



CROWN STEAM GROUP



2020 Price List

- Effective January 1st 2020 -





JOSEF STRITZL
FOUNDER

CROWN STEAM STORY

From his first day at Bardeau limited in 1955, Joe Stritzl started his career in the Foodservice Industry. Working his way up to becoming General Manager at Bardeau, Joe parted from the company in 1980 seeking to grow his own ideas around steam and to start a company focused solely on the production of steam cooking equipment. Bardeau later would be sold and become Cleveland Kettles.

In the mid 90's, Southbend's operating company in Canada (Escan) shifted its production of steam vessels to Crown Foodservice Equipment. At the same time, Crown purchased and improved the gas kettle designs from Southbend (Escan). This was the beginning of the long tenured relationship that existed between Crown Foodservice and Middleby. Crown now had a complete line of both gas and electric vessels to offer the marketplace.

Over the years, Crown has produced OEM product for numerous major companies in Foodservice. To name several; Middleby (Southbend, Blodgett, and Market Forge), ITW (Vulcan, Hobart Canada), Entree (Solaris), Steam Can, Accutemp, and prior Garland/ Welbilt, Legion, as well as accessories to Groen. Needless to say, Joe Stritzl and Crown Foodservice Equipment has been the back bone of steam cooking system in the Foodservice Industry for years.

With the addition of Crown Foodservice Equipment into the Middleby Corporation, Middleby now not only continues its long history of providing high quality steam products to the industry, but now also offers the strength and dependability of backing up the brands with the factory itself. This addition allows certain dependability Middleby has become known for. It shows, as do all Middleby brands, that we remain focused on our customers first, and drive our businesses as such.

2019 NAFEM marked for us the gathering of our industry every other year, but this year we celebrate the launching of Crown Steam Group and the Crown brand name to be sold to the Foodservice community for the first time. Not only will Crown represent the great products it has historically been known for producing, but will also manufacture the unique and high-quality Market Forge Brand. Together, with Crown, Market Forge and Firex, no other Steam company offers such a broad line of steam equipment packed with depth and technology, as exists with the Crown Steam Group.

January 2020 Edition

FOR AUTHORIZED DEALERS -TERMS are net 30, with approved credit. Products are shipped FOB Toronto ON, Canada. All steam equipment - (for shipment outside the continental United States), is shipped FOB Toronto, Canada. Prices are subject to change without notice.

RETURNS*: Prior authorization must be received in order to return merchandise. Credit will be issued for returned product less initial delivery freight cost. All authorized returns must be freight prepaid, and are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within sixty (60) days from authorization date. Crown Steam Group reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

*Custom options are non-refundable, non returnable items.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary. PLEASE SPECIFY (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

CHANGES: Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

PRICES in this list are **limited to goods purchased and shipped in the United States**. Please apply to the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

START UP: This is the initial uncrating and set up of the equipment which is not covered under Crown Steam Group warranty. This will include piping, electrical and gas connections. This also includes the first "turn on and check" of any gas or electric equipment.

PERFORMANCE CHECK: This is only done after the start up has been performed by the installer. This check includes a 15 point examination by the service agent to be sure the equipment has been installed and started up correctly. Crown Steam Group pays a flat fee per each piece of equipment when a service agent is available in the area. Available only on Heavy Duty Steam.

To learn more about Crown Steam Group and our wide array of Steam Commercial Kitchen Equipment, or for a complete listing of Sales Representative and Service Agencies, visit us at
www.crownsteamgroup.com

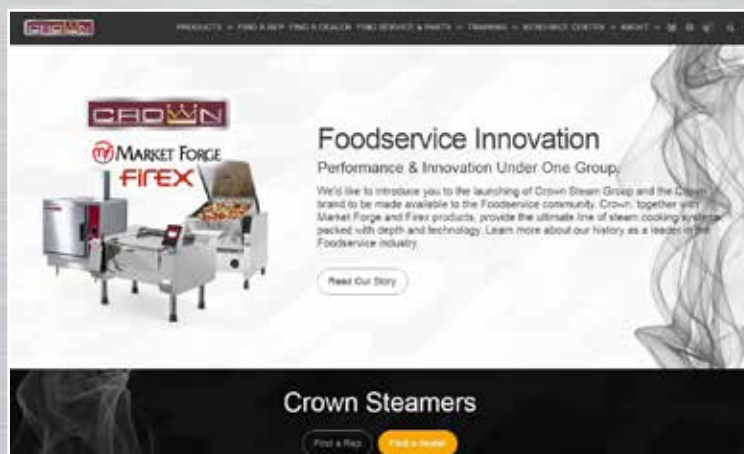


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Crown offers a **24/7 Warranty** on all of our equipment. That means... 24 hours a day,
7 days a week - if you have a problem, we have a solution.

To speak with a Customer Service Representative contact us at **919-762-1000**
When placing an order, please fax to **919-762-1121** or email **po@crownsteamgroup.com**. For more information on Crown
and our array of Steam Commercial Kitchen Equipment, visit us at www.crownsteamgroup.com.

All of our products are listed by UL, CSA and NSF (where applicable)



Ship Happens ... at Crown Steam Group

Ship Happens Program by Crown Steam Group

- Same Day Shipping - Guaranteed -
- Large Inventory Selection - Guaranteed -
- Quality - Guaranteed -

Crown Steam Group recognizes the need for short lead times in today's fast paced commercial kitchen industry. The Ship Happens program answers this need with a SAME DAY shipment guarantee on a variety of dealer showroom products. Get the quality you deserve with Crown Steam Group products for that customer who is in a hurry. Our best selling products are in stock and ready for instant shipping to your warehouse or direct to your customer!

Program Details

- * \$50 Invoice credit if order fails to ship the same day. (Not applicable to Kettles and Fryers)
- * Purchase Order must have "Ship Happens" clearly marked and emailed to PO@crownsteamgroup.com.
(Please include the correct gas and electrical types. The program is limited to specific gas types stocked.)
- * Account must be in proper credit standing to allow same day shipment.
- * Orders requiring Buying Group credit approvals may be delayed, and not subject to invoice credit if not the fault of Crown Steam Group.
- * Normal freight terms apply.
- * This program is intended for the quick shipping of less than 3 pieces of product.
- * Units required for elevation over 2,000 feet are excluded from the program.

Freight Information



Third Party Billing for Hawaii and Alaska



Freight Rates for orders under \$10,000

- 1 piece of equipment - \$250
- 2 pieces of equipment - \$350
- 3 or more pieces of equipment - \$450

FREIGHT DAMAGE: DO NOT SIGN for equipment until you have thoroughly inspected it for obvious or concealed freight damage. Once signed for, the customer takes full responsibility for the shipment. We can, however, assist the customer if a freight claim is needed.

Notes: Rates ONLY apply if:

1. Freight ships from Crown warehouse location.
2. Crown Steam Group chooses freight carrier.
3. Crown Steam Group must pre-pay and add freight to invoice.

Additional Charges

Lift Gate Delivery = \$100

All other requests, call for pricing.

10% surcharge for international orders shipping outside

of North America

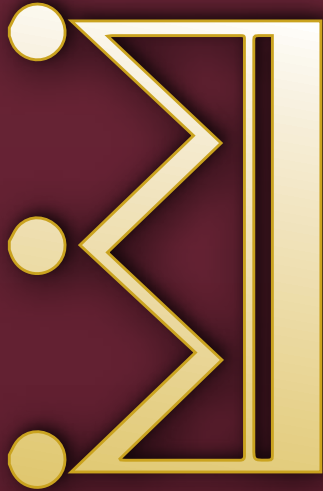
Freight Classification

The bulk of Crown Steam Group commercial equipment is rated 85 or 100.

Special configurations or non-standard crating may add to the classification.

Rate classifications are subject to change without notice.

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STEAMERS, KETTLES AND BRAISING PANS

Crown offers a complete line of Heavy-Duty Steam equipment to compliment our cooking line. We have hundreds of models available ranging from: Rapid Recovery Convection Steamers, Large Volume Kettles and Heavy-Duty Tilting Skillets.

Our braising pans are versatile units that can roast, fry, braise, boil, simmer, thaw, sauté, grill, warm, steam, proof, hold and serve practically any menu item.

Steam jacketed kettles are widely used as a substitute for stock-pot cooking. Kettle cooking is more gentle, highly consistent, and much faster than stock-pot and other cooking methods.

Counter Steamers



Convection Steamers



Kettles



Skillets



GUIDELINES FOR CHOOSING BOILER SIZE

Available Kettle Capacity for Common Steamers Using a Steam Take-off

Model Number	Input	Additional Kettle Capacity
GCX-2	std 200,000 BTU	10 gallon 20 gallon
GCX-2-36	std. 250,000 BTU opt 300,000 BTU	10 gallon 30 gallon 40 gallon 50 gallon
ECX-2-36	std 24 kW opt 36 kW opt 42 kW	n/a 20 gallon 40 gallon
ECX-2-36	std 24 kW opt 36 kW opt 42 kW opt 48 kW (voltage over 208 only)	n/a 20 gallon 40 gallon 40 gallon

Boiler Steam Output

Input	lbs. per hour
Gas	
200,000 BTU (24" base)	110
250,000 BTU (36" base)	155
300,000 BTU (36" base)	183
Electric	
24 kW	69
36 kW	107
42 kW	128
48kW	148
Steam Coil	
20 PSI	90
30 PSI	138
40 PSI	172
50 PSI	207

Steam Requirements

Input	lbs. per hour
Kettle (gallons)	
TOC-2	5.5
6	11
10	22
20	44
30	66
40	88
60	132
80	176
100	220
Convection Steam Compartments	
6 Pan	30 (per compartment)
10 Pan	45 (per compartment)

Direct steam kettles require a steam trap for operation. Depending on the installation, a steam trap, inlet globe valve, pressure reducing valve, line strainer, and/or ball float trap must be installed with suitable piping and plumbing fittings. These items may be ordered as an option at extra cost from Crown or may be provided by others.

Food service boilers have a limited steam reservoir. When multiple pieces of equipment are powered by a single boiler, each kettle or compartment should be heated sequentially, allowing the boiler to recover pressure before starting the next piece of equipment.

Boiler drain lines discharge hot condensate and steam which may affect the operation of the boiler or other equipment. Drain outlets should be plumbed indirectly to a floor drain outside the confines of the boiler and away from other equipment.

Remote boiler sizing requires consideration of the size, length and type of pipe used, as well as the number of bends and joints. Crown recommends the use of a professional food service consultant or mechanical engineer for remote boiler specification.

Electric Counter Convection Steamers



EPX-5
with optional stand

Standard Features for all Counter Steamers

- 304 stainless steel exterior
- 316 stainless steel cooking chamber and coved corners
- Heavy gauge stainless steel door with full perimeter gasket
- Positive lock and seal mechanism with spring release door
- Illuminated power switch
- Ready indicator light
- Cooking indicator light
- 60 min electromechanical timer with end of cycle audible alarm
- Removable stainless steel pan supports
- Electromechanical controls
- Deliming port

EPXN Narrow Counter Steamer - Manual Fill / Manual Drain



Standard Features

- 3-5 Pan
- 4" Legs standard
- Can stack up to 2 units (factory installed only)
- Removable steam diffuser plate
- Add water indicator light with audible alarm
- Selectable timed or continuous cooking mode



Model Number	Description	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
EPXN-3	Electric 9 kW Countertop Steamer - 3 pan with manual water fill	1-3	161 (73)	18.1"x23.1"x29"	\$ 10,846
EPXN-5	Electric 15 kW Countertop Steamer - 5 pan with manual water fill	1-5	183 (83)	18.1"x29.5"x29"	\$ 11,853

EPX Counter Steamer - Manual Fill / Manual Drain



Standard Features

- 3-5 Pan
- 4" Legs standard
- Can stack up to 2 units (factory installed only)
- Removable steam diffuser plate
- Add water indicator light with audible alarm
- Selectable timed or continuous cooking mode



Model Number	Description	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
EPX-3	Electric 9 kW Countertop Steamer - 3 pan -Manual Fill	1-3	161 (73)	24"x23.1"x25"	\$ 11,387
EPX-5	Electric 15 kW Countertop Steamer - 5 pan -Manual Fill	1-5	183 (83)	24"x29.5"x25"	\$ 12,486

SX Counter Steamer - Auto Fill / Auto Drain



Standard Features

- 3-5 Pans
- Can stack up to 2 units
- Automatic water fill system
- Auto drain system
- On/off power switch
- Low water indicator light
- Water Treatment System

Model Number	Description	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
SX-3	Electric 7.5 kW Countertop Steamer - 3 pan	1-3	141 (64)	24"x19.1"x27.5"	\$ 11,528
SX-5	Electric 15 kW Countertop Steamer - 5 pan	1-5	169 (77)	24"x25.5"x27.5"	\$ 13,822

SXN-4M Narrow Counter Steamer - Auto Fill / Manual Drain



Standard Features

- 4 Pans
- 4" Adjustable Legs standard
- Can stack up to 2 units
- Automatic water fill system
- Manual drain system
- Removable steam diffuser plate
- Water in "Y" strainer
- Water Treatment System

Model Number	Description	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
SXN-4M	Electric 9 kW Countertop Steamer - 4 pan	1-4	112 (51)	18"x26.5"x29"	\$ 11,717

SXN-4 Narrow Counter Steamer - Auto Fill / Auto Drain



Standard Features

- 4 Pans
- Can stack up to 2 units
- Automatic water fill system
- Automatic drain system
- On/off power switch
- Water Treatment System

Model Number	Description	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
SXN-4	Electric 9 kW Countertop Steamer - 4 pan	1-4	112 (51)	18"x26.5"x29"	\$ 12,809

SX-5G Gas Counter Steamer - Auto Fill / Auto Drain



SX-5G3

Gas counter top convection steamer with atmospheric steam generator

Standard Features

- Stainless steel construction
- Coved interior corners
- Automatic generator blow down valve
- Delime mode power setting
- Split water connections for simple hook up for a treated water system.
- 4" Adjustable legs standard
- Water Treatment System

Model Number	Description	Pan Capacity	Weight	Dimension WxHxD	List Price
SX-5G3	Gas 47K BTU Countertop Steamer (5 pan) - Auto Fill / Auto Drain	1-5	250 (113)	24"X25"X32.5"	\$21,321

Options and Accessories

Model Number	Options and Accessories	List Price
TS-120-1	120 Minute Timer (Electric Steamer Only) Priced per compartment.	\$ 218
HSB-2	High Sensitivity Board for reverse osmosis water (208 or 240volt) Priced per compartment (SX-3 & SX-5).	\$ 588
CSF-1	Constant Steam Feature. Priced per compartment (SXN-4M , SXN-4, SX-3 & SX-5)	\$ 627
SSL-4	Stainless Steel 4" High Legs (SXN-4, SXN-4M, SX-3 & SX-5)	\$ 234
CSFF-4	Counter steamer flanged feet	\$ 745
SK-1	Stacking Kit For Two Units (SXN-4, SXN-4M, SX-3 & SX-5)	\$ 33
SIP-2	Interconnect Plumbing For Two Units (SX-3, SX-5, SXN-4 & SXN-4M)	\$ 800
SHS	Heat shields (per compartment)	\$ 800
S75-10	7.5KW increased to 10KW (SX-3)	\$ 695
SEVS-5	380, 415, 440, 460 or 480 Volts, 3 Phase, 50 or 60 Hertz (SXN-4M, SXN-4, SX-3, SX-5, EPXN-3 & EPXN-5)	\$ 931
SEVS-6	575 or 600 Volts, 3 Phase, 50 or 60 Hertz (EPXN-3, SX-3 & SX-5)	\$ 1,345
SGVS-1	220 Volts, 1 phase, 50 or 60 Hertz (SX-5G3)	\$ 1,013
DHK	Drain Hose Kit includes 5' hose with fitting (SXN-4M, EPXN-3, EPXN-5, EPX-3 & EPX-5)	\$ 299
Stands and Caster options		
RL28	Single Unit 28" High Stand: (SX-3 or SX-5)	\$ 1,656
RL28X	Single Unit 28" High Stand: (EPX-3 or EPX-5)	\$ 1,798
CK-2	Casters, 3" High, Set of 4 (EPX-3 and EPX-5 with RL28X stand only)	\$ 981
RL23XN	Double Units 23" High Stand: (SXN-4M or SXN-4)	\$ 1,656
RL28XN	Single Unit 28" High Stand: (SXN-4M, SXN-4, EPXN-3 or EPXN-5)	\$ 1,798
RL28G	Single Unit 28" High Stand: (SX-5G3)	\$ 1,874
RL34	Single Unit 34" High Stand: (SX-3 or SX-5)	\$ 1,994
RL18	Double Unit 18" High Stacking Stand: (2) SX-5 Units	\$ 1,525
RL23	Double Unit 23" High Stacking Stand: (2) SX-3 Units	\$ 1,607
R18SS-3	Double Unit Stacking Stand, 60" Total Height for (2) EPXN-3 Units	\$ 3,187
R18SS-3	Double Unit Stacking Stand, 66" Total Height for EPXN-3 over EPXN-5	\$ 3,187
R18SS-5	Double Unit Stacking Stand, 69" Total Height for (2) EPXN-5 Units	\$ 3,187
S-EPXSS-1	Double Unit Stacking Stand, 58" Total Height for (2) EPX-3 Units	\$ 3,187
S-EPXSS-1	Double Unit Stacking Stand, 64" Total Height for EPX-3 over EPX-5	\$ 3,187
S-EPXSS-2	Double Unit Stacking Stand, 71" Total Height for (2) EPX-5 Units	\$ 3,187

Water Treatment Systems

WATER QUALITY

Water is the essential ingredient in steam equipment. Water quality the major factor affecting the performance of your appliance. Crown Steam Group offers a Comprehensive Water Treatment System which exceeds our minimum water requirements.

