

G**GAS COUNTERTOP
CONVECTION STEAMER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODEL: ST-5G (5-Pan)**SIZE:** 24" x Wide x 28.38" High x 32" Front-to-Back
(610mm Wide x 721mm High x 831mm Front-to-Back)**DESCRIPTION:**

A Market Forge Model ST-5G convection steamer with gas steam generator. The cavity shall be 5 pan capacity. The steamer shall be constructed from stainless steel type 304 with a cooking chamber of one-piece all welded stainless steel with coved 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.

The 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 door is opened.

The control housing shall be constructed of stainless steel with a full access removable panel. The compartment shall have controls which include an illuminated on/off power switch, pilot ready light, pilot cooking light, ignition light, 60 minute timer, solid state generator controls, and electronic ignition. Steam flow to the cooking chamber shall be cut off when door is opened and reactivated when the door is closed.

Standard features include an automatic generator blow-down, delimiting port (*located: front of cavity*), delimiting light indicator, and split water connections.

An indicator light illuminates after presetting time to inform the operator to delimit the unit. The unit is also equipped with split water connections for easy hook up for a water system.



Shown with Standard 4" Adjustable Counter Feet

OPERATION SHALL BE BY:

A gas fired stainless steel steam generator operating at 0 PSI (0kg/cm²) AND RATED AT 45,000 BTU.

The generator shall be equipped for operation on:

- Natural Gas
- LP Gas

The controls shall be equipped for operation at:

- 120 VAC, 1pH, 50/60 Hz

CAPACITY:

- (8) 12" x 20" x 1" deep pans.
- (5) 12" x 20" x 2 1/2" deep pans.
- (2) 12" x 20" x 4" deep pans.

OPTIONAL AT EXTRA COST:

- 220 VAC, 1pH, 50/60 Hz Controls.
- 120 Minute Timer.
- 34" Stainless Steel Stand.

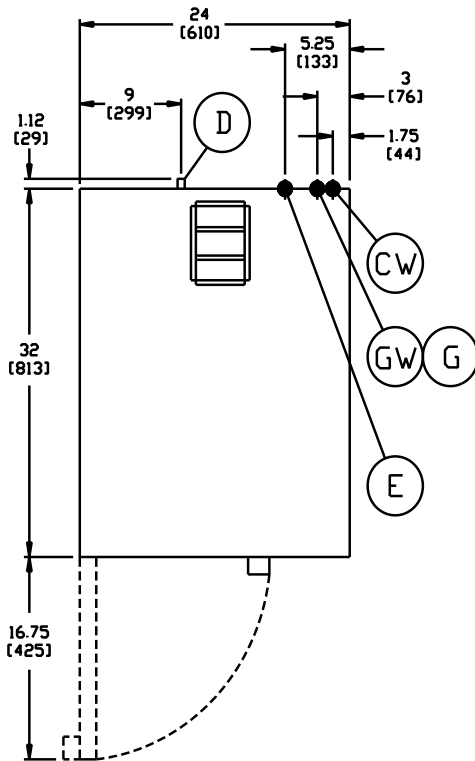
* The manufacturer reserves the right to modify materials and specifications without notice.

SPEC SHEET: S-2161
03/11FOOD SERVICE EQUIPMENT
Gas Countertop Steamer**MARKET FORGE**
INDUSTRIES INC.

35 Garvey Street • Everett • MA • 02149
Tel: (617) 387-4100 • Fax: 1-800-227-2659 (Ex. MA) • (617) 387-4456 (MA and Overseas)
E-Mail: CUSTSERV@mfi.com • Website: www.mfi.com

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CONVECTION STEAMER**

DETAILS & DIMENSIONS

**SERVICE CONNECTIONS****Gas Fired**

G	Gas Connection - 3/4" (19mm) IPD O.D. supply line required.
GW	Generator Water - 3/8" (10mm) O.D. tubing at 25-50 PSI (1.8-3.5kg/cm ²)
E	Electrical Connection - Unless otherwise specified, field wire electrical connection to be 120 Volts, 60 Hz and 1pH with grounding wire. Furnished with 6' cord and 3 prong plug. Maximum Amps 2.0.
CW	Condensing Water - 3/8" (10mm) O.D. tubing at 25-50 PSI (1.8-3.5kg/cm ²)
D	Drain - 1" (25mm) IPS O.D. piped to open floor drain. DO NOT MAKE SOLID CONNECTION TO THE FLOOR. 24" length before open air gap opening. NO BENDS OR ELBOWS.

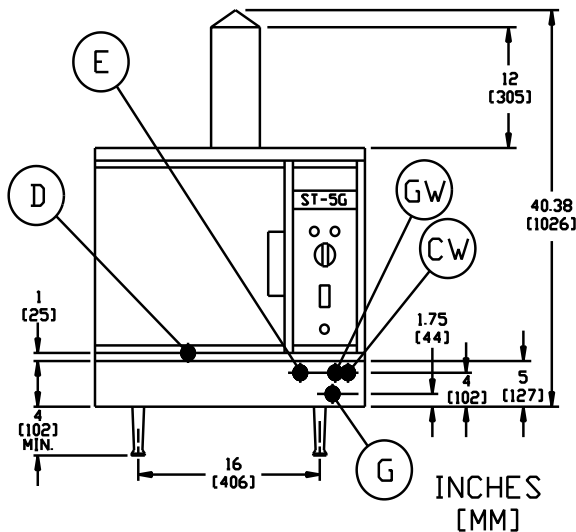
WATER QUALITY STATEMENT:

Water quality is a major factor affecting the performance of your appliance. If you are unsure of water quality, consult your local water treatment specialist and have the water analyzed. Your water supply must be within these general guidelines:

- Total Dissolved Solids
- Total Alkalinity
- Silica
- Chlorine
- pH Factor

Water which fails to meet these standards should be treated by installation of water conditioner.

FAILURE OR MALFUNCTION OF THIS APPLIANCE DUE TO POOR WATER QUALITY IS NOT COVERED UNDER WARRANTY.



MODEL	FUEL	BUT/HR.	KW/HR.	WATER COLUMN PRESSURE
ST-5G	Natural	45,000	13.2	Min. 4" (120mm)
	Propane	45,000	13.2	Min. 11" (279mm)

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.

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