

PRESSURELESS

The beauty of a pressureless steamer is that you can steam food as you need it, quickly re-therm food without over processing and even *sous-vide* vegetables using the low steam setting¹.

BOILER BASED Steamers mounted on a modular base can cook up to 200-600 meals during peak periods. Steam production keeps up with demand. Boiler may also supply power to multiple pieces of equipment such as a kettle.

3500 Series – 6 pan

ST-10 Series – 10 pan

ST-24 Series – 24 pan



3500 Series

What you'll love:

Shut The Steam Off - as soon as the compartment door opens, steam shuts off instantly.

High velocity steam output and unique baffle system distributes steam precisely throughout the compartment.

Automatic water fill of boiler and automatic cold water condensing of exhausted steam makes it easy to use.

How well they are made - stainless steel frame, reinforced stainless counter-top, and nickel-plated boiler.

Combination Steamer/Kettle

Steam needs met in one appliance!
6 or 10 pan steamer with 6, 10 or 12 gallon kettle.



Kettle with steamer on modular base shown with options.

Why Market Forge?

Established in 1896

Hand-crafted for superior quality

Award-winning products

Multiple patents awarded

Leaders in energy and water efficiency

Managed and supported by Blodgett Oven

ATMOSPHERIC GENERATOR Steamers produce steam using independent generators for increased steam capacity, flexibility and improved results. An excellent combination of steam power with value!

Eco-Tech Plus

Electric or Gas
10 pan capacity



Eco-Jet

Electric
10 pans

ST10-2G

Gas
10 pans

ST-5G

Gas
5 pans

Premiere

Electric
3-5 pans

What you'll love:

The incredible efficiency of Eco-Tech Plus - saving energy² and water!

The built-in water filter system in Eco-Tech Plus and Eco-Jet steamers.

Integrated water management in Eco-Tech Plus results in less water used per hour than competitors.

An independent steam generator for each compartment and independent controls on Eco-Tech Plus.

Shut The Steam Off - as soon as the compartment door opens, steam shuts off instantly.



ETP-10 with standard water filtration shown

PRESSURE

With a cavity under pressure, higher temperatures can be reached which will cook food in less time. Cook times for potatoes or other dense vegetables are dramatically reduced. Pressure steamers make efficient use of steam, reducing water use.

A Series

Compartment pressurized to 5 PSI. Steam reaches 228°F. Up to 100 lbs of food per compartment is cooked in minutes.

Steam-It

15 PSI compartment. Steam reaches 250°F. Cook 30 lbs of potatoes in 30 minutes. Unit is self-contained and does **not** require plumbing.



A-Series



Steam-It

BOILERLESS Steamers have patented features that set them apart from all other boilerless convection steamers on the market and result in the most efficient steamers available.

Altair II Series

Electric
4, 6, 8, 10 and 12 pan capacity

Sirius II Series

Gas



Turbo Steam Series

Electric Counter-top
3 and 6 pan capacity



Altair II - 10 pan (4 stacked on 6) Electric Only

What you'll love - Altair and Sirius:

Automatic water fill.

Three steam modes: Low Temp, Steam & SuperSteam. Low Temperature steaming is suitable for *sous-vide* vegetables!

Cast aluminum cooking compartment provides superior temperature retention.

Ingenious system of preheating incoming water by using the hot water outflow!

Shut The Steam Off - as soon as the compartment door opens, steam shuts off instantly.



Sirius II - 4 pan Gas Only

Super low water use - As little as 1 gallon per hour.

Circulating fan for fast cooking times.

What you'll love - Turbo Steam Counter-top Steamers:

No plumbing is required!

Shut The Steam Off - as soon as the compartment door opens, steam turns off instantly.

Turbo Steam is perfect size for *à la carte* steaming.



Turbo Steam Series

¹On select steamers.

Why Steam?

Steam won't dry out food or burn food so it's perfect for fish, chicken, seafood.

Steaming preserves the fiber, color and flavor of food, especially vegetables.

Steaming food results in higher yields.

Steaming preserves the vitamins and minerals of the food.