Proof of installation and proper cartridges replacement is required for warranty coverage.

Water supply to Crown Steam Group steamers must be within these guidelines:

- Total dissolved solids: Less than 60 PPM
- Total alkalinity: Less than 20PPM
- Silica: Less than 13PPM
- Chlorine: Less than 1.5PPM
- PH Factor: 7.0 – 7.5

Water which does not meet these standards should be treated by an installation of Crown Steam Group's Water Treatment Systems. Call 919-762-1000 if you have question concerning your water meeting these parameters.

WATER TREATMENT

The Crown Steam Group water treatment systems provides the necessary technology to eliminate most chlorine, sediment and to solve all scale problems. Our water treatment system is effective on all water conditions.*

- Neutralizes scale
- Up to 99% chlorine reduction
- 5 micron filtration
- Incoming PH factor should be greater than 7.3
- Easy cartridge change out
- Quick disconnect fittings
- Up to 6 month cartridge life*



TruH2O



TruH2O mini

Stage 1 - Carbon

Our carbon block cartridge will remove up to 99% of the chlorine in water.

Stage 2 - Citryne

This Crown Steam Group water treatment system provides the necessary technology to solve scale problems. Our water treatment is effective in all water scale conditions.

Systems must be installed and maintained at scheduled intervals to keep warranty valid.

*-In areas with known high levels of water hardness, more frequent replacement of scale inhibitor cartridges may be necessary, possibly every 3 months.

Part#	Water Treatment System	List Price
1400712	TruH2O Water Treatment Mount System - includes multi-stage filter and citryne pack	\$ 827
1402279	TruH2O mini Water Treatment Mount System - includes multi-stage filter and citryne pack	\$ 573
	Replacement Filter System Parts	List Price
1400713	TruH2O replacement cartridges (Multi-stage filter and citryne pack)	\$ 642
1402278	TruH2O mini replacement cartridges (Multi-stage filter and citryne pack)	\$ 492

* For areas with heavy silica content please call 919-762-1000 for a custom solution.



Convection Steamers



DCX-10-24

Standard Features

- Stainless steel construction for easy cleaning and rust prevention
- 316 stainless steel cooking chamber
- Coved corners
- Easy to operate controls
- Easy open, heavy-duty door with quick release handle
- Auto steam generator blowdown - standard
- Available in 6 pan, 10 pan and 16 pan
- CSD Code Package standard
- Electronic Ignition - boiler base models
- Water Treatment System
- Nickel plated boiler

Model Number	Description	Boiler Base	Weight	Dimensions WxHxD	List Price
DCX-2-24	6 Pan, Two Compartment Steamer with 24" Cabinet Base	Direct Steam	450 (204)	24"x55.5"x33"	\$ 26,868
SCX-2-24		Steam Coil	500 (227)	24"x55.5"x33"	\$ 34,941
ECX-2-24		Electric Boiler- 24 kW	550 (250)	24"x55.5"x33"	\$ 35,409
GCX-2-36		Gas Boiler- 200,000 BTU	630 (286)	24"x55.5"x33"	\$ 29,324
DCX-2-36	6 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	600 (273)	36"x55.5"x33"	\$ 27,849
SCX-2-36		Steam Coil	600 (272)	36"x55.5"x33"	\$ 36,466
ECX-2-36		Electric Boiler- 24 kW	650 (255)	36"x55.5"x33"	\$ 39,233
GCX-2-36		Gas Boiler- 250,000 BTU	764 (347)	36"x55.5"x33"	\$ 40,688
DCX-2-6	6 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	Direct Steam	650 (295)	44"x62.1"x33"	\$ 40,048
SCX-2-6		Steam Coil	700 (318)	44"x62.1"x33"	\$ 48,874
ECX-2-6		Electric Boiler- 36 kW	880 (400)	44"x66.1"x33"	\$ 47,686
GCX-2-6		Gas Boiler- 250,000 BTU	980 (445)	44"x66.1"x33"	\$ 48,294
DCX-2-10	6 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	700 (318)	48"x61.1"x33"	\$ 42,697
SCX-2-10		Steam Coil	750 (340)	48"x61.13"x33"	\$ 51,463
ECX-2-10		Electric Boiler- 36 kW	930 (422)	48"x65.1"x33"	\$ 50,855
GCX-2-10		Gas Boiler- 250,000 BTU	1030 (467)	48"x65.1"x33"	\$ 51,025
DCX-2-6-6	6 Pan, Two Compartment Steamer with (2) 6 Gallon Kettle and 60" Cabinet Base	Direct Steam	830 (377)	60"x62.1"x33"	\$ 61,898
SCX-2-6-6		Steam Coil	930 (422)	60"x62.1"x33"	\$ 72,142
ECX-2-6-6		Electric Boiler- 42 kW	840 (381)	60"x66.13"x33"	\$ 65,764
GCX-2-6-6		Gas Boiler- 250,000 BTU	930 (422)	60"x66.1"x33"	\$ 65,764
DCX-2-6-10	6 Pan, Two Compartment Steamer with (1) 6 Gallon Kettle and (1) 10 Gallon Kettle and 60" Cabinet Base	Direct Steam	870 (395)	60"x62.1"x33"	\$ 65,662
SCX-2-6-10		Steam Coil	970 (440)	60"x62.1"x33"	\$ 75,788
ECX-2-6-10		Electric Boiler- 42 kW	880 (400)	60"x66.13"x33"	\$ 72,153
GCX-2-6-10		Gas Boiler- 250,000 BTU	970 (440)	60"x66.1"x33"	\$ 73,514

All units come standard with Auto Blowdown and CSD Code Package

10 Pan Convection Steamer

Model Number	Description	Boiler Base	Weight	Dimension WxHxD	List Price
DCX-10-24	10 Pan, Two Compartment Steamer with 24" Cabinet Base	Direct Steam	550 (250)	24"x68.5"x33"	\$ 29,474
SCX-10-24		Steam Coil	575 (260)	24"x68.5"x33"	\$ 37,173
ECX-10-24		Electric Boiler- 36 kW	575 (260)	24"x68.5"x33"	\$ 39,681
GCX-10-24		Gas Boiler- 200,000 BTU	670 (340)	24"x68.5"x33"	\$ 31,850
DCX-10-36	10 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	625 (284)	36"x68.5"x33"	\$ 28,818
SCX-10-36		Steam Coil	625 (284)	36"x68.5"x33"	\$ 37,731
ECX-10-36		Electric Boiler- 36 kW	700 (317)	36"x68.5"x33"	\$ 43,705
GCX-10-36		Gas Boiler- 250,000 BTU	840 (381)	36"x68.5"x33"	\$ 45,710
DCX-10-6	10 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	Direct Steam	900 (408)	44"x68.5"x33"	\$ 43,135
SCX-10-6		Steam Coil	1000 (453)	44"x68.5"x33"	\$ 50,442
ECX-10-6		Electric Boiler- 36 kW	900 (408)	44"x72.5"x33"	\$ 50,301
GCX-10-6		Gas Boiler- 250,000 BTU	1000 (453)	44"x72.5"x33"	\$ 52,274
DCX-10-10	10 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	920 (417)	48"x68.5"x33"	\$ 44,912
SCX-10-10		Steam Coil	1020 (462)	48"x68.5"x33"	\$ 53,771
ECX-10-10		Electric Boiler- 36 kW	920 (408)	48"x72.5"x33"	\$ 55,817
GCX-10-10		Gas Boiler- 250,000 BTU	1020 (462)	48"x72.5"x33"	\$ 57,755
DCX-10-6-6	10 Pan, Two Compartment Steamer with (2) 6 Gallon Kettle and 60" Cabinet Base	Direct Steam	1000 (453)	60"x68.5"x33"	\$ 62,502
SCX-10-6-6		Steam Coil	1000 (453)	60"x68.5"x33"	\$ 72,745
ECX-10-6-6		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$ 70,279
GCX-10-6-6		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$ 70,279
DCX-10-6-10	10 Pan, Two Compartment Steamer with (1) 6 Gallon Kettle and (1) 10 Gallon Kettle and 60" Cabinet Base	Direct Steam	1000 (453)	60"x68.5"x33"	\$ 66,354
SCX-10-6-10		Steam Coil	1000 (453)	60"x68.5"x33"	\$ 76,389
ECX-10-6-10		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$ 74,133
GCX-10-6-10		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$ 74,133

16 Pan Convection Steamer

Model Number	Description	Boiler Base	Weight	Dimensions WxHxD	List Price
DCX-16	16 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	750 (340)	36"x62"x33"	\$ 35,012
SCX-16		Steam Coil	800 (363)	36"x62"x33"	\$ 42,554
ECX-16		Electric Boiler- 42 kW	900 (408)	36"x62"x33"	\$ 47,204
GCX-16		Gas Boiler- 300,000 BTU	800 (363)	36"x62"x33"	\$ 49,063

Water Treatment System

The Crown Steam Group water treatment systems provide the necessary technology to control chlorine, sediment and to solve scale problems. Our water treatment system is effective in all water conditions.

- Neutralizes scale
- Up to 99% chlorine reduction
- 5 micron filtration
- Incoming PH factor should be greater than 7.3
- Easy cartridge change out
- Quick disconnect fittings
- Up to 6 month cartridge life*

*-In areas with known high levels of water hardness, more frequent replacement of scale inhibitor cartridges may be necessary, possibly every 3 months.

1400712 - TruH2O Water Treatment System - \$ 827



Stage 1 - Carbon

Our carbon block cartridge will remove up to 99% of the chlorine in water.

Stage 2 - Citryne

This Crown Steam Group water treatment system provides the necessary technology to solve scale problems. Our water treatment is effective in all water scale conditions.

Convection Steamers

High Performance - High Efficiency



SX-10G3



GSX-10HE

Standard Features

- Stainless steel construction
- 316 stainless steel cooking chamber
- POWERFUL self-contained atmospheric steamer
- Unique, high output steam injectors for quick recovery and increased production
- Available in 7 pan, 10 pan, and 16 pan models.
- Water Treatment System

Convection Steamers with Individual Generators - Single and Double

Model Number	Description	Weight	Dimension WxHxD	List Price
SX-34EC	Electric Convection Steamer - 7 pan (one 3 pan; one 4 pan), 24 cabinet base - 17.5kW	350 (159)	24"x58.75"x33"	\$ 25,544
SX-55EC	Electric Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 30 kW	395 (179)	24"x68.5"x33"	\$ 28,834
SX-7G3	Gas Convection Steamer - 7 pan (one 3 pan; one 4 pan), 24 cabinet base - 94,000 BTU	625 (285)	24"x76.25"x37"	\$ 31,334
SX-10G3	Gas Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 94,000 BTU	675 (305)	24"x76.25"x37"	\$ 31,936
High Efficiency/Performance Pressureless Steamers				
GSX-7HE	Gas Convection Steamer - 7 pan (one 3 pan; one 4 pan), 24" cabinet base - 140,000 BTU	650 (295)	24"x67"x33.13"	\$ 33,285
GSX-10HE	Gas Convection Steamer - 10 pan (two 5 pans), 24" cabinet base - 190,000 BTU	700 (318)	24"x72"x33.13"	\$ 33,955
GSX-16HE	Gas Convection Steamer - 16 pan (two 8 pans), 36" cabinet base - 190,000 BTU	900 (408)	36"x70.375"x33.13"	\$ 35,216

Model Number	Options and Accessories	List Price
SEVS-1	380, 3-phase 50 or 60 Hz (Specify)	\$ 1,954
SEVS-2	415, 3-phase 50 or 60 Hz (Specify)	\$ 1,954
SEVS-3	440,460,480 VAC, 3-phase 50 or 60 Hz (Specify)	\$ 1,954
SEVS-4	575 or 600 VAC, 3-phase, 60 Hz	\$ 1,954
SEPG-1	Rack pan guides in cabinet base (SX-34EC ONLY)	\$ 608
SGVS-2	220/1/50 or 60Hz controls per compartment	\$ 1,913
CK-3	A set of (4) Casters (GSX-7HE, GSX-10HE and GSX-16HE ONLY)	\$ 1,031
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$ 580
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$ 952

Large Capacity Steamer with Boiler Base

Model Number	Description	Weight	Dimension WxHxD	List Price
DDA-2	Full Size - "DO-ALL" 2 compartment large capacity steamer with boiler base	600 (272)	36"x55.13"x33.88"	\$ 40,602
SCDA-2		1050 (477)	36"x55.13"x33.88"	\$ 49,167
EDA-2		1050 (477)	36"x55.13"x33.88"	\$ 54,492
GDA-2		1050 (477)	39"x55"x33"	\$ 53,565
DDA-3	Full Size - "DO-ALL" 3 compartment large capacity steamer with boiler base	825 (374)	36"X68"x33.8"	\$ 53,150
SCDA-3		994 (451)	36"X68"x33.8"	\$ 64,798
EDA-3		1110 (503)	36"X68"x33.8"	\$ 69,800
GDA-3		1180 (535)	39"X68"x33.8"	\$ 70,462

Pressure/Pressureless mode top compartment only. Unit standard with Auto Blowdown and CSD Package.

