



MARKET FORGE



## TODAY'S STEAM SOLUTIONS

**2020**  
PRICE LIST





Crown Steam Group foodservice equipment is a leading design and manufacturer of steam cooking equipment for the commercial foodservice industry.





## CROWN STEAM STORY



**JOSEF STRITZL**  
FOUNDER

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.

# APRIL 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.

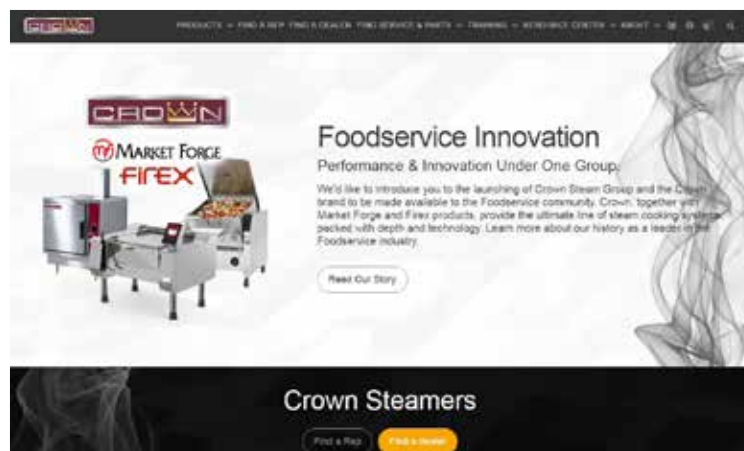
**CHANGES:** Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

**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](http://www.crownsteamgroup.com)**



# TABLE OF CONTENTS



Counter Steamers.....	9-11
Twin Generator Convection Steamers .....	12
Water Treatment System .....	13
Heavy Duty Steamers and Kettles .....	14-43
Braising Pans and Tilting Skillets .....	44-47
Prison Packages .....	48-49



Convection Steamers .....	51-54
Pressure Cooker.....	55
Tilting Kettle .....	56-57
Tilting Skillets .....	58-59
Marine Electric Convection Ovens .....	60
Indirect Fired Convection Ovens .....	60



Cucimix .....	62-63
Betterpan .....	64-65
Multicookers .....	66-69

Warranty .....	70-71
Extended Warranty .....	72
Map Policy .....	73

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](http://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.



# 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





# Electric Counter Connectionless 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

## EPXN Narrow Counter Steamer - Manual Fill / Manual Drain



EPXN-3

### 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 - Manual Fill	1-3	161 (73)	18.1"x23.1"x29"	\$11,443
EPXN-5	Electric 15 kW Countertop Steamer - 5 pan - Manual Fill	1-5	183 (83)	18.1"x29.5"x29"	\$12,505

## EPX Counter Steamer - Manual Fill / Manual Drain



EPX-3

### 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"	\$12,013
EPX-5	Electric 15 kW Countertop Steamer - 5 pan - Manual Fill	1-5	183 (83)	24"x29.5"x25"	\$13,173

# Electric Counter Convection Steamers

## SX Counter Steamer - Auto Fill / Auto Drain



SX-5

### 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 in "Y" strainer
- 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"	\$12,162
SX-5	Electric 15 kW Countertop Steamer - 5 pan	1-5	169 (77)	24"x25.5"x27.5"	\$14,582

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



SXN-4M

### 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 10 kW Narrow Countertop Steamer - 4 pan	1-4	112 (51)	18"x26.5"x29"	\$12,361

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



SXN-4

### Standard Features

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

Model Number	Description	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
SXN-4	Electric 10 kW Narrow Countertop Steamer - 4 pan	1-4	112 (51)	18"x26.5"x29"	\$13,513

# Gas Counter Convection Steamer



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

## Gas Counter Steamer - Auto Fill / Auto Drain

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"	\$22,494

## Options and Accessories

Model Number	Options and Accessories	List Price
TS-120-1	120 Minute Timer (Electric Steamer Only) one compartment.	\$230
TS-120-2	120 Minute Timer (Electric Steamer Only) two compartment.	\$459
HSB-1	High Sensitivity Board for reverse osmosis water (208/240volt) one compartment (SX-3 & SX-5).	\$620
HSB-2	High Sensitivity Board for reverse osmosis water (208/240volt) two compartment (SX-3 & SX-5).	\$1,241
CSF-1	Constant Steam Feature. Priced per compartment (SXN-4M, SXN-4, SX-3 & SX-5)	\$661
SSL-4	Stainless Steel 4" High Legs (SXN-4, SXN-4M, SX-3 & SX-5)	\$247
CSFF-4	Counter steamer flanged feet	\$786
SK-1	Stacking Kit For Two Units (SXN-4, SXN-4M, SX-3 & SX-5)	\$35
SIP-2	Interconnect Plumbing For Two Units (SX-3, SX-5, SXN-4 & SXN-4M)	\$844
SHS	Heat shields (per compartment)	\$844
S75-10	7.5KW increased to 10KW (SX-3)	\$733
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)	\$982
SEVS-6	575 or 600 Volts, 3 Phase, 50 or 60 Hertz (EPXN-3, SX-3 & SX-5)	\$1,419
SGVS-1	220 Volts, 1 phase, 50 or 60 Hertz (SX-5G3)	\$1,069
DHK	Drain Hose Kit includes 5' hose with fitting (SXN-4M, EPXN-3, EPXN-5, EPX-3 & EPX-5)	\$315
SPR-1	Extra Rack (SX-5)	\$59
Stands and Caster options		
RL28	Single Unit 28" High Stand: (SX-3 or SX-5)	\$1,747
RL28X	Single Unit 28" High Stand: (EPX-3 or EPX-5)	\$1,897
CK-2	Castors, 3" High, Set of 4 (EPX-3 and EPX-5 with RL28X stand only)	\$1,035
RL23XN	Double Units 23" High Stand: (SXN-4M or SXN-4)	\$1,747
RL28XN	Single Unit 28" High Stand: (SXN-4M, SXN-4, EPXN-3 or EPXN-5)	\$1,897
RL28G	Single Unit 28" High Stand: (SX-5G3)	\$1,977
RL34	Single Unit 34" High Stand: (SX-3 or SX-5)	\$2,104
RL18	Double Unit 18" High Stacking Stand: (2) SX-5 Units	\$1,609
RL23	Double Unit 23" High Stacking Stand: (2) SX-3 Units	\$1,695
R18SS-3	Double Unit Stacking Stand, 60" Total Height for (2) EPXN-3 Units	\$3,362
R18SS-3	Double Unit Stacking Stand, 66" Total Height for EPXN-3 over EPXN-5	\$3,362
R18SS-5	Double Unit Stacking Stand, 69" Total Height for (2) EPXN-5 Units	\$3,362
S-EPXSS-1	Double Unit Stacking Stand, 58" Total Height for (2) EPX-3 Units	\$3,362
S-EPXSS-1	Double Unit Stacking Stand, 64" Total Height for EPX-3 over EPX-5	\$3,362
S-EPXSS-2	Double Unit Stacking Stand, 71" Total Height for (2) EPX-5 Units	\$3,362

