

Eco-Tech PLUS® GAS ATMOSPHERIC STEAMER



ETP-10G-SB - (2) five pan gas atmospheric steamers

DESCRIPTION

The Eco-Tech Plus Atmospheric Steamer from Market Forge Industries is a stainless steel atmospheric steamer with two cooking compartments, each with an independent close-coupled atmospheric 42,000 BTU gas steam generator.

Benefits: The Eco-Tech Plus incorporates a water management system that reduces the amount of water used to condense generated steam, resulting in substantial savings on energy-related costs.

Industry First! The ETP-10G-SB is the only Atmospheric Twin Generator Steamer that comes complete with a self contained water filter system.

Drain tempering system for 140 degree temperature requirement (requires 1/2" cold water connection)

The Energy Star rating may qualify for rebates in your state. Consult your local utility company for details.

COOKING COMPARTMENT

- Stainless steel pan support racks
- Type 316 stainless steel liner
- The front edge of the bottom compartment contains a condensate drip trough that drains automatically to a water management tempering tank.

CONTROLS:

- Separate controls for each compartment
- On/off power switch and 60-minute electromechanical timer



OPTIONS & ACCESSORIES AT ADDITIONAL COST

Pans & Covers

- | | | |
|--|--|--|
| <input type="checkbox"/> 12" x 20" pan cover | <input type="checkbox"/> 12" x 20" x 2-1/2" perforated pan | <input type="checkbox"/> Casters with gas hose strain relief |
| <input type="checkbox"/> 12" x 20" x 1" solid pan | <input type="checkbox"/> 12" x 20" x 4" solid pan | <input type="checkbox"/> Prison package, includes lockable stainless steel hinged control cover, tamper proof screws |
| <input type="checkbox"/> 12" x 20" x 1" perforated pan | <input type="checkbox"/> 12" x 20" x 4" perforated pan | |
| <input type="checkbox"/> 12" x 20" x 2-1/2" solid pan | <input type="checkbox"/> 12" x 20" x 6" solid pan | |
| | <input type="checkbox"/> 12" x 20" x 6" perforated pan | |

STANDARD CONSTRUCTION SPECIFICATIONS

Eco-Tech Plus cooking compartments and cabinet are stainless steel with unitized body construction.

Cabinet will be mounted on four 6" adjustable stainless steel flanged feet.

Cooking compartments have removable left, right, and rear body panels.

Each cooking compartment has a positive, fully insulated, slam-action door constructed of Type 316 stainless steel.

Door gasket is a one-piece, NSF Approved silicone rubber gasket mounted on the inside of the door.

Compartments are equipped with door interlock switches that automatically cut off power to the gas valve when the doors are opened.

OPERATION

One powerful 42,000 BTU steam generator per compartment (84,000 BTU required for entire unit).

Generators are held in the "ready" mode for quick response to heavy-demand situations.

Generator chambers are mounted at the rear of the steamer cavity and close-coupled to the steam compartment.

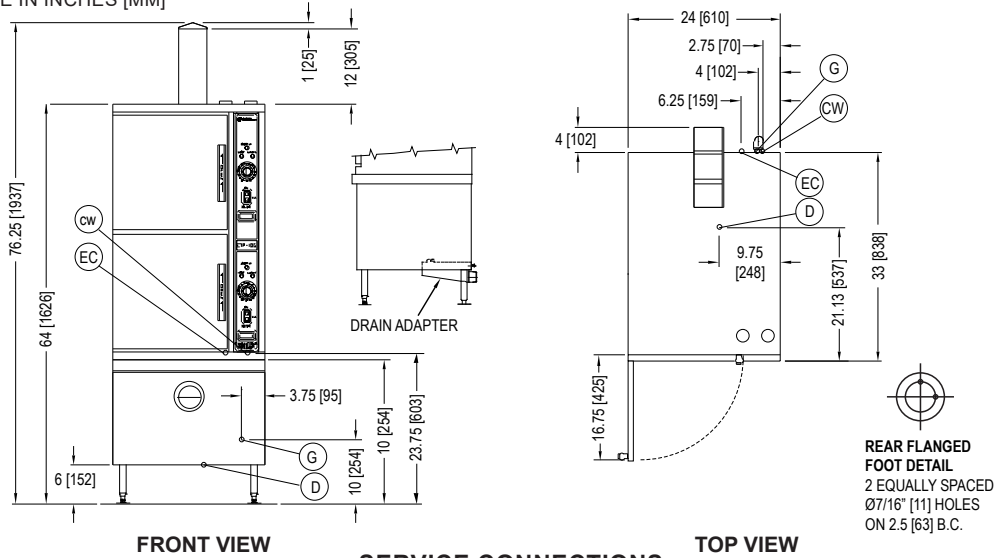
Standard automatic water level control, low-water cutoff, safety relief valve, and preheat thermostat (190°F) and high limit.

Each generator includes an access port for Total Concept delimer/descaler.



Approval Notes: _____

DIMENSIONS ARE IN INCHES [MM]



FRONT VIEW

SERVICE CONNECTIONS

TOP VIEW

SYMBOL	DESCRIPTION
G	Gas Connection - 3/4" (19mm) Male NPT. 84,000 BTU's.
CW	Cold Water - 3/8" (10mm) NPT, Maximum 50 PSI, Minimum 25 PSI.
D	Drain - 1-1/2" NPT male from the drain adapter (see illustration)
EC	Electrical Connection - 120 Volts AC, 60Hz, single phase, comes with 6 foot cord. NEMA 5-15. Total Amps: 2

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

GAS CONNECTIONS

- 3/4" NPT male 3 1/2" W.C. natural 10" W.C. propane

NOTES

- If the equipment is to be installed where the elevation exceeds 2,000 ft. (609.6 meters) above sea level, specify installation altitudes so that the proper gas orifices can be provided.
- Rated Input: 42,000 BTU per compartment.
- All service connections are made at the rear of the unit.
- PVC and CPVC pipe are not acceptable materials for drains.
- The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction.
- Improper materials may deform and cause restrictions, thus affecting performance.

PAN CAPACITY, CLEARANCE AND WEIGHT

COMPARTMENT PAN CAPACITY	
Pans	ETP-10G
12" x 20" x 1" deep pans	9
12" x 20" x 2-1/2" deep pans	5
12" x 20" x 4" deep pans	3

MODEL	INSTALLATION CLEARANCE		
	Left Side	Right Side	Rear
ETP-10G-SB	3	6	6

MODEL	SHIPPING WEIGHT
ETP-10G-SB	525 lbs (238 kg)

WATER SUPPLY AND DRAIN SPECIFICATIONS

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 pH: 7.0 - 8.5 Silica: <13 ppm Chlorides: <25 ppm Chlorine: <0.2 ppm Chloramine: <0.2 ppm
 The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.
 Pressure: 25(min)-50(max) PSI Connections: Trough drain: 1/2 MNTP Drain out: 1" FNPT Water: 3/4" male garden hose
 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.

DISCLAIMER

Terry System Cartridge Changes / Installation – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