Pressure Compartment Steamer with Base

Model Number	Description	Weight	Dimension WxHxD	List Price
EC-2	2 Compartment with Elec. Generator - 24kW	960 (435)	36"x55.13"x33.88"	\$ 43,598
EC-3	3 Compartment with Elec. Generator - 24kW	1100 (499)	36"x68"x33.88"	\$ 46,631
<i>standard: 208, 230, 240/60/3</i>				
GC-2	2 Compartment with Gas Boiler - 250,000 BTU	1100 (499)	36"x55.13"x33.88"	\$ 47,529
GC-3	3 Compartment with Gas Boiler - 250,000 BTU	1170 (531)	36"x68"x33.88"	\$ 57,216
<i>standard: 115/60/1 controls only</i>				
DC-2	2 Compartment with Direct Steam	560 (255)	36"x55.13"x33.88"	\$ 27,145
DC-3	3 Compartment with Direct Steam	815 (370)	36"x68"x33.88"	\$ 35,647
SC-2	2 Compartment with Steam Coil	815 (370)	36"x55.13"x33.88"	\$ 41,885
SC-3	3 Compartment with Steam Coil	950 (432)	36"x68"x33.88"	\$ 51,343
<i>standard: 115/60/1 controls only</i>				

Direct Steam Compartment Steamers (Floor, Table and Wall Mount)

Model Number	Description	Weight	Dimension WxHxD	List Price
DCL-2	2 compartments on legs	575 (261)	36"x55"x28"	\$ 34,082
DCL-3	3 compartments	825 (375)	36"x58"x28"	\$ 45,195
DCP-2	2 compartments -pedestal base	615 (280)	36"x45.4"x33"	\$ 34,756
DCP-3	3 compartments -pedestal base	875 (398)	36"x58.3"x33"	\$ 46,668
DCW-2	2 compartments -wall mount	757 (261)	36"x55"x34"	\$ 33,702
DCW-3	3 compartments -wall mount	835 (380)	36"x68"x34"	\$ 44,640
<i>standard: 115/1/60</i>				

Boiler Base and Direct Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
GMT-6	Gas boiler with 6 gallon kettle - 200,000 BTU	450 (204)	24"x56.75"x33"	\$ 28,391
GMT-10	Gas boiler with 10 gallon kettle - 200,000 BTU	470 (213)	24"x55.75"x33"	\$ 30,883
EMT-6	Electric boiler with 6 gallon kettle - 24kW	450 (204)	24"x66.13"x33"	\$ 30,620
EMT-10	Electric boiler with 10 gallon kettle - 24kW	470 (213)	24"x65.13"x33"	\$ 33,201
DMT-6	Direct Steam with 6 gallon kettle	225 (102)	24"x62.13"x33"	\$ 16,083
DMT-10	Direct Steam with 10 gallon kettle	245 (111)	24"x61.13"x33"	\$ 18,951
GMT-6-6	Gas boiler with two 6 gallon kettles- 250,000 BTU	450 (204)	36"x63"x33"	\$ 38,171
GMT-10-6	Gas boiler with 10 gallon and 6 gallon kettles - 250,000 BTU	570 (259)	42"x58.75"x33"	\$ 40,392
EMT-6-6	Electric boiler with two 6 gallon kettles - 24kW	600 (272)	36"x66.13"x33"	\$ 39,516
EMT-10-6	Electric boiler with 10 gallon and 6 gallon kettles - 24kW	700 (317)	42"x66.13"x33"	\$ 42,619
DMT-6-6	Direct Steam with two 6 gallon kettles	350 (159)	36"x58.75"x33"	\$ 24,612
DMT-10-6	Direct Steam with 10 gallon and 6 gallon kettles	800 (368)	36"x58.75"x33"	\$ 27,231
GMT-10-10	Gas boiler with two 10 gallon kettle - 250,000 BTU	820	42"x65.13"x33"	\$ 42,359
EMT-10-10	Electric boiler with two 10 gallon kettle - 24kW	720	42"x61.2"x33"	\$ 44,663
DMT-10-10	Direct Steam with 10 gallon kettle	390	42"x61.2"x33"	\$ 29,414
STOK	Optional steam take-off			\$ 413

Great for High Volume Institutional Kitchens!

Boilers

Model Number	Description	Weight	Dimension WxHxD	List Price
Steam Generated Boiler in 24" Cabinet Base				
CE-24	Electric - 24 kW	350 (159)	24"x28"x33"	\$ 19,648
CE-36	Electric - 36 kW	350 (159)	24"x28"x33"	\$ 21,094
CE-42	Electric - 42 kW	350 (159)	24"x28"x33"	\$ 22,662
CE-48	Electric - 48 kW (240 volt and higher)	350 (159)	24"x28"x33"	\$ 22,942
CG-220	Gas - 200,000 BTU	375 (170)	24"x55"x33"	\$ 25,158
Steam Generated Boiler in 36" Cabinet Base				
CE-324	Electric - 24 kW	415 (188)	36"x28"x33"	\$ 22,185
CE-336	Electric - 36 kW	415 (188)	36"x28"x33"	\$ 23,879
CE-342	Electric - 42 kW	415 (188)	36"x28"x33"	\$ 25,597
CE-348	Electric - 48 kW (240 volt and higher)	415 (188)	36"x28"x33"	\$ 26,212
CG-325	Gas - 250,000 BTU	475 (215)	36"x55"x33"	\$ 26,775
CG-330	Gas - 300,000 BTU	475 (215)	36"x55"x33"	\$ 29,578

Model Number	Description	Weight	Dimension WxHxD	List Price
TOC-2	Oyster Cooker - Direct steam, 2 liter capacity	35 (16)	12.38"X17.88"X10"	\$ 7,849
OB-2-2-27-E	(2) Tilting Oyster Cooker - 27" Electric Boiler Base -24 kw	260 (118)	27"X54"X33.13"	contact factory
OB-3-2-40-E	(3) Tilting Oyster Cooker - 40" Electric Boiler Base -24 kw	contact factory	40"X54"X33.13"	\$55,817
OB-4-2-54-E	(4) Tilting Oyster Cooker - 54" Electric Boiler Base -24 kw	400 (181)	54"X54"X33.13"	contact factory
OB-2-2-27-G	(2) Tilting Oyster Cooker - 27" Gas Boiler Base -200k BTU	285 (129)	27"X54"X33.13"	contact factory
OB-3-2-40-G	(3) Tilting Oyster Cooker - 40" Gas Boiler Base -250k BTU	contact factory	40"X54"X33.13"	contact factory
OB-4-2-54-G	(4) Tilting Oyster Cooker - 54" Gas Boiler Base -250k BTU	425 (193)	54"X54"X33.13"	contact factory

Boiler Base Steamers, Compartment Steamers and Steam Generators Options and Accessories

Model Number	Options and Accessories	List Price
B24-36	24kW increase to 36kW	\$ 1,256
B24-42	24kW increase to 42kW	\$ 2,598
B24-48	24kW increase to 48kW (voltages over 208 only)	contact factory
B36-42	36kW increase to 42kW	\$ 2,001
B36-48	36kW increase to 48kW (voltages over 208 only)	\$ 2,226
B42-48	42kW increase to 48kW (voltages over 208 only)	contact factory
B25-30	250,000 BTU increased to 300,000 btu (36" cabinet only)	\$ 3,299
SP-RSH	Single pantry rinse spray head with 68" hose	\$ 2,166
DP-RSH	Double pantry rinse spray head with 68" hose	\$ 2,684
PRV-C	Pressure regulating valve (11 psi) (3-pr52)	\$ 947
PRV-K	Pressure regulating valve (20-60 psi) for sche (3-pr62)	\$ 1,063
BFT	Ball float trap (painted)	\$ 2,123
STOK	Steam take-off kit for steam kettles	\$ 413
LCT-1	Load compensating timer - pressureless steamers (1 compartment)	\$ 689
LCT-2	Load compensating timer - pressureless steamers (2 compartment)	\$ 1,366
YS-1	Water in 'Y' strainer	\$ 156
BDSG	Boiler door sight glass	contact factory
EBVS-1	380 or 415 volts, 60 hz, 3 phase (specify)	\$ 1,631
EBVS-2	440, 460 or 480 volts, 60 hz, 3 phase (specify)	\$ 1,631
GBVS-1	220/150 or 60 hertz control (specify)	\$ 1,031
HTC	Export heat-treat crating	\$ 146
SSB-24	24" wide stainless steel back for boiler base unit	\$ 472
SSB-36	36" wide stainless steel back for boiler base unit	\$ 596
SSB-42	42" wide stainless steel back for boiler base unit	\$ 674
SSB-44	44" wide stainless steel back for boiler base unit	\$ 702
SSB-48	48" wide stainless steel back for boiler base unit	\$ 815
SSB-60	60" wide stainless steel back for boiler base unit	\$ 992
SSF-24	24" wide stainless steel frame for boiler base unit	\$ 1,468
SSF-36	36" wide stainless steel frame for boiler base unit	\$ 2,377
SSF-42	42" wide stainless steel frame for boiler base unit	\$ 2,937
SSF-44	44" wide stainless steel frame for boiler base unit	\$ 3,030
SSF-48	48" wide stainless steel frame for boiler base unit	\$ 3,318
SSF-60	60" wide stainless steel frame for boiler base unit	\$ 4,015
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$ 580
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$ 952
SPS-PC1	Sheet pan supports (18x26) in lieu of standard pan supports - pressure cookers/per compartment	contact factory
SPS-PC2	Sheet pan supports (18x26) supplied with standard pans supports - pressure cookers/per compartment	contact factory

Kettles



Standard Features

- Stainless steel construction and liner for high acid content products
- 316 stainless steel liner
- Easy to operate controls with temperature dial, ready light, and low water shut-off
- Removable handle with heat resistant knob (where applicable)
- 50 PSI
- 2" tangent draw-off with perforated

strainer and spring assist cover standard on floor model stationary kettles

- Removable elements
- Electric Counter Kettles with dual phase field convertible (208,220,240 volt only)

Electric Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
EC-6TW	2/3-jacketed, 6 gallon - 7.5 kw	130 (59)	22.25"x33.5"x15.25"	\$ 10,397
EC-6TWL	2/3-jacketed, 6 gallon with tilt console on left side - 7.5 kw	130 (59)	22.25"x33.5"x15.25"	\$ 11,197
EC-10TW	2/3-jacketed, 10 gallon - 12 kw	180 (82)	26.25"x34.88"x17.25"	\$ 15,533
EC-10TWL	2/3-jacketed, 10 gallon with tilt console on left side - 12 kw	180 (82)	26.25"x34.88"x17.25"	\$ 16,333
EC-12TW	2/3-jacketed, 12 gallon - 12 kw	190 (86)	26.25"x36.88"x17.25"	\$ 12,702
EC-12TWL	2/3-jacketed, 12 gallon with tilt console on left side - 12 kw	190 (86)	26.25"x36.88"x17.25"	\$ 13,502
EC-20T	2/3-jacketed w/legs, 20 gallon (floor model) - 12 kw	225 (102)	31"x36"x24.25"	\$ 19,470
ECT-6	2/3-jacketed, 6 gallon w/crank - 7.5 kw	130 (59)	25.12"x33.5"x15.25"	\$ 13,121
ECT-10	2/3-jacketed, 10 gallon w/crank - 12 kw	180 (82)	28.88"x34.88"x19.25"	\$ 21,201
ECT-12	2/3-jacketed, 12 gallon w/crank - 12 kw	190 (86)	28.88"x36.88"x19.25"	\$ 14,173
EC-6TW-2	Twin - 2/3-jacketed, 6 gallon - 7.5 kw each	130 (59)	44.38"x33.5"x15.25"	\$ 29,599
EC-10TW-2	Twin - 2/3-jacketed, 10 gallon - 12 kw each	180 (82)	55.25"x34.88"x17.25"	\$ 34,289
EC-12TW-2	Twin - 2/3-jacketed, 12 gallon - 12 kw each	190 (86)	55.25"x36.88"x17.25"	\$ 38,493

Direct Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
DC-6	2/3 jacket, 6 gallon	44 (20)	16"x34.12"x15.12"	\$ 7,424
DC-10	2/3 jacket, 10 gallon	61 (28)	19.25"x33.12"x19.12"	\$ 9,641
DC-12	2/3 jacket, 12 gallon	70 (32)	19.25"x35.12"x19.12"	\$ 11,319
DC-20	2/3 jacket, 20 gallon	95 (43)	26"x42.38"x24.12"	\$ 13,652
SCV-1	Steam control valve	Standard		

Counter Steam Kettles Stands

Model Number	Description	Weight	Dimension WxHxD	List Price
S-24	24" wide stand w/sliding shelf (for 6 gallon only)	45 (21)	24"x20"x21"	\$ 2,508
S-30	30" wide stand w/sliding shelf	60 (28)	30"x20"x21"	\$ 2,713
SD-24*	24" wide stand w/drain drawer (for 6 gallon only)	50 (23)	24"x20"x21"	\$ 3,673
SD-30*	30" wide stand w/drain drawer	66 (30)	30"x20"x21"	\$ 3,795
SSK-2	For DC kettles requires stand skirt kit to conceal plumbing	contact factory	adds 4" to height	contact factory
SD-30-20E	30" wide stand w/drain drawer for model EC-20T (FACTORY INSTALLED ONLY)	75 (34)	31.38"x26"x21"	\$ 3,810

Counter Steam Kettle Table & Stands - contact factory for custom configurations

Model Number	Description	Weight	List Price
KT-26	26" wide kettle table	140 (64)	\$ 8,538
KT-30	30" wide kettle table	150 (68)	\$ 9,100
KT-40	40" wide kettle table	200 (91)	\$ 10,458
KT-50	50" wide kettle table	225 (102)	\$ 11,329
KT-64	64" wide kettle table	285 (130)	\$ 12,782
KT-72	72" wide kettle table	315 (143)	\$ 13,615
KT-80	80" wide kettle table	345 (157)	\$ 14,708
SD-48	48" wide twin kettle stand (EC-6TW-2)	110 (50)	\$ 8,092
SD-54	54" wide twin kettle stand (EC-10,12TW-2)	142 (19)	\$ 8,718
KT table options			
SF-12EX	Single pantry faucet and extension with 12" spout		\$ 1,220
DF-12EX	Double pantry faucet and extension with 12" spout		\$ 1,550
DMF-6R	Deck mount dual pantry faucet and extension 6" spout		\$ 1,573
DMF-12R	Deck mount dual pantry faucet and extension 12" spout		\$ 1,659
DSIK-2	Direct steam interconnect first two kettles complete with steam trap, safety relief valve, and interconnect plumbing		\$ 1,970
DSIK-1	Each additional kettle add		\$ 586

Counter Gas Steam Kettle

Model Number	Description	Weight	Dimensions WxHxD	List Price
GC-12	Gas counter steam kettle - 12 gallon - 43k BTU	255 (116)	30"x55.75"x25.39"	\$ 23,100

Electronic ignition is standard. See page 26 for options.

