

**G****GAS FIRED COMPARTMENT  
STEAM COOKER**

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

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

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

- MODEL:**  2AM36G100A,  MF2AM36G100A  
 2AM36G200A,  MF2AM36G200A  
 2AM36G300A,  MF2AM36G300A  
 3AM36G200A,  MF3AM36G200A  
 3AM36G300A,  MF3AM36G300A  
 ("MF" indicates automatic compartment controls.)

**SIZE:** 36" Wide x 33" Front-to-Back  
 (914mm Wide x 838mm Front-to-Back)

**DESCRIPTION:** Market Forge Model \_\_\_\_\_  
 Gas Fired Steam Cooker with stainless steel cooking compartments. Inner door shall be of cast aluminum with stainless steel facing, and shall be removable for cleaning without tools. Door wheel screw shall be Acme type with replaceable bushing and all threads concealed. Compartment doors shall be self-latching.

**Unit shall include:**

- 2 compartments
- 3 compartments

**Exterior finish shall be:**

- polished stainless steel

**TIMING OF COOKING COMPARTMENTS SHALL BE BY:**

- Automatic controls which show a visible signal during cooking cycle, shut off and exhaust steam, drain condensate from cooking compartment and sound an audible signal at end of cooking cycle. Audible signal shall continue to sound until manually shut off (optional at extra cost).
- Manual mechanical timer for each compartment that sounds an audible signal for several seconds at end of cooking cycle. Operator must manually shut off compartment to exhaust steam and drain condensate (standard).

**EACH COOKING COMPARTMENT SHALL HAVE:**

- Lift out four track shelf uprights and one pull out shelf which shall hold (2) 12" x 20" x 2 1/2" pans or (2) 12" x 20" x 4" pans.
- Lift out universal pan supports which shall hold (8) 12" x 20" x 2 1/2" pans or (4) 12" x 20" x 4" pans.

Polished stainless steel cabinet base of modular design to match other Market Forge cooking equipment and enclose the boiler, equipped with 6" 152mm stainless steel legs, adjustable bullet feet, reinforced die formed stainless steel marine edged counter top, and lift-off stainless steel front panel.

**OPERATION SHALL BE BY:**

Gas fired, A.S.M.E constructed, A.G.A. design certified, nickle plated boiler equipped for operation automatically at 15 PSI (1 kg/cm<sup>2</sup>).

**Boiler shall be rated at:**

- 100,000 BTU
- 200,000 BTU
- 300,000 BTU

**Boiler will be equipped for operation with:**

- Natural Gas
- Propane Gas

Manifold and pilot gas pressure will be 3 1/2" 89mm for natural gas and 10" 254mm for propane gas. Incoming gas pressure must not exceed 14" 357mm W.C. Boiler shall be automatically filled with water and brought to pressure when heat and water switches are turned on and automatically drained under pressure when switches are turned off. A cold water condenser shall automatically condense all exhausted steam before releasing it to the drain. A manual drain valve is also provided. For ease of serviceability, boiler controls are conveniently located in a slide out "works-in-a-drawer" style enclosure.

All units include safety valves, low water cut off, water strainer, cathodic protector and access port for Total Concept delimer/descaler and PM Plus corrosion inhibitor.

**OPTIONAL AT EXTRA COST:**

(Indicate quantity in space provided)

- \_\_\_ 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.
- \_\_\_ Extra shelves.
- \_\_\_ M12 - 12" 305mm spacer cabinet.
- \_\_\_ M6 - 6" 152mm spacer cabinet.
- \_\_\_ Spray and rinse hose.
- \_\_\_ Case of Total Concept (4 gallons).
- \_\_\_ Case of PM Plus (4 gallons).

