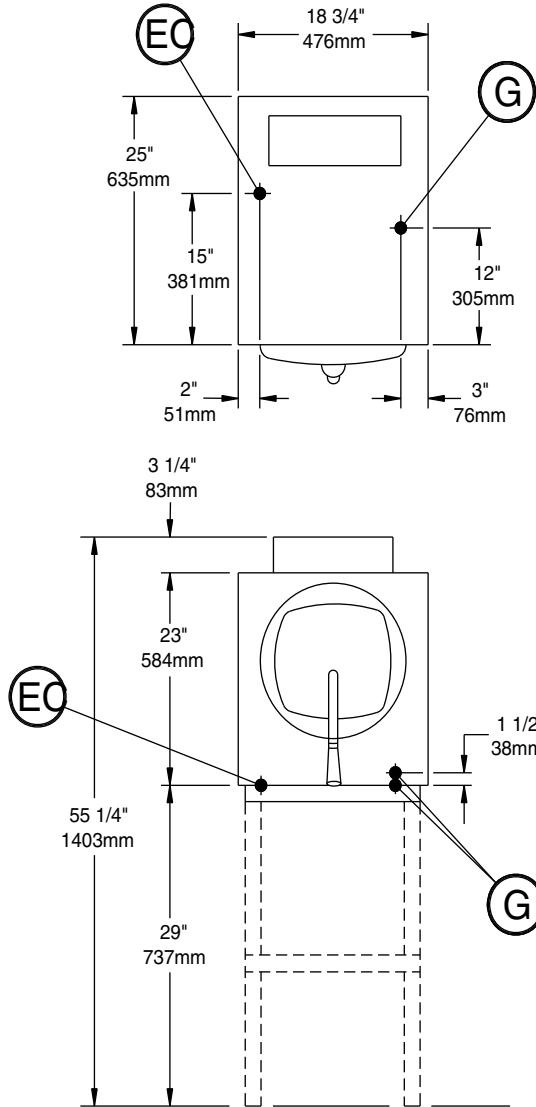
DETAILS & DIMENSION

NOTE:

If the equipment is to be installed where the elevation exceeds 2,000 feet *609.6 meters* above sea level, specify installation altitude so that proper orifices can be provided.

SERVICE CONNECTIONS**Gas Operated**

G	Gas Connection - 3/8" 10mm IPS In Canada, 1/2" 13mm IPS.
EC	Electrical Connection - 120 Volts, 60 Hz, 2 Amps, 1/2" 13mm Conduit connection or equivalent.



*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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