Gas Steam Kettle

Model Number	Description	Weight	Dimension WxHxD	List Price
GL-20E	Gas 20 gallon - 100k BTU	440 (200)	31.25"x40"x42.5" *	\$ 28,032
GL-30E	Gas 30 gallon - 100k BTU	575 (261)	35.5"x39.75"x41.5" *	\$ 27,528
GL-40E	Gas 40 gallon - 100k BTU	600 (272)	35.5"x44"x48" *	\$ 30,775
GL-60E	Gas 60 gallon - 130k BTU	720 (327)	40"x49.5"x52" *	\$ 32,677
GL-80E	Gas 80 gallon - 150k BTU	950 (430)	41.63"x44.63"x63.13" *	\$ 44,618
GL-100E	Gas 100 gallon - 150k BTU	1100 (498)	41.63"x49.13"x63.13" *	\$ 47,686
GL-40FE	Full-Jacket, 40 gallon - 130k BTU	700 (318)	40"x43.5"x48" *	\$ 34,709
GL-60FE	Full-Jacket, 60 gallon - 150k BTU	950 (430)	42.63"x40.13"x59.64" *	\$ 44,887
2" Draw-off (TVT-2) with perforated strainer (TPS-). Standard only on above models				
GLT-20	Gas 20 gallon - 80k BTU	700 (318)	48.13"x40.13"x62.5" *	\$ 41,236
GLT-30	Gas 30 gallon - 100k BTU	900 (408)	55"x37.25"x65.5" *	\$ 42,791
GLT-40	Gas 40 gallon - 100k BTU	930 (422)	55"x41.5"x65.5" *	\$ 43,987
GLT-60	Gas 60 gallon - 120k BTU	1142 (518)	58.88"x45.5"x68.5" *	\$ 49,162
GLT-40F	Full-Jacket, 40 gallon - 120k BTU	1100 (498)	59"x40.66"x45.75" *	\$ 49,162

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Electric Steam Kettles

Model Number	Description		Weight	Dimension WxHxD	List Price
EL-20	2/3-jacketed, 20 gallon -12 kW		196 (89)	23.75"x38"x34" *	\$ 20,016
EL-25	2/3-jacketed, 25 gallon -12 kW		206 (93)	25.25"x36.75"x40.13" *	\$ 20,157
EL-30	2/3-jacketed, 30 gallon -15 kW		226 (103)	27.75"x38"x36.5" *	\$ 20,299
EL-40	2/3-jacketed, 40 gallon -18 kW		255 (116)	29.75"x38"x35" *	\$ 21,090
EL-60	2/3-jacketed, 60 gallon -18 kW		390 (177)	33.75"x42"x38.25" *	\$ 26,239
EL-80	2/3-jacketed , 80 gallon -18kW		445 (202)	36.75"x45"x41" *	\$ 34,420
EL-100	2/3-jacketed , 100 gallon -24 kW		480 (218)	40"x48"x44.5" *	\$ 34,696
EL-20F	Full-jacketed, 20 gallon -18 kW		245 (111)	30.25"x31.25"x44.01" *	\$ 22,784
EL-30F	Full-jacketed, 30 gallon -18 kW		375 (170)	33.75"x33.5"x43.88" *	\$ 27,421
EL-40F	Full-jacketed, 40 gallon -18 kW		420 (191)	37"x36.25"x46.88" *	\$ 35,099
EL-60F	Full-jacketed, 60 gallon -24 kW		460 (209)	40"x38.5"x50.38" *	\$ 34,838
EP-20	2/3-Jacketed, 20 gallon -12 kW		196 (89)	23.75"x38"x34" *	\$ 19,633
EP-25	2/3-Jacketed, 25 gallon -12 kW		200 (91)	25.25"x36.75"x38" *	\$ 20,361
EP-30	2/3-Jacketed, 30 gallon -15 kW		226 (103)	27.75"x38"x36.5" *	\$ 21,089
EP-40	2/3-Jacketed, 40 gallon -18 kW		255 (116)	29.75"x38"x39" *	\$ 20,299
EP-60	2/3 Jacketed, 60 gallon -18 kW		390 (177)	33.75"x42"x38.25" *	\$ 26,239
EP-80	2/3 Jacketed, 80 gallon -18 kW		445 (202)	36.75"x45"x41" *	\$ 34,420
EP-100	2/3-Jacketed 100 gallon -24 kW		480 (218)	40"x48"x44.5" *	\$ 34,696
EP-20F	Full-jacketed, 20 gallon -18 kW		245 (111)	31.25"x31.25"x44.01" *	\$ 22,348
EP-30F	Full-jacketed, 30 gallon -18 kW		375 (170)	33.5"x33.5"x43.88" *	\$ 28,471
EP-40F	Full-jacketed, 40 gallon -18 kW		425 (193)	36.25"x36.5"x46.88" *	\$ 32,688
EP-60F	Full-jacketed, 60 gallon -24 kW		460 (209)	40"x38.5"x50.38" *	\$ 36,555
2" Draw-off (TVT-2) with perforated strainer (TPS-) Standard only on above models					
ELT-20	2/3-Jacketed, 20 gallon -12 kW		296 (134)	36"x38"x37.25" *	\$ 28,077
ELT-25	2/3-Jacketed, 25 gallon -12 kW		306 (139)	36"x36.75"x37.25" *	\$ 28,848
ELT-30	2/3-Jacketed, 30 gallon -15 kW		313 (142)	39"x38"x38.25" *	\$ 29,620
ELT-40	2/3-Jacketed, 40 gallon -18 kW		352 (160)	41"x38"x43.25" *	\$ 29,792
ELT-60	2/3 Jacketed, 60 gallon -18 kW		417 (189)	44.5"x42"x46.25" *	\$ 35,046
ELT-80	2/3-Jacketed, 80 gallon -18 kW		520 (236)	48"x45"x50.75" *	\$ 42,452
ELT-100	2/3-Jacketed, 100 gallon -24 kW		630 (286)	49.5"x48.75"x57.3" *	\$ 49,855
ELT-20F	Full-jacketed, 20 gallon -18 kW		340 (154)	40.38"x31.38"x33.88" *	\$ 29,636
ELT-30F	Full-jacketed, 30 gallon -18 kW		402 (182)	43.88"x33.5"x37.38" *	\$ 38,572
ELT-40F	Full-jacketed, 40 gallon -18 kW		500 (227)	47.12"x36.25"x40.13" *	\$ 46,117
ELT-60F	Full-jacketed, 60 gallon -24 kW		610 (277)	50"x39.5"x42.63" *	\$ 51,552

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Model Number	Description		Weight	Dimension WxHxD	List Price
DL-20	2/3 jacket, 20 gallon		155 (70)	22.75"x37"x30" *	\$ 11,330
DL-30	2/3 jacket, 30 gallon		180 (82)	25.88"x37"x32.75" *	\$ 11,478
DL-40	2/3 jacket, 40 gallon		190 (86)	27.88"x37"x35" *	\$ 12,361
DL-60	2/3 jacket, 60 gallon		265 (120)	31.38"x40.5"x35" *	\$ 15,156
DL-80	2/3 jacket, 80 gallon		308 (140)	34.75"x42.5"x38.8" *	\$ 16,690
DL-100	2/3 jacket, 100 gallon		360 (163)	37.25"x44.5"x40" *	\$ 24,399
DL-125	2/3 jacket, 125 gallon		425 (193)	44"x43.75x49.5*	contact factory
DL-150	2/3 jacket, 150 gallon		465 (211)	44"x48"x56.38" *	\$ 37,892
DL-20F	Full-Jacket, 20 gallon		175 (79)	27.5"x37"x37.5" *	\$ 15,070
DL-30F	Full-Jacket, 30 gallon		240 (109)	31"x37"x41.25" *	\$ 16,042
DL-40F	Full-Jacket, 40 gallon		280 (127)	34.5"x37x45" *	\$ 15,849
DL-60F	Full-Jacket, 60 gallon		320 (145)	37"x40.5"x45.75" *	\$ 19,126
DL-80F	Full-Jacket, 80 gallon		380 (172)	42"x40.5"x56.38" *	\$ 29,440
DP-20	2/3 jacket, 20 gallon		155 (70)	22.75"x37"x30" *	\$ 11,330
DP-30	2/3 jacket, 30 gallon		180 (82)	25.88"x37"x32.75" *	\$ 11,478
DP-40	2/3 jacket, 40 gallon		190 (86)	27.88"x37"x35" *	\$ 12,361
DP-60	2/3 jacket, 60 gallon		265 (120)	31.38"x40.5"x35" *	\$ 15,177
DP-80	2/3 jacket, 80 gallon		308 (140)	34.75"x42.5"x38.8" *	\$ 16,701
DP-100	2/3 jacket, 100 gallon		360 (163)	37.25"x44.5"x40" *	\$ 20,721
DP-20F	Full-Jacket, 20 gallon		175 (79)	27.5"x37"x37.8" *	\$ 15,070
DP-30F	Full-Jacket, 30 gallon		240 (109)	31"x37"x41.25" *	\$ 16,042
DP-40F	Full-Jacket, 40 gallon		280 (127)	34.5"x37"x45" *	\$ 16,165
DP-60F	Full-Jacket, 60 gallon		320 (145)	37"x40.5"x45.75" *	\$ 19,126
DP-80F	Full-Jacket, 80 gallon		380 (172)	43.88"x40.5"x56.4" *	\$ 29,440
2" Draw-off (TVT-2) with perforated strainer (TPS-) Standard only on above models					
DLT-20	2/3 jacket, 20 gallon		240 (109)	34.75"x37"x41" *	\$ 16,049
DLT-30	2/3 jacket, 30 gallon		285 (129)	37.75"x37"x42.5" *	\$ 16,472
DLT-40	2/3 jacket, 40 gallon		332 (151)	39.75"x37"x45" *	\$ 17,842
DLT-60	2/3 jacket, 60 gallon		356 (166)	43.25"x40.5"x48.5" *	\$ 20,292
DLT-80	2/3 jacket, 80 gallon		424 (192)	46.75"x42.5"x52.5" *	\$ 23,433
DLT-100	2/3 jacket, 100 gallon		480 (218)	49.25"x42.5"x60.8" *	\$ 27,460
DLT-20F	Full-Jacket, 20 gallon		320 (145)	34.75"x37"x31" *	\$ 21,347
DLT-30F	Full-Jacket, 30 gallon		350 (159)	37.75"x37"x37" *	\$ 22,325
DLT-40F	Full-Jacket, 40 gallon		405 (184)	39.75"x37"x37" *	\$ 23,788
DLT-60F	Full-Jacket, 60 gallon		460 (209)	43.25"x40.5"x41" *	\$ 26,343
DPT-20	2/3 jacket, 20 gallon		230 (104)	34.75"x37"x41" *	\$ 16,049
DPT-30	2/3 jacket, 30 gallon		275 (125)	37.75"x37"x43" *	\$ 16,472
DPT-40	2/3 jacket, 40 gallon		320 (145)	39.75"x37"x45" *	\$ 17,842
DPT-60	2/3 jacket, 60 gallon		350 (159)	43"x40.5"x48" *	\$ 20,292
DPT-80	2/3 jacket, 80 gallon		410 (186)	46.5"x42.5"x44" *	\$ 23,433
DWT-20	2/3 jacket, 20 gallon		contact factory	45.75"x18"x37"	\$ 17,531
DWT-30	2/3 jacket, 30 gallon		contact factory	48.75"x20"x38.5"	\$ 18,306
DWT-40	2/3 jacket, 40 gallon		contact factory	50.75"x22.5"x39.5"	\$ 19,313
DWT-60	2/3 jacket, 60 gallon		contact factory	54"x26"x41.25"	\$ 21,557
DWT-80	2/3 jacket, 80 gallon		contact factory	57.5"x28"x43"	\$ 25,535
DWT-100	2/3 jacket, 100 gallon		contact factory	60"x30"x44.25"	\$ 28,749

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Direct Steam Kettles


Model Number	Description		Weight	Dimension WxHxD	List Price
DMT-30	2/3 jacket, 30 gallon -36" cabinet		475 (215)	36"x41.5"x33"	\$ 32,364
DMT-40	2/3 jacket, 40 gallon -36" cabinet		525 (239)	36"x42.5"x33"	\$ 32,714
DMT-60	2/3 jacket, 60 gallon -42" cabinet		600 (273)	42"x47.62"x33"	\$ 34,343
DMS-30	2/3 jacket, 30 gallon		375 (170)	36"x41.5"x33"	\$ 23,677
DMS-40	2/3 jacket, 40 gallon		400 (181)	36"x42.5"x33"	\$ 22,108
DMS-60	2/3 jacket, 60 gallon		500 (227)	42"x47.62"x33"	\$ 25,067
2" Draw-off (TVT-2) with perforated strainer (TPS-) Standard only on above models					
DLT-20TC	2/3 jacket, 20 gallon		Contact Factory	46"x35.3"x36.9"	\$ 19,130
DLT-30TC	2/3 jacket, 30 gallon		Contact Factory	49"x35.3"x38.6"	\$ 19,900
DLT-40TC	2/3 jacket, 40 gallon		Contact Factory	51.1"x37.1"x39.5"	\$ 20,915
DLT-60TC	2/3 jacket, 60 gallon		Contact Factory	54.4"x42.1"x41.1"	\$ 23,160
DLT-80TC	2/3 jacket, 80 gallon		Contact Factory	57.9"x45"x43.3"	\$ 27,135
DLT-100TC	2/3 jacket, 100 gallon		Contact Factory	60.3"x47.1"x44.6"	\$30,350

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Electric Mixer Kettles - 50 PSI Standard

Model Number	Description		Weight	Dimensions WxHxD	List Price
ELTM-40	Single - 40 gallon		830 (377)	62.25"x75.63"x38.25"	\$ 116,992
ELTM-60	Single - 60 gallon		880 (400)	66"x80"x38.25"	\$ 119,581
ELTM-80	Single - 80 gallon		1050 (477)	69.25"x80"x38.25"	\$ 128,066
ELTM-100	Single - 100 gallon		1295 (568)	71.5"x85"x38.25"	\$ 137,104
ELTM-40-2	Double - 40 gallon		1600 (727)	102"x75.63"x38.25"	\$ 147,736
ELTM-60-2	Double - 60 gallon		1650 (705)	108"x80"x38.25"	\$1 49,590
ELTM-80-2	Double - 80 gallon		1850 (840)	116"x80"x38.25"	\$ 168,359
ELTM-100-2	Double - 100 gallon		2150 (975)	121"x85"x38.25"	\$ 288,283

Direct Steam Mixer Kettles - 35 PSI Standard

Model Number	Description		Weight	Dimension WxHxD	List Price
DLTM-40	40 gallon		700 (318)	62"x75.63"x38.25"	\$ 112,915
DLTM-60	60 gallon		730 (331)	65"x80"x38.25"	\$ 116,514
DLTM-80	80 gallon		840 (381)	67.75"x80"x38.25"	\$ 119,819
DLTM-100	100 gallon		900 (410)	70"x85"x38.25"	\$ 132,801
DLTM-40-2	40 gallon		1350 (613)	102"x75.63"x38.25"	\$ 202,886
DLTM-60-2	60 gallon		1400 (636)	108"x80"x38.25"	\$ 214,247
DLTM-80-2	80 gallon		1490 (677)	116"x80"x38.25"	\$ 239,966
DLTM-100-2	100 gallon		1595 (725)	121"x80"x38.25"	\$ 247,036

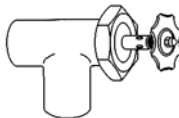
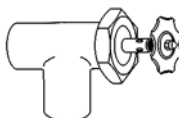
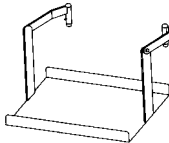
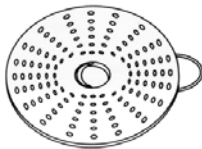
Steam Kettle Options and Accessories

Model Number	Description	List Price
Contour Measuring Strips		
CMS	20-150 gallons or liters (SPECIFY)	\$ 525
Permanent Etched Gallon Markings		
GM-6	Kettle size 6 gal. (For liters us option LM-23)	\$ 627
GM-10	Kettle size 10 gal. (For liters us option LM-38)	\$ 627
GM-12	Kettle size 12 gal. (For liters us option LM-45)	\$ 627
GM-20	Kettle size 20 and 25 gal. (For liters us option LM-76 or LM-95)	\$ 633
GM-30	Kettle size 30 gal. (For liters us option LM-114)	\$ 647
GM-40	Kettle size 40 gal. (For liters us option LM-151)	\$ 657
GM-60	Kettle size 60 gal. (For liters us option LM-227)	\$ 676
GM-80	Kettle size 80 gal. (For liters us option LM-303)	\$ 690
GM-100	Kettle size 100 gal. (For liters us option LM-379)	\$ 706
Steam Control Options, Tilting & Stationary Kettles		
STA-1	Steam control assembly consisting of line strainer, steam inlet globe, steam trap, and check valve (DL & DP kettles)	\$ 915
STA-2	Steam control assembly consisting of line strainer (DLT & DPT Kettles)	\$ 758
STA-3	Line Strainer, steam trap, 50 PSI safety valve (DC kettles)	\$ 1,098
STA-4	Line Strainer, steam trap, 15 PSI safety valve (TOC kettles)	\$ 1,098
PRV-K	Pressure regulating valve (20-60 PSI)	\$ 1,360
HP-35	35 PSI direct steam kettle model DL/DP-80F	\$ 1,850
HP-50	50 PSI direct steam kettle model 20 to 100 gallon	\$ 1,008
QCS-1	Quick chill system for direct steam kettles twin console only 20-100 gallon	\$ 9,805