Steam is the **most** efficient means of transferring heat to food.

Save on labor by placing product directly into serving pans.

Reduce time required to prepare time-intensive foods such as root vegetables.

Steaming is the easiest cooking method to clean up afterwards!



120
YEARS OF
STEAM

Experience Steam



Steamer Specifications:

	Std. Power
3500M24 – 24-in x 58-in x 33-in	Electric 24 kW
3500M36 – 36-in x 58-in x 33-in	Gas 200,000 BTU
6 Pan Capacity ³ 200-400 Meals/hour Optional boiler upgrades available	Direct Steam 3 BHP

ST-10M24 – 24-in x 69-in x 33-in	Electric 24 kW & 36 kW
ST-10M36 – 36-in x 69-in x 33-in	Gas 200,000 BTU
10 Pan Capacity ³ 200-400 Meals/hour Optional boiler upgrades available	Direct Steam 4 BHP

ST-24M36 – 36-in x 69-in x 33-in	Electric 48 kW
24 Pan Capacity ³ 800+ Meals/hour	Gas 300,000 BTU
	Direct Steam 5 BHP

STEAM-IT – 18½-in x 26¼-in x 31½-in	Electric 12 kW
3 Pan Capacity ³ <200 Meals/hour Shipboard Steam-It available	

A-Series 2-compartment	Electric 24 kW
36-in x 55-in x 33-in	Gas 200,000 BTU
8 Pan Capacity ³ 400+ Meals/hour	Direct Steam 2 BHP

A-Series 3-compartment	Electric 36 kW
36-in x 68-in x 33-in	Gas 200,000 BTU
8 Pan Capacity ³ 400+ Meals/hour	Direct Steam 3 BHP

All dimensions above are Width x Height x Depth
³Pan Capacity determined using 2.5-inch height pans (12-in x 20-in)
 See web site for complete specs.

PRESSURELESS BOILER BASED

PRESSURE STEAM COOKERS

	Height	Pan Capacity	Std. Power kW
ALTAIR II – 24-in x (see below) x 28¾-in			
Altair-4	26¼-in	4	8
Altair-6	33¾-in	6	9.8
Altair-8	52½-in	8	16
Altair-10	59½-in	10	17.8
Altair-12	66½-in	12	19.6

	Height	Pan Capacity	Std. Power BTU
SIRIUS II – 24-in x (see below) x 28¾-in			
Sirius-4	26¼-in	4	27,000
Sirius-6	33¾-in	6	27,000
Sirius-8	56¾-in	8	54,000
Sirius-10	63¾-in	10	54,000
Sirius-12	70¾-in	12	54,000

	Height	Pan Capacity	Std. Power kW
TURBO STEAM – 24-in x (see below) x 25-in			
TS-3	19-in	3	9
TS-5	25½-in	5	15

	Std. Power
ECO-TECH PLUS	
ETP-10E – 24-in x 63¼-in x 33-in	Electric 20 kW
ETP-10G – 24-in x 64-in x 33-in	Gas 84,000 BTU
10 Pan Capacity ³ 200-400 Meals/hour ENERGY STAR	

	Std. Power
ECO-JET 10E & ST10-2G – 24-in x 68½-in x 33-in	
10 Pan Capacity ³ 200-400 Meals/hour	
EJ-10E	Electric 30 kW
ST10-2G	Gas 190,000 BTU

	Utility	Height	Pan Capacity	Std. Power
PREMIER – 24-in x (see below) x 27½-in				
ST-5G – 24-in x 28¾-in x 32-in				
PS-3E	Electric	15-in	3	9 kW
PS-6E	Electric	21¾-in	6	15 kW
ST-5G	Gas	28¾-in	5	42,000 BTU

PRESSURELESS BOILERLESS

ATMOSPHERIC STEAM GENERATORS



Efficient
Economical
Easy to use



Market Forge
 44 Lakeside Avenue
 Burlington, Vermont 05401
 802.658.6600
www.marketforge.com



MARKET FORGE

44 Lakeside Avenue, Burlington, Vermont 05401 802.658.6600 www.marketforge.com