# Twin Generator 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

### Compartment Individual Generators on Cabinet Base

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"	\$26,949
SX-55EC	Electric Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 30 kW	395 (179)	24"x68.5"x33"	\$30,420
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"	\$33,057
SX-10G3	Gas Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 94,000 BTU	675 (305)	24"x76.25"x37"	\$33,693
<b>High Efficiency/Performance Pressureless Steamers</b>				
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"	\$35,116
GSX-10HE	Gas Convection Steamer - 10 pan (two 5 pans), 24" cabinet base - 190,000 BTU	700 (318)	24"x72"x33.13"	\$34,974
GSX-16HE	Gas Convection Steamer - 16 pan (two 8 pans), 36" cabinet base - 190,000 BTU	900 (408)	36"x70.375"x33.13"	\$37,153

Model Number	Options and Accessories	List Price
SEVS-1	380, 3-phase 50 or 60 Hz (Specify)	\$2,061
SEVS-2	415, 3-phase 50 or 60 Hz (Specify)	\$2,061
SEVS-3	440,460,480 VAC, 3-phase 50 or 60 Hz (Specify)	\$2,061
SEVS-4	575 or 600 VAC, 3-phase, 60 Hz	\$2,061
SEPG-1	Rack pan guides in cabinet base (SX-34EC ONLY)	\$641
SGVS-2	220/1/50 or 60Hz controls per compartment	\$2,332
CK-3	A set of (4) Casters (GSX-7HE, GSX-10HE and GSX-16HE ONLY)	\$1,188
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$612
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$1,004



# 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: 6.8 - 7.3

Water which does not meet these standards should be treated by an installation of Middleby's TruH<sub>2</sub>O Water Treatment Systems. Call 919-762-1000 if you have question concerning your water meeting these parameters.

## WATER TREATMENT

The Middleby's TruH<sub>2</sub>O 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\*



**TruH<sub>2</sub>O  
200MS2**



**TruH<sub>2</sub>O  
Mini R**

### 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.

Model Number	Terry Model Number	Description	List Price
71528211	TruH <sub>2</sub> O 200MS2	<b>HIGH PERFORMANCE - Complete water treatment system with Citryne to eliminate effects of scale, carbon filtration to eliminate chlorine, bad taste, odors and will filter to 1 micron. 2 GPM flow.</b>	\$1,274
<b>Replacement Filter System Parts</b>			
71558211	TruH <sub>2</sub> O 200MSR	<b>Replacement Pak for TruH<sub>2</sub>O 200MS &amp; TruH<sub>2</sub>O 200MS2 - Includes 1 ea. TruH<sub>2</sub>O M-C cartridge and 1 ea. M-S cartridge</b>	\$822
71558241	TruH <sub>2</sub> O 210MSR	<b>Replacement Pak for TruH<sub>2</sub>O 210MS2 - 10" cartridge system - Includes 1 ea. TruH<sub>2</sub>O M-C10 cartridge and 1 ea. M-S10 cartridge</b>	\$652
71058001	TruH <sub>2</sub> O Mini R	<b>Replacement Pack for TruH<sub>2</sub>O Mini Systems. Includes stage 1 &amp; 2</b>	\$484
<b>Additional Treatment Options</b>			
71616101	MQC1	<b>QuickClean 1 lb (1 oz to be used each week with pan based steamers)</b>	\$100

For ALL Replacement Cartridges, call Terry Water Systems directly at 480-591-4073  
For areas with heavy silica content please call Terry Water Systems at 480-591-4073 for a custom solution.

# GUIDELINES FOR CHOOSING BOILER SIZE

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

Model Number	Input	Additional Kettle Capacity
GCX-2-24	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-2-24	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
<b>Gas</b>	
200,000 BTU (24" base)	110
250,000 BTU (36" base)	155
300,000 BTU (36" base)	183
<b>Electric</b>	
24 kW	69
36 kW	107
42 kW	128
48kW	148
<b>Steam Coil</b>	
20 PSI	90
30 PSI	138
40 PSI	172
50 PSI	207

## Steam Requirements

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

## Cooker Guidelines

STEAM FLOW RATE REQUIREMENTS OF CROWN STEAMERS (lbs. Per hour @ 10 psig)		
Model (Series)	Rate required at start up per compartment	Rate required during cooking per compartment
Convection Steamers	30	30
Pressure Steamers	30	15
Do-All Steamers (Full Size) (Pressure Mode) (Convection Mode)	62 62	15 62
Do-All Steamers (Half Size) (Pressure Mode) (Convection Mode)	30 30	12 30

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.

