

E**ETP-5E ECO-TECH PLUS
ATMOSPHERIC STEAMER**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____**MODEL:** • ETP-5E**DESCRIPTION:**

The Eco-Tech Plus Atmospheric Steamer from Market Forge Industries is a stainless steel atmospheric steamer with one cooking compartment, with an independent close-coupled atmospheric 10kW electric 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-5E is the only Atmospheric 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 ETP-5E's Energy Star rating may qualify for rebates in your state. Consult your local utility company for details.

Construction: The Eco-Tech Plus cooking compartments and cabinet are stainless steel with unitized body construction. The cooking compartment has a 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. Compartment is equipped with door interlock switch that automatically cuts off power to the contactors when the door is opened.

TECHNICAL SPECIFICATIONS:

Cooking Compartment: 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 a water management tempering tank.

Controls: The 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: The compartment utilizes a powerful close-coupled 10kW 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 is rated at 10kW. The generator chamber is mounted at the rear of the steamer cavity and close-coupled to the steam compartment. The generator includes as standard an automatic water level control, low-water cutoff, safety relief valve, and preheat thermostat (190°F) and high limit. The generator includes an access port for Total Concept delimer/descaler.

DIMENSIONS AND CAPACITY:

Internal Dimensions of the cooking compartment:
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).
- Replacement filter kit (set of 2).
- Casters with Strain Relief.

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

SPEC SHEET: S-6504C
11/07FOOD SERVICE EQUIPMENT
Atmospheric Steamer

35 Garvey Street • Everett • MA • 02149-4403
Tel: (617) 387-4100 • Toll Free: (866) 698-3188
Fax: (617) 387-4456 (MA and Overseas) • Fax: (800) 227-2659 (Ex. MA)
E-mail: custserv@mfii.com • www.mfii.com

E**ETP-5E ECO-TECH PLUS
ATMOSPHERIC STEAMER**

DETAILS & DIMENSION

SERVICE CONNECTIONS

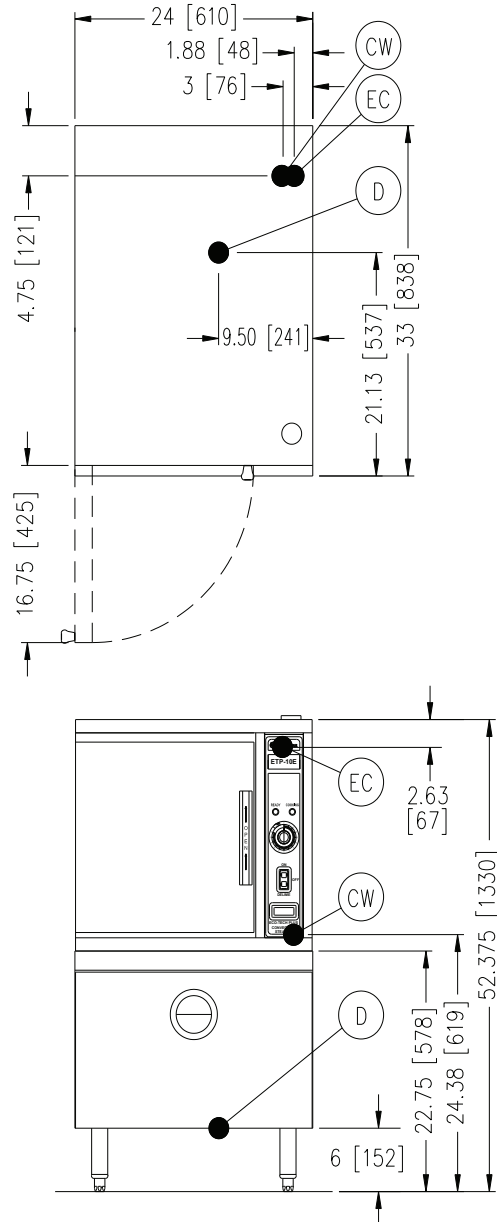
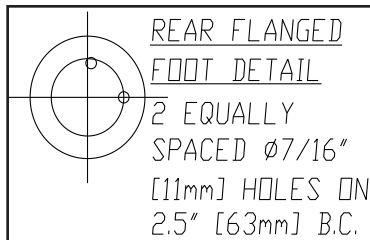
EC	Electrical Connection - 1 1/8" hole for electrical connection. Rating specified on data plate.
CW	Cold Water - 3/8" O.D. tubing, Maximum 50 PSI, Minimum 25 PSI.
D	Drain - 1 1/2" O.D. tube to open floor drain. 24" long before open air gap opening. Use Copper Only. DO NOT MAKE SOLID CONNECTION! NO BENDS OR ELBOWS!

INSTALLATION CLEARANCE

Left Side	Right Side	Rear
3	6	6

NOTE: 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.

**ELECTRICAL CHARACTERISTICS**

MODEL	SHIP WT.	kW	Phase	Amps Per Line							Min. Clearance	
				208V	220V	240V	380V	416V	480V	600V		
ETP-5E	395 lbs.	10	3	28	26	24	15	14	12	10	Sides	0"
			1	48	45	42	0	0	0	0		

*It is our policy to build equipment which is design certified by C.S.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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