

E**ALTAIR II DOUBLE ELECTRIC
BOILERLESS CONVECTION STEAMER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- Altair II - 8** - two Altair II-4 (four pan) steamers
- Altair II - 10** - one Altair II-4 (four pan) and one Altair II-6 (six pan) steamer
- Altair II - 12** - two Altair II-6 (six pan) steamers

DESCRIPTION

Altair II is a Market Forge convection/circulating boilerless steam oven with automatic water-fill, featuring internally preheated water for fast recovery, clean water reservoir system, and rear drain. Altair II models are efficiently heated by electrical elements external to the water reservoir. Four-pan steamers have 8 kW; six-pan steamers have 9.8 kW per compartment.

COOKING COMPARTMENT

Operation occurs from steam generated in the cooking compartment. The steamer cavity has a convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity. Cooking compartment is constructed of cast aluminum with a food-grade non-stick hard anodized finish. The cooking compartment acts as a heat sink, allowing for heat retention, quick recovery, and reduced energy consumption.

STANDARD FEATURES**Controls:**

- 4-Position cooking mode selector: OFF and 3 mode steaming - soft poach, traditional steam, high heat steam: or can be set to custom specifications up to 230°F (110°C)
- Pulls out for easy service access
- Clean Probe Indicator Light
- Heating Indicator Light
- 60-Minute Timer

Construction:

- 304 Stainless, #4 Finish (Cabinet)
- 356 Aluminum Cast Cooking Compartment with Hard-Anodized Finish

Other:

- Manual Front Drain Valve
- Internally Preheated Incoming Water for Quick Recovery
- Clean Water Reservoir System Keeps Food Out of the Water
- Condensate Trough Plumbed to Drain at Rear
- Redundant Safety Systems
- One-Year Parts and Service

Doors: The door is insulated. Safety shut-offs are provided by a hidden magnetic door switch, low water/high limit heat switch, temperature probe, water sensing probe and water-fill timer.



Altair II - 8

Altair II - 10

Altair II - 12

SHIPPING WEIGHT

- Altair II - 8 - 450 lbs (204 kg)
- Altair II - 10 - 475 (215 kg)
- Altair II - 12 - 500 (227 kg)

OPTIONS & ACCESSORIES

(at additional charge)

■ 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

■ Stands, Racks & Casters

- MSS - Mobile stand w/slide out shelf and under shelf
- SSS - Stationary stand w/slide out shelf and under shelf
- STSS - 12" tall stationary stand (Altair II-8 only)
- STSM - 16-5/8" tall mobile stand (Altair II-8 only)
- Pan rack assembly for MSS and SSS
- Set of 4 casters, 2 with brakes
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (2) 4" adjustable front flanged feet
- Heat and water side shield
- Water hose kit - 60" line with quick disconnect

FOOD SERVICE EQUIPMENT
Electric Boilerless Steamer**MARKET FORGE**Tel: (802) 658-6600 • Fax: (802) 864-0183 • www.marketforge.com

ELECTRICAL CHARACTERISTICS

ELECTRICAL (4 PAN STEAMER) 60 Hz			
Voltage	pH	kW	Amps
208	1	8	38.5
240	1	8	33.3
208	3	8	22.2
240	3	8	19.3
480	3	8	9.6

ELECTRICAL (6 PAN STEAMER) 60 Hz			
Voltage	pH	kW	Amps
208	1	9.8	47.1
240	1	9.8	40.8
208	3	9.8	27.2
240	3	9.8	23.6
480	3	9.8	11.8

CAPACITY

Pans	Altair II-8	Altair II-10	Altair II-12
12" x 20" x 2.5"	8	10	12
12" x 20" x 4"	4	6	8
12" x 20" x 6"	2	3	4

WATER SUPPLY & DRAIN

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

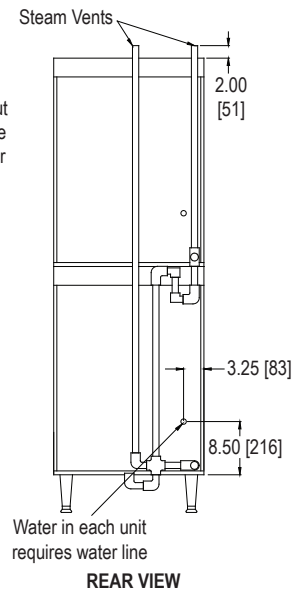
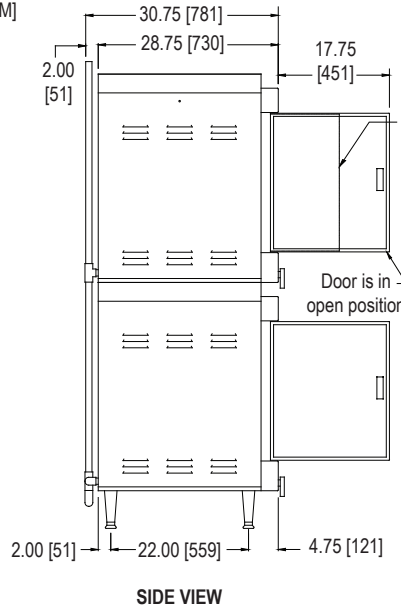
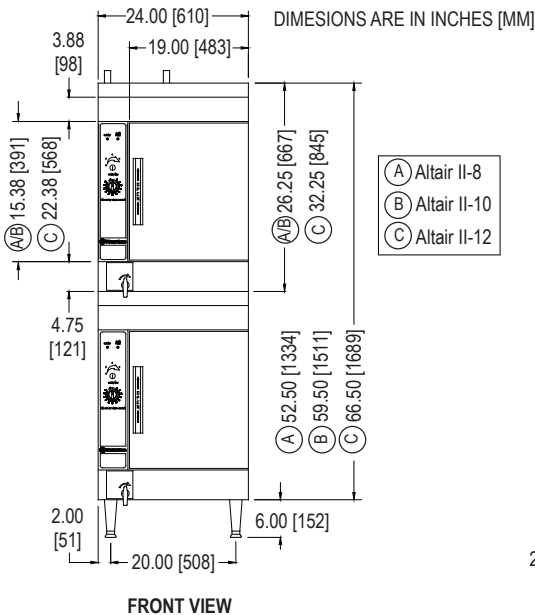
The best defense against poor water quality is a water treatment system designed to meet your water quality conditions.

Pressure: 25(min)-50(max) PSI

Connections: Trough drain: 1/2 MNTP Drain out: 1" FNPT Water: 3/4" male garden hose
 Appliance to be installed with backflow protection according to federal, state or local codes.
 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.

NOTES

- Each single compartment has a separate rear exiting drain plumbed directly into the stacked steamers main drain/vent line.
- 4" clearance left mandatory, right and rear is recommended.
- Location near a floor drain is recommended.
- Refer to electrical characteristics chart for voltage requirements of each steamer.
- Each compartment requires separate electrical & water connection.



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