

**D****DIRECT CONNECTED  
COMPARTMENT STEAM COOKER**

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

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

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

**MODELS:**     2AM36D         3AM36D  
                   MF2AM36D     MF3AM36D  
                  *"MF" prefix indicates Automatic Controls.*

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

**DESCRIPTION:**  
 Market Forge direct connected steam cooker with stainless steel cooking compartments. Inner door of aluminum with stainless steel facing, removable for cleaning without tools. Door wheel screw Acme type with replaceable bushing, all threads concealed. Compartment doors 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 at end of cooking cycle (*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.

**OPERATION SHALL BE BY:**

Direct connected steam supply shall have a minimum incoming pressure of 15 PSI. Unit shall be equipped for operation at 5 PSI (.33 kg/cm<sup>2</sup>). 1BHP required per compartment. Cooker shall be mounted on modular cabinet base. All piping shall be enclosed. Pressure reducing valve and ball float trap come standard.

**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 (*quantity per compartment*).
- M12 - 12" Spacer Cabinet.
- M6 - 6" Spacer Cabinet.
- Spray and Rinse Hose.
- Condensate Return.
- Automatic Timers.

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

SPEC SHEET: S-1342K  
11/13

**FOOD SERVICE EQUIPMENT**  
Compartment Steam Cooker



**MARKET FORGE**  
INDUSTRIES INC.

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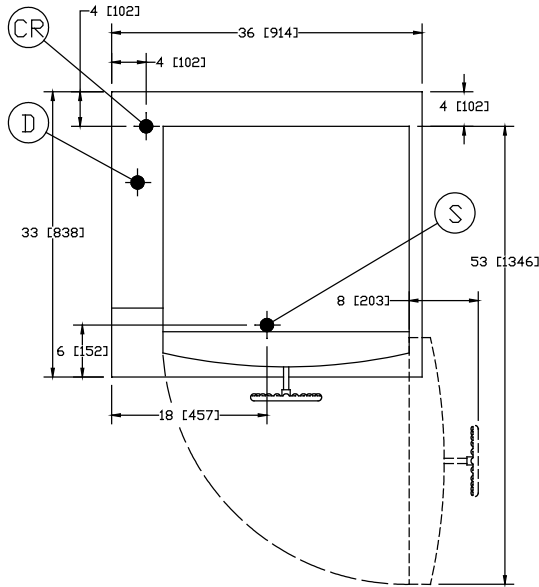
A City Discount

# D

## DIRECT CONNECTED COMPARTMENT STEAM COOKER

### DETAILS & DIMENSION

SPEC SHEET: S-1342K  
11/13



### SERVICE CONNECTIONS

#### Direct Connected

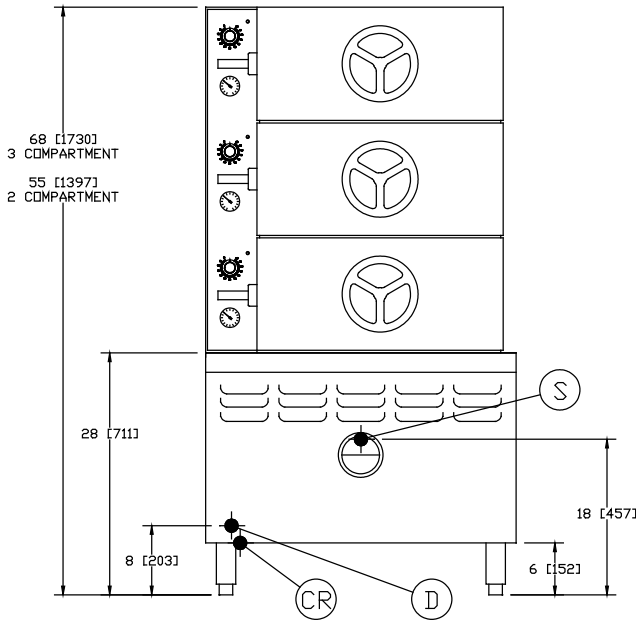
S	Steam Supply: 3/4" (19mm) NPT Shall have a minimum incoming pressure of 15 PSI. Pressure reducing valve will reduce incoming pressure (up to 200 PSI) to required 5 PSI (0.4kg/cm <sup>2</sup> ).  <b>NOTE: STEAM SUPPLY MUST BE FOOD GRADE QUALITY.</b>
D	Drain - Pipe full 1" (25mm) NPT to flush floor drain capable of receiving water flowing at a maximum rate of 5 gallons (19 liters) per minute. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN. INSTALL NO ELBOWS IN DRAIN LINE.
EC	Electrical Connection - 120 VAC, 60 Hz, 1/2" (13mm) conduit connection or equivalent. 2 Amps per compartment required for automatic controls. Units without automatic controls do not require electrical connection.
CR	Condensate Return - Optional

**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 12" (305mm) or 6" (152mm) wide are available and may be specified.

PVC and CPVC pipe are not acceptable materials for drains.

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

FOOD SERVICE EQUIPMENT  
Compartment Steam Cooker



It is our policy to build equipment which is design certified by U.L., A.S.M.E., 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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