

ET-5E



# Just add water.

Our new Eco-Tech™ steamer eliminates water and drain connections; just power and fill.

Market Forge's new Eco-Tech™ steamer is easy to use. You just connect to your power, add 2 gallons of water, and you're ready to go. The Eco-Tech™ even lets you know when the water level is getting low. Best of all, the Eco-Tech™ holds foods at proper serving temperature automatically after steaming. It even has a constant steam mode and idle mode for quick recovery. This exclusive model is only from Market Forge – the premier steam equipment manufacturer. For more information, see reverse side or call (617) 387-4100.



**MARKET FORGE**  
INDUSTRIES INC.

# Eco-Tech™

The Market Forge Eco-Tech™ could well be the most hassle-free steamer you'll ever install. You simply hook up to your power. That's the only thing you have to connect. There's no need for a water filter, water connection or drain. You fill the Eco-Tech™ with 2 gallons of water, and minutes later you're ready to cook. An early warning light lets you know when to add water, while an audible alert sounds before the generator is empty.

- **Superior Performance**

The Eco-Tech™ provides faster and better cooking performance than competitive models. It virtually eliminates flavor transfer because of its unique design. What's more, the Eco-Tech™ provides **Steam & Hold** as a standard feature.

- **Easy to Maintain**

Like all Market Forge steamers, the Eco-Tech™ is designed for reliability, with easy maintenance and serviceability built in. And the Eco-Tech™ doesn't even require daily deliming.

- **The Right Size**

The Eco-Tech™ series comes in 3-, or 5-pan models. With a 9 kW rating for the 3 pan, and a 11 kW rating for the 5 pan, the Eco-Tech™ creates high-output steam cooking in a smaller space. External dimensions for the Model ET-3E are: width – 24" (610 mm); front to back – 30" (776 mm); height – 16.7" (424 mm). Model ET-5E dimensions are: width – 24" (610 mm); front to back – 30" (776 mm); height – 23.2" (610 mm). Both models are available in the following electrical configurations: 208, 220, 240, and 480 volts; 1 and 3 phase.



*Shown with optional stand.*

- **Market Forge Experience**

With a 100-year tradition in the foodservice industry, Market Forge knows what makes a better steamer. Features like Steam & Hold, heavy-duty stainless steel pan racks, drip trough, standard condensate pan, and low water signal all provide more convenience and productivity, making Market Forge the logical choice.

- **The Quality You Deserve**

As with all Market Forge products, the Eco-Tech™ is built with pride by each of our employee-owners, and comes with our commitment to excellence and a dedication to building quality foodservice equipment.

For more information on the Eco-Tech™, call Market Forge Industries at (617) 387-4100.