# Convection Steamers with Cabinet Base



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
- 6 pan capacity
- CSD Code Package standard
- Electronic Ignition - boiler base models
- Water Treatment System
- Nickel plated boiler

## 6 Pan Convection Steamer

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"	\$28,346
SCX-2-24		Steam Coil	500 (227)	24"x55.5"x33"	\$36,863
ECX-2-24		Electric Boiler- 24 kW	550 (250)	24"x55.5"x33"	\$37,356
GCX-2-24		Gas Boiler- 200,000 BTU	630 (286)	24"x55.5"x33"	\$30,937
DCX-2-36	6 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	600 (273)	36"x55.5"x33"	\$29,381
SCX-2-36		Steam Coil	600 (272)	36"x55.5"x33"	\$38,472
ECX-2-36		Electric Boiler- 24 kW	650 (255)	36"x55.5"x33"	\$41,391
GCX-2-36		Gas Boiler- 250,000 BTU	764 (347)	36"x55.5"x33"	\$42,926

## 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"	\$31,095
SCX-10-24		Steam Coil	575 (260)	24"x68.5"x33"	\$39,218
ECX-10-24		Electric Boiler- 36 kW	575 (260)	24"x68.5"x33"	\$41,863
GCX-10-24		Gas Boiler- 200,000 BTU	670 (340)	24"x68.5"x33"	\$33,602
DCX-10-36	10 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	625 (284)	36"x68.5"x33"	\$30,403
SCX-10-36		Steam Coil	625 (284)	36"x68.5"x33"	\$39,806
ECX-10-36		Electric Boiler- 36 kW	700 (317)	36"x68.5"x33"	\$46,109
GCX-10-36		Gas Boiler- 250,000 BTU	840 (381)	36"x68.5"x33"	\$48,224

# Convection Steamers with Cabinet Base



ECX-16

GCX-24

## Standard Features

- 16 or 24 Pan capacity
- Manual controls
- Electronic ignition (Gas)
- CSD-1 boiler controls (Gas & Electric)
- Split water line
- Automatic blowdown

## 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"	\$36,938
SCX-16		Steam Coil	800 (363)	36"x62"x33"	\$44,894
ECX-16		Electric Boiler- 42 kW	900 (408)	36"x62"x33"	\$49,800
GCX-16		Gas Boiler- 300,000 BTU	800 (363)	36"x62"x33"	\$51,761

## 24 Pan Convection Steamer

Model Number	Description	Boiler Base	Weight	Dimensions WxHxD	List Price
DCX-24	24 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	800 (363)	36"x70"x33"	\$51,431
SCX-24		Steam Coil	850 (386)	36"x70"x33"	\$56,042
ECX-24		Electric Boiler- 42 kW	950 (431)	36"x70"x33"	\$56,907
GCX-24		Gas Boiler- 300,000 BTU	990 (450)	36"x70"x33"	\$62,182

## Water Treatment System

Middleby's TruH2O 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.

TruH2O 210MS2 - \$1,274



### 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 with Kettles



DCX-10-6-10

## 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
- 10 pan capacity
- CSD Code Package standard
- Electronic Ignition - boiler base models
- Water Treatment System
- Nickel plated boiler

## 6 Pan Convection Steamer with Kettles

Model Number	Description	Boiler Base	Weight	Dimensions WxHxD	List Price
DCX-2-6	6 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	Direct Steam	650 (295)	44"x62.1"x33"	\$42,251
SCX-2-6		Steam Coil	700 (318)	44"x62.1"x33"	\$51,562
ECX-2-6		Electric Boiler- 36 kW	880 (400)	44"x66.1"x33"	\$50,309
GCX-2-6		Gas Boiler- 250,000 BTU	980 (445)	44"x66.1"x33"	\$50,950
DCX-2-10	6 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	700 (318)	48"x61.1"x33"	\$45,045
SCX-2-10		Steam Coil	750 (340)	48"x61.13"x33"	\$54,293
ECX-2-10		Electric Boiler- 36 kW	930 (422)	48"x65.1"x33"	\$53,652
GCX-2-10		Gas Boiler- 250,000 BTU	1030 (467)	48"x65.1"x33"	\$53,831
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"	\$65,302
SCX-2-6-6		Steam Coil	930 (422)	60"x62.1"x33"	\$76,110
ECX-2-6-6		Electric Boiler- 42 kW	840 (381)	60"x66.13"x33"	\$69,381
GCX-2-6-6		Gas Boiler- 250,000 BTU	930 (422)	60"x66.1"x33"	\$69,381
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"	\$69,273
SCX-2-6-10		Steam Coil	970 (440)	60"x62.1"x33"	\$79,956
ECX-2-6-10		Electric Boiler- 42 kW	880 (400)	60"x66.13"x33"	\$76,121
GCX-2-6-10		Gas Boiler- 250,000 BTU	970 (440)	60"x66.1"x33"	\$77,557

## 10 Pan Convection Steamer with Kettles

Model Number	Description	Boiler Base	Weight	Dimension WxHxD	List Price
DCX-10-6	10 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	Direct Steam	900 (408)	44"x68.5"x33"	\$45,507
SCX-10-6		Steam Coil	1000 (453)	44"x68.5"x33"	\$53,216
ECX-10-6		Electric Boiler- 36 kW	900 (408)	44"x72.5"x33"	\$53,068
GCX-10-6		Gas Boiler- 250,000 BTU	1000 (453)	44"x72.5"x33"	\$55,149
DCX-10-10	10 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	920 (417)	48"x68.5"x33"	\$47,382
SCX-10-10		Steam Coil	1020 (462)	48"x68.5"x33"	\$56,728
ECX-10-10		Electric Boiler- 36 kW	920 (408)	48"x72.5"x33"	\$58,887
GCX-10-10		Gas Boiler- 250,000 BTU	1020 (462)	48"x72.5"x33"	\$60,932
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"	\$65,940
SCX-10-6-6		Steam Coil	1000 (453)	60"x68.5"x33"	\$76,746
ECX-10-6-6		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$74,144
GCX-10-6-6		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$74,144
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"	\$70,003
SCX-10-6-10		Steam Coil	1000 (453)	60"x68.5"x33"	\$80,590
ECX-10-6-10		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$78,210
GCX-10-6-10		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$78,210