Mixer Kettle Options and Accessories

Model Number	Description	List Price
BV-2	2" manual butterfly valve	\$ 2,535
BV-3	3" manual butterfly valve	\$ 3,540
BVE90-2	90° elbow with flange connections, 1 clamp & gasket (must order BV-2)	\$1,315
BVE90-3	90° elbow with flange connections, 1 clamp & gasket (must order BV-3)	\$1,812
MKS	Mixer kettle strainer	\$1,315
MC-40	Mixer kettle cover - 2 pc lift off - 40 gallon	\$ 3,622
MC-60	Mixer kettle cover - 2 pc lift off - 60 gallon	\$ 4,585
MC-80	Mixer kettle cover - 2 pc lift off - 80 gallon	\$ 5,482
MC-100	Mixer kettle cover - 2 pc lift off - 100 gallon	\$ 5,482
MMO-1	380/3/50 (5 HP motor)	\$2,300
MMO-2	415/3/50 (5 HP motor)	\$2,300
MMO-3	480/3/60 (5 HP motor)	\$2,300
MMO-4	575/3/60 or 600/3/60 (5 HP motor)	\$2,680

Steam Kettle & Braising Pan Options and Accessories

Model Number	Description		List Price
Tangent Draw-off Valve - Stationary Kettles			
TVS-3	3" in lieu of standard 2" with strainer		\$ 2,635
Tangent Draw-off Valve - Tilting Kettles			
TVT-1	1-1/2" Valve with strainer added to tilting kettle		\$ 1,914
TVT-2	2" Valve with strainer added to tilting kettle		\$ 2,763
TVT-3	3" Valve with strainer added to tilting kettle		\$ 5,187
Dairy Draw Off Valve			
DDO-3S	3" Dairy draw off valve (stationary kettle)		\$6,155
DDO-3T	3" Dairy draw off valve (tilting kettle)		\$8,833
Draw Off Valve Options			
DVDC-1	Draw valve, drain cup assembly		\$ 1,035
DFC-2	Draw off valve flange connector 2"		\$ 590
DFC-3	Draw off valve flange connector 3"		\$ 915
DVHK-1	1-1/2" drain valve hose kit		\$ 2,110
DVHK-2	2" drain valve hose kit		\$ 2,178
DVHK-3	3" drain valve hose kit		\$ 2,745
Pan Support - Tilting Kettles			
PC-4	20-100 gallons		\$ 1,814
Tangent Draw-off Valve Strainers - (1) TPS standard with TVT			
TPS-2	Perforated strainer for 2" draw-offs		\$ 327
TPS-3	Perforated strainer for 3" draw-offs		\$ 327
TSS-2	Solid strainer for 2" draw-offs		\$ 327
TSS-3	Solid strainer for 3" draw-offs		\$ 327
SH	Strainer hook		\$200

Gas Kettle Options

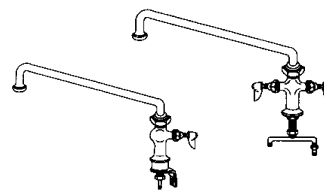
Model Number	Description	List Price
GKVS-1	220 or 240/1/50 or 60 Hz controls (SPECIFY)	\$ 1,435
C-12G	Lift off cover 12 gallon gas kettle	\$ 525
SD-30-12G	GC-12 support stand with sliding drawer or rollers, splash diffuser and drain (FACTORY INSTALLED ONLY)	\$ 3,810

Electric Kettle Options and Accessories

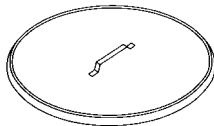
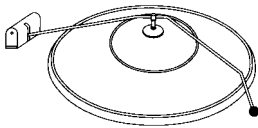
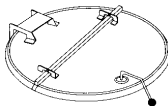

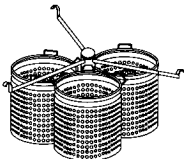
Model Number	Description	List Price
EKVS-0	380/220 or 415/240, 3-phase, 50 or 60 Hz, 4 wire	Standard
EKVS-1	380 or 415 volts, 50 or 60 Hz, 3-phase	\$ 1,631
EKVS-2	440, 460 or 480 volts, 60 Hz, 3-phase	\$ 1,631
EKVS-3	575 or 600 volts, 60 Hz, 3-phase	\$ 2,175
EK-24	24 kW elements (recommended for large kettles 40, 60, 80, 100)	\$ 592
EK-33	33 kW elements (recommended for large kettles 60, 80, 100)	\$ 1,389
HTC	Export heat-treat crating (per unit)	\$ 146

Faucets

Model Number	Descriptions	List Price
FB	Faucet bracket only	\$ 216
SF-12	12" single pantry faucet	\$ 793
DF-12	12" double pantry faucet	\$ 1,143
SF-18	18" single pantry faucet	\$ 865
DF-18	18" double pantry faucet	\$ 1,254
SP-KF	Single pantry kettle filler	\$ 2,236
DP-KF	Double pantry kettle filler	\$ 2,530
SP-KF-GK	Single pantry kettle filler for gas kettles	\$ 2,375
DP-KF-GK	Double pantry kettle filler for gas kettles	\$ 2,810
SF-18-DJ	Single pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$ 1,165
DF-18-DJ	Double pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$ 1,545
SP-RSH	Single pantry rinse spray head with 68" hose	\$ 2,166
DP-RSH	Double pantry rinse spray head with 68" hose	\$ 2,684
SF-RSH-12	Single pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$ 3,160
DF-RSH-12	Double pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$ 3,495
SF-RSH-18	Single pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$ 3,228
DF-RSH-18	Double pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$ 3,565
BFP-S	Back flow preventer for single pantry faucet	\$ 427
BFP-D	Back flow preventer for double pantry faucet	\$ 854



Steam Kettle Options and Accessories

Model Number	Description		List Price
C-6	6 gal.	 LIFT OFF COVER	\$ 361
C-10	10 and 12 gal.		\$ 510
C-20	20 and 25 gal.		\$ 594
C-30	30 gal.		\$ 749
C-40	40 gal.		\$ 827
C-60	60 gal.		\$ 904
C-80	80 gal.		\$ 1,043
C-100	100 gal.		\$ 1,365
C-20F	20 gal. - Full jacket		\$ 846
C-30F	30 gal. - Full jacket		\$ 866
C-40F	40 gal. - Full jacket		\$ 1,063
C-60F	60 gal. - Full jacket		\$1,385
LCH-1	Lift off cover holder 6,10,12, and 20 gal		\$ 310
CH-20	20 and 25 gal.	 SPRING ASSIST COVER	\$ 2,402
CH-30	30 gal.		\$ 2,541
CH-40	40 gal.		\$ 2,552
CH-60	60 gal.		\$ 2,641
CH-80	80 gal.		\$ 3,340
CH-100	100 gal.		\$ 3,939
CH-20F	20 gal. - Full jacket		\$ 2,594
CH-30F	30 gal. - Full jacket		\$ 2,682
CH-40F	40 gal. - Full jacket		\$ 3,379
CH-60F	60 gal. - Full jacket		\$ 3,987
CR-1	Condensate Ring - factory installed		\$ 728
2PHC-40	40 gal.	 TWO PIECE HINGED COVER	\$ 3,151
2PHC-60	60 gal.		\$ 3,279
2PHC-80	80 gal.		\$ 3,545
2PHC-100	100 gal.		\$ 3,823
2PHC-20F	20 gal. - Full jacket		\$ 3,195
2PHC-30F	30 gal. - Full jacket		\$ 3,323
2PHC-40F	40 gal. - Full jacket		\$ 3,600
2PHC-60F	60 gal. - Full jacket		\$ 3,888
Single, Perforated Stainless Steel Basket			
SSB-6	6 gal.		\$ 766
SSB-10	10 and 12 gal.		\$ 1,348
SSB-20	20 and 25 gal.		\$ 1,410
Triple, Perforated Stainless Steel Basket Assembly (2/3 jacketed kettle)			
TBA-20	20 and 25 gallon		\$ 2,940
TBA-30	30 gallon		\$ 3,223
TBA-40	40 gallon		\$ 3,223
TBA-60	60 gallon		\$ 3,223
TBA-80	80 gallon		\$ 4,322
TBA-100	100 gallon		\$ 4,322

Model Number	Description	List Price
Kettle Strainers		
TKS-6	6 gallon kettle	\$ 1,537
TKS-10	10 gallon kettle	\$ 1,537
TKS-12	12 gallon kettle	\$ 1,537
TKS-20	20 and 25 gallon kettle	\$ 1,537
TKS-30	30 gallon kettle	\$ 1,537
TKS-40	40 gallon kettle	\$ 1,537
TKS-60	60 gallon kettle	\$ 2,247
TKS-80	80 gallon kettle	\$ 2,247
TKS-100	100 gallon kettle	\$ 2,247
TKS-20F	20 gallon – Full Jacket	\$ 1,553
TKS-30F	30 gallon – Full Jacket	\$ 2,272
TKS-40F	40 gallon – Full Jacket	\$ 2,272
TKS-60F	60 gallon – Full Jacket	\$ 2,272
Gas Kettle Strainers		
TKS-20G	20 gallon gas kettle	\$ 1,537
TKS-30G	30 gallon gas kettle	\$ 1,537
TKS-40G	40 gallon gas kettle	\$ 1,537
TKS-60G	60 gallon gas kettle	\$ 2,272
Brush and Paddle Kit		
KBPk-1	Kettle brush paddle kit, 4 piece (36" clean up brush, 36" paddle, draw off brush, hand held scrub brush)	\$ 1,383
KBUK-1	Kettle brush utensil kit, 6 piece (36" clean up brush, 36" paddle, draw off brush, hand held scrub brush, 36" S/S wisp, 24oz S/S ladle)	\$ 2,540

Braising Pans and Tilting Skillets

Braising Pans and Tilting Skillets

Model Number	Description	Weight	Dimension WxHxD	List Price
GTS-30	Gas floor skillet, 30 gal. 80,000 BTU	684 (310)	49.5"x71.9"x43" *	\$ 28,790
GTS-40	Gas floor skillet, 40 gal. 100,000 BTU	725 (328)	58.6"x71.9"x42.1" *	\$ 31,922
ETS-30	Electric floor skillet, 30 gal. 18kW	501 (228)	49.8"x67.6"x43.5" *	\$ 23,499
ETS-40	Electric floor skillet, 40 gal. 27kW	547 (248)	59"x67.5"x43.5" *	\$ 27,970
SCK-1	4" Swivel Casters, set of (4) - factory installed only			\$ 1,360
Voltage:				
GSVS-1	220 VAC, 50/60 Hz, 1-phase (for gas units)			\$ 1,099
ESVS-3	220/380 VAC, 50 or 60 Hz, 3-phase - 4-wire; 240/415 VAC, 50 or 60 Hz, 3-phase - 4-wire			No Charge
ESVS-1	380 or 415 VAC, 50/60 Hz, 3-phase;			\$1,631
ESVS-2	440, 460 or 480 VAC, 50/60 Hz, 3-phase;			\$1,631

NOTE: Electronic ignition on gas models standard – Etched Gallon Markings (GM) standard on all braising pans/skillets. Can be substitute with liter markings on request.

*Dimensions may vary due to optional accessories, refer to specs for all measurements.

Tilting Skillets

Model Number	Description	Weight	Dimension WxHxD	List Price
ELTS-30	30 gallon electric open base tilt skillet with electric tilt -12 kW	494 (224)	36"x74"x33"	\$ 24,181
ELTS-40	40 gallon electric open base tilt skillet with electric tilt - 18kW	575 (260)	48"x74"x33"	\$ 26,412
GLTS-30	30 gallon gas open base tilt skillet with electric tilt* - 80,000 BTU	550 (249)	36"x70"x33"	\$ 29,735
GLTS-40	40 gallon gas open base tilt skillet with electric tilt* - 100,000 BTU	736 (334)	48"x70"x33"	\$ 31,603

Open base tilting skillets standard with : power tilt, pour strainer, heavy-duty spring assist cover and electronic ignition on gas units.

Model Number	Description	Weight	Dimension WxHxD	List Price
ES-30	30 gallon - 12 kW Electric, manual tilting skillet	545 (247)	36"x71.4"x38.9"	\$ 24,803
ES-40	40 gallon - 18 kW Electric, manual tilting skillet	710 (322)	48"x70.9"x39.4"	\$ 27,958
GS-30	30 gallon - 100,000 BTU Gas, manual tilting skillet	550 (250)	36"x71.4"x38.9"	\$ 29,327
GS-40	40 gallon - 125,000 BTU Gas, manual tilting skillet	720 (327)	48"x70.9"x39.4"	\$ 32,481

Model Number	Description	Weight	Dimension WxHxD	List Price
EMTS-30	30 gallon - 12 kW Electric, with electric tilt	617 (280)	36"x70.9"x39.5"	\$ 29,278
EMTS-40	40 gallon - 18 kW Electric, with electric tilt	770 (349)	48"x70.9"x39.5"	\$ 33,163
EMTS-60	60 gallon - 27 kW Electric, with electric tilt	845 (383)	48"x77.5"x46.50"	\$ 43,126
GMTS-30*	30 gallon - 80,000 BTU Gas, with electric tilt	650 (295)	36"x70.9"x39.5"	\$ 32,862
GMTS-40*	40 gallon - 100,000 BTU Gas, with electric tilt	825 (374)	48"x70.9"x39.5"	\$ 36,652
GMTS-60*	60 gallon 100,000 BTU Gas, with electric tilt	900 (408)	48"x77.5"x46.50"	\$ 45,541

Counter Tilting Skillets - Electric and Gas

Model Number	Description	Weight	Dimension	List Price
ECTS-12	Counter skillet, 12 gal. 9kW	191 (87)	29.25"X34.13"X26.5"	\$ 13,549
ECTRS-16	16 gallon electric counter tilt skillet - 7.5kW	220 (100)	29.25"X38.75"X33.1"	\$ 15,807
GCTS-16	16 gallon gas counter tilt skillet (NAT gas only) - 30,000 BTU	290 (132)	29.25"X40.75"X29.88"	\$ 23,954

Counter Skillets Optional Stands

Model Number	Description	Weight	List Price
S-30	30" wide stand with sliding shelf (ECTS-12, ECTRS-16)	45 (21)	\$ 2,635
SD-30	30" wide stand with drain drawer (ECTS-12)	50 (23)	\$ 3,684
SD-30-16	30" wide stand with drain drawer (ECTRS-16)	55 (25)	\$ 3,795
SD-30-16S	30" wide stand with drain drawer (GCTS-16)	60 (27)	\$ 4,279

Braising Pan and Skillet Options and Accessories

Model Number	Description	List Price
SC-12	Lift-off cover for ECTS-12	\$ 849
SC-16	Lift-off cover for ECTRS-16	\$ 549
SC-16S	Lift-off cover for GCTS-16	\$ 822
SPI-12	Steam pan insert for ECTS-12	\$ 999
SPI-16	Steam pan insert for ECTRS-16 & GCTS-16	\$ 959
SPI-16S	Steam pan insert for GCTS-16	\$ 890
SPI-30	Steam pan insert for 30 gallon models	\$ 1,442
SPI-40	Steam pan insert for 40 gallon models	\$ 1,642
SP-RSH	Single pantry rinse spray head with 68" hose	\$ 2,166
DP-RSH	Double pantry rinse spary head with 68" hose	\$ 2,684
PS-16S	Stainless steel pour lip strainer for GCTS-16	\$ 628
PS-12	Stainless steel pour lip strainer for ECTS-12	\$ 610
SF-12	12" Single pantry faucet	\$ 793
DF-12	12" Double pantry faucet	\$ 1,143
PC-HP	Half size pan carrier (skillet with draw off for GS-30 and ES-30)	\$ 1,781
PC-1	Pan Carrier - ETS-30, 40 & GTS-30, 40	\$ 1,581
PC-3	Pan Carrier - ES-30, 40 & GS-30,40 & ELTS-30, 40 & GLTS-30, 40 (not available in combination with tangent draw-off valve with the ES-30 or GS-30)	\$ 1,581
SPE-1	3" Stainless steel plumbing enclosures (ES/GS, GLTS/ELTS, EMTS/GMTS)	\$ 1,902
ESVS-1	380 or 415 volts, 3-phase, 50 Hz (SPECIFY)	\$ 1,631
ESVS-2	440, 460 or 480 volts, 3-phase, 60 Hz (SPECIFY)	\$ 1,631
ESVS-3	575 or 600 volts, 3-phase, 60 Hz (SPECIFY)	\$ 2,068
GSVS-1	220/1/50 or 60 Hz control for gas skillets	\$ 1,043
TVT-2	2" Valve added to tilting skillet with strainer	\$ 2,763
FFF-2	Front Flanged Feet (standard on GMTS / EMTS models)	\$165
P-HCC-S30	Stainless steel hinged cover for GS-30	\$ 2,940
P-HCC-S40	Stainless steel hinged cover for GS-30	\$ 3,337
FB	Faucet bracket only	\$ 216
LMS-45	Etched liter marking for ECTS-12	\$ 366
LMS-60	Etched liter marking for ECTRS/GCTS	\$ 366
LMS-114	Etched liter market for 30 gallon models	\$ 366
LMS-151	Etched liter market for 40 gallon models	\$ 366
SCK-1	4" all swivel casters 2 with foot brakes, set of 4 (ETS & GTS ONLY)	\$ 1,464
MT-60	60 minute mechanical timer (ETS ONLY)	\$ 500
DPHK-1	Drain pan hose kit	\$ 1,190
ESKS-12	12 kw electric skillet kw specify - 12 kw for ETS-30	NC
ESKS-18	18 kw electric skillet kw specify - 18 kw for ETS-40	NC
S-SDP-2	Sliding drain pan ES/GS	\$ 4,026

STEAMERS, KETTLES, SKILLETS, & OVENS

Whatever your application, Market Forge has a convection steamer to make you more productive in less time and for less money.

