

G**SIRIUS II DOUBLE GAS BOILERLESS CONVECTION STEAMER**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

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

DESCRIPTION

Sirius 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. Sirius II models are efficiently heated by a burner external to the water reservoir. Sirius II steamers use 27,000 BTU per compartment.



Sirius II-8

Sirius II-10

Sirius II-12

COOKING COMPARTMENT

Operation occurs from steam generated in the cooking compartment. The walls and ceiling of the cooking compartment are heated to reduce steam condensation and to reheat and revitalize partially condensed steam. The steamer cavity has a convection fan to increase steam velocity and provide efficient steam distribution throughout the cavity. Steam is pulled past the cooking pans, then forced against the heated cooking chamber walls to be reheated. The cooking compartment is constructed of cast aluminum with a food-grade non-stick hard anodized finish. The 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)
- Clean probe indicator light
- Heating indicator light
- 60-minute timer
- Pulls out for easy service access

Construction:

- 304 Stainless, #4 finish (Cabinet)
- 356 Aluminum cast cooking compartment with hard-anodized finish

Insulated Doors:

- 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

Other:

- Manual front drain valve
- Internally preheated incoming water for quick recovery
- Redundant safety systems
- One-year parts and service

SHIPPING WEIGHT

- **Sirius II-8** - 450 lbs (204 kg)
- **Sirius II-10** - 475 lbs (215 kg)
- **Sirius II-12** - 500 lbs (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 (Sirius II-8 only)
- STSM - 16-5/8" tall mobile stand (Sirius II-8 only)
- Pan rack assembly for MSS and SSS
- Set of 4 casters, 2 with brakes

■ **Quick Disconnect Gas Hose**

- 48" long
- 60" long
- 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
 Gas Boilerless Steamer
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SIRIUS II DOUBLE GAS BOILERLESS CONVECTION STEAMER

DETAILS & DIMENSIONS

SPECIFICATIONS

	Sirius II-8	Sirius II-10	Sirius II-12
Voltage	120V	120V	120V
BTU's	27,000*	27,000*	27,000*
Gas NPT	1/2"	1/2"	1/2"

* Per compartment

GAS PRESSURE & CONNECTION

- Natural - 3.5" WC required, not to exceed 13.5"
- Propane - 9" WC required, not to exceed 13.5"
- Gas pipe size: 1/2" NPT required as a minimum

CAPACITY

Pans	Sirius II-8	Sirius II-10	Sirius 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.
- 4" stacking collar between units (included when ordered)
- Single and stacked units require hood for ventilation of flue products
- Each compartment requires separate power, gas & water connection.

FOOD SERVICE EQUIPMENT
Gas Boilerless Steamer