# Do-All Compartment Cooker



DDA-2

## Standard Features

- Manual controls
- Automatic timers
- Split water lines
- Universal pan guides
- CSD-1 boiler controls (Electric & Gas)
- Electronic Ignition (Gas)
- Direct Steam c/w PRV pressure reducing valve
- "Y" strainer
- 36" Cabinet Base

## Large Capacity Steamer with Boiler Base

Model Number	Description	Weight	Dimension WxHxD	List Price
DDA-2	Direct Steam, 2 Compartment large capacity steamer	600 (272)	36"x55.13"x33.88"	\$42,835
SCDA-2	Steam Coil, 2 Compartment large capacity steamer	1050 (477)	36"x55.13"x33.88"	\$51,871
EDA-2	Electric Broiler - 42 KW, 2 Compartment large capacity steamer	1050 (477)	36"x55.13"x33.88"	\$57,489
GDA-2	Gas Boiler - 250,000 BTU, 2 Compartment large capacity steamer	1050 (477)	39"x55"x33"	\$56,511
DDA-3	Direct Steam, 3 Compartment large capacity steamer	825 (374)	36"x68"x33.8"	\$56,073
SCDA-3	Steam Coil, 3 Compartment large capacity steamer	994 (451)	36"x68"x33.8"	\$68,362
EDA-3	Electric Broiler - 42 KW, 3 Compartment large capacity steamer	1110 (503)	36"x68"x33.8"	\$73,639
GDA-3	Gas Boiler - 250,000 BTU	1180 (535)	39"x68"x33.8"	\$74,337

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

## LARGE CAPACITY STEAMERS IDEAL FOR HIGH VOLUME COOKING

# Pressure Steamer - Compartment Cooker



DC-2



GC-3

## Standard Features

- Manual controls
- Automatic timers
- Split water lines
- Universal pan guides
- CSD-1 boiler controls (Electric & Gas)
- Electronic Ignition (Gas)
- Direct Steam c/w PRV pressure reducing valve
- "Y" strainer
- 36" Cabinet Base

## 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"	\$45,996
EC-3	3 Compartment with Elec. Generator - 24kW	1100 (499)	36"x68"x33.88"	\$49,196
<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"	\$50,143
GC-3	3 Compartment with Gas Boiler - 250,000 BTU	1170 (531)	36"x68"x33.88"	\$60,363
<i>standard: 115/60/1 controls only</i>				
DC-2	2 Compartment with Direct Steam	560 (255)	36"x55.13"x33.88"	\$28,638
DC-3	3 Compartment with Direct Steam	815 (370)	36"x68"x33.88"	\$37,608
SC-2	2 Compartment with Steam Coil	815 (370)	36"x55.13"x33.88"	\$44,189
SC-3	3 Compartment with Steam Coil	950 (432)	36"x68"x33.88"	\$54,167
<i>standard: 115/60/1 controls only</i>				



DCL-2



DCP-3

## Standard Features

- Automatic timers
- Universal pan guides

## 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"	\$35,957
DCL-3	3 compartments	825 (375)	36"x58"x28"	\$47,681
DCP-2	2 compartments - pedestal base	615 (280)	36"x45.4"x33"	\$36,668
DCP-3	3 compartments - pedestal base	875 (398)	36"x58.3"x33"	\$49,235
DCW-2	2 compartments - wall mount	757 (261)	36"x55"x34"	\$35,556
DCW-3	3 compartments - wall mount	835 (380)	36"x68"x34"	\$47,095
<i>standard: 115/1/60</i>				

# Boiler Base and Direct Steam Kettles



DMT-6

GMT-10-10

## Standard Features

- Double pantry faucet
- Steam control valve
- 316 Stainless Steel liner
- Automatic blowdown
- Split water line

**Great for High Volume Institutional Kitchens!**

## Steam Kettles on 24" Boiler Base

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"	\$29,953
GMT-10	Gas boiler with 10 gallon kettle - 200,000 BTU	470 (213)	24"x55.75"x33"	\$32,582
EMT-6	Electric boiler with 6 gallon kettle - 24kW	450 (204)	24"x66.13"x33"	\$32,304
EMT-10	Electric boiler with 10 gallon kettle - 24kW	470 (213)	24"x65.13"x33"	\$35,027
DMT-6	Direct Steam with 6 gallon kettle	225 (102)	24"x62.13"x33"	\$16,968
DMT-10	Direct Steam with 10 gallon kettle	245 (111)	24"x61.13"x33"	\$19,993

## Steam Kettles on 36" Boiler Base

Model Number	Description	Weight	Dimension WxHxD	List Price
GMT-6-6	Gas boiler with two 6 gallon kettles- 250,000 BTU	450 (204)	36"x63"x33"	\$40,270
EMT-6-6	Electric boiler with two 6 gallon kettles - 24kW	600 (272)	36"x66.13"x33"	\$41,689
DMT-6-6	Direct Steam with two 6 gallon kettles	350 (159)	36"x58.75"x33"	\$25,966