Steam cooking has been used for decades by institutions ranging from schools to sports arenas to produce large amounts of food quickly. Market Forge is uniquely positioned to fit your needs. So whether you need to cook fresh lobster bisque or a whole lot of hot dogs, the Market Forge lineup will meet your demands.

Market Forge also offers a line of marine electric convection ovens and indirect fired convection ovens.

Convection Steamers



Short Tilting Kettles



Tilting Skillets



Ovens



Atmospheric Steam Generators



Eco-Tech Plus® Series

This industry first ENERGY STAR qualified steamer, with a built-in water filter system, incorporates a water management system that reduces the amount of water used to condense generated steam, while adding substantial savings on energy-related costs. SAVE 80 to 100 gallons of water per hour over other convection steamers.

Standard Features

- Built-in water filter system and water management system
- Independent steam generator for each compartment
- Automatic water level control and low water cut-off
- Steam on demand feature
- Illuminated 3 way ON/OFF/delime power switch
- Slam action doors and door interlock switch
- 60-minute timer
- Four 6" adjustable flanged feet
- Can be used as holding cabinet

Eco-Tech Plus® Series Floor Model Electric & Gas Steamers

Model Number	Description	Weight	Dimension WxHxD	List Price
ETP-10E	10 pan electric floor model steamer - 20KW	425 (193)	24"x63.25"x33"	\$ 35,753
ETP-10G	10 pan gas floor model steamer - 84,000BTU	525 (238)	24"x64"x33"*	\$ 40,071

* Add 12.25" (311mm) for the flue for overall height

Pan capacity: (10) 12"x20"x2.5", (6) 12"x20"x4"

Options and Accessories

Model Number	Description	List Price
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$ 744
98-6008	Castors with Strain Relief with Gas Hose (Gas Models Only)	\$ 1,937
98-6217	480 volt operation, add	\$ 966
—	220 volt operation for gas models	\$ 1,093
—	Export voltage upcharge, add	\$ 1,920
—	Export crating - NET per/section	\$ 411
Prison Packages		
97-0684	Tamper proof screws & tackwelds - where applicable	\$ 1,399
97-0676	Hinged cover over control panel	\$ 3,269
97-0677	Cabinet base door w/ locking provision	\$ 2,842
97-0688	Insulated flue cover	\$ 2,842
97-0680	Perforated flue cover	\$ 1,332

Boilerless Convection Steamers



Altair II Series

Available in five capacities. Features a convection fan that increases steam velocity and distribution efficiency by pulling moist hot air past food, then forcing it against cooking chamber to be reheated.

Standard Features

- Internally preheated incoming water for quick recovery
- Circulating fan for fast cooking times
- Cast aluminum cooking compartment provides superior temperature retention
- 3-cooking positions; low temp/steam/super steam
- Clean probe indicator light and heating indicator light
- Clean water reservoir system (keeps food out of the water)
- Manual front drain valve
- Redundant safety systems
- Condensate trough plumbed to drain at rear
- Water sensing probe and water-fill timer
- 60 minute timer
- Control panel pulls out easy service access

Altair II Series Boilerless Countertop & Stacked Electric Steamers

Model Number	Description	Weight	Dimension WxHxD	List Price
Altair II-4	4 pan Countertop steamer - 8kW	225 (102)	24"x26.25"x28.75"	\$ 12,566
Altair II-6	6 pan Countertop steamer - 9.8kW	250 (113)	24"x33.25"x28.75"	\$ 17,260
Altair II-8	Two (4) pan steamers with stacking kit - 16kW	450 (204)	24"x52.5"x28.75"	\$ 33,683
Altair II-10	One (4) pan and one (6) pan steamer with stacking kit - 17.8kW	475 (215)	24"x59.5"x28.75"	\$ 36,758
Altair II-12	Two (6) pan steamers with stacking kit - 19.6kW	500 (226)	24"x66.5"x28.75"	\$ 39,855

Capacity (Pan Height - 12" x 20" Pan)			
1"	2.5"	4"	6"
8	4	2	1
12	6	3	2
16	8	4	2
20	10	5	3
24	12	6	4

The Market Forge Boilerless Advantage

- Patented design allows for higher cooking temperatures and faster recovery
- Less water and energy consumption
- More money in your pocket
- Easy to clean, less work equals less down time
- Boilerless design means little deliming or descaling required
- No boiler replacement costs
- Fewer service and maintenance calls

Boilerless Convection Steamers



Sirius II Series

Available in five capacities. Features a convection fan that increases steam velocity and distribution efficiency by pulling moist hot air past food, then forcing it against cooking chamber to be reheated.

Standard Features

- Internally preheated incoming water for quick recovery
- Circulating fan for fast cooking times
- Cast aluminum cooking compartment provides superior temperature retention
- Water sensing probe, water-fill timer, manual front drain valve
- Clean water reservoir system (keeps food out of the water)
- Clean probe indicator light and heating indicator light
- 3-cooking positions; low temp/steam/super steam
- Condensate trough plumbed to drain at rear
- Control panel pulls out for easy service access
- Redundant safety systems
- 60-minute mechanical timer
- Choose from propane or natural gas

Sirius II Series Boilerless Countertop & Stacked Gas Steamers

Model Number	Description	Weight	Dimension WxHxD	List Price
Sirius II-4	4 pan Countertop steamer - 27,000 BTU*	225 (102)	24"x26.25"x28.75"	\$ 15,215
Sirius II-6	6 pan Countertop steamer - 27,000 BTU*	250 (113)	24"x33.25"x28.75"	\$ 16,624
Sirius II-8	Two (4) pan steamers with stacking kit - 52,000 BTU*	450 (204)	24"x52.63"x28.75"	\$ 35,143
Sirius II-10	One (4) pan and one (6) pan steamer with stacking kit - 52,000BTU*	475 (215)	24"x63.63"x28.75"	\$ 39,327
Sirius II-12	Two (6) pan steamers with stacking kit - 52,000BTU*	500 (226)	24"x70.63"x28.75"	\$ 43,501

* For Natural Gas (26,000 and 52,000 for Propane)

Capacity (Pan Height - 12" x 20" Pan)			
1"	2.5"	4"	6"
8	4	2	1
12	6	3	2
16	8	4	2
20	10	5	3
24	12	6	4



Options and Accessories



MSS 92-1012 with Casters
SSS 92-1014 without Casters
for 4 and 6 pan models



STSM 92-1021 with Casters
STSS 92-1015 without Casters
for 8, 10 and 12 pan models



VEGA Condenser Hood
92-1008

Model Number	Description	Weight	List Price
FOR ALTair II AND SIRIUS II STEAMERS			
92-1000	CA HD Caster set of four, two with brakes (Equipment ONLY)	12/5	\$ 444
92-1002	HWS-4 Heat and water shield, left side, 4-pan compartment	—	\$ 466
92-1003	HWS-6 Heat and water shield, left side, 6-pan compartment	—	\$ 488
—	480 Volt Operation, add	—	\$ 860
92-1005	Prison Package* - includes lockable s/s hinged cover for controls (lock not included), tamper proof screws, 2ea adjustable flanged feet (flanged feet n/a on 4 or 6 pan single units)	—	\$ 1,948
92-1008	VEGA Condenser Hood with Hose (Altair II 4 & 6 pan ONLY)	90/41	\$ 4,989
98-1522	6" Flanged foot, set of 4 (in lieu of bullet feet)	—	\$ 544
92-1012	MSS Mobile Stand with Slide Out Work Shelf & Under Shelf (34.50" tall)	—	\$ 2,547
92-1013	PRM Pan Rack Assy. (for MSS & SSS, holds (10) 2" deep pans)	35/16	\$ 1,143
92-1014	SSS Stationary Stand w/Slide Out Work Shelf & Under Shelf (29.75" tall)	23/10	\$ 2,414
92-1015	STSS Stationary Stand 12" High	45/20	\$ 1,515
92-1021	STSM Mobile Stand 16-5/8" High	60/27	\$ 1,937
98-4216	Water Hose kit; 60" Line Quick Disconnect, 3/8" NPT	—	\$ 744
91-6860	KleenSteam II Double System (Includes: 2nd Year Warranty, two 7CB5 Cartridges, SS-10 Scale Inhibitor/Scale Stick)	—	\$ 1,776
08-7673	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 48" Long (Sirius II ONLY)	—	\$ 699
08-7674	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 60" Long (Sirius II ONLY)	—	\$ 744

* Per Compartment



Model Number	Description	Weight	List Price
10-1219	12" x 20" x Pan Lids	6 (3)	\$ 155
09-2216	12" x 20" x 1" Solid Pan	3 (1.4)	\$ 128
10-1243	12" x 20" x 1" Perforated Pan	3 (1.4)	\$ 133
10-1200	12" x 20" x 2-1/2" Solid Pan	3.5 (1.5)	\$ 167
10-1203	12" x 20" x 2-1/2" Perforated Pan	3 (1.4)	\$ 294
10-1201	12" x 20" x 4" Solid Pan	4 (1.8)	\$ 233
10-1204	12" x 20" x 4" Perforated Pan	3.5 (1.5)	\$ 339
10-1202	12" x 20" x 6" Solid Pan	5 (2)	\$ 372
10-1205	12" x 20" x 6" Perforated Pan	1.5 (.7)	\$ 505

* Per Compartment

Steam-It Pressure Steam Cooker



Steam-It Countertop Pressure Cooker

The Steam-It cooks fresh seafoods, vegetables, pasta, poultry and eggs in just minutes. Steam 30 lbs. of potatoes in 30 minutes and six 1 lb. lobsters in 6 minutes. The Steam-It with three pans can out perform larger capacity steamers.

Standard Features

- Compact - requires just 18-3/4" of counter space
- Self-contained unit DOES NOT require plumbing or drain connection
- Mounts on any surface with four 6" adjustable legs
- 60-minute timer with audible alarm (signals end of cooking cycle)
- Low water cut-off switch
- Manual water fill and drain
- ASME vessel

Steam-It Electric Countertop Pressure Steam Cookers

Model Number	Description	Weight	Dimension WxHxD	List Price
ST-E	3 pan electric pressure cooker - 9/12kW	125 (57)	18.375"x26.25"x31.5"	\$ 17,666
SB-ST-E	Shipboard Steam-It - Submarine model, 440 or 480V - (4) flanged counter feet, marine wiring, (6) 2.5" perforated pans, water retainer, spray hose and step down transformer (NSN 7310-01-102-2673) - 12kW	175 (79)	18.375"x30.25"x31.5"	\$ 26,390

Pan capacity: (3) 12"x20"x2.5", (2) 12"x20"x4"

Options and Accessories

Model Number	Description	List Price
08-5213	Set of 4, Stainless Steel Feet for Counter-Mounted Steam-It's	\$ 694
10-1203	Pans 12" x 20" x 2-1/2" Perforated	\$ 294
95-0436	Cold Water Condensing Kit	\$ 2,009
98-1522	6" Flanged Foot, set of 4 (In Lieu of Bullet Feet)	\$ 544
95-3849	Spray Hose for ST-E	\$ 855
95-6060	Stainless Steel Stand - 28" High (Models ST-E Only)	\$ 1,354
95-6054	Extra Shelf for 28" High Stainless Steel Stand	\$ 422
-	480 Volt Operation, add	\$ 960

Tilting Kettle



Gas Floor Kettles

Tilting floor kettles are perfect for preparing a large amount of food. Kettles are designed to be tilted past 90° for making complete emptying as easy as possible.

Standard Features

- Short-height kettle (FT-40GLS) has a height of 36 inches for improved ergonomics
- Rated for operation to 50 PSI
- Optional spring assist hinged cover
- Electric ignition, pressure gauge, safety valve and high/low water cut-off
- Six foot cord and 3 prong plug
- Tilting mechanism is self locking positive stop action will allow the kettle to tilt past 90° for complete emptying
- Optional draw-off valves available

2/3 Jacketed, Gas, Ergonomic Short Height Tilting Kettle

Model Number	Description	Weight	Dimension WxHxD	List Price
FT-40GLS	40 gallon, gas, short height, quad leg tilting kettle - 125,000	987 (448)	52"x38"x52"	\$ 58,686

Options and Accessories

Model Number	Description	List Price
09-1101	Single pantry faucet with swing spout	\$ 932
09-1102	Double pantry faucet with swing spout	\$ 1,116
97-9065	Single pantry kettle filler	\$ 2,009
97-9066	Double pantry kettle filler	\$ 3,230
08-0010	2" Tangent Draw-Off Valve, for Tilting Kettles	\$ 2,831
08-0008	3" Tangent Draw-Off Valve, for Tilting Kettles	\$ 4,834
97-6362	Solid disc for 2" draw-off valve	\$ 461
97-6363	Solid disc for 3" draw-off valve	\$ 461
EKM	Etched gallon markings	\$ 2,270
LM-152	Etched litre markings	\$ 982
09-1140	Lip strainer	\$ 2,720
SH	Strainer hook	\$ 200
09-1124	Spring assist stainless steel cover	\$ 3,863
97-6386	Tri-basket assembly	\$ 3,397
08-0014	Graduated measuring strip	\$ 605

Tilting Skillets



30P-STEM

30P-STGL

Universe Plus Floor Model Tilting Skillets

The Universe Plus tilting skillets come in gas or electric models. Choose from 30 or 40 gallon capacity and either open or closed base.

