



Dilute your water bill.

Introducing the Steam Tech Plus™—
efficient water management
that saves you money.

If your water and energy bills have you steaming, we have the solution. The Steam Tech Plus™ from Market Forge uses a fraction of the water and less energy than other full-size steamers, yet still deliver the BTUs needed for fast steam cooking.

And delimiting the Steam Tech Plus is simple—generators are easily accessible through the inside of the cooking compartment. It's the most efficient full size convection steamer ever, and it's only from Market Forge—the premier steam equipment manufacturer. For more information, see reverse or call (617) 387-4100.



MARKET FORGE
INDUSTRIES INC.

Steam Tech Plus™

The Steam Tech Plus™ is the most efficient full-size pressureless steamer ever, yet still provides fast cooking times. Through the use of a unique water management system, the Steam Tech Plus uses only a fraction of the water and less energy to condense generated steam—far less than other full-size steamers available. Higher efficiency means less of your profits go down the drain.

- **Quality Design**

Separate “close-coupled” generators give fast, efficient transfer of steam to both cooking compartments, without the use of fans or expensive blower systems. A “steam demand” light gives a window to the inside, allowing you to monitor a cooking cycle each time more steam is needed.

- **Improved Convenience and Safety**

An innovative optional vacuum-assisted steam suppression system activates each time the compartment doors are opened, venting residual steam in the cooking compartment to the rear of the unit and away from the operator. It allows for quicker entry to the cooking compartment, increasing operator efficiency—a Market Forge exclusive.

- **Added Versatility**

A “steam” and optional “steam and hold” mode selector allows cooked foods to be kept at 160°F after a cooking cycle has been completed, giving you more flexibility. An optional perforated à-la-carte shelf in the bottom of each cooking compartment makes rethermalization of individual entrées or small batch cooking simple.

- **Cleaning When You’re Ready**

A “clean generator” light tells you when it’s time to delime. Generators can be easily cleaned from the inside of the cooking compartment.

- **Easy to Maintain**

All Steam Tech Plus full-size steamers are designed for reliability, with easy maintenance and serviceability features built in.



- **Market Forge Experience**

With a 100-year tradition in the foodservice industry, Market Forge knows what makes a be steamer. Features like an automatic generator blowdown; slam-action, field-reversible doors; “steamer ready” light; heavy-duty stainless steel pan racks; and separate electromechanical 60-minute timers with constant steam settings (optional digital controls available) all increase productivity, making Market Forge the logical choice.

- **The Quality You Deserve**

As with all Market Forge products, the Steam Tech Plus is built with pride by our employee-owners and comes with our century-old commitment to excellence in manufacturing quality foodservice equipment.

For more information on the Steam Tech Plus, call Market Forge at (617) 387-4100.