## Steam Kettles on 42" Boiler Base

Model Number	Description	Weight	Dimension WxHxD	List Price
GMT-10-6	Gas boiler with 10 gallon and 6 gallon kettles - 250,000 BTU	570 (259)	42"x58.75"x33"	\$42,614
EMT-10-6	Electric boiler with 10 gallon and 6 gallon kettles - 24kW	700 (317)	42"x66.13"x33"	\$44,963
DMT-10-6	Direct Steam with 10 gallon and 6 gallon kettles	800 (368)	36"x58.75"x33"	\$28,729
GMT-10-10	Gas boiler with two 10 gallon kettle - 250,000 BTU	820	42"x65.13"x33"	\$44,689
EMT-10-10	Electric boiler with two 10 gallon kettle - 24kW	720	42"x61.2"x33"	\$47,119
DMT-10-10	Direct Steam with 10 gallon kettle	390	42"x61.2"x33"	\$31,032
STOK	Optional steam take-off			\$436



# Boiler Base



CE-36

## Standard Features

- Electronic Ignition
- CSD-1 boiler controls
- Split water line
- Automatic blowdown
- Steam take off kit

## Boiler in 24" Cabinet

Model Number	Description	Weight	Dimension WxHxD	List Price
CE-24	Electric - 24 kW	350 (159)	24"x28"x33"	\$20,729
CE-36	Electric - 36 kW	350 (159)	24"x28"x33"	\$22,254
CE-42	Electric - 42 kW	350 (159)	24"x28"x33"	\$23,908
CE-48	Electric - 48 kW (240 volt and higher)	350 (159)	24"x28"x33"	\$24,204
CG-220	Gas - 200,000 BTU	375 (170)	24"x55"x33"	\$26,542



CG-325

## Standard Features

- Electronic Ignition
- CSD-1 boiler controls
- Split water line
- Automatic blowdown
- Steam take off kit

## Boiler in 36" Cabinet

Model Number	Description	Weight	Dimension WxHxD	List Price
CE-324	Electric - 24 kW	390 (177)	36"x28"x33"	\$23,405
CE-336	Electric - 36 kW	415 (188)	36"x28"x33"	\$25,192
CE-342	Electric - 42 kW	415 (188)	36"x28"x33"	\$27,005
CE-348	Electric - 48 kW (240 volt and higher)	475 (215)	36"x28"x33"	\$27,654
CG-325	Gas - 250,000 BTU	475 (215)	36"x55"x33"	\$28,248
CG-330	Gas - 300,000 BTU	475 (215)	36"x55"x33"	\$31,205

# Oyster Cookers



TOC-2

## Standard Features

- 316 Stainless Steel

## Oyster Cookers

Model Number	Description	Weight	Dimension WxHxD	List Price
TOC-2	Oyster Cooker - Direct steam, 2 liter capacity	35 (16)	12.4"X17.9"X10"	\$8,278



OB-3-2-40-E

## Standard Features

- Water Treatment System
- CSD-1 boiler controls
- Electronic ignition
- Split water line
- Automatic boiler blowdown

## Oyster Bar - Electric

Model Number	Description	Weight	Dimension WxHxD	List Price
OB-2-2-27-E	(2) Tilting Oyster Cooker - 27" Electric Boiler Base -24 kw	260 (118)	27"X54"X33.13"	\$40,934
OB-3-2-40-E	(3) Tilting Oyster Cooker - 40" Electric Boiler Base -24 kw	contact factory	40"X54"X33.13"	\$58,887
OB-4-2-54-E	(4) Tilting Oyster Cooker - 54" Electric Boiler Base -24 kw	400 (181)	54"X54"X33.13"	\$75,601

## Oyster Bar - Gas

Model Number	Description	Weight	Dimension WxHxD	List Price
OB-2-2-27-G	(2) Tilting Oyster Cooker - 27" Gas Boiler Base -200k BTU	285 (129)	27"X54"X33.13"	\$43,914
OB-3-2-40-G	(3) Tilting Oyster Cooker - 40" Gas Boiler Base -250k BTU	contact factory	40"X54"X33.13"	\$61,269
OB-4-2-54-G	(4) Tilting Oyster Cooker - 54" Gas Boiler Base -250k BTU	425 (193)	54"X54"X33.13"	\$79,046