Standard Features

- Pan is 304 stainless steel with a polished interior and coved corners for ease of cleaning
- 60 minute timer, solid state temperature controller, manual tilt operation
- 10 gauge stainless steel satin finish exterior and polished interior
- Skillet pan is 9" (229 mm) deep with etched gallon or liter markings
- Gas models come with pilotless ignition
- Four adjustable 6" flanged feet

Electric Floor Model Tilt Skillets

Model Number	Description	Weight	Dimension WxHxD	List Price
30P-STEL	30 gallon electric tilt skillet on open leg base - 12kW	515 (234)	36"x37.75"x41.44"	\$ 26,696
30P-STEM	30 gallon electric tilt skillet on closed base - 12kW	545 (247)	36"x37.75"x41.44"	\$ 28,904
40P-STEL	40 gallon electric tilt skillet on open leg base - 18kW	630 (286)	46"x37.75"x41.44"	\$ 28,727
40P-STEM	40 gallon electric tilt skillet on closed base - 18kw	660 (299)	46"x37.75"x41.44"	\$ 31,036

Gas Floor Model Tilt Skillets

Model Number	Description	Weight	Dimension WxHxD	List Price
30P-STGL	30 gallon gas tilt skillet on open leg base - 93,000BTU	535 (243)	36"x37.75"x41.44"	\$ 31,091
30P-STGM	30 gallon gas tilt skillet on closed base - 93,000BTU	565 (256)	36"x37.75"x41.44"	\$ 33,400
40P-STGL	40 gallon gas tilt skillet on open leg base - 126,000BTU	695 (315)	46"x37.75"x41.44"	\$ 33,145
40P-STGM	40 gallon gas tilt skillet on closed base - 126,000BTU	725 (239)	46"x37.75"x41.44"	\$ 35,453

What size Skillet is right for you?

Meals per Hour	Suggested Skillet Size
100-350	One 30 gallon pan
351-500	One 40 gallon pan
501-750	Two 30 gallon pans
751-1,000	Two 40 gallon pans

Options and Accessories

Model Number	Description	List Price
91-5131	Steam Pan Inserts Each (Pan NOT Included)	\$ 1,382
97-6165	Drain Cup with 8' Hose (For 2" Draw-Off Valve)	\$ 1,121
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$ 744
98-6000	Single Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$ 2,070
98-6001	Double Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$ 2,869
98-6002	Single Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$ 882
98-6003	Double Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$ 1,149
98-6004	Single Faucet Spray Hose (Kit; Brackets & Plumbing)	\$ 1,499
98-6005	Double Faucet Spray Hose (Kit; Brackets & Plumbing)	\$ 2,076
FB	Faucet Bracket	\$ 289
98-6006	Pan Support	\$ 1,093
98-6015	Seismic feet (set of 4) installed at factory only	\$ 977
98-6007	Casters	\$ 838
98-6008	Casters and Strain Relief with Gas Hose	\$ 1,937
98-6009	Gas Strain Relief with Gas Hose	\$ 888
98-6010	2" Draw-Off Strainer	\$ 161
98-6011	Spring Support Hose Assembly for Spray Hose Assembly	\$ 594
98-6012	Power Tilt	\$ 2,586
98-6013	Lip Strainer	\$ 178
98-6014	2" Tangent Draw-Off, with Strainer	\$ 3,313
98-6017	2" Draw-Off, with Drain Kit Hose Assembly	\$ 4,740
98-6024	Pull-Out Sliding Sink Drain Drawer w/Splash Shield for Open Leg Skillets (Factory installed only)	\$ 3,324
–	440-460-480 Volt Option for electric skillets, add	\$ 1,071
–	Export voltage upcharge	\$ 1,104
	220V upcharge for gas units	\$ 1,104
98-6216	Export crating - NET per/section	\$ 411
Prison Packages		
97-0693	Tamper proof screws & tackwelds where applicable	\$ 1,388
97-0694	Hinged cover over control panel w/ locking provision-lock by others	\$ 1,332
97-0686	s/s locking hasp on cover - lock by others	\$ 660

Cord and plug are standard on all gas skillets.



97-6165
Drain Cup w/Hose



98-6017
2" Draw-Off /Drain Kit



98-6011
Single Pantry Faucet
w/68" spray hose, and spring
support for hose assembly



98-6001
Double Pantry Faucet
w/68" spray hose, and spring
support for hose assembly

Marine Electric Convection Ovens



Marine Military Sub-Access Convection Oven

Market Forge Military Sub-Accessible is a high efficiency electric convection oven equipped with cook & constant cook controls. Constant cook permits operator to preset oven to cook food at a constant temperature for a infinite amount of time.

Standard Features

- Stainless steel panels, top, rear, and sides
- Stainless steel french type doors, opens a full 180°
- Stainless steel oven interior with coved corners - water proof design
- Nine position oven supports, 5 racks standard
- Safety door latch keeps doors closed in any pitch
- Controls include: main power switch, thermostat with indicator light and temperature range (200°-475°F), electromechanical 60-minute and Constant Cook timer with audible alarms.
- 2 speed fan selector, High and Low
- (4) Flanged Feet

Electric Convection Oven

Model Number	Description	Weight	Dimension WxHxD	List Price
MSA-SB-2600	Marine single electric convection oven	350 (159)	36"x25.25"x37.18"	\$ 25,385
MSA-SB-2692	Marine double stack electric convection oven	700 (318)	36"x50.50"x37.18"	contact factory

Indirect Fired Convection Oven

CK Convection Oven

Full size indirect fired convection oven (intended to be used with an external heat source that is not supplied)



Standard Features

- Indirect fired - does not allow harmful flue gases into the oven cooking cavity
- Small footprint - 36" wide x 35" front to back
- Two speed motor - high speed, 1650 rpm / low speed, 1375 rpm
- Multiple cook timers - (1) 5 hour timer and (1) 60 minute timer
- Independent solid doors - allows motor to cool down oven with one door open - could also serve as a secondary heat source when the oven doors are left open
- Full size oven - capacity allows for (5) full size sheet pans
- Cooking cavity - has coved corners for ease of cleaning
- Stainless steel construction - interior & exterior

Indirect Convection Oven

Model Number	Description	Weight	Dimension WxHxD	List Price
CKOVEN	Full size indirect fired convection oven	350 (159)	36"x31"x35"	\$ 11,922

CUCIMIX AND BETTERPAN BRAISING PANS

Firex is a leader in the specialized commercial cooking equipment sector. We have learned how to exploit 40 years of experience in the industry, an in-depth knowledge and technical skills, in order to manufacture cooking systems capable of coping with high volume kitchens while being efficient. Automatic features, ease of use and a wide range of versions are the distinguishing features of the Firex brand.



Cucimix - Small Braising Pan with Mixer



Cucimix - Braising Pan with Mixer



BetterPan - Tilting Braising Pan



Multicookers - Pasta Cooker

Braising Pans with Mixer

braising | tilting | mixing | under pressure



Optimal products include:

- Stews
- Braised Items
- Sauce Production
- Caramel
- Fillings
- Soups
- Goulash

Cucimix

Fully Automated Cooking Unit. Take the labor out of the production of large volume products and increase the consistency, including automated controlled stirring and heating through a large variety of programming to customize and adapt to any recipe.

Stews, Braises, Beans, Pastry Products all can be very accurately controlled by breaking down your recipe into steps and saving the program for consistency. 3 zone wall heating system. Recipes can be transferred from unit to unit via USB port. HACCP ready.

Standard Features

- Heating by means of armored elements in INCOLOY-800 alloy controlled by electronic board.
- Temperature control by system with two probes (product/bottom)
- Heating tank walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel.
- Automatic mixing device with three arms, PEEK scrapers, complete with vertical blade for scraping walls, entirely removable to facilitate cleaning, adjustable from the control panel according to the product to be processed.
- Electronic control by means of multifunctional keyboard with Touch Screen 7" with easy and clear messages.
- USB connection to download HACCP data, update the software and load cooking programs.

Electric Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE008V1	8 gallon electric tilt braising pan with mixer-6.2kW	198 (90)	34.65"x38.19"x30.16"	\$43,700
UCBTE018V1	18 gallon electric tilt braising pan with mixer-8.6kW	452 (205)	42.52"x36.42"x28.15"	\$69,600
UCBTE024V1	24 gallon electric tilt braising pan with mixer-12.6kW	926 (420)	57.28"x37.4"x50"	\$107,400
UCBTE034V1	34 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.28"x37.4"x50"	\$120,900
UCBTE048V1	48 gallon electric tilt braising pan with mixer-19.4kW	1246 (565)	65.16"x37.4"x59.06"	\$159,100
UCBTE082V1	82 gallon electric tilt braising pan with mixer-27kW	1367 (620)	69.09"x37.4"x61.42"	\$238,200

Electric Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE034AV1	34 gallon electric tilt braising pan with mixer-12.6kW, 5.8PSI	970 (440)	57.28"x37.4"x50"	\$147,200
UCBTE048AV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1268 (575)	65.16"x37.4"x59.06"	\$191,700
UCBTE082AV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1389 (630)	69.09"x37.4"x61.42"	\$282,000



New Firex electronic control panel, cutting-edge technology in the kitchen.

FTC Firex Touch Control

The FTC Firex Touch Control is practical and intuitive cutting edge touch-control system for setting and adjusting the operation of each piece of cooking equipment installed. A large 7" display allows you to program at the touch of a button - includes entire recipes with different stages of cooking and mixing, with the possibility of accurately setting the time, temperature, and process the diagnostics.



Mixing device with three arms
- Removable



Second temperature probe



Pressure cooking at 6.53 PSI
- Autoclave units only

Gas Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTG018V1	18 gallon electric tilt braising pan with mixer-54,600BTU	529 (240)	42.52"x36.42"x36.61"	\$74,800
UCBTG024V1	24 gallon electric tilt braising pan with mixer-75,000BTU	948 (430)	57.28"x37.4"x50"	\$113,400
UCBTG034V1	34 gallon electric tilt braising pan with mixer-95,500BTU	970 (440)	57.28"x37.4"x50"	\$127,300
UCBTG048V1	48 gallon electric tilt braising pan with mixer-112,500BTU	1279 (580)	65.16"x37.4"x59.06"	\$170,600
UCBTG082V1	82 gallon electric tilt braising pan with mixer-167,000BTU	1411 (640)	69.09"x37.4"x61.42"	\$247,000

Gas Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTG034AV1	34 gallon electric tilt braising pan with mixer-95,500BTU, 5.8PSI	992 (450)	57.28"x37.4"x50"	\$153,500
UCBTG048AV1	48 gallon electric tilt braising pan with mixer-112,500BTU, 4.3PSI	1300 (590)	65.16"x37.4"x59.06"	\$203,200
UCBTG082AV1	82 gallon electric tilt braising pan with mixer-167,000BTU, 4.3PSI	1433 (650)	69.09"x37.4"x61.42"	\$290,700

Options and Accessories

Model Number	Description	List Price
CABE0010	Pullout container gn1/1 for UCBT008	\$ 2,534
CACP0010	Pasta basket set (4 pcs) for UCBT008	\$ 2,698
CACS0010	Sous-vide basket for UCBT008V1	\$ 3,684
CADE0010	Cleaning shower for UCBT/PR	\$ 4,176
CAMP030	Cleaning mixer for UCBTE008	\$ 4,599
CAMR0020	Wheels D.100 inox UCBT.018	\$ 1,642
CASR0010	Rotating probe for UCBTE008	\$ 9,010
D150	Kit wheels PR/UCBT/UDBR	\$ 5,510
DAPF0010	Set feet for UDBR...	\$ 1,877
PAF0451	Strainer for UCBTE008	\$ 751
PAF0602	Strainer for UCBT.018	\$ 1,736
PAF0701	Strainer for UCBT.024-034	\$ 2,487
PAF0702	Perforated strainer UCBT024-034A	\$ 2,487
PAF0901	Strainer for UCBT.048	\$ 3,097
PAF0902	Strainer for UCBT.048 PRESSURE	\$ 3,097
PAF1001	Strainer for UCBT.082	\$ 3,426
PAF1002	Strainer for UCBT.082 PRESSURE	\$ 3,426
PAF2050	Tri-clover sanitary fittings 2"	\$ 2,011
PAF2060	Tri-clover sanitary fittings 3"	\$ 2,983

Braising Pans

boiling | braising | tilting | frying | under pressure



Optimal products include:

- Stews
- Lamb Shanks
- Osso Bucco
- Pork Butt
- Lamb Shoulder
- Beans
- Legumes
- Fried Rice

Betterpan

From delicate egg cooking, to searing steaks and proteins, to large batch pressurized braising and cooking this unit can handle the tasks. Fully program your recipes step by step to control heat and prompt the next step for a recipe to ensure a consistent product every time, while reducing cooking times by up to 40%, using less liquid and flavoring ingredients and producing a higher yield of finished product. Core probe to monitor the product during cooking. Auto fill feature lets you choose the amount of water hot or cold needed per recipe and fills automatically. USB port provides the ability to transfer recipes from unit to unit.

Standard Features

- Heating by means of armored elements INCOLOY-800 directly in contact with the steel thermal diffuser plate fixed on the vessel bottom.
- Temperature control by system with two probes (product/bottom)
- Pressure cooking with automatic system for eliminating air from the cooking container (for cooking with saturated steam) and automatic steam condensation after cooking to allow fast and safe lid opening without steam dispersion in the room.
- Core probe, fixed at the lid
- Electronic control by means of multifunctional keyboard with Touch Screen 7" with easy and clear messages.
- USB connection to download HACCP data, update the software and load cooking programs.
- Ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface.
- Connection for power economizer

Electronic Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029V1	29 gallon electric tilt braising pan -17kW	904 (410)	57.87"x37.4"x44.29"	\$71,200
UDBRE038V1	38 gallon electric tilt braising pan -20kW	1025 (465)	67.91"x37.4"x44.29"	\$79,900
UDBRE048V1	48 gallon electric tilt braising pan -27kW	1135 (515)	78.74"x37.4"x44.29"	\$99,800
UDBRE058V1	58 gallon electric tilt braising pan -30kW	1235 (560)	88.78"x37.4"x44.29"	\$114,700

Electronic Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029AV1	29 gallon electric tilt braising pan -17kW, 5.8PSI	948 (430)	57.87"x37.4"x44.29"	\$104,000
UDBRE038AV1	38 gallon electric tilt braising pan -20kW, 5.8PSI	1080 (490)	67.91"x37.4"x44.29"	\$119,300
UDBRE048AV1	48 gallon electric tilt braising pan -27kW, 4.3PSI	1202 (545)	78.74"x37.4"x44.29"	\$148,600

Features



New Firex electronic control panel, cutting-edge technology in the kitchen.

FTC Firex Touch Control

The FTC Firex Touch Control is practical and intuitive cutting edge touch-control system for setting and adjusting the operation of each piece of cooking equipment installed. The FTC Firex Touch Control is practical and intuitive cutting edge touch-control system for setting and adjusting the operation of each piece of cooking equipment installed. A large 7" display allows you to program at the touch of a button - includes entire recipes with different stages of cooking and mixing, with the possibility of accurately setting the time, temperature, and process the diagnostics.

Control panel features:

- 7" touchscreen.
- Creating and editing multi-phase cooking programs.
- Cooking in manual mode.
- Multiple language message settings.
- USB connection.
- Settings for different units of measurement (°C/°F; Liters/gallons; etc).
- Up to 8 different cooking settings.
- Self Diagnostics.
- Allows you to select the number of gallons of water to fill, cold or hot, and then fills it automatically up to 90°.
- Command for rollover and return of the cooking vessel.
- Allows you to start cooking on a specific date and time.
- Setting of mixing program with clockwise, counterclockwise, rotation speed, and pause time adjustment.



