

# Gas Atmospheric Steamer

Models  MVST



## Standard Features

- Two-stage door opening
- 304 grade stainless steel steaming oven
- Frame mounted door seal
- Anti-drip channel on door
- Piezo ignition
- High limit thermostat
- Inbuilt steam generator

## Options & Accessories

- Flexible gas hose
- Also available in Natural Gas or Propane

## Specifications

The ever popular, versatile and cost effective Moorwood Vulcan steamer is an integral part of the medium duty family, and more importantly is an economical and essential contribution to healthy eating.

In built steam generator incorporating low water level safety cut out with the option of draining to a separate container or into a floor drain.

The two-stage door handle feature allows steam to be expelled before the door is fully opened and includes an integral 'anti-drip' channel on the door to reduce condensation and floor spillage.

The product is ideal for a hard working kitchen and is designed to provide many years of value-for money service.



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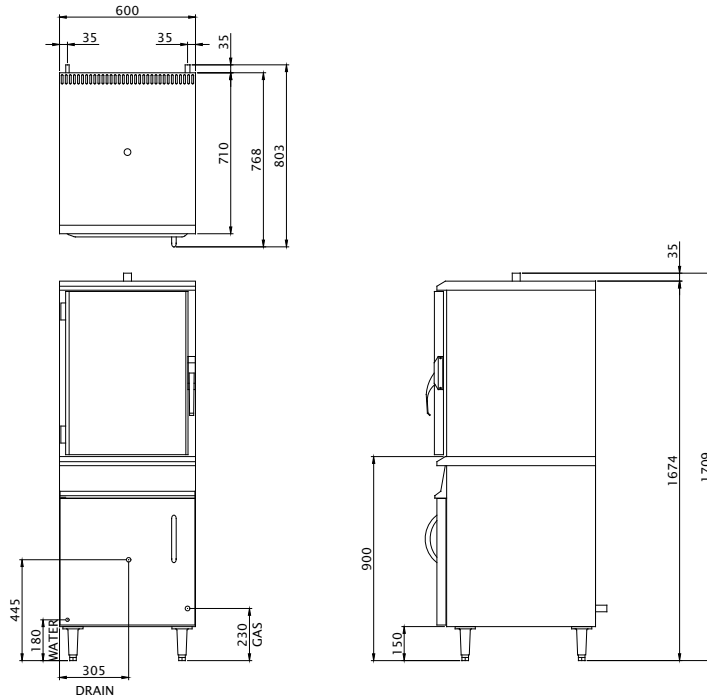
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Datasheet Part No. 933159-01

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### DIMENSIONS

MODEL NO.	OVERALL SIZE			OVEN SIZE	NET WEIGHT	SHIPPING WEIGHT (APPROX)
	HEIGHT	WIDTH	DEPTH	W x D x H		
MVST	1709mm	600mm	710mm	498 x 610 x 650	203kg	212kg

### POWER REQUIREMENTS

Model NO.	Gas Consumption per hr. Natural Gas	Gas Consumption per hr. Propane Gas	Gas Connection	Total Output (kW) NG / LP
MVST	1.71m <sup>3</sup> /hr	1.26kg/hr	R 1/2"	18.5 / 18.3

If using a flexible snap on connection hose, a 3/4" diameter is required. Please consult the Technical Manual or CORGI regulations for further details. Please allow adequate clearance for Connection elbow & governor arrangement behind equipment

For further information on MV products and services or advice on which unit suits you best please contact the sales department.

Model Specification

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