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

Model Number	Options and Accessories	List Price
B24-36	24kW increase to 36kW	\$1,325
B24-42	24kW increase to 42kW	\$2,741
B24-48	24kW increase to 48kW (voltages over 208 only)	\$2,999
B36-42	36kW increase to 42kW	\$2,111
B36-48	36kW increase to 48kW (voltages over 208 only)	\$2,348
B42-48	42kW increase to 48kW (voltages over 208 only)	\$2,057
B25-30	250,000 BTU increased to 300,000 btu (36" cabinet only)	\$3,480
SP-RSH	Single pantry rinse spray head with 68" hose	\$2,614
DP-RSH	Double pantry rinse spray head with 68" hose	\$2,669
PRV-2	Pressure regulating valve (20-60 psi) for sche (3-pr62)	\$1,435
BFT	Ball float trap (painted)	\$2,240
STOK	Steam take-off kit for steam kettles	\$436
LCT-1	Load compensating timer - pressureless steamers (1 compartment)	\$727
LCT-2	Load compensating timer - pressureless steamers (2 compartment)	\$1,441
YS-1	Water in 'Y' strainer	\$165
BDSG	Boiler door sight glass	standard
EBVS-1	380 or 415 volts, 60 hz, 3 phase (specify)	\$1,721
EBVS-2	440, 460 or 480 volts, 60 hz, 3 phase (specify)	\$1,721
EBVS-3	575 or 600 volt, 60 hz, 3 phase (specify)	\$2,595
GBVS-1	220/150 or 60 hertz control (specify)	\$1,088
DBVS-1	220-240 (specify) voltage upcharge for Direct Steam Cookers	\$1,088
HTC	Export heat-treat crating	\$824
SSB-24	24" wide stainless steel back for boiler base unit	\$498
SSB-36	36" wide stainless steel back for boiler base unit	\$629
SSB-42	42" wide stainless steel back for boiler base unit	\$711
SSB-44	44" wide stainless steel back for boiler base unit	\$741
SSB-48	48" wide stainless steel back for boiler base unit	\$860
SSB-60	60" wide stainless steel back for boiler base unit	\$1,047
SSF-24	24" wide stainless steel frame for boiler base unit	\$1,549
SSF-36	36" wide stainless steel frame for boiler base unit	\$2,508
SSF-42	42" wide stainless steel frame for boiler base unit	\$3,099
SSF-44	44" wide stainless steel frame for boiler base unit	\$3,197
SSF-48	48" wide stainless steel frame for boiler base unit	\$3,500
SSF-60	60" wide stainless steel frame for boiler base unit	\$4,236
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$612
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$1,004
SPS-PC1	Sheet pan supports (18x26) in lieu of standard pan supports - pressure cookers/per compartment	\$1,281
SPS-PC2	Sheet pan supports (18x26) supplied with standard pans supports - pressure cookers/per compartment	\$2,014
CXSS-16	CXSS-16 wire shelf rack – 16 pan only (price per rack)	\$538
SSR-PC	Wire shelf rack for all pressure cookers (price per rack)	\$540
NCB-27	Nylon Cutting Board for Oyster Bar -27	\$1,287
NCB-40	Nylon Cutting Board for Oyster Bar -40	\$1,449
NCB-54	Nylon Cutting Board for Oyster Bar -54	\$1,605
DMF-12R-DJ	Deck mount faucet, dual jointed c/w 6" riser & 6" spout (for oyster bars)	\$1,879

# Counter Kettles



EC-6TW

## 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)
- 10 year hemi warranty (see warranty statement for full details)

## Electric Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
EC-6TW	2/3-jacketed, 6 gallon - 7.5 kw	130 (59)	22.3"x33.5"x15.3"	\$10,969
EC-10TW	2/3-jacketed, 10 gallon - 12 kw	180 (82)	26.3"x34.9"x17.3"	\$16,387
EC-12TW	2/3-jacketed, 12 gallon - 12 kw	190 (86)	26.3"x36.9"x17.3"	\$13,400
EC-6TWL	2/3-jacketed, 6 gallon with tilt console on left side - 7.5 kw	130 (59)	22.3"x33.5"x15.3"	\$11,813
EC-10TWL	2/3-jacketed, 10 gallon with tilt console on left side - 12 kw	180 (82)	26.3"x34.9"x17.3"	\$17,231
EC-12TWL	2/3-jacketed, 12 gallon with tilt console on left side - 12 kw	190 (86)	26.3"x36.9"x17.3"	\$14,245



ECT-6

## Electric Counter Steam Kettles with Crank

Model Number	Description	Weight	Dimension WxHxD	List Price
ECT-6	2/3-jacketed, 6 gallon w/crank - 7.5 kw	130 (59)	25.1"x33.5"x15.3"	\$13,843
ECT-10	2/3-jacketed, 10 gallon w/crank - 12 kw	180 (82)	28.9"x34.9"x19.3"	\$22,367
ECT-12	2/3-jacketed, 12 gallon w/crank - 12 kw	190 (86)	28.9"x36.0"x19.3"	\$14,953



EC-6TW-2

## Twin Electric Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
EC-6TW-2	Twin - 2/3-jacketed, 6 gallon - 7.5 kw each	130 (59)	44.4"x33.5"x15.3"	\$25,300
EC-10TW-2	Twin - 2/3-jacketed, 10 gallon - 12 kw each	180 (82)	55.3"x34.9"x17.3"	\$36,175
EC-12TW-2	Twin - 2/3-jacketed, 12 gallon - 12 kw each	190 (86)	55.3"x36.9"x17.3"	\$40,610





EC-20T

### Electric Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
EC-20T	2/3-jacketed w/legs, 20 gallon (floor model) - 12 kw	225 (102)	31"x36"x24.3"	\$20,541



DC-6

### Direct Counter Steam Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
DC-6	2/3 jacket, 6 gallon	44 (20)	16"x34.1"x15.1"	\$7,832
DC-10	2/3 jacket, 10 gallon	61 (28)	19.3"x33.1"x19.1"	\$10,171
DC-12	2/3 jacket, 12 gallon	70 (32)	19.3"x35.1"x19.1"	\$11,942
DC-20	2/3 jacket, 20 gallon	95 (43)	26"x42.4"x24.1"	\$14,403
SCV-1	Steam control valve	Standard		



GC-12

### 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"x55.8"x25.4"	\$24,371

Electronic ignition is standard. See page 26 for options.

# Kettle Stands



EC-6TW on  
**S-24**



EC-12TW on  
**S-30**



EC-6TW on  
**SD-24**



EC-12TW on  
**SD-30**

## 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"	\$2,646
S-30	30" wide stand w/sliding shelf	60 (28)	30"x20"x21"	\$2,862
SD-24	24" wide stand w/drain drawer (for 6 gallon only)	50 (23)	24"x20"x21"	\$3,875
SD-30	30" wide stand w/drain drawer	66 (30)	30"x20"x21"	\$4,004
SSK-2	For DC kettles requires stand skirt kit to conceal plumbing	contact factory	adds 4" to height	\$1,287
SD-30-20E	30" wide stand w/drain drawer for model EC-20T (FACTORY INSTALLED ONLY)	75 (34)	31.38"x26"x21"	\$3,370



EC-6TW-2 on  
**SD-48**



EC-12TW on  
**SD-54**

## Twin Counter Steam Kettles Stands

Model Number	Description	Weight	List Price
SD-48	48" wide twin kettle stand (EC-6TW-2)	110 (50)	\$5,800
SD-54	54" wide twin kettle stand (EC-10,12TW-2)	142 (19)	\$9,197



