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ALTAIR II SINGLE ELECTRIC BOILERLESS CONVECTION STEAMER

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS

- ☐ Altair II - 4 - four pan electric countertop boilerless steamer
- ☐ Altair II - 6 - six pan electric countertop boilerless steamer

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 - 4



Altair II - 6

SHIPPING WEIGHT

- Altair II - 4 - 225 lbs (102 kg)
- Altair II - 6 - 250 lbs (113 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 - 34.5" tall mobile stand w/slide out shelf and under shelf
- ☐ SSS - 29.75" tall stationary stand w/slide out shelf and under shelf
- ☐ STSS - 12" tall stationary stand (Altair II-6 only)
- ☐ STSM - 16-5/8" tall mobile stand (Altair II-6 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
- ☐ Vega condenser hood with hose
- ☐ 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 (ALTAIR II - 4) 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 (ALTAIR II - 6) 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-4	Altair II-6
12" x 20" x 1"	8	12
12" x 20" x 2-1/2"	4	6
12" x 20" x 4"	2	4
12" x 20" x 6"	1	2

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

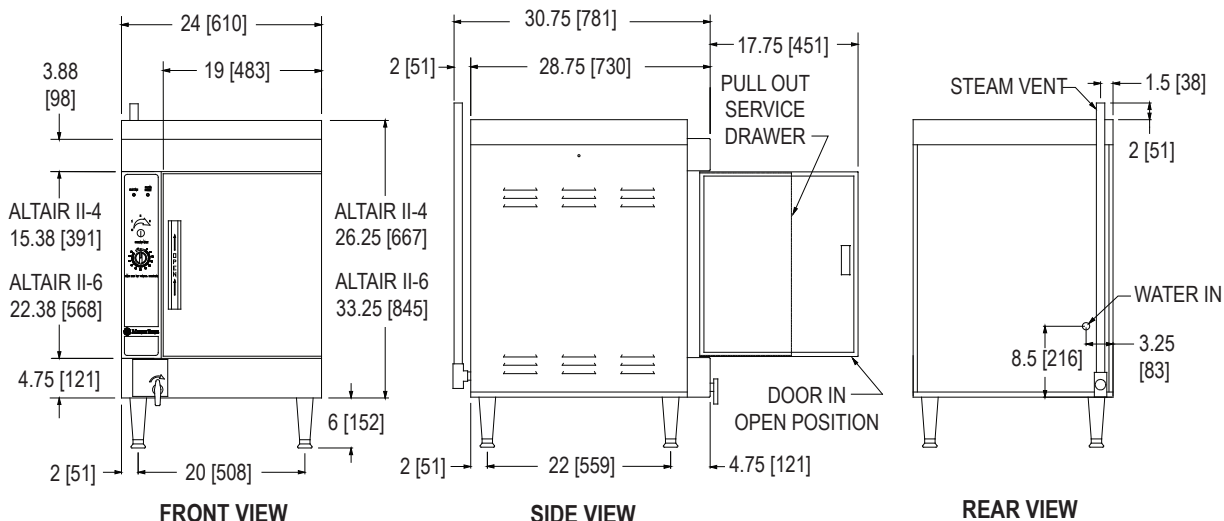
Appliance to be installed with backflow protection according to federal, state or local codes.

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 one rear drain connection
- 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.

DIMENSIONS ARE IN INCHES [MM]



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



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