Automatic baskets lifting system



Pressure cooking at 6.53 PSI
- Autoclave units only



Friendly Service

Gas Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029V1	29 gallon electric tilt braising pan -95,500BTU	915 (415)	57.87"x37.4"x44.29"	\$82,700
UDBRG038V1	38 gallon electric tilt braising pan -119,500BTU	1036 (470)	67.91"x37.4"x44.29"	\$95,300
UDBRG048V1	48 gallon electric tilt braising pan -143,300BTU	1157 (525)	78.74"x37.4"x44.29"	\$109,800
UDBRG058V1	58 gallon electric tilt braising pan -179,000BTU	1257 (570)	88.78"x37.4"x44.29"	\$122,300

Gas Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029AV1	29 gallon electric tilt braising pan -95,500BTU, 5.8PSI	959 (435)	57.87"x37.4"x44.29"	\$116,700
UDBRG038AV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1091 (495)	67.91"x37.4"x44.29"	\$137,000
UDBRG048AV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1224 (555)	78.74"x37.4"x44.29"	\$157,100

Options and Accessories

Model Number	Description	List Price
D150	Wheels kit	\$ 5,510
DADE0010	Cleaning shower UDBR	\$ 1,246
DAF0110	Strainer for UDBR.029	\$ 700
DAF0145	Strainer for UDBR.038	\$ 798
DAF0180	Strainer for UDBR.048	\$ 882
DAF0220	Strainer for UDBR.058	\$ 966
DAP01000	Spatula for omelette	\$ 70

Multicooker

boiling | warming | blanching | simmering |



Optimal products include:

- Rice
- Beans
- Lentils
- Pasta
- Quinoa

Multicooker

Large Volume Programmable Cooking Unit. For large volumes of pasta, beans, grains and legumes and vegetables being cooked repeatedly Multicooker has the solutions. With the basket lifting system and recipe program options, save labor, stress on staff, improve consistency and accuracy of cooking. The baskets can be programmed to lift at the end of each cooking cycle, providing a high level of safety to the users. Multicooker will autofill water and will also maintain that level throughout the repeated cooking of product. HACCP ready.

Standard Features

- Cooking vessel in stainless steel AISI 316 (thickness 30/10). Perforated basket in stainless steel AISI 316 (thickness 15/10) with electric tilting.
- Balanced lid in stainless steel AISI 304 (thickness 10/10).
- Supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- Heat insulation guaranteed by panels in thick glass fibre.
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- Adjustable feet in stainless steel AISI 304 to ensure leveling

Electronic Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
CPMDE1-12	Single Basin - Multicooker - 135 liters - 17Kw	12/15	31.50"x35.43"x35.43"	\$89,626
CPMDE1-18	Single Basin - Multicooker - 188 liters - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$117,547
CPMDE1-24	Single Basin - Multicooker - 242 liters - 31Kw	24/30	47.24"x35.43"x35.43"	\$142,886
CPMDE2-12	Double Basin - Multicooker - 135+135 liters - 17+17Kw	(2)12/15	62.99"x35.43"x35.43"	\$176,672
CPMDE2-18	Double Basin - Multicooker - 188+188 liters - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$217,731
CPMDE2-24	Double Basin - Multicooker - 242+242 liters - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$266,063

* Dry pasta

Gas Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
CPMDG1-12	Single Basin - Multicooker - 135 liters - 85,300 BTU	12/15	31.50"x35.43"x35.43"	\$91,503
CPMDG1-18	Single Basin - Multicooker - 188 liters - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$108,865
CPMDG1-24	Single Basin - Multicooker - 242 liters - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$132,093
CPMDG2-12	Double Basin - Multicooker - 135+135 liters - 2x85,300 BTU	(2)12/15	62.99"x35.43"x35.43"	\$182,068
CPMDG2-18	Double Basin - Multicooker - 188+188 liters - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$208,346
CPMDG2-24	Double Basin - Multicooker - 242+242 liters - 2x 153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$252,455

* Dry pasta

Steam Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
CPMIV1-12	Single Basin - Multicooker - 135 liters	12/15	31.50"x35.43"x35.43"	\$95,023
CPMIV1-18	Single Basin - Multicooker - 188 liters	18/23	39.37"x35.43"x35.43"	\$111,681
CPMIV1-24	Single Basin - Multicooker - 242 liters	24/30	47.24"x35.43"x35.43"	\$133,266
CPMIV2-12	Double Basin - Multicooker - 135+135 liters	(2)12/15	62.99"x35.43"x35.43"	\$185,587
CPMIV2-18	Double Basin - Multicooker - 188+188 liters	(2)18/23	78.74"x35.43"x35.43"	\$209,519
CPMIV2-24	Double Basin - Multicooker - 242+242 liters	(2)24/30	94.49"x35.43"x35.43"	\$248,232

* Dry pasta

Options and Accessories

Model Number	Description	List Price
CADE0020	Cleaning shower for CPMDG models	\$7,528
CADE0022	Cleaning shower for CPMDE models	\$4,176
CADE0024	Cleaning shower for CPMIV models	\$4,176

Multicooker - Cook & Chill

boiling | warming | blanching | simmering |



Optimal products include:

- Stock
- Rice
- Pasta
- Legumes
- Vegetables

Cook & Chill

Developed for the specific needs of catering - includes 21 different mode with 1 or 2 pans and independent baskets. Flexible cooking equipment that can carry out most of the traditional cooking in water, such as those regarding any type of pasta, rice, soup, and vegetables, etc.

The technology used for the production of these machines guarantees fast and safe operating cycles, constant product quality, utmost working reliability and a better use of human resources.

Standard Features

- Cooking vessel in stainless steel AISI 316 (thickness 30/10). Perforated basket in stainless steel AISI 316 (thickness 15/10) with electric tilting.
- Balanced lid in stainless steel AISI 304 (thickness 10/10).
- Supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- Heat insulation guaranteed by panels in thick glass fibre.
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- Adjustable feet in stainless steel AISI 304 to ensure leveling
- Includes stainless steel washout
- Includes cooling basin trolley

Electronic Cook & Chill

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
LPCE1-18	Single Basin - Cook & Chill - 188 liters - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$ 225,239
LPCE1-24	Single Basin - Cook & Chill - 242 liters - 31Kw	24/30	47.24"x35.43"x35.43"	\$ 258,086
LPCE2-18	Double Basin - Cook & Chill - 188+188 liters - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$ 441,093
LPCE2-24	Double Basin - Cook & Chill - 242+242 liters - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$ 504,441

* Dry pasta

**Multicooking dimension. Contact factory for washout and trolley dimensions

Gas Cook & Chill

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
LPCG1-18	Single Basin - Cook & Chill - 188 liters - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$ 234,624
LPCG1-24	Single Basin - Cook & Chill - 242 liters - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$ 272,164
LPCG2-18	Double Basin - Cook & Chill - 188+188 liters - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$ 450,478
LPCG2-24	Double Basin - Cook & Chill - 242+242 liters - 2x153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$ 520,865

* Dry pasta

**Multicooking dimension. Contact factory for washout and trolley dimensions

Steam Cook & Chill

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
LPCV1-18	Single Basin - Cook & Chill - 188 liters	18/23	39.37"x35.43"x35.43"	\$ 227,585
LPCV1-24	Single Basin - Cook & Chill - 242 liters	24/30	47.24"x35.43"x35.43"	\$ 260,432
LPCV2-18	Double Basin - Cook & Chill - 188+188 liters	(2)18/23	78.74"x35.43"x35.43"	\$ 441,093
LPCV2-24	Double Basin - Cook & Chill - 242+242 liters	(2)24/30	94.49"x35.43"x35.43"	\$ 499,749

* Dry pasta

**Multicooking dimension. Contact factory for washout and trolley dimensions

Limited Warranty

Crown Steam Group warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective as a result of normal use within the period and limits defined below, then at the option of Crown Steam Group such parts will be repaired or replaced by Crown Steam Group or its Authorized Service Agency. This warranty is subject to the following conditions:

Repairs under this warranty are to be performed by a Crown Steam Group Authorized Service Agency. Crown Steam Group cannot be responsible for charges incurred or service performed by non-Crown Steam Group Authorized Agencies. In all cases the closest Crown Steam Group Authorized Service Agency must be used.

TIME PERIOD:

One year labor, one year parts effective from the date of original purchase. The authorized service agency will require proof of purchase before performing warranty repairs.

Exceptions to standard warranty, effective within above limitations:

- Alkaline batteries are not covered under warranty.
- Maximum 90 days parts and labor warranty covers the following from date of installation: Glass windows, door seals, rubber seals, light bulbs, spark ignitors, ceramic burner tiles, sight glasses, cathodic descender or anodes, broiler briquettes and drip shields.
- Pressure Steam Boiler Shell - Prorated 2 years extended warranty on boiler shell only - no labor.

Boiler shells which have not been properly maintained will not be covered by warranty. In all cases, parts covered by a five year warranty will be shipped FOB the factory after the first year.

- Kettles - Standard 10 year Hemisphere warranty.

EXCLUSIONS:

- Equipment failure relating to improper installation. Examples are: improper utility connection, improper utilities supply and problems due to ventilation.
- Equipment that has not been properly maintained. Examples are: calibration of controls, adjustments to pilots and burners, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot, or act of mother nature.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the limited warranty period, then the manufacturer shall not be liable for any damages to any person or to any property

Limited Warranty

which may result from the use of the equipment thereafter.

Equipment failure caused by inadequate water quality is not covered under warranty. WATER QUALITY must not exceed the following limits: Total Dissolved Solids (TDS) - 60 PPM (Parts Per Million). Hardness - 2 Grains or 35 PPM, PH Factor - 7.0 to 7.5. Water pressure 30 PSI minimum, 60 PSI maximum. Boiler maintenance is the responsibility of the owner and is not covered by warranty.

Crown Steam Group does not assume any liability for extended delays in replacing or repairing any items in the equipment beyond the control of Crown Steam Group. "Crown Steam Group shall not be liable for consequential or special damages of any nature that may arise in connection with such product or part." Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

This warranty only covers product shipped into the 48 contiguous United States, Alaska and Hawaii.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Warranty on all replacement parts which are replaced in the field by Crown Steam Group Authorized Service Agencies will be limited to three months on labor, and materials (parts) effective from the date of installation. See LIMITED WARRANTY - REPLACEMENT PARTS for conditions and limitations.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND CONSTITUTES THE ENTIRE LIABILITY OF Crown Steam Group. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE DURATION OF ONE YEAR FROM THE EFFECTIVE DATE OF SAID WARRANTY -EXCEPT WHERE NOTED."

WARRANTY: Crown Steam Group's warranty of product is limited to one year from date of purchase on both parts and labor, however the term of warranty shall not exceed 18 months from date of purchase from the factory and covers installations in the continental United States & Canada only. Crown Steam Group reserves the right to service equipment and or provide replacements on a prorated basis throughout the warranty term as deemed appropriate by Crown Steam Group. Any equipment removed from the operators facility without the written approval of Crown Steam Group prior is done so at the responsibility of the party doing so. Crown Steam Group will not accept any return or continue any repair unless written authorization is given prior to removal. Any party removing equipment does so at their own expense and liability. This warranty is as designated in Crown Steam Group's published Limited Warranty.

Additional Warranty

ADDITIONAL 1 YEAR WARRANTY NET PRICES

(Parts and Labor)

AN EXTENSION OF CROWN STEAM GROUP'S STANDARD WARRANTY MAY BE PURCHASED WITH NEW EQUIPMENT UP TO 60 DAYS AFTER THE ORIGINAL EQUIPMENT PURCHASE. EXTENDED WARRANTY DOES NOT AFFECT ITEMS WHICH HAVE LIMITATIONS OR EXTENDED PERIODS OF COVERAGE IN THE PUBLISHED Crown Steam Group LIMITED WARRANTY.



Counter Steamers	\$ 1,200
Braising Pans	\$ 1,200
Kettles	\$ 1,200
Boiler Base Steamers.....	\$ 1,200



Eco-Tech Plus® Series	\$ 2,045
Altair II Series (per section)	\$ 1,410
Sirius II Series (per section)	\$ 1,410
Steam-It Countertop Pressure Cooker (per section).....	\$ 2,045
Universe Plus Floor Model Tilting Skillets.....	\$ 1,060

*From the Crown Steam Group Team...
Thank you for your support!*

MAP & M.R.I.C.P Policy

Southbend – Desmon - Crown - Market Forge - Firex

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to ANY and ALL means of Advertised Pricing for all Brands

- MAP Policy – MAP Policy pricing is the Current Dealer List Price less 45%. The MAP price can be rounded-down to the nearest whole number (Unless a product is offered on the Cornerstone Program for which a set MAP price is provided). Products listed in our Cornerstone program must list exact price or price higher than MAP. Cornerstone Program products prices cannot be rounded-down.
- Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

All internet Advertised Prices must show the product's "MAP" price. Dealers may not use the words: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Email for Pricing", strike-through the price, or any of the like. This includes "shopping cart - price", "chat box - price", and "emailed - price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Southbend, Desmon, Crown, Market Forge, and Firex MAP policy.

MINIMUM RESALE INTERNET CART PRICE POLICY

Southbend, Desmon, Crown, Market Forge, and Firex require that when Dealers sell select products (listed below) through internet sales and / or show rooms that these products are subject to (M.R.I.C.P.) and are sold at a price no more than a 52% discount rounded down to whole number off the current List Price. This is the Southbend, Desmon, Crown, Market Forge, and Firex "Minimum Resale Internet Cart Price" (M.R.I.C.P.). The Dealer may not substitute the words: "Call for Pricing", "Text for Pricing" or "Email for Pricing" in lieu of stating a product's Minimum Resale Internet Cart Price.

The (M.R.I.C.P.) applies to the final check out price of the product.

The MAP policy applies to prices advertised including shopping cart price, chat box price, emailed price, and price on the internet website or search engines. This does not apply to prices that are communicated by means other than through the internet, including contract negotiations, negotiations in the field or at a Dealer's place of business.

The M.R.I.C.P. policy applies to the following Brands or Brand product segments:

Brands in their Entirety

Desmon
Crown
Firex
Market Forge

Southbend Categories

Platinum (P-Series)
Broilers (All models)
Gold Convection Ovens
TruVection
TruVapor
Refrigeration

TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

The Companies grant the Authorized Dealer limited permission to use the trademark, tradename, corporate logo, product images and product content. Dealers may use the Groups corporate logo to designate the source of Products or to describe the Dealer's relationship with the Brand(s). Dealer's use of the Southbend, Desmon, Crown, Market Forge, and Firex's trademarks and corporate logos must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Southbend, Desmon, Crown, Market Forge, and Firex domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade name, logo, trademark, or anything similar ("Infringing Domains"). Any misuse or redirection will prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned trademarks or trade names.

POLICY VIOLATIONS

- a) Minimum Advertised Pricing including "no pricing", "call for pricing", "text for pricing", "email for pricing", "internet-displayed pricing", "shopping cart - price", "chat box - price", "emailed - price" and selling over the internet will be reviewed using third-party monitoring services to assure consistent adherence to these policies by all Dealers. Minimum Resale Internet Cart Price, Southbend and Star Group products are to be sold at a discount of no more than 52% off current list, rounded down to the whole number.
- b) Minimum Resale Internet Cart Price, Southbend, Desmon, Crown, Market Forge, and Firex products are to be sold at a discount of no more than 52% off current list, rounded down to the whole number.
- c) If a violation from either of these policies is identified, the non-compliant dealer will be contacted and notified.
- d) If the notified dealer fails to promptly comply within twenty four (24) hours or less with the MAP, M.R.I.C.P. Policies, trade name, trademark, and corporate logo, the noncompliance will result in the enforcement of these policies.

Dealer will be subject to penalties up to and including but not limited to:

1ST violation: Written & Verbal communication

2ND violation: Loss of rebate and/or marketing incentives or programs (accrued or due in total)

3RD violation: a) Suspension of account

b) Revoked permission to use Group trademark, trade name, corporate logos, product images and product content. Notice will be given to comply within a time period.

NOTES



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WORLD-CLASS FACTORY PRODUCT TRAINING



The 2020 Factory Training Program agenda includes:

- Sales strategy, techniques, & tips
- Detailed and thorough presentations on all product categories including:
 - Ranges, Countertop, & Convection Ovens
 - Counter and Heavy Duty Steam
 - Refrigeration & Blast Chillers
 - Firex and Automated Cooking
- Hands On Cooking and Competitions
- Factory Tour

Register Today:

Visit

<https://tinyurl.com/vfgyczp>

for scheduled training dates.

To maintain the high quality standards of our training program, we have limited seating for each session.



Partnered Together To Serve You Better



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