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

Spec No. S-1343L  
11/05

**FOOD SERVICE EQUIPMENT**  
Compartment Steam Cooker



**MARKET FORGE**  
INDUSTRIES INC.

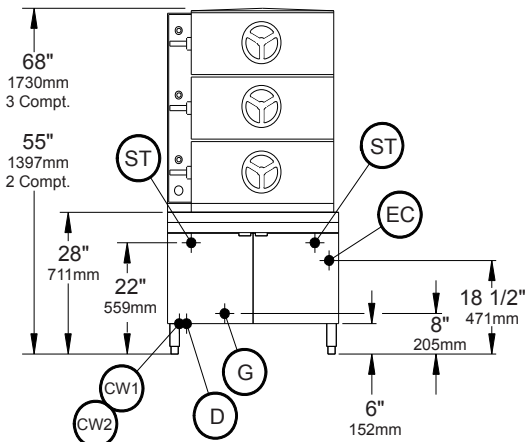
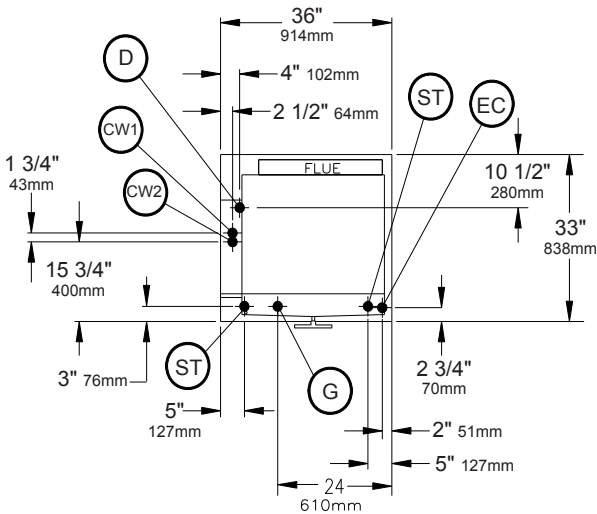
An Employee Owned Company



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**SERVICE CONNECTIONS**

**NOTES:** Allow 12" 305mm spacing on left and 6" 152mm spacing on right if height of adjoining wall or equipment exceeds 29" 737mm. Matching spacer cabinets either 12" 305mm or 6" 152mm wide are available and should be specified. The only available space to supply utilities to the boiler is the 6" 152mm space between the floor and the cabinet base.



**Gas Operated**

G	Gas Connection - 3/4"(20mm) I.P.S. (100 & 200K B.T.U.)
G1	Gas Connection - 1" 25mm I.P.S. (300K B.T.U.)
CW1	Cold Water - 3/8" 10mm I.P.S. for cold water to boiler. cold water lines will have a maximum of 50 PSI (3.5 kg/cm <sup>2</sup> ) and a minimum of 25 PSI (1.8 kg/cm <sup>2</sup> ) water pressure. CAUTION: FILTER SYSTEM INSTALLATION INSTRUCTIONS MUST BE ADHERED TO WHEN CONNECTING A FILTER TO THIS LINE.
CW2	Cold Water - 3/8" 10mm I.P.S. for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5 kg/cm <sup>2</sup> ) and a minimum of 25 PSI (1.8 kg/cm <sup>2</sup> ) water pressure.
D	Drain - Pipe full 2" 50mm I.P.S. 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. INSTALL NO ELBOWS IN DRAIN LINE.
EC	Electrical Connection - 120 VAC, 60 Hz, 1/2" 13mm conduit connection or equivalent. Use wire suitable for at least 90°C. Amp draw for cooker and boiler controls: 6 amps.
ST	Steam Take-off - Connection for operations of adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).

**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 installation of a water conditioner. Equipment failure caused by inadequate water quality is not covered under warranty.

PVC & CPVC pipe are not acceptable materials for drains.

Interior dimensions of cooking compartments: 28 3/4" 730mm wide, 21 1/4" 540mm front-to-back, 12 3/4" 324mm high.

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

\*It is our policy to build equipment which is design certified by A.G.A. U.L., A.S.M.E., N.S.F. C.G.A. 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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