

G**GAS FIRED COMPARTMENT
STEAM COOKER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- 2AM36G** - (2) compartment, modular base, 200,000 BTU gas pressure cooker
- 3AM36G** - (3) compartment, modular base, 200,000 BTU gas pressure cooker

DESCRIPTION

Market Forge 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. Exterior finish shall be polished stainless steel.

Timing of cooking compartments shall be by Automatic controls which show a visible indicator light during the cooking cycle. At the end of the selected time setting, the steam handle will release and exhaust steam and condensate from cooking compartment. A buzzer will signal the end of cooking cycle and shall continue to sound until the timer is turned to the off position.

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.

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.

The CSD-1 compliant steam boiler features an intermittent spark pilot ignition and nickel plating. The steam boiler will be automatically filled with water and brought to pressure when water and heat switches are turned on and automatically drained under pressure when water and heat switches are turned off. A cold water condenser will automatically condense all exhausted steam before it is released from the cooker and steam boiler drain. Also includes an ASSE approved backflow preventer, automatic water level control, low water cut-off, water strainer and cathodic protector. For more boiler information see the M24G-M36G spec sheet (14-0111).

OPERATION SHALL BE BY:

Gas fired, A.S.M.E constructed, CSA design certified, nickel plated boiler equipped for operation automatically at 15 PSI (1kg/cm²). Boiler will be equipped for operation with:

- Natural Gas
- Propane Gas

**CAPACITY**

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

SHIPPING WEIGHT

- 2AM36G** - 825 lbs (374 kg)
- 3AM36G** - 1100 lbs (499 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
- 300,000 BTU
- Steam take-off kit
- Spray hose for washdown
- Extra stainless steel removeable pull-out self
- Universal Pan Supports
- 60" water host kit with quick disconnect (two kits required)
- 6" adjustable flanged feet
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 6" adjustable flanged feet
- Quick disconnect gas line
- Twin Check Valve
- Filter System

FOOD SERVICE EQUIPMENT
 Compartment Steam Cooker


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DETAILS & DIMENSIONS

FOOD SERVICE EQUIPMENT
Compartment Steam Cooker

SERVICE CONNECTIONS

G	Gas Connection - 3/4" (19mm) N.P.T. female for 200,000 BTU boiler.
G1	Gas Connection - 1" (25mm) N.P.T. female for 300,000 BTU boiler.
CW1	Cold Water - 3/8" (10mm) NPT for cold water to boiler. Cold water lines will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure.
CW2	Cold Water - 3/8" (10mm) NPT for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure.
D	Drain - Pipe full 2" (50mm) 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.
EC	Electrical Connection - 120 Volts AC, 60 Hz, single phase, and a 9 foot Power Cord/NEMA 5-15.
ST	Steam Take-off - Connection for operations of adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).

OPERATION WILL BE BY

Gas fired, A.S.M.E. constructed and National Board Registered, 15 PSI (1 kg/cm²) steam boiler rated at 200,000 BTU

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

The only available space to supply utilities to the gas boiler is the 6" (152mm) space between the floor and the cabinet.

Allow 3" (76mm) space from side wall and 6" (152mm) from rear wall if adjoining walls are combustible.

PVC & CPVC PIPE ARE NOT ACCEPTABLE MATERIALS FOR DRAINS.

CAUTION: REMOTE KETTLE OPERATION If this boiler is feeding a remote kettle that will be more than 5 feet (1.5 meters) away, consult factory before ordering.

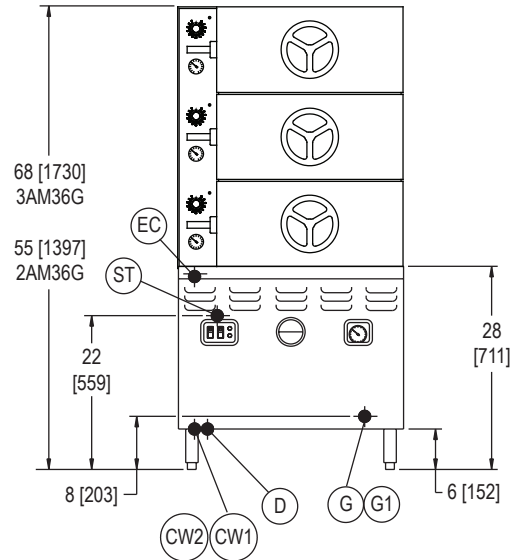
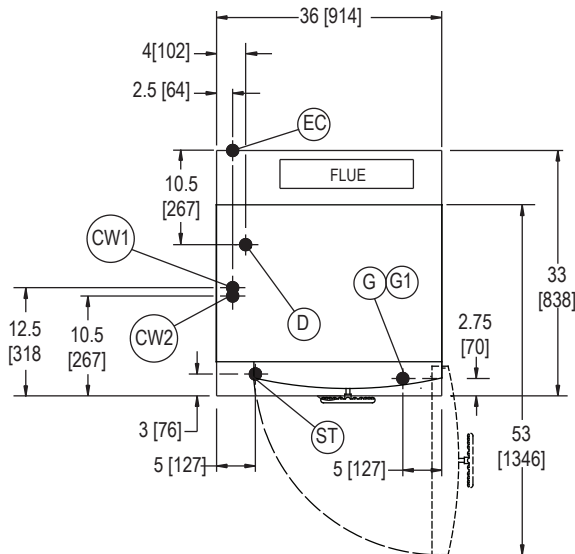
WATER SUPPLY

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

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

DIMENSIONS ARE IN INCHES [MM]



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