

# E

## ELECTRIC COMPARTMENT STEAM COOKER

JOB NAME: \_\_\_\_\_

ITEM NO.: \_\_\_\_\_

NO. REQUIRED: \_\_\_\_\_

### MODELS

- 2AM36E** - (2) compartment, modular base electric pressure cooker
- 3AM36E** - (3) compartment, modular base electric pressure cooker

### DESCRIPTION

Market Forge Electric Steam Cooker with stainless steel cooking compartments. Inner door shall be of cast aluminum with stainless steel facing, and shall be removable for cleaning without tools. Door wheel screw shall be Acme type with replaceable bushing and all threads concealed. Compartment doors shall be 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 for several seconds at end of cooking cycle. Operator must manually shut off compartment to exhaust steam and drain condensate (standard).

Polished stainless steel cabinet base of modular design to match other Market Forge cooking equipment and enclose the boiler, equipped with 6" (152mm) stainless steel legs, adjustable bullet feet, reinforced die formed stainless steel marine edged counter top, and lift-off stainless steel front panel.

All units include safety valves, low water cut off, water strainer, cathodic protector, and access port for Total Concept delimer/descaler and PM Plus corrosion inhibitor.

The CSD-1 compliant steam boiler features operating and high limit pressure control and nickel plating. The steam boiler will be automatically filled with water and brought to pressure when water and heat switches are turned on and automatically drained under pressure when water and heat switches are turned off. A cold water condenser will automatically condense all exhausted steam before it is released from the cooker and steam boiler drain. Also includes an ASSE approved backflow preventer, automatic water level control, low water cut-off, water strainer and cathodic protector. For more boiler information see the M24E-M36E spec sheet (14-0112).

### OPERATION SHALL BE BY:

Electrically operated A.S.M.E. constructed and National Board Registered, 15 PSI (1kg/cm<sup>2</sup>) steam boiler equipped for operation with 24 kW, 3pH, 208, 240, 480 VAC (additional electrical options available)

### 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



2AM36E

3AM36E

### SHIPPING WEIGHT

- **2AM36E** - 775 lbs (352 kg)
- **3AM36E** - 1010 lbs (458 kg)

### 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
- **Electrical Options**
  - 36 kW, 3pH, 208, 240, 480 VAC
  - 42 kW, 3pH, 208 VAC
  - 48 kW, 3pH, 240, 480 VAC
- Automatic timer control
- Steam take off kit
- Spray hose for washdown
- Extra stainless steel removeable pull-out self
- Universal pan supports
- 60" water host kit with quick disconnect (2 kits required)
- 6" adjustable flanged feet
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 6" adjustable flanged feet
- Filter System

FOOD SERVICE EQUIPMENT  
Compartment Steam Cooker



**MARKET FORGE**  
INDUSTRIES INC.



# E

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### DETAILS & DIMENSIONS

#### ELECTRICAL REQUIREMENTS

	24kW/3ph	36kW/3ph	42kW/3ph	48kW/3ph
208 (197-219)	66	100	117	--
240 (220-240)	58	87	--	116
480 (360-500)	29	44	--	58

Details of other electrical systems available upon request.

#### SERVICE CONNECTIONS

<b>EP</b>	<b>Power Supply</b> - Use wire suitable for at least 90°C. Nominal amp per line wire:
<b>CW1</b>	<b>Cold Water</b> - 3/8" (10mm) NPT for cold water to boiler. Cold water lines will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure
<b>CW2</b>	<b>Cold Water</b> - 3/8" (10mm) NPT for cold water to condenser. Cold water lines will have a maximum of 50 PSI (3.5kg/cw2) and a minimum of 25 PSI (1.8 kg/cw2) water pressure.
<b>D</b>	<b>Drain</b> - Pipe full 2" (50mm) 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.
<b>ST</b>	<b>Steam Take-off</b> - Connection for operation of adjacent steam powered equipment.

#### OPERATION WILL BE BY:

Electrically powered, A.S.M.E. constructed and National Board Registered, 15 PSI (1 kg/cm<sup>2</sup>) steam boiler rated at 24kW

**NOTE:** The only available space to supply utilities to the boiler is the 6" (152mm) space between the floor and the cabinet base. PVC & CPVC Pipe are not acceptable materials for drains.

**CAUTION: REMOTE KETTLE OPERATION** If this boiler is feeding a remote kettle that will be more than 5 feet (1.5 meters) away, consult factory before ordering.

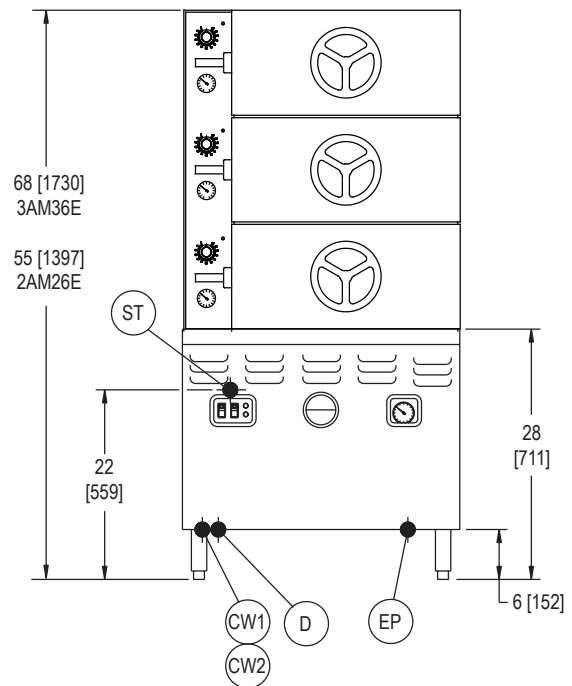
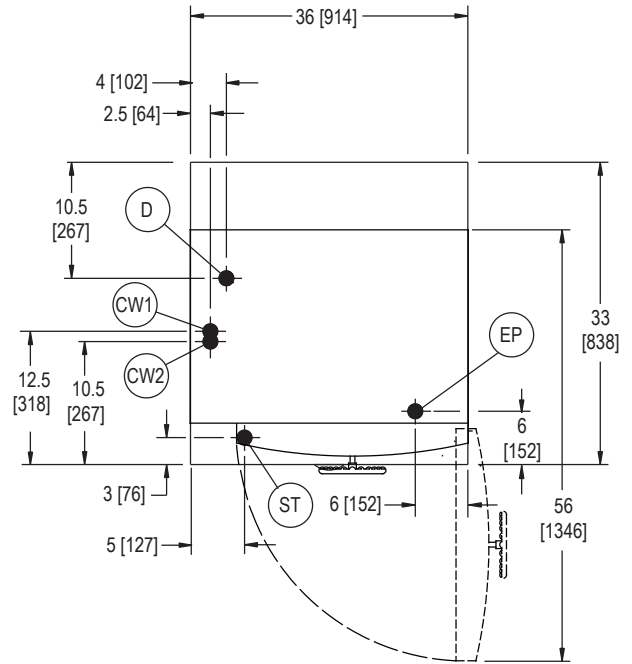
#### WATER SUPPLY

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.

DIMENSIONS ARE IN INCHES [MM]



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

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