

E**TURBO-STEAM ELECTRIC
BOILERLESS COUNTERTOP
CONVECTION STEAMER**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____MODELS: TS-3E
 TS-5ESIZE: TS-3E (3 Pan)
24" Wide x 19" High x 25" Front-to-Back
(610mm Wide x 486mm High x 635mm Front-to-back)
TS-5E (5 Pan)
24" Wide x 25.5" High x 25" Front-to-Back
(610mm Wide x 648mm High x 635mm Front-to-back)**DESCRIPTION:**

Unit shall be the Market Forge Turbo-Steam Electric Boilerless Countertop Convection Steamer. Unit shall be connectionless, no plumbing required. Unit shall be constructed of satin finish 304 stainless steel with a one piece welded 316 stainless steel cooking chamber with coved corners.

The door shall have a removable inner liner of stainless steel with 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 steamer shall have removable stainless steel pan supports and steam diffuser plate.

The control housing shall be constructed of stainless steel with a full access removable panel. The electro-mechanical controls shall include an illuminated on/off switch, a ready indicator light, cooking indicator light, 60-minute electric timer with constant steam and audible alarm that signals the end of the cook cycle, and a low water indicator light with audible alarm. A door interlock switch shall interrupt steam generation when the door is open and shall be reactivated when the door is closed. Unit shall be field configurable to single phase and also configures to 2/3 rating.

Standard features include 304 stainless steel exterior, 316 stainless steel cooking chamber with coved corners, heavy gauge stainless steel door with full perimeter gasket, positive lock and seal mechanism with spring release door, 60-minute timer, illuminated on/off power switch, ready indicator light, cooking indicator light, add water indicator light with audible alarm, 4" legs, removable stainless steel pan supports, removable steam diffuser plate helps prevent objects from falling into water reservoir, and selectable timed or continuous cooking mode. Drain kit is standard.



TS-5E Shown on 4" Legs

OPERATION SHALL BE BY:Electrically heated, boilerless steam generator rated at:
 9 kW for Model TS-3E
 15 kW for Model TS-5E

The steam generator shall be equipped for operation on:

-
- 208 VAC, 1 or 3 phase, 50/60 Hz*
-
-
- 220 VAC, 1 or 3 phase, 50/60 Hz*
-
-
- 240 VAC, 1 or 3 phase, 50/60 Hz*
-
-
- 380/220 VAC, 3 phase, 50/60 Hz 4 wire.
-
-
- 415/240 VAC, 3 phase, 50/60 Hz 4 wire.
-
-
- 6 kW for Model TS-3E
-
-
- 10 kW for Model TS-5E

OPTIONAL AT EXTRA COST:

-
- 380 VAC, 3 phase, 50/60Hz.
-
-
- 415 VAC, 3 phase, 50/60Hz.
-
-
- 480 VAC, 3 phase, 50/60Hz.
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- 600 VAC, 3 phase, 50/60Hz (TS-3E Only).
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-
- Correctional package.
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-
- 28" (711mm) Stainless steel stand.
-
-
- Stacking Kit.

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

SPEC SHEET: S-6028A
08/11FOOD SERVICE EQUIPMENT
Electric Countertop Steamer**MARKET FORGE**
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E**TURBO-STEAM ELECTRIC
BOILERLESS COUNTERTOP
CONVECTION STEAMER**

DETAILS & DIMENSION

CAPACITY:**TS-3E**

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

TS-5E

- (10) 12" x 20" x 1" pans
- (5) 12" x 20" x 2-1/2" pans
- (3) 12" x 20" x 4" pans
- (2) 12" x 20" x 6" pans

SHIP WEIGHT:

TS-3E 116 lbs, (73kg)
TS-5E 183 lbs, (83kg)

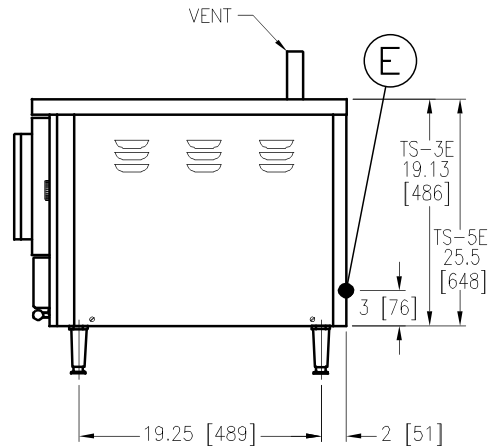
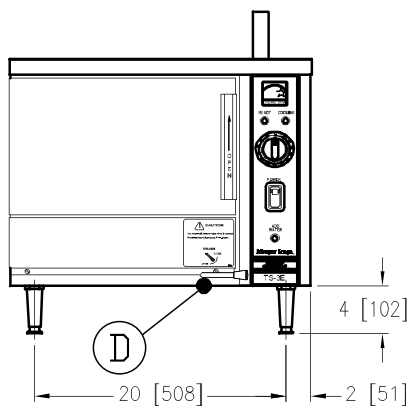
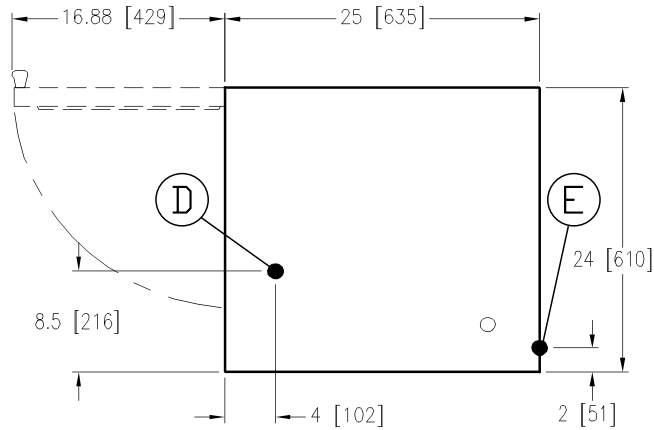
MINIMUM CLEARANCE:

SIDE 0" / BACK 3"

SERVICE CONNECTIONS**Electrically Operated**

E	Electrical Connection - Ø 1-1/8" hole for electrical connection. Rating to be as specified on data plate.							
	TS-3E				TS-5E (15kW)			
Volts AC	1pH 9kW	1pH 6kW	3pH 9kW	3pH 6kW	1pH 15kW	1pH 10kW	3pH 15kW	3pH 10kW
208	43.3	28.9	25.0	--	72.1	48.1	41.6	--
220	40.9	27.3	23.6	--	68.2	45.5	39.4	--
240	37.5	25.0	21.7	--	62.5	41.7	36.0	--
380	--	--	13.7	--	--	--	22.8	--
415	--	--	12.5	--	--	--	20.9	--
480	--	--	10.8	--	--	--	18.0	--
600	--	--	8.7	--	--	--	14.4	--

D Drain Connection - 1/2" NPT.



*It is our policy to build equipment which is design certified by C.S.A. & 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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