

Eco-Tech Plus® GAS ATMOSPHERIC STEAMER



- ☐ ETP-10G - (2) five pan gas atmospheric steamers

DESCRIPTION

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 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-10G is the only Atmospheric Twin Generator Steamer that comes complete with a self contained water filter system.

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

The 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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

Pans & Covers

- | | | |
|--|--|--|
| <input type="checkbox"/> 12" x 20" pan cover | <input type="checkbox"/> 12" x 20" x 2-1/2" perforated pan | <input type="checkbox"/> Casters with gas hose strain relief |
| <input type="checkbox"/> 12" x 20" x 1" solid pan | <input type="checkbox"/> 12" x 20" x 4" solid pan | <input type="checkbox"/> Prison package, includes lockable stainless steel hinged control cover, tamper proof screws |
| <input type="checkbox"/> 12" x 20" x 1" perforated pan | <input type="checkbox"/> 12" x 20" x 4" perforated pan | |
| <input type="checkbox"/> 12" x 20" x 2-1/2" solid pan | <input type="checkbox"/> 12" x 20" x 6" solid pan | |
| | <input type="checkbox"/> 12" x 20" x 6" perforated pan | |

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 gas valve when the doors are opened.

OPERATION

One powerful 42,000 BTU steam generator per compartment (84,000 BTU required for entire unit).

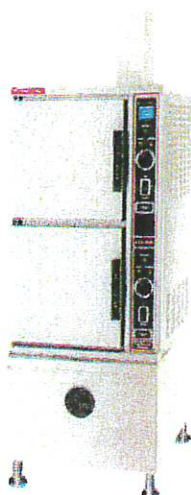
Generators are held in the "ready" mode for quick response to heavy-demand situations.

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.

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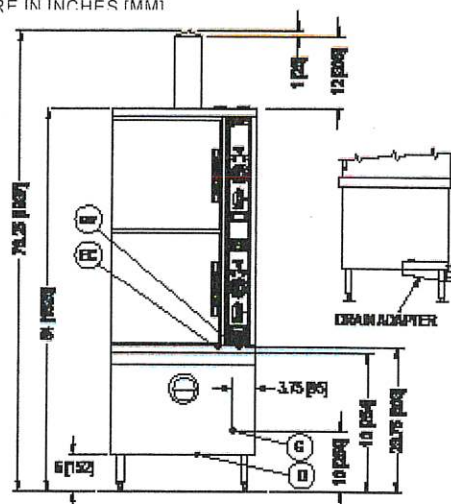
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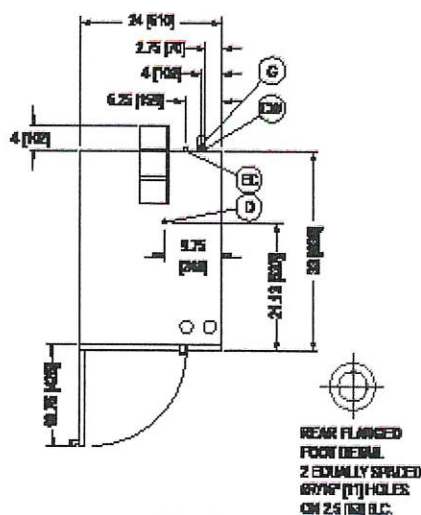
Models: ☐ ETP-10G

ETP-10G

DIMENSIONS ARE IN INCHES (MM)



FRONT VIEW



TOP VIEW

SERVICE CONNECTIONS

SYMBOL	DESCRIPTION
G	Gas Connection - 3/4" (19mm) Male NPT. 84,000 BTU's.
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)
EC	Electrical Connection - 120 Volts AC, 60Hz, single phase, comes with 6 foot cord. NEMA 5-15. Total Amps: 2

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

GAS CONNECTIONS

- ☐ 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 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.

PAN CAPACITY, CLEARANCE AND WEIGHT

COMPARTMENT PAN CAPACITY	
Pans	ETP-10G
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	INSTALLATION CLEARANCE		
	Left Side	Right Side	Rear
ETP-10G	3	6	6

MODEL	SHIPPING WEIGHT
ETP-10G	525 lbs (238 kg)

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: <13 ppm Chlorides: <25 ppm Chlorine: <0.2 ppm Chloramine: <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 MNTP 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.**

Engineering Specification

Job Name _____ Contractor _____
 Job Location _____ Approval _____
 Engineer _____ Contractor's P.O. No. _____
 Approval _____ Representative _____
 SKU _____

SnapFast® Quick-Disconnect Assemblies

Sizes: 1/2" to 1 1/4"

SnapFast Quick-Disconnect Assemblies feature flexible movement and the one-handed quick-disconnect fitting with a unique thermal shut-off design that automatically shuts off the gas when the internal temperature exceeds 350°F (177°C).

Features

SnapFast® One-Handed Quick-Disconnect

Quick-Disconnect Brass body, aluminum collar
 Thermal Shut-off Shuts off gas when internal temperatures exceed 350°F (177°C)

Additional Components

Restraining Device PVC coated, steel multi-strand cable and mounting hardware
 Valve Full port, brass body
 Elbow Malleable iron
 *Deluxe Kits Include The Dormont Blue Hose, valve, restraining device, elbows, SnapFast, display box

