

G**GAS TWO COMPARTMENT
CONVECTION STEAMER**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____**MODEL:** ST10-2G (10-Pan)**SIZE:**68.5" High x 24" Wide x 33.13" Front-to-Back
(1740mm High x 610mm Wide x 841mm Front-to-Back)
71.88 (1825mm) High with Flue**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 covered 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.

PAN CAPACITY:

MODEL	PAN DEPTH			
	1"	2-1/2"	4"	6"
ST10-2G	20	10	6	4

OPERATION SHALL BE BY: 190,000 BTU

- Natural gas.
 L.P. gas.

Gas fired, stainless steel steam generator(s) operating at 0 psi (0 kg/cm²) with controls equipped for operation on 120 V, 1 pH, 60 Hz.

**STANDARD FEATURES:**

- ✓ De-lime mode power setting.
- ✓ Constant Steam.
- ✓ Automatic blow-down.
- ✓ Split water lines.
- ✓ Thermostatically controlled drain.
- ✓ Single drain connection.
- ✓ Electronic ignition.
- ✓ 4 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.

OPTIONAL ITEMS AT EXTRA COST:

- Prison package
- 120-minute timer
- Casters
- KleenSteam Water Filter System
- Water in "Y" Strainer.
- 220V/1pH/50Hz Controls.
- Load Compensating Timer.
- High Sensitivity Leve Controls for R.O. Water.

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

SPEC SHEET: S-6138
02/14FOOD SERVICE EQUIPMENT
Two Compartment Steamer**MARKET FORGE**
INDUSTRIES INC.

35 Garvey Street • Everett • MA • 02149-4403

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CONVECTION STEAMER**

DETAILS & DIMENSION

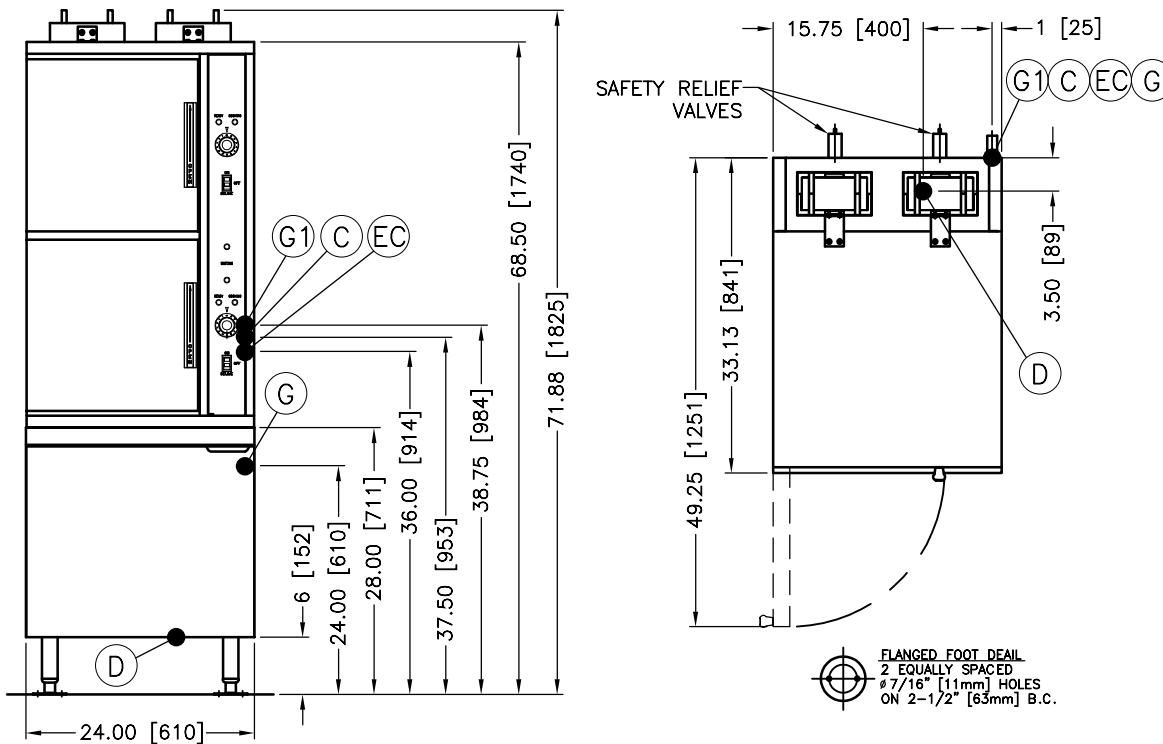
SERVICE CONNECTIONS**Gas Powered**

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.
G	Gas Connection - 3/4" (19mm) IPS Supply line required.
C	Condensing Cold Water - 3/8" (10mm) OD Tubing at 25-50 PSI (1.8-3.5 kg/cm ²)
G1	Generator Water - 3/8" (10mm) OD Tubing at 25-50 PSI (1.8-3.5 kg/cm ²)
D	Drain - 2" (51mm) IPS 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.

MODEL	SHIP WT.	BTU/HR.	KW/HR.	NATURAL GAS (W.C.)	PROPANE GAS (W.C.)	INSTALLED CLEARANCE*		
						LEFT	RIGHT	BACK
ST10-2G	700 lbs. (318 kg)	190,000	56	6" - 14" 152-356mm	12" - 14" 305-356mm	0	0	6" (152mm)

* Use on non-combustible floors only.

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 that fails to meet these standards should be treated by the installation of a water conditioner. **EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.** Drain, 1-1/2" O.D. pipe coupled to 1 1/2" O.D. tempering tank drain. Do not make solid connection to floor drain. 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., C.G.A. and N.S.F. 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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