

**G****ETP-10G ECO-TECH PLUS  
ATMOSPHERIC STEAMER**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_**MODEL:** • ETP-10G**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 is the only Atmospheric Twin Generator Steamer that comes complete with a self contained water filter system. The built-in system eliminates the hassle of where to put the filter and also provides a warning indicator when it is time to change the cartridges.

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

**Construction:** Eco-Tech Plus cooking compartments and cabinet are stainless steel with unitized body construction. Cooking compartments have removable left, right, and rear body panels. Each cooking compartment has a positive, fully insulated, slam-action door constructed of Type 300 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.

**TECHNICAL SPECIFICATIONS:**

**Cooking Compartment:** Each compartment is provided with stainless steel pan support racks and a 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:** Each compartment is individually controlled by an on/off power switch and 60-minute electromechanical timer. At the end of the cooking time, a continuous signal will sound which can be silenced by returning the timer to the off position. An exclusive mode selector gives the operator the option of using each cooking cavity as a holding cabinet.

**Operation:** Each compartment utilizes a powerful close-coupled 42,000 BTU steam generator that supplies steam to the cooking compartments. Generators are held in the



“ready” mode for quick response for heavy-demand situations. Each generator is rated at 42,000 BTU. Generator chambers are mounted at the rear of the steamer cavity and close-coupled to the steam compartment. Generators include as standard a pilotless ignition system, 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.

**DIMENSIONS AND CAPACITY:**

Internal Dimensions of cooking compartments:  
14" Wide x 17.25" High x 21" Front-To-Back.  
(355 mm Wide x 438 mm High x 533 mm Front-To-Back)

Allow 6" 152 mm of space on the right side if height of adjoining wall or equipment exceeds 29" 737 mm.

**Capacity:**

Each cooking compartment will accommodate  
(9) 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

**OPTIONAL:**

- 12" x 20" x 1" perforated stainless steel pans.
- 12" x 20" x 2 1/2" perforated stainless steel pans.
- 12" x 20" x 2 1/2" solid stainless steel pans.
- 12" x 20" x 4" perforated stainless steel pans.
- 12" x 20" x 4" solid stainless steel pans.
- Total Concept Descaler (case of 4 gallons).
- Casters with Strain Relief.
- Replacement filter kit (set of 2).

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

SPEC SHEET: S-6500B  
09/07FOOD SERVICE EQUIPMENT  
Atmospheric Steamer

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ATMOSPHERIC STEAMER**

DETAILS &amp; DIMENSION

**SERVICE CONNECTIONS**

G	Gas Connection - 3/4" NPT (Male) 84,000 BTU's.
CW1	Cold Water - Generator - 3/8" O.D. tubing, Maximum 50 PSI, Minimum 25 PSI.
CW2	Cold Water - Condenser - 3/8" O.D. tubing, Maximum 50 PSI, Minimum 25 PSI.
D	Drain - 1 1/2" O.D. tube to open floor drain.
EC	Electrical Connection - 120 Volts AC, 60 Hz, single phase, comes with 6 foot cord. NEMA 5-15.

**INSTALLATION CLEARANCE**

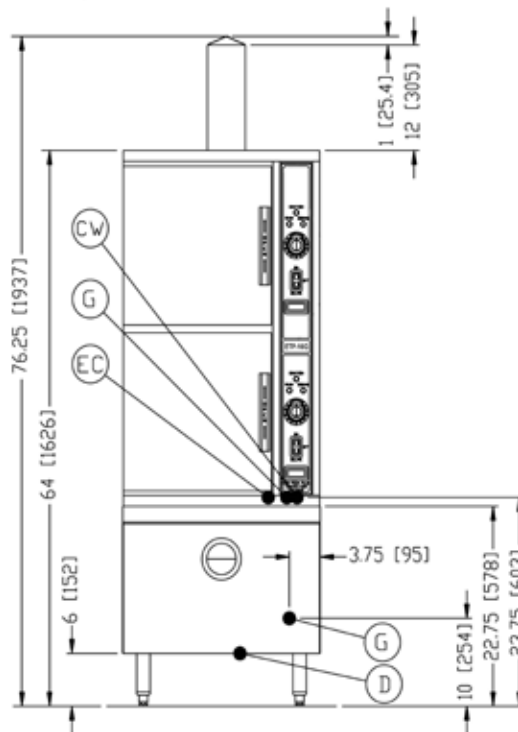
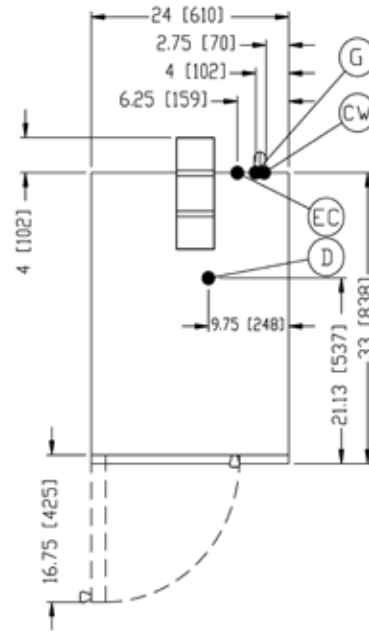
Left Side	Right Side	Rear
3	6	6

Gas Connection: 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 bottom of the unit, in the 6" high space between the floor and the bottom of the cabinet.

**Drain:** 1 1/2" O.D. pipe coupled to 1 1/2" O.D. tempering tank drain. Do not make solid connection to floor drain. PVC and CPVC pipe are not acceptable materials for drains. Before connecting water to this unit, have water supply analyzed to make sure that hardness is no greater than 2.0 grains per gallon and a pH level is within the range of 7.0–8.5. Water that fails to meet these standards should be treated by the installation of a water conditioner. Equipment failure caused by inadequate water quality is not covered under warranty.



\*It is our policy to build equipment which is design certified by A.G.A./C.G.A. and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

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