KT-30

## Counter Steam Kettle Table

Model Number	Description	Weight	List Price
KT-26	26" wide kettle table	140 (64)	\$9,008
KT-30	30" wide kettle table	150 (68)	\$9,601
KT-40	40" wide kettle table	200 (91)	\$11,033
KT-50	50" wide kettle table	225 (102)	\$11,952
KT-64	64" wide kettle table	285 (130)	\$13,485
KT-72	72" wide kettle table	315 (143)	\$14,364
KT-80	80" wide kettle table	345 (157)	\$15,517

## Kettle Table Options and Accessories

Model Number	KT Table Options & Accessories	Weight	List Price
SF-12EX	Single pantry faucet and extension with 12" spout	contact factory	\$1,287
DF-12EX	Double pantry faucet and extension with 12" spout	contact factory	\$1,635
DMF-6R	Deck mount dual pantry faucet and extension 6" spout	contact factory	\$1,590
DMF-12R	Deck mount dual pantry faucet and extension 12" spout	contact factory	\$1,750
DSIK-2	Direct steam interconnect first two kettles complete with steam trap, safety relief valve, and interconnect plumbing	contact factory	\$2,244
DSIK-1	Each additional kettle add	contact factory	\$618

# Gas Steam Kettles



GL-60E

## Standard Features

- 316 Stainless Steel liner
- Spring assist cover
- 2" tangent draw-off
- Flanged feet
- Electronic Ignition
- TPS strainer
- Faucet bracket
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Gas Steam Kettle - Tri-Leg

Model Number	Description	Weight	Dimension WxHxD	List Price
GL-20E	2/3 Jacketed, Gas 20 gallon - 100k BTU	440 (200)	31.25"x40"x42.5" *	\$29,574
GL-30E	2/3 Jacketed, Gas 30 gallon - 100k BTU	575 (261)	35.5"x39.8"x41.5" *	\$29,042
GL-40E	2/3 Jacketed, Gas 40 gallon - 100k BTU	600 (272)	35.5"x44"x48" *	\$32,468
GL-60E	2/3 Jacketed, Gas 60 gallon - 130k BTU	720 (327)	40"x49.5"x52" *	\$34,474
GL-80E	2/3 Jacketed, Gas 80 gallon - 150k BTU	950 (430)	41.6"x44.6"x63.1" *	\$47,072
GL-100E	2/3 Jacket, Gas 100 gallon - 150k BTU	1100 (498)	41.6"x49.1"x63.1" *	\$50,309
GL-40FE	Full-Jacketed, 40 gallon - 130k BTU	700 (318)	40"x43.5"x48" *	\$36,618
GL-60FE	Full-Jacketed, 60 gallon - 150k BTU	950 (430)	42.6"x40.1"x59.6" *	\$47,356



GLT-40

## Standard Features

- 316 Stainless Steel liner
- Three piece console cover for faucet
- Flanged feet
- Electronic Ignition
- High efficiency power burner
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Twin Console Gas Steam Kettle

Model Number	Description	Weight	Dimension WxHxD	List Price
GLT-20	2/3 Jacketed, Gas 20 gallon - 80k BTU	700 (318)	48.1"x40.1"x62.5" *	\$43,504
GLT-30	2/3 Jacketed, Gas 30 gallon - 100k BTU	900 (408)	55"x37.3"x65.5" *	\$45,145
GLT-40	2/3 Jacketed, Gas 40 gallon - 100k BTU	930 (422)	55"x41.5"x65.5" *	\$46,406
GLT-60	2/3 Jacketed, Gas 60 gallon - 120k BTU	1142 (518)	58.9"x45.5"x68.5" *	\$51,866
GLT-40F	Full Jacketed, 40 gallon - 120k BTU	1100 (498)	59"x40.7"x45.8" *	\$51,866

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

# Electric Steam Kettles



EL-40

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Spring assist cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Electric Steam Kettle - 2/3 Jacketed - Tri-Leg

Model Number	Description	Weight	Dimension WxHxD	List Price
EL-20	2/3 Jacketed, 20 gallon -12 kW	196 (89)	23.75"x38"x34" *	\$21,117
EL-25	2/3 Jacketed, 25 gallon -12 kW	206 (93)	25.3"x36.8"x40.1" *	\$21,266
EL-30	2/3 Jacketed, 30 gallon -15 kW	226 (103)	27.8"x38"x36.5" *	\$21,415
EL-40	2/3 Jacketed, 40 gallon -18 kW	255 (116)	29.8"x38"x35" *	\$22,250
EL-60	2/3 Jacketed 60 gallon -18 kW	390 (177)	33.8"x42"x38.3" *	\$27,682
EL-80	2/3 Jacketed, 80 gallon -18kW	445 (202)	36.8"x45"x41" *	\$36,313
EL-100	2/3 Jacketed, 100 gallon -24 kW	480 (218)	40"x48"x44.5" *	\$36,604



EL-60F

## Standard Features

- 316 Stainless Steel liner
- Full Jacketed
- Spring assist cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Electric Steam Kettle - Full Jacketed - Tri-Leg

Model Number	Description	Weight	Dimension WxHxD	List Price
EL-20F	Full Jacketed, 20 gallon -18 kW	245 (111)	30.3"x31.3"x44"*	\$24,037
EL-30F	Full Jacketed, 30 gallon -18 kW	375 (170)	33.8"x33.5"x44"*	\$28,929
EL-40F	Full Jacketed, 40 gallon -18 kW	420 (191)	37"x36.3"x46.9"*	\$37,029
EL-60F	Full Jacketed, 60 gallon -24 kW	460 (209)	40"x38.5"x50.4"*	\$36,754

