

G**SIRIUS II GAS CONVECTION
BOILERLESS STEAMER**JOB NAME: _____
ITEM NO.: _____
NO. REQUIRED: _____

- MODELS:**
-
-
- Sirius II - 4
-
-
- Sirius II - 6

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.

Cooking Compartment:

Operation occurs from steam generated in the cooking compartment. The walls and ceiling of the cooking compartment are heated to reduce steam condensing on these surfaces and to reheat and revitalize partially condensed steam. The steamer cavity has a convection fan that increases steam velocity and provides efficient steam distribution throughout the cavity by pulling steam past the cooking pans, then forcing it 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 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 Three Cooking Positions
- 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
- Redundant Safety Systems
- UL/CUL Safety & Sanitary (*NSF-4*)
- One-Year Parts and Service

Controls: Standard controls include three cooking modes that are preset at the factory or can be set to custom specifications up to 230°F (110°C). A Clean Probe indicator light, heating indicator light and a 60-minute mechanical timer are included. The control panel pulls out in drawer fashion for easy service access.



Sirius II - 4

Sirius II - 6

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.

Characteristics:

Dimensions	Sirius II-4	Sirius II-6
Overall Height	26.25"	33.25"
+ Legs	26.25 + 4-6"	33.25 + 4-6"
Overall Width	24"	24"
Overall Depth	28.75"	28.75"
+ Door Latch	28.75"+ 1.5"	28.75"+ 1.5"
Doors Open 90°	46.5"	46.5"

Capacity:

Pans	Sirius II-4	Sirius II-6
12" x 20" x 2.5"	4	6
12" x 20" x 4"	2	4
12" x 20" x 6"	1	2

OPTIONAL AT EXTRA COST:

- PP-4 (92-1004) Prison Package (*per compartment*)
- PP-6 (92-1005) Prison Package (*per compartment*)
- HWS-4 (92-1002) Left Side Heat and Water Shield
- HWS-6 (92-1003) Left Side Heat and Water Shield
- CA HD (92-1000) Casters (*set of 4, 2 with Brakes*)
- SKG (92-1017) Stacking Kit
- 5" Heavy-Duty Swivel Casters with Brakes
- STSS (92-1015) Stationary 12" High Stand (*for 6 & 8-pan*)
- MSS (92-1012) Mobile Stand with Shelf
- SSS (92-1014) Stationary Stand with Shelf
- PRM (92-1013) Pan Rack Assembly (*for MSS & SSS Stands*)

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

6-Pan ONLY

**MARKET FORGE**
INDUSTRIES INC.
An Employee Owned Company

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05/12FOOD SERVICE EQUIPMENT
Gas Boilerless Steamer

G**SIRIUS II GAS CONVECTION
BOILERLESS STEAMER**

DETAILS & DIMENSION

SPECIFICATIONS

Model	Sirius II-4	Sirius II-6
Voltage	120V	120V
BTU's	27,000	27,000
Gas NPT	1/2"	1/2"

Gas Pressure (natural) inlet:
3.5" WC required, not to exceed 13.5"

Gas Pressure (propane) inlet:
9" WC required, not to exceed 13.5"

Connections for all Sirius II sizes

- Water in: 3/4" male garden hose
- Drain out: 1" FNPT
- Gas pipe size: contact local authority having jurisdiction.

Crated Dim. & Wts.

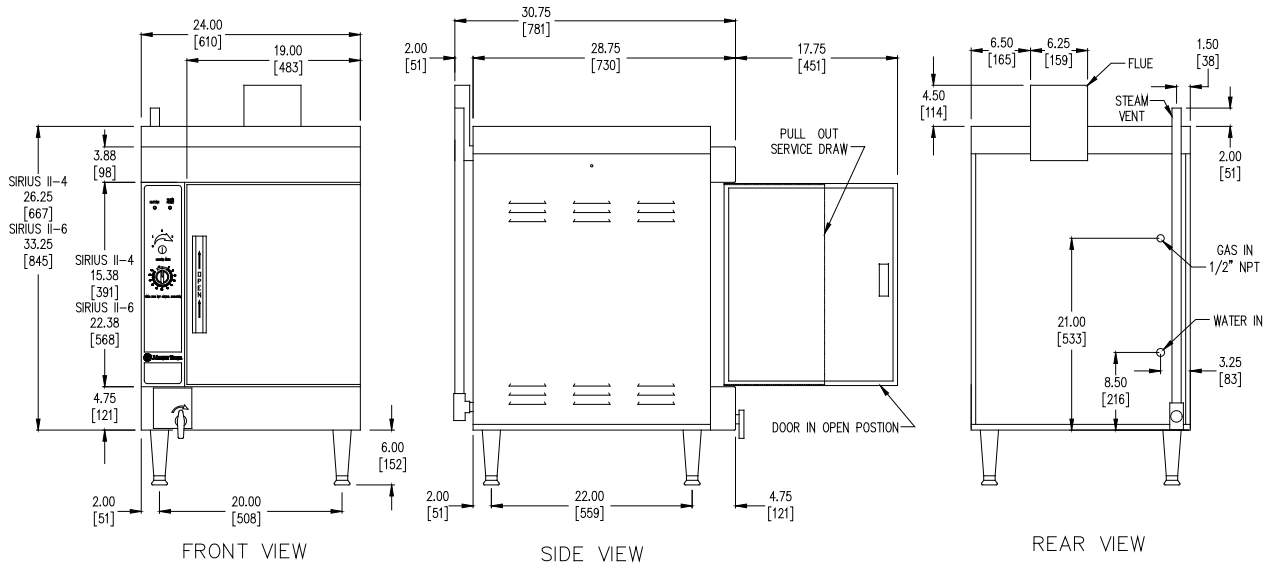
	Height	Width	Depth	Cu.Ft.	Lbs.
Sirius II - 4	32.25"	34.25"	43"	27.3"	225
Sirius II - 6	39.25"	34.25"	43"	33.2"	250

NOTES:

- Each single compartment has one rear drain connection.
- Each compartment, stacked or single, requires a separate power and gas connections.
- Each compartment, stacked or single, requires separate water connection.
- Water pressure should be set to fill reservoir in 45 seconds.
- 4" clearance left mandatory, right and rear is recommended.
- Location near a floor drain is recommended.
- Stacked units require 4" stacking collar between units (*included when 8-, 10-, or 12-pan units are ordered*).
- Single and stacked units require hood for ventilation of flue products.

SPEC SHEET: S-6059A
05/12

FOOD SERVICE EQUIPMENT
Gas Boilerless Steamer



It is our policy to build equipment which is design certified by U.L., C.S.A. and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.

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