

G**3500 SERIES CONVECTION STEAMER
ON 24" WIDE GAS BOILER BASE**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- 3500M24G** - 6 pan steamer on 24" wide 200,000 BTU boiler base

DESCRIPTION

Will be a Market Forge Model _____ gas fired convection steam cooker. Will be integrally mounted on a cabinet base containing gas fired steam boiler.

The 3500 will be of double-wall construction with 1" (25mm) thick insulation between cooking compartments and exterior walls, and will have two 18 gauge stainless steel welded cooking compartments with coved internal corners, and a 16 gauge stainless steel front panel.

Each cooking compartment on the 3500 has a positive slam action, field-reversible door constructed of type 304 stainless steel. Door latches are spring loaded. The inner door gasket is a one-piece NSF-approved silicone rubber gasket. The cooking compartment is equipped with a door interlock (switch) that shuts off steam to the cooking compartment when the door is opened. Factory installs units with the door opening from the right, see diagram.

Each compartment will be equipped with a perforated steam inlet baffle positioned for precise application of high velocity steam across the surface of food. Controls for each compartment will include a 60-minute load compensating timer with constant steam position, an indicator light, steam inlet solenoid valve, pressure relief valve, vacuum breaker, an automatic cold water steam condenser system, and a removable drip trough.

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

Stainless steel cabinet base will match other Market Forge stainless steel equipment and enclose steam boiler. Base with stainless steel frame will be equipped with 6" (152mm) stainless steel legs and adjustable bullet feet, reinforced stainless steel counter-top, and stainless steel lift-off front cover.

The CSD-1 compliant steam boiler features an intermittent spark pilot ignition 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 M24G-M36G spec sheet (14-0111).

SHIPPING WEIGHT

- 550 lbs (249 kg)

**CAPACITIES:**

Each compartment will accommodate the following:

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

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

■ **Quick disconnect gas hose with strain relief**

- 48" long
- 36" long
- Digital countdown timer
- Twin check valve
- Filter system
- 6" adjustable flanged feet
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 6" adjustable flanged feet
- Steam take off kit
- 60" water hose kit with quick disconnect

FOOD SERVICE EQUIPMENT
Gas Boiler Based Steamer

MARKET FORGE
INDUSTRIES INC.


G**3500 SERIES CONVECTION STEAMER
ON 24" WIDE GAS BOILER BASE**

DETAILS & DIMENSIONS

SERVICE CONNECTIONS

G	Gas Connection - 3/4" (19mm) NPT, 200,000 BTU
CW1	Cold Water - 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.
CW2	Cold Water - 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.
D	Drain - 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.
EC	Electrical Connection - 120 Volts AC, 60 Hz, single phase, and a 9 foot Power Cord/NEMA 5-15.
ST	Steam Take-off - Connection for operations of adjacent steam powered equipment. Requires steam take-off kit (optional at extra cost).

OPERATION WILL BE BY

Gas fired, A.S.M.E. constructed and National Board Registered, 15PSI (1 kg/cm²) steam boiler rated at 200,000 BTU

Notes: If equipment is installed where elevation exceeds 2,000 feet (609.6 meters) above sea level, specify installation altitude so that proper gas orifices can be provided.

The only available space to supply utilities to the gas boiler is the 6" (152mm) space between the floor and the cabinet.

Allow 3" (76mm) space from side wall and 6" (152mm) from rear wall if adjoining walls are combustible.

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.

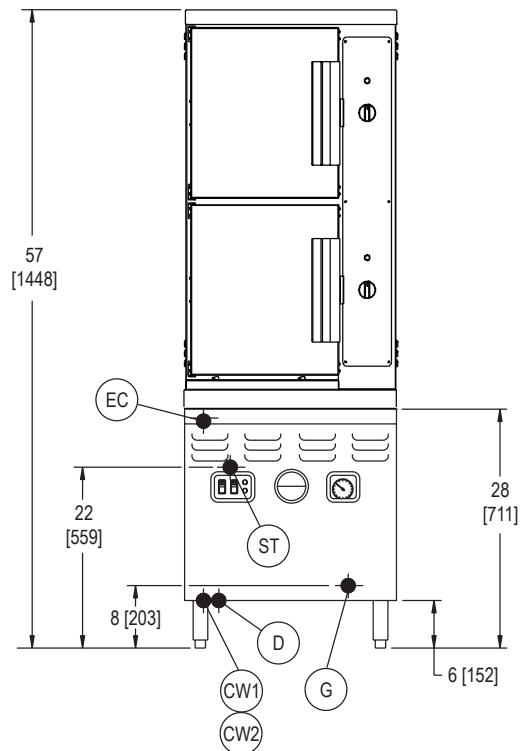
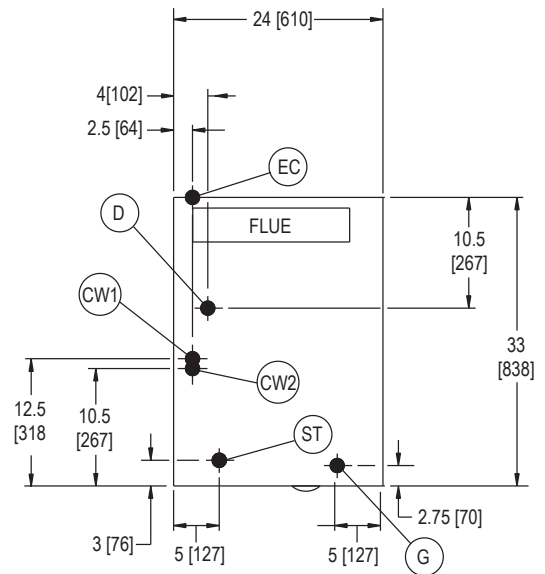
WATER SUPPLY

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

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

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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