Specifications

The Dormont Blue Hose®

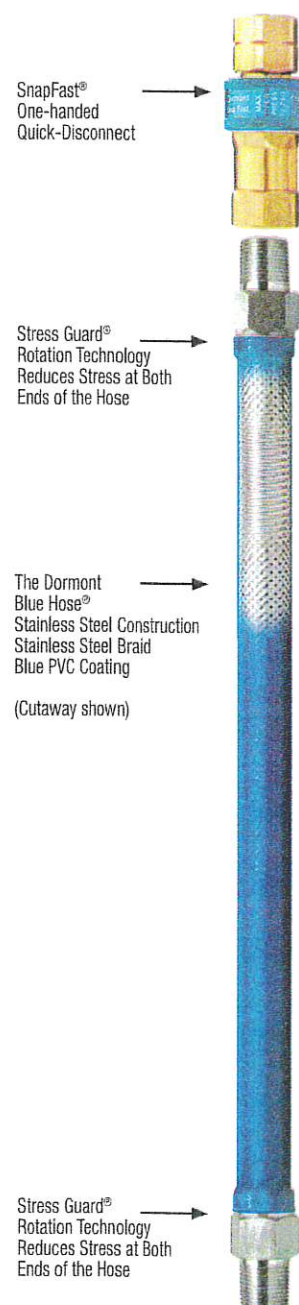
Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C); coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Safety System

The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.

NOTICE

The information contained herein is not intended to replace the full product installation and safety information available or the experience of a trained product installer. You are required to thoroughly read all installation instructions and product safety information before beginning the installation of this product.



Dormont product specifications in U.S. customary units and metric are approximate and are provided for reference only. For precise measurements, please contact Dormont Technical Service. Dormont reserves the right to change or modify product design, construction, specifications, or materials without prior notice and without incurring any obligation to make such changes and modifications on Dormont products previously or subsequently sold. Refer to the owner's manual for warranty information.

Dormont®
 A WATTS Brand

Approvals & Certifications



NSF/ANSI 169 – Special-purpose food equipment and devices

ANSI Z21.69 / CSA 6.16 – Connectors for moveable gas appliances

ANSI Z21.41 / CSA 6.9 – Quick-disconnect devices for use with gas fuel appliances

ANSI Z21.15 / CSA 9.1 – Manually operated gas valves for appliances, appliance connectors

Meets requirements of ANSI Z223.1 / NFPA 54 National Fuel Gas Code

Not for use in temperatures less than 32°F (0°C). For indoor use only.

Max operating pressure 1/2 psi.

Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

A restraining device is required for all moveable gas equipment.

SnapFast® Quick-Disconnect Deluxe Kit Assembly

Ordering Information

CONFIGURATION	SIZE I.D.	24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
Deluxe Kit*	½"	1650KIT24	1650KIT36	1650KIT48	1650KIT60	1650KIT72
Basic Kit**		1650BPQR24	1650BPQR36	1650BPQR48	1650BPQR60	1650BPQR72
Hose Assembly***		1650BPQ24	1650BPQ36	1650BPQ48	1650BPQ60	1650BPQ72
Deluxe Kit*	¾"	1675KIT24	1675KIT36	1675KIT48	1675KIT60	1675KIT72
Basic Kit**		1675BPQR24	1675BPQR36	1675BPQR48	1675BPQR60	1675BPQR72
Hose Assembly***		1675BPQ24	1675BPQ36	1675BPQ48	1675BPQ60	1675BPQ72
Deluxe Kit*	1"	16100KIT24	16100KIT36	16100KIT48	16100KIT60	16100KIT72
Basic Kit**		16100BPQR24	16100BPQR36	16100BPQR48	16100BPQR60	16100BPQR72
Hose Assembly***		16100BPQ24	16100BPQ36	16100BPQ48	16100BPQ60	16100BPQ72
Deluxe Kit*	1¼"	16125KIT24	16125KIT36	16125KIT48	16125KIT60	16125KIT72
Basic Kit**		16125BPQR24	16125BPQR36	16125BPQR48	16125BPQR60	16125BPQR72
Hose Assembly***		16125BPQ24	16125BPQ36	16125BPQ48	16125BPQ60	16125BPQ72

BTU/hr Flow Capacity Natural Gas

(Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

MODEL	SIZE I.D.	LENGTH				
		24" (607MM)	36" (914MM)	48" (1,219MM)	60" (1,524MM)	72" (1,829MM)
1650BPQ	½"	87,000	77,000	68,000	60,000	55,000
1675BPQ	¾"	232,000	218,000	180,000	158,000	139,000
16100BPQ	1"	414,000	379,000	334,000	294,000	279,000
16125BPQ	1¼"	699,000	615,000	541,000	476,000	419,000

* **Deluxe Kits include:** The Dormont Blue Hose and restraining device, full port valve and (2) street elbows

** **Basic Kits include:** The Dormont Blue Hose and restraining device, street elbow and SnapFast

*** **Hose Assemblies include:** The Dormont Blue Hose, SnapFast and street elbow

Typical Installation



Options

The Dormont Blue Hose®

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



- One-handed quick-disconnect fitting
- Thermal shut-off when internal temperature exceeds 350°F (177°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector

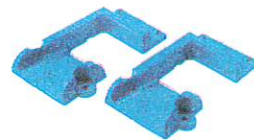


We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Safety-Set®

Benefits

- Can be used with all caster-mounted equipment including cooking appliances, warming carts, salad bars, and refrigerators
- Crush Resistant
- Resistant to oils and greases
- Open-floor design allows appliance to rest level on the floor to ensure even cooking



Features

- Compatible with 4", 5", and 6" casters
- Certified to NSF/ANSI Standard 169 – Special Purpose Food Equipment & Devices
- Flexible, tough injection molded Thermoplastic Polyurethane (TPU)
- Able to withstand 1,000 PSI of crush pressure

Ordering Instructions:

The Safety-Set wheel positioning product can be ordered individually or with the Blue Hose Kit.

The Safety-Set model name is "PS" and the ordering number is 0241002.

When ordering the Safety-Set with the Blue Hose kit, simply add the letters "PS" to the end of the model number.

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