

**E****ELECTRICALLY OPERATED  
COMPARTMENT STEAM COOKER**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_

- MODELS:**
- |                                       |   |
|---------------------------------------|---|
| <input type="checkbox"/> 2AM36E24A    | <input type="checkbox"/> MF2AM36E24A    |
| <input type="checkbox"/> 2AM36E36A    | <input type="checkbox"/> MF2AM36E36A    |
| <input type="checkbox"/> 2AM36E42/48A | <input type="checkbox"/> MF2AM36E42/48A |
| <input type="checkbox"/> 3AM36E36A    | <input type="checkbox"/> MF3AM36E36A    |
| <input type="checkbox"/> 3AM36E42/48A | <input type="checkbox"/> MF3AM36E42/48A |
- "MF" prefix indicates Automatic Controls.*

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

**INTERIOR COMPARTMENT DIMENSIONS:**  
28 3/4" Wide x 12 3/4" High x 21 1/4" Front-to-Back  
(730mm wide x 324mm high x 540 front-to-back)

**DESCRIPTION:**  
Market Forge Electric 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:**

Electrically operated A.S.M.E. constructed and National Board Registered, 15 PSI (1kg/cm<sup>2</sup>) steam boiler equipped for operation with:

- 24 kW 3pH 208, 240, 480 VAC
- 36 kW 3pH 208, 240, 480 VAC
- 42 kW 3pH 208 VAC
- 48 kW 3pH 240, 480 VAC

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.

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:**

- 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.
- Total Concept Delimer.
- Automatic Timers.

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

SPEC SHEET: S-1344R  
11/13FOOD SERVICE EQUIPMENT  
Compartment Steam Cooker

**MARKET FORGE**  
INDUSTRIES INC.

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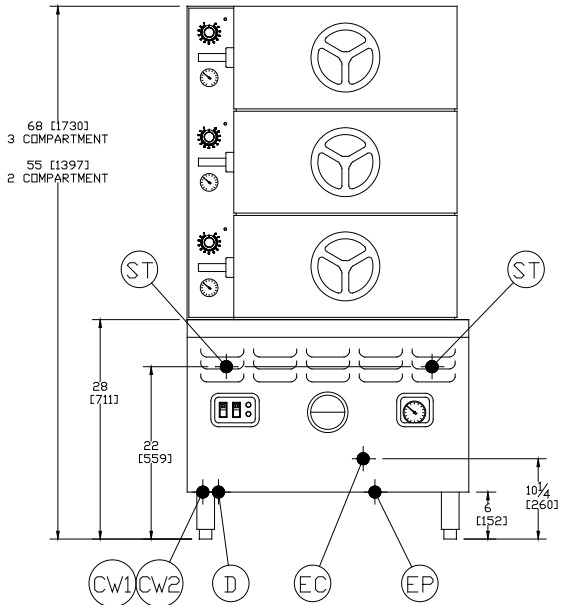
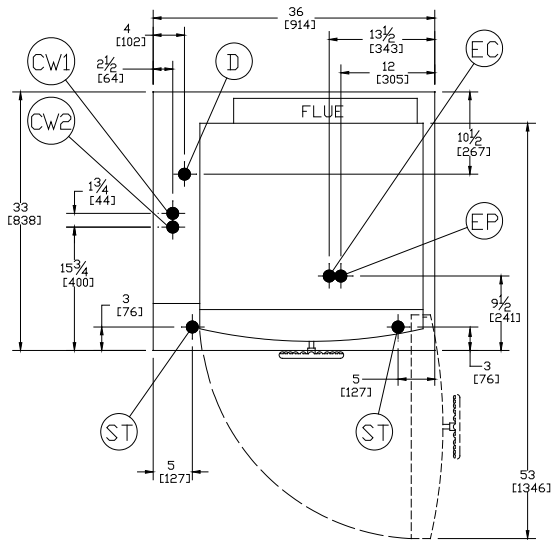
# E

## ELECTRICALLY OPERATED COMPARTMENT STEAM COOKER

### DETAILS & DIMENSION

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11/13

FOOD SERVICE EQUIPMENT  
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The only available space to supply utilities to the boiler is 6" (152mm) height between the floor and the cabinet base.

**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.

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.

### SERVICE CONNECTIONS

#### Electrically Operated

|     |  |             |             |             |             |
|-----|--|-------------|-------------|-------------|-------------|
| EP  | Power Supply - Use wire suitable for at least 90° C. Nominal amp per wire:   |             |             |             |             |
|     | <b>Volts</b>   | <b>24kW</b> | <b>36kW</b> | <b>42kW</b> | <b>48kW</b> |
|     |  | <b>3pH</b>  | <b>3pH</b>  | <b>3pH</b>  | <b>3pH</b>  |
|     | 208 (197-219)  | 67          | 100         | 117         | --          |
|     | 240 (220-240)  | 60          | 91          | --          | 116         |
|     | 480 (360-500)  | 32          | 47          | --          | 58          |
|     | <i>Details of other electrical systems available upon request.</i>   |             |             |             |             |
| 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. <b>CAUTION: FILTER SYSTEM INSTALLATION INSTRUCTIONS MUST BE ADHERED TO WHEN CONNECTING A FILTER TO THIS LINE.</b> |             |             |             |             |
| 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. <b>DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN. INSTALL NO ELBOWS IN DRAIN LINE.</b>   |             |             |             |             |
| 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: 4 amps. <b>NOTE: UNITS SUPPLIED FOR USE IN CANADA REQUIRE ONLY ONE CONNECTION "EP" FOR BOTH POWER AND CONTROL CIRCUITS.</b>                        |             |             |             |             |
| 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, 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 IN-ADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.

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.



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