

G**ETP-5G ECO-TECH PLUS
ATMOSPHERIC STEAMER**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____**MODEL:** • ETP-5G**DESCRIPTION:** The Eco-Tech Plus Atmospheric Steamer from Market Forge Industries is a stainless steel atmospheric steamer 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-5G is the only Atmospheric 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 compartment and cabinet are stainless steel with unitized body construction. The cooking compartment has removable left, right, and rear body panels. The 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. The compartment is equipped with a door interlock switch that automatically cuts off power to the gas valve when the door is opened.**TECHNICAL SPECIFICATIONS:****Cooking Compartment:** The compartment is provided with stainless steel pan support racks and a stainless steel liner. The front edge of the compartment contains a condensate drip trough that drains automatically to the water management tempering tank.**Controls:** The compartment is 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 the cooking cavity as a holding cabinet.**Operation:** The compartment utilizes a powerful close-coupled 42,000 BTU steam generator that supplies steam to the cooking compartment. The generator is held in the

"ready" mode for quick response for heavy-demand situations. The generator chamber is mounted at the rear of the steamer cavity and close-coupled to the steam compartment. The ETP-5G comes standard with a pilotless ignition system, automatic water level control, low-water cutoff, a preheat thermostat (190°F) and high limit. The 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: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-6502B
09/07FOOD SERVICE EQUIPMENT
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G**ETP-5G ECO-TECH PLUS
ATMOSPHERIC STEAMER**

DETAILS & DIMENSION

SERVICE CONNECTIONS

G	Gas Connection - 3/4" NPT (Male) 42,000 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

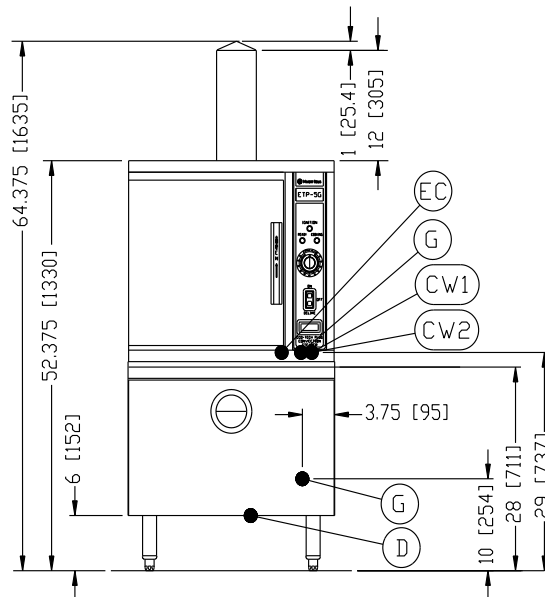
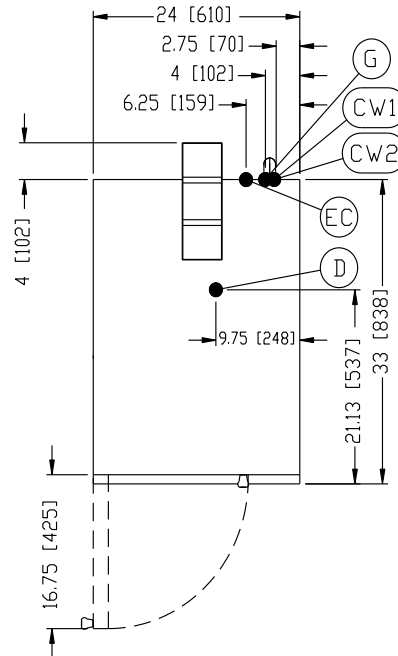
Left Side	Right Side	Rear
3	6	6

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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