

G**SIRIUS II SINGLE GAS BOILERLESS
CONVECTION STEAMER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- Sirius II-4** - four pan gas boilerless convection steamer
- Sirius II-6** - six pan gas boilerless convection steamer

DESCRIPTION

Sirius II is a Market Forge convection/ circulating boilerless steam oven with automatic water-fill, featuring internally preheated water for fast recovery, clean water reservoir system, and rear drain. Sirius II models are efficiently heated by a burner external to the water reservoir. Sirius II steamers use 27,000 BTU per compartment.

COOKING COMPARTMENT

Operation occurs from steam generated in the cooking compartment. The walls and ceiling of the cooking compartment are heated to reduce steam condensation and to reheat and revitalize partially condensed steam. The steamer cavity has a convection fan to increase steam velocity and provide efficient steam distribution throughout the cavity. Steam is pulled past the cooking pans, then forced against the heated cooking chamber walls to be reheated. The cooking compartment is constructed of cast aluminum with a food-grade non-stick hard anodized finish. The compartment acts as a heat sink, allowing for heat retention, quick recovery, and reduced energy consumption.

STANDARD FEATURES**Controls:**

- 4-Position cooking mode selector: OFF and 3 mode steaming - soft poach, traditional steam, high heat steam: or can be set to custom specifications up to 230°F (110°C) Clean Probe Indicator Light
- Heating indicator light
- 60-minute timer
- Pulls out for easy service access.

Construction:

- 304 stainless, #4 finish (cabinet)
- 356 aluminum cast cooking compartment with hard-anodized finish

Insulated Doors:

- Safety shut-offs are provided by a hidden magnetic door switch, low water/high limit heat switch, temperature probe, water sensing probe and water-fill timer.

Other:

- Manual front drain valve
- Internally preheated incoming water for quick recovery
- Redundant safety systems
- One-year parts and service



Sirius II-4

Sirius II-6

SHIPPING WEIGHT

- Sirius II - 4 - 225 lbs (102 kg)
- Sirius II - 6 - 250 lbs (113 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

■ **Stands, Racks & Casters**

- MSS - 34.5" tall mobile stand w/slide out shelf and under shelf
- SSS - 29.75" tall stationary stand w/slide out shelf and under shelf
- STSS - 12" tall stationary stand (Sirius II-6 only)
- STSM - 16-5/8" tall mobile stand (Sirius II-6 only)
- Pan rack assembly for MSS and SSS
- Set of 4 casters, 2 with brakes

■ **Quick Disconnect Gas Hose**

- 48" long
- 60" long
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (2) 4" adjustable front flanged feet
- Heat and water side shield
- Water hose kit - 60" line with quick disconnect

FOOD SERVICE EQUIPMENT
Gas Boilerless Steamer
**MARKET FORGE**Tel: (802) 658-6600 • Fax: (802) 864-0183 • www.marketforge.com

SPECIFICATIONS

| | Sirius II-4 | Sirius II-6 |
|----------------|-------------|-------------|
| Voltage | 120V | 120V |
| BTU's | 27,000 | 27,000 |
| Gas NPT | 1/2" | 1/2" |

GAS PRESSURE & CONNECTION:

- **Natural** - 3.5" WC required, not to exceed 13.5"
- **Propane** - 9" WC required, not to exceed 13.5"
- Gas pipe size: 1/2" NPT required as a minimum

CAPACITY

| Pans | Sirius II-4 | Sirius II-6 |
|------------------|-------------|-------------|
| 12" x 20" x 2.5" | 4 | 6 |
| 12" x 20" x 4" | 2 | 4 |
| 12" x 20" x 6" | 1 | 2 |

WATER SUPPLY & DRAIN

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 pH: 7.0 - 8.5
 Silica: <13 ppm Chlorides: <25 ppm Chlorine: <0.2 ppm
 Chloramine: <0.2 ppm

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

Pressure: 25(min)-50(max) PSI
 Connections: Trough drain: 1/2 MNTP Drain out: 1" FNPT
 Water: 3/4" male garden hose

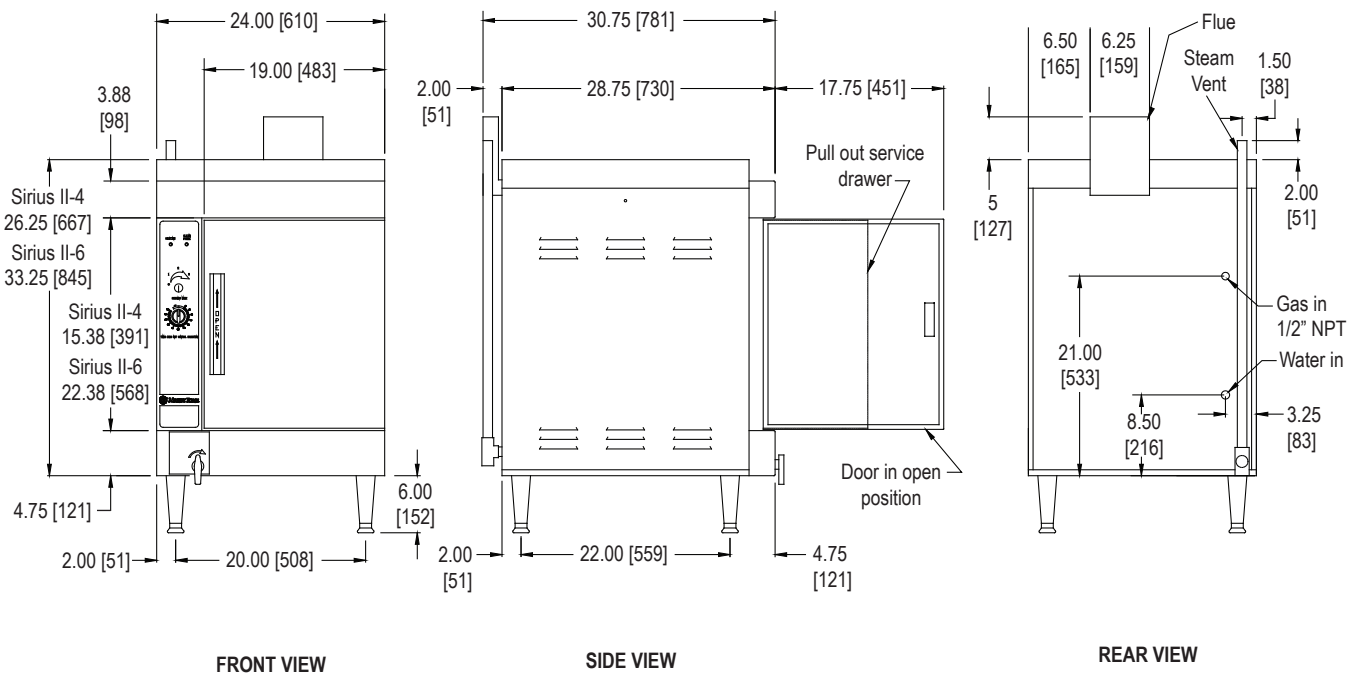
Appliance to be installed with backflow protection according to federal, state or local codes.

The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction. Improper materials may deform and cause restrictions, thus affecting performance.

NOTES

- Each single compartment has one rear drain connection
- 4" clearance left mandatory, right and rear is recommended.
- Location near a floor drain is recommended.
- Single and stacked units require hood for ventilation of flue products
- Each compartment requires separate power, gas & water connection.

DIMENSIONS ARE IN INCHES [MM]



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

FOOD SERVICE EQUIPMENT
Gas Boilerless Steamer