



## Eco-Tech Plus® Electric Atmospheric Steamer



ETP-10E - (2) five pan electric atmospheric steamers

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 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-10E 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.

Drain tempering system for 140 degree temperature requirement (requires 1/2" cold water connection)

The ETP-10E's ENERGY STAR rating may qualify for rebates in your state.

Consult your local utility company for details.

### COOKING COMPARTMENT

- Stainless steel pan support racks
- Type 316 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:

- Separate controls for each compartment
- On/off power switch and 60-minute electromechanical timer
- Exclusive mode selector gives the operator the option of using

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

#### Pans & Covers

- 12" x 20" pan cover
- 12" x 20" x 1" solid pan
- 12" x 20" x 1" perforated pan
- 12" x 20" x 2-1/2" solid pan

- 12" x 20" x 2-1/2" perforated pan
- 12" x 20" x 4" solid pan
- 12" x 20" x 4" perforated pan
- 12" x 20" x 6" solid pan
- 12" x 20" x 6" perforated pan

- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws
- 60" water hose kit with quick disconnect

### STANDARD CONSTRUCTION SPECIFICATIONS

Eco-Tech Plus cooking compartments and cabinet are stainless steel with unitized body construction.

Cabinet will be mounted on four 6" adjustable stainless steel flanged feet.

Cooking compartments have removable left, right, and rear body panels.

Each cooking compartment has a positive, fully insulated, slam-action door constructed of Type 316 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 contactors when the doors are opened.

### OPERATION

One powerful 10kW steam generator per compartment (20 kw required for entire unit).

Generators are held in the "ready" mode for quick response to heavy-demand situations.

Generator chambers are mounted at the rear of the steamer cavity and close-coupled to the steam compartment.

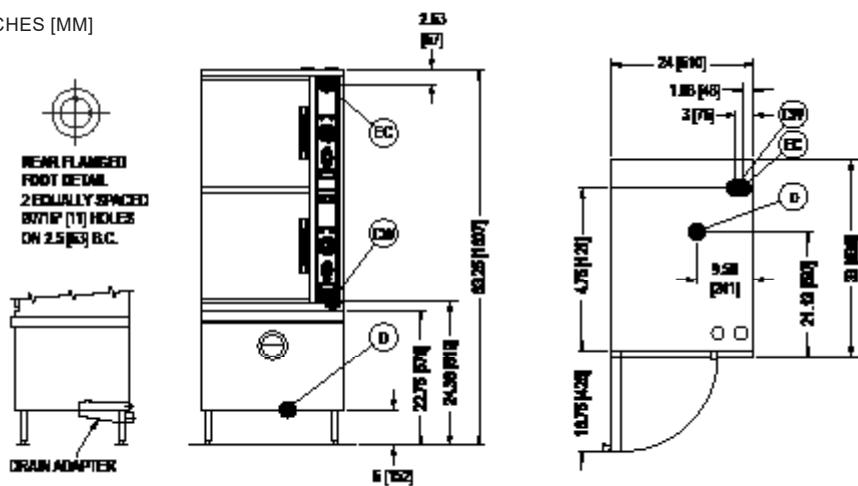
Standard automatic water level control, low-water cutoff, safety relief valve, and preheat thermostat (190°F) and high limit.

Each generator includes an access port for Total Concept delimer/descaler.



Approval Notes: \_\_\_\_\_

DIMENSIONS ARE IN INCHES [MM]



## SERVICE CONNECTIONS

SYMBOL	DESCRIPTION
EC	Electrical Connection - 1 1/8" hole for electrical connection. Rating specified on data plate.
CW	Cold Water - 3/8" (10mm) NPT, Maximum 50 PSI, Minimum 25 PSI.
D	Drain - 1-1/2" NPT male from the drain adapter (see illustration)

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

## ELECTRICAL CHARACTERISTICS

MODEL	kW	Phase	Amps Per Line						
			208V	220V	240V	380V	416V	480V	600V
ETP-10E	20	3	55.5	52.5	48.1	30.4	27.8	24.1	19.2

## NOTES

- Allow 6" 152 mm of space on the right side if height of adjoining wall or equipment exceeds 29" 737 mm.
- All service connections are made at the rear of the unit.
- PVC and CPVC pipe are not acceptable materials for drains.
- The drain piping must consist of temperature resistant material, greater than 160°F, and be of adequate diameter not to cause flow restriction.
- Improper materials may deform and cause restrictions, thus affecting performance.

## COMPARTMENT PAN CAPACITY, WEIGHT INFORMATION AND CLEARANCE

Pans	ETP-10E
12" x 20" x 1" deep pans	9
12" x 20" x 2-1/2" deep pans	5
12" x 20" x 4" deep pans	3

MODEL	SHIPPING WEIGHT
ETP-10E	425 lbs (193 kg)

INSTALLATION CLEARANCE			
MODEL	Left Side	Right Side	Rear
ETP-10E	3	6	6

## WATER SUPPLY AND DRAIN SPECIFICATIONS

Good quality water feed is the responsibility of the owner. Water quality must be within the following general guidelines.

TDS: 40-125 ppm Hardness: 35-100 ppm pH: 7.0 - 8.5 Silica: &lt;13 ppm Chlorides: &lt;25 ppm Chlorine: &lt;0.2 ppm Chloramine: &lt;0.2 ppm

The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Pressure: 25(min)-50(max) PSI Connections: Trough drain: 1/2 MNPT Drain out: 1" FNPT Water: 3/4" male garden hose

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Appliance to be installed with backflow protection according to federal, state or local codes.

## DISCLAIMER

**Terry System Cartridge Changes / Installation** – “2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set.”

INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.

