G

GAS COUNTERTOP CONVECTION STEAMER

JOB NAME:	
ITEM NO.:	_
NO. REQUIRED:	_

MODEL

☐ ST-5G - 5 pan gas countertop convection steamer

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 type 316 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, deliming port (located: right side of unit), delime light indicator, and split water connections.

TECHNICAL SPECIFICATIONS

- A gas fired stainless steel steam generator operating at 0 PSI (0kg/cm2) and rated at 42,000 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
- (3) 12" x 20" x 4" deep pans
- (2) 12" x 20" x 6" deep pans

SHIPPING WEIGHT

■ ST-5G - 275 lbs (125)



Shown with Standard 4" Adjustable Counter Feet

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
- □ 220 VAC, 1pH, 50/60 Hz
- ☐ 28" tall stainless steel stand with shelf
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (4) 4" adjustable flanged feet, insulated flue cover
- □ Filter System
- 4" flanged feet
- ☐ Quick disconnect water lines (2) required











GAS COUNTERTOP CONVECTION STEAMER

SERVICE CONNECTIONS

G	Gas Connection - 3/4" (19mm) NPT supply line required.
GW	Generator Water - 3/8" (10mm) O.D. tubing at 25-50 PSI (1.8-3.5kg/cm2)
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/cm2)
D	Drain - 1" (25mm) NPT piped to open floor drain. DO NOT MAKE SOLID CONNECTION TO THE FLOOR. 24" length before open air gap opening. NO BENDS OR ELBOWS.
DP	Delime Port - 3/4" NPT

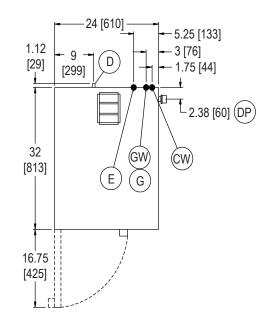
WATER QUALITY STATEMENT

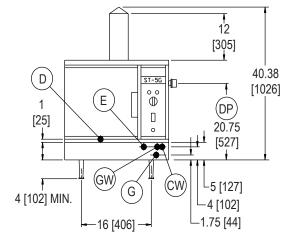
CAUTION: Before connecting water to this unit, water supply should be analyzed to make sure hardness is no greater than 2.0 grains and pH level is within the range of 7.0-8.5. Water which fails to meet these standards should be treated by installing a filter or conditioner. EQUIPMENT FAILURE CAUSED BY INADEQUATE WATER QUALITY IS NOT COVERED UNDER WARRANTY.

GAS REQUIREMENTS

MODEL	FUEL	BUT/HR.	kW/HR.	WATER COLUMN PRESSURE
ST-5G	Natural	42,000	13.2	Min. 4" (120mm)
	Propane	42,000	13.2	Min. 11" (279mm)

DIMENSIONS ARE IN INCHES [MM]





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

