

**SC****3500 CONVECTION STEAMER WITH  
STEAM COIL GENERATOR ON 36" BASE**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_**MODEL:**  3500M36SC**SIZE:** 36" Wide x 33" Front-to-Back  
(914mm Wide x 838mm Front-to-Back)**DESCRIPTION:**

Market Forge Model 3500M36SC steam coil generator powered convection steam cooker. Will be integrally mounted on a cabinet base containing steam coil powered generator.

The 3500 will be of double-wall construction with 1" (25mm) thick insulation between cooking compartments and exterior walls, and will have two 18 gauge stainless steel welded cooking compartments with coved internal corners, and a 16 gauge stainless steel front panel.

Each cooking compartment on the 3500 has a positive slam action, field-reversible door constructed of Type 304 stainless steel. Door latches are spring loaded. The inner door gasket is a one-piece NSF-approved silicone rubber gasket. The cooking compartment is equipped with a door interlock (*switch*) that shuts off steam to the cooking compartment when the door is opened. Factory installs units with the door opening from the right, see diagram.

Each compartment will be equipped with a perforated steam inlet baffle positioned for precise application of high velocity steam across the surface of food. Controls for each compartment will include a 60-minute load compensating timer with constant steam position, an indicator light, steam inlet solenoid valve, pressure relief valve, vacuum breaker, an automatic cold water steam condenser system, and removable drip trough.

Each compartment will be independently and automatically controlled by setting the cooking time on the 60-minute timer. At the end of cooking time, indicator light will turn off and a continuous signal will sound. Signal is silenced by returning the timer to the OFF position.

Stainless steel cabinet base will match other Market Forge stainless steel equipment and enclose steam generator. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs and adjustable bullet feet, reinforced stainless steel counter-top, and stainless steel lift-off front cover.



Steam generator 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 into water before it is released from the cooker and generator drain. Unit also includes safety valves, low water cut-off, water strainer and also includes an access for total concept delimer/descaler, and PM Plus (*a corrosion inhibitor*).

**OPERATION WILL BE BY:**

Steam coil, A.S.M.E. constructed and National Board Registered, 15 PSI (1.0 kg/cm<sup>2</sup>) stainless steel generator. Steam supply through regulator and coils must be a minimum of 35 PSI (2.5 kg/cm<sup>2</sup>) and must not exceed 50 PSI (3.5 kg/cm<sup>2</sup>). Minimum BHP required: 3.0 BHP.

**OPTIONAL AT EXTRA COST:**

- 12" x 20" x 1" Perforated Stainless Steel Pans.
- 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.
- Digital Countdown Timer.
- Steam Take Off Kit.
- Condensate Return.
- Total Concept.
- PM Plus.
- Filter System.
- Pressure Relief Valve (*if pressure is above 50 PSI*).
- Ball Float Trap (*if steam supply is more than 20 ft away*).

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

SPEC SHEET: S-4849D  
07/09FOOD SERVICE EQUIPMENT  
3500 Steam Cooker

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**MARKET FORGE**  
INDUSTRIES INC.

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35 Garvey Street • Everett • MA • 02149  
Tel: (617) 387-47100 • Toll Free: (866) 698-3188 • Fax: (617) 387-4456 • Outside MA Fax: (800) 227-2659  
E-Mail: [custserv@mfi.com](mailto:custserv@mfi.com) • Website: [www.mfi.com](http://www.mfi.com)

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**SC**

**3500 CONVECTION STEAMER WITH  
STEAM COIL GENERATOR ON 36" BASE**

DETAILS & DIMENSION

**COOKING CAPACITIES:**

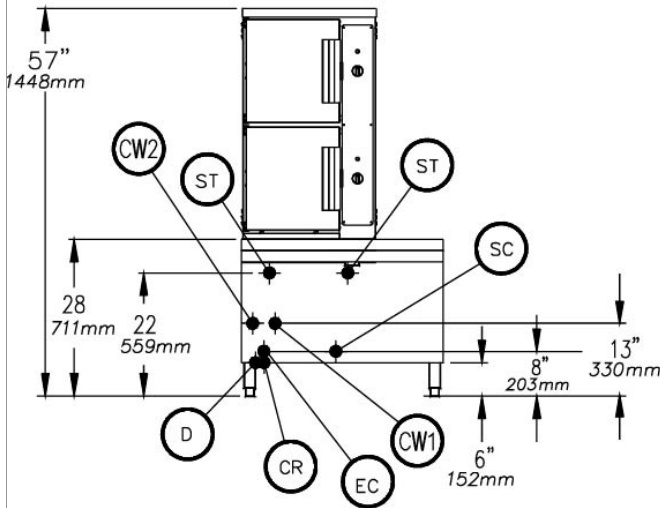
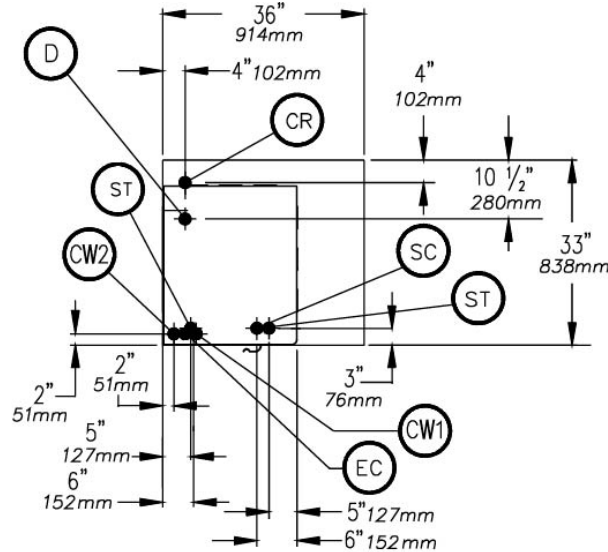
Each compartment will accommodate the following:

- (6) 12" x 20" x 1" deep pans
- (3) 12" x 20" x 2 1/2" deep pans
- (2) 12" x 20" x 4" deep pans

**SERVICE CONNECTIONS**

**Steam Coil Operated:**

SC	Steam supply - 1/2" (13mm) N.P.T. female fitting Incoming steam pressure must not be less than 35 PSI (2.5kg/cm <sup>2</sup> ) nor exceed 50 PSI (3.5kg/cm <sup>2</sup> ).
CR	Condensate return 1/2" (13mm) N.P.T. female fitting return from generator may be connected to condensate return line (Optional at extra cost).
CW1	Cold Water - 3/8" (10mm) NPT for cold water to boiler. Cold water lines will have a maximum of 50 PSI (3.5kg/cw <sup>2</sup> ) and a minimum of 25 PSI (1.8 kg/cw <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) NPT for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cw <sup>2</sup> ) and a minimum of 25 PSI (1.8 kg/cw <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. DO NOT INSTALL 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: 6 amps
ST	Steam Take-off - Connection for operations of adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).



**NOTES:** The only available space to supply utilities to the generator is a 6" (152mm) height between the floor and the cabinet. Inside dimensions of cooking compartment: 15" Wide, 10 3/4" High, 23" Front-to-Back. (381mm Wide, 237mm High, 584mm Front-to-Back)

PVC & CPVC are not acceptable materials for drain lines.

**CAUTION:** Before connecting water to this unit, water supply should be analyzed to make sure hardness is no greater than 2.0 grains per gallon and pH level is within the range of 7.0-8.5. Water which falls to meet these standards should be treated by installation of a water conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.**

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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