

**E****ECO-JET ELECTRIC TWO  
COMPARTMENT STEAMER TWIN  
GENERATOR ON CABINET BASE**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_**MODEL:** ☐ EJ-10E**SIZE:** 24" Wide x 68.5" High x 33" Front-to-Back  
610mm Wide x 1740mm High x 838mm Front-to-Back**DESCRIPTION:**

Shall be a Market Forge Model EJ-10E, two compartment convection steam cooker with individual steam generators and controls mounted on a stainless steel cabinet base.

**Industry First:** The Eco-Jet Series is the only atmospheric twin generator electric steamer that comes complete with a self contained water filter system. The built-in system eliminates the hassle of where to put the filter and also provides a warning indicator when its time to change the cartridges.

The steamer will be of double-wall construction with 1-1/2" (38mm) thick insulation between cooking compartment and exterior walls, and will have two type 316 stainless steel welded cooking compartments with coved internal corners, and a 16 gauge stainless steel back.

Each cooking compartment on the steamer has a heavy duty door with an inner liner of stainless steel with a full perimeter gasket seal and outer liner of one piece all welded stainless steel with positive lock and seal mechanism and spring release. Steam generation to the compartment shall be interrupted when the door is opened and reactivated when the door is closed.

Each compartment will be equipped with two steam inlets positioned precisely to ensure even steam cooking across all food products. Controls for each compartment will include a 60-minute timer with load compensation and constant steam position, illuminated ON/OFF/DELIME power switch, pilot READY light, pilot COOKING light, cold water steam condenser system, and removable stainless steel pan supports. An integrally connected stainless steel drip trough to collect condensate when the doors are opened shall be provided.

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

Each compartment will have an independent steam generator and controls that will be automatically filled with water and brought to a ready temperature when the power switch is turned ON and automatically drained when the power



*EJ-10E with Door Open  
Showing Filter System*

switch is turned OFF, low water cut-off safety control, and delime port access located at the rear of unit for Total Concept delime/descaler. For ease of serviceability, generator controls are conveniently located on the right side of the steamer enclosure.

**OPERATION SHALL BE BY:**

Electrically heated steam generator operating at 0 PSI (0kg/cm<sup>2</sup>) with field replaceable elements rated at:

☐ EJ-10E - 10 Pan ☐ 15kW + 15kW = 30kW Total

The generator shall be equipped for operation on:

☐ 208 VAC, 3 Phase, 60 Hz

☐ 240 VAC, 3 Phase, 60 Hz

**STANDARD FEATURES:**

- ✓ Four Flanged Feet.
- ✓ Automatic Blow Down.
- ✓ Removable Stainless Steel Pan Supports.
- ✓ External Delime Ports for each Generator.
- ✓ Heavy Duty all Welded "Slammable" Doors.
- ✓ Built-In Water Filtration System.
- ✓ All Stainless Steel Construction Generators.
- ✓ (2) 60-minute Timers with Load Compensation and Constant Steam Position.
- ✓ Illuminated ON/OFF/DELIME Power Switch and Cook Mode Indicators.
- ✓ Fully Independent Controls and Steam Generator for each Compartment.
- ✓ Insulated type 316 Stainless Steel Compartments with Coved Corners.

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

**MARKET FORGE**  
INDUSTRIES INC.

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SPEC SHEET: S-6026B  
02/14FOOD SERVICE EQUIPMENT  
Two Compartment Steamer Twin Generator

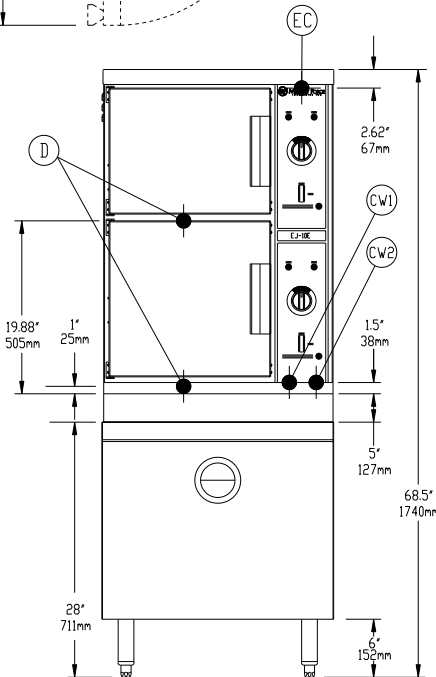
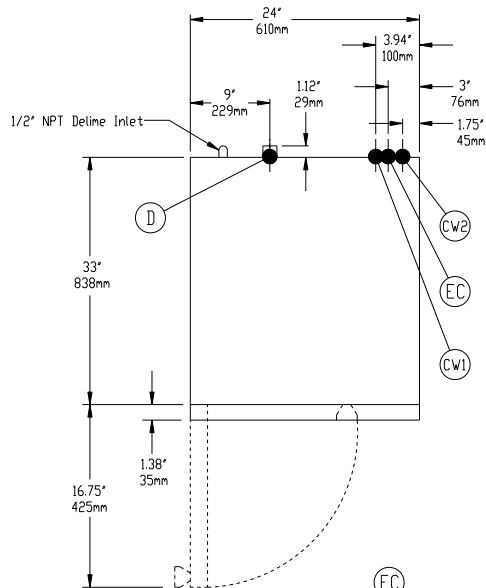
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# ECO-JET ELECTRIC TWO COMPARTMENT STEAMER TWIN GENERATOR ON CABINET BASE

DETAILS &amp; DIMENSION

## ELECTRICAL CHARACTERISTICS

MODEL	PHASE	208V		220V		240V		380V		416V		480V	
		kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP	kW	AMP
EJ-10E	3	30.0	83.3	30.0	78.7	30.0	72.2	30.0	45.6	30.0	41.6	30.0	36.1



## SERVICE CONNECTIONS

Electrically Operated

EC	Electrical Connection - $\phi$ 1-1/8" (29mm) Connection for incoming power supply wire on terminal block.
D	Drain Connection - 1" $\phi$ (25mm) IPS to open floor drain. NO SOLID CONNECTION! 24" length before open air gap opening. NO BENDS OR ELBOWS!
CW1	Cold Generator Water - 3/8" (10mm) tubing at 25-50 PSI.
CW2	Cold Condensing Water - 3/8" (10mm) tubing at 25-50 PSI.

## OPTIONAL AT EXTRA COST:

- ☐ Replacement filter kit (set of 2).
- ☐ Correction Package.
- ☐ Water in "Y" Strainer.
- ☐ Wash Down Spray Rinse Assembly.
- ☐ High Sensitivity Level Controls for Generators.
- ☐ 220 VAC, 3 Phase, 50/60 Hz.
- ☐ 380 VAC, 3 Phase, 50/60 Hz.
- ☐ 415 VAC, 3 Phase, 50/60 Hz.
- ☐ 480 VAC, 3 Phase, 50/60 Hz.
- ☐ 220/380 VAC, 3 Phase, 4 wire, 50/60 Hz.
- ☐ 240/415 VAC, 3 Phase, 4 wire, 50/60 Hz.

## DRAIN LINE INSTALLATION:

The drain ports of the unit are marked with a colored tag and are located at the lower rear left side of the boiler as viewed from the front. Two 2" (51mm) NPT drain lines must be connected to divert the exhaust to the floor drain. If it is necessary to use more than three elbows, increase the size of the waste line accordingly.

**CAUTION:** Before connecting water to this unit, water supply should be 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.

It is our policy to build equipment which is design certified by U.L., A.S.M.E. 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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02/14

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Two Compartment Steamer Twin Generator



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