

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/cm²) 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
- KleenSteam Filter System
- Constant steam feature
- Quick disconnect water lines (2) required

FOOD SERVICE EQUIPMENT
Two Compartment Steamer
**MARKET FORGE**

G

GAS TWIN GENERATOR CONVECTION STEAMER

DETAILS & DIMENSIONS

SERVICE CONNECTIONS

EC	Electrical Connection - 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.
G	Gas Connection - 3/4" (19mm) NPT Supply line required.
C	Condensing Cold Water - 3/8" (10mm) OD Tubing at 25-50 PSI (1.8-3.5 kg/cm2)
G1	Generator Water - 3/8" (10mm) OD Tubing at 25-50 PSI (1.8-3.5 kg/cm2)
D	Drain - 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)

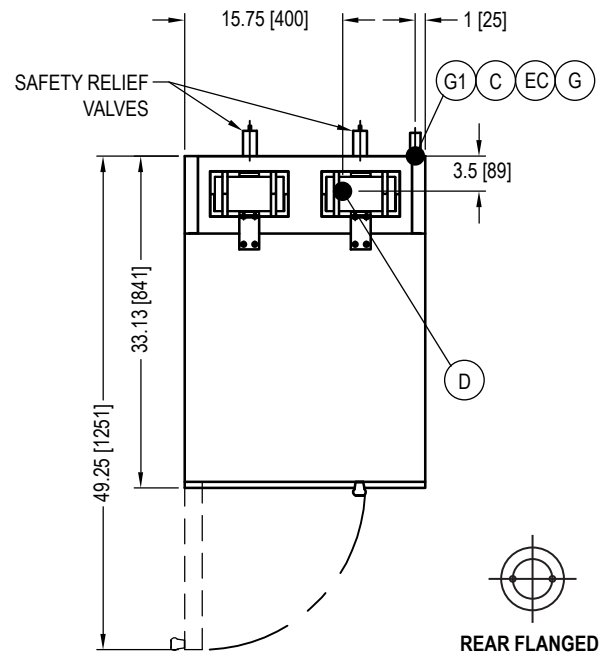
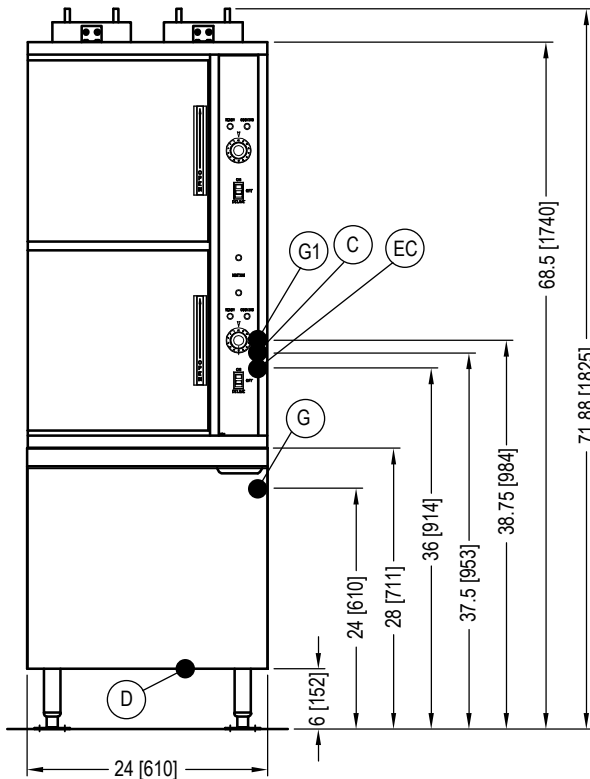
* Use on non-combustible floors only.

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.

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.