

D**DIRECT STEAM
COMPARTMENT STEAM COOKER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- 2AM36D** - (2) compartment, modular base, direct steam, pressure cooker
- 3AM36D** - (3) compartment, modular base, direct steam, pressure cooker

DESCRIPTION

Market Forge direct connected steam cooker with stainless steel cooking compartments. Inner door of aluminum with stainless steel facing, removable for cleaning without tools. Door wheel screw Acme type with replaceable bushing, all threads concealed. Compartment doors self latching.

Exterior finish shall be polished stainless steel

Timing of cooking compartments shall be by:

- Automatic controls which show a visible signal during cooking cycle, shut off and exhaust steam, drain condensate from cooking compartment, and sound an audible signal at end of cooking cycle. Audible signal shall continue to sound until manually shut off (optional at extra cost).
- Manual mechanical timer for each compartment that sounds an audible signal at end of cooking cycle (standard).

OPERATION SHALL BE BY:

Direct connected steam supply shall have a minimum incoming pressure of 15 PSI. Unit shall be equipped for operation at 5 PSI (.33 kg/cm²). 1BHP required per compartment. Cooker shall be mounted on modular cabinet base. All piping shall be enclosed. Pressure reducing valve and ball float trap come standard.

CAPACITY

Each cooking compartment shall have:

- Lift-out four track shelf uprights and one pull-out shelf which shall hold (2) 12" x 20" x 2 1/2" pans OR (2) 12" x 20" x 4" pans.
- Lift-out universal pan supports which shall hold (8) 12" x 20" x 2 1/2" pans OR (4) 12" x 20" x 4" pans.

SHIPPING WEIGHT

- 2AM36D** - 690 lbs (313 kg)
- 3AM36D** - 835 lbs (379 kg)



2AM36D

3AM36D

OPTIONS & ACCESSORIES

(at additional charge)

- **Pans & Covers**

- 12" x 20" pan cover
- 12" x 20" x 1" solid pan
- 12" x 20" x 1" perforated pan
- 12" x 20" x 2-1/2" solid pan
- 12" x 20" x 2-1/2" perforated pan
- 12" x 20" x 4" solid pan
- 12" x 20" x 4" perforated pan
- 12" x 20" x 6" solid pan
- 12" x 20" x 6" perforated pan
- Automatic timer control
- Spray hose for washdown
- Extra stainless steel removeable pull-out self
- Universal pan supports
- 6" adjustable flanged feet
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 6" adjustable flanged feet

FOOD SERVICE EQUIPMENT
 Compartment Steam Cooker

MARKET FORGE
 INDUSTRIES INC.


D

DIRECT STEAM COMPARTMENT STEAM COOKER

DETAILS & DIMENSIONS

SERVICE CONNECTIONS

S	Steam Supply: 3/4" (19mm) NPT Shall have a minimum incoming pressure of 15 PSI. Pressure reducing valve will reduce incoming pressure (up to 200 PSI) to required 5 PSI (0.4kg/cm ²). NOTE: Steam supply must be food grade quality.
D	Drain - Pipe full 1" (25mm) NPT to flush floor drain capable of receiving water flowing at a maximum rate of 5 gallons (19 liters) per minute. DO NOT MAKE SOLID CONNECTION TO FLOOR DRAIN.
EC	Electrical Connection - 120 Volts AC, 60 Hz, single phase, and a 9 foot Power Cord/NEMA 5-15.
CR	Condensate Return - Optional

NOTES: Allow 12" (305mm) spacing on left and 6" (152mm) spacing on right if height of adjoining wall or equipment exceeds 29" (737mm).

PVC and CPVC pipe are not acceptable materials for drains.

WATER SUPPLY

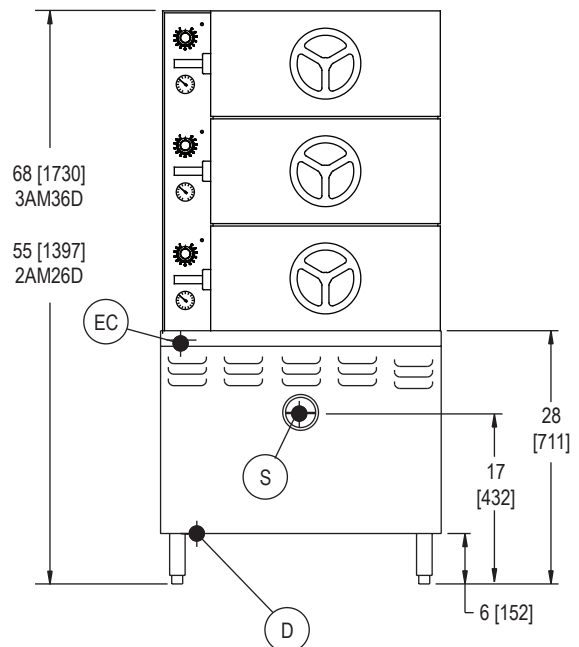
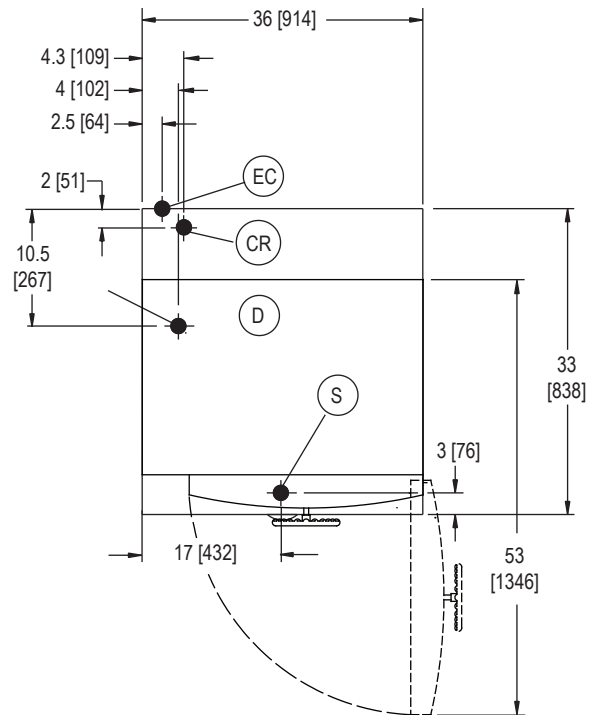
Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm	Chlorides: <25 ppm
Silica: <13 ppm	pH: 7.0 - 8.5
Chloramine: <0.2 ppm	Chlorine: <0.2 ppm
Hardness: 35-100 ppm	

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Appliance to be installed with backflow protection according to federal, state or local codes.

DIMENSIONS ARE IN INCHES [MM]



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

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