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



# Electric Steam Kettles



EP-40

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Spring assist cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Electric Steam Kettle - 2/3 Jacketed - Pedestal

Model Number	Description	Weight	Dimension WxHxD	List Price
EP-20	2/3 Jacketed, 20 gallon -12 kW	196 (89)	23.8"x38"x34"**	\$20,713
EP-25	2/3 Jacketed, 25 gallon -12 kW	206 (93)	25.3"x36.8"x38"**	\$21,481
EP-30	2/3 Jacketed, 30 gallon -15 kW	226 (103)	27.8"x38"x36.5"**	\$22,249
EP-40	2/3 Jacketed, 40 gallon -18 kW	255 (116)	29.8"x38"x39"**	\$21,415
EP-60	2/3 Jacketed, 60 gallon -18 kW	390 (177)	33.8"x42"x38.3"**	\$27,682
EP-80	2/3 Jacketed, 80 gallon -18 kW	445 (202)	36.8"x45"x41"**	\$36,313
EP-100	2/3 Jacketed 100 gallon -24 kW	480 (218)	40"x48"x44.5"**	\$36,604



EP-60F

## Standard Features

- 316 Stainless Steel liner
- Full Jacketed
- Spring assist cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Electric Steam Kettle - Full Jacketed - Pedestal

Model Number	Description	Weight	Dimension WxHxD	List Price
EP-20F	Full Jacketed, 20 gallon -18 kW	245 (111)	31.3"x31.3"x44"**	\$23,577
EP-30F	Full Jacketed, 30 gallon -18 kW	375 (170)	33.5"x33.5"x44"**	\$30,037
EP-40F	Full Jacketed, 40 gallon -18 kW	425 (193)	36.3"x36.5"x47"**	\$34,486
EP-60F	Full Jacketed, 60 gallon -24 kW	460 (209)	40"x38.5"x50.4"**	\$38,566

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

# Tilting Electric Steam Kettles



ELT-30

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Faucet bracket
- Flanged feet
- Hand powered crank
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Electric Steam Kettle - 2/3 Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
ELT-20	2/3 Jacketed, 20 gallon -12 kW	296 (134)	36"x38"x37.3"*	\$29,621
ELT-25	2/3 Jacketed, 25 gallon -12 kW	306 (139)	36"x36.8"x37.3"*	\$30,435
ELT-30	2/3 Jacketed, 30 gallon -15 kW	313 (142)	39"x38"x38.3"*	\$31,249
ELT-40	2/3 Jacketed, 40 gallon -18 kW	352 (160)	41"x38"x43.3"*	\$31,431
ELT-60	2/3 Jacketed, 60 gallon -18 kW	417 (189)	44.5"x42"x46.3"*	\$36,974
ELT-80	2/3 Jacketed, 80 gallon -18 kW	520 (236)	48"x45"x50.8"	\$44,787
ELT-100	2/3 Jacketed, 100 gallon -24 kW	630 (286)	49.5"x49"x57.3"*	\$52,597



ELT-40F

## Standard Features

- 316 Stainless Steel liner
- Full Jacketed
- Faucet bracket
- Flanged feet
- Hand powered crank
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Electric Steam Kettle - Full Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
ELT-20F	Full Jacketed, 20 gallon -18 kW	340 (154)	40.4"x31.4"x33.4"*	\$31,266
ELT-30F	Full Jacketed, 30 gallon -18 kW	402 (182)	43.4"x33.5"x37"*	\$40,693
ELT-40F	Full Jacketed, 40 gallon -18 kW	500 (227)	47.1"x36.3"x40"*	\$48,653
ELT-60F	Full Jacketed, 60 gallon -24 kW	610 (277)	50"x39.5"x42.6"*	\$54,387

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

# Direct Steam Kettles



DL-80

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Spring assist cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Direct Steam Kettle - 2/3 Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
DL-20	2/3 Jacketed, 20 gallon	155 (70)	22.75"x37"x30" *	\$11,953
DL-30	2/3 Jacketed, 30 gallon	180 (82)	25.9"x37"x32.8" *	\$12,109
DL-40	2/3 Jacketed, 40 gallon	190 (86)	27.9"x37"x35" *	\$13,041
DL-60	2/3 Jacketed, 60 gallon	265 (120)	31.4"x40.5"x35" *	\$15,990
DL-80	2/3 Jacketed, 80 gallon	308 (140)	34.8"x42.5"x38.8" *	\$17,608
DL-100	2/3 Jacketed 100 gallon	360 (163)	37.3"x44.5"x40" *	\$25,741
DL-125	2/3 Jacketed 125 gallon	425 (193)	44"x43.8"x49.5" *	\$35,659
DL-150	2/3 Jacketed, 150 gallon	465 (211)	44"x48"x56.4" *	\$39,976



DL-40F

## Standard Features

- 316 Stainless Steel liner
- Full Jacketed
- Hinged cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Direct Steam Kettle - Full Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
DL-20F	Full Jacketed, 20 gallon	175 (79)	27.5"x37"x37.5" *	\$15,899
DL-30F	Full Jacketed, 30 gallon	240 (109)	31"x37"x41.3" *	\$16,924
DL-40F	Full Jacketed, 40 gallon	280 (127)	34.5"x37"x45" *	\$16,721
DL-60F	Full Jacketed, 60 gallon	320 (145)	37"x40.5"x45.8" *	\$20,178
DL-80F	Full Jacketed, 80 gallon	380 (172)	42"x40.5"x56.4" *	\$31,059

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

# Direct Steam Kettles



DP-30

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Spring assist cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Direct Steam Kettle - 2/3 Jacketed - Pedestal

Model Number	Description	Weight	Dimension WxHxD	List Price
DP-20	2/3 Jacketed, 20 gallon	155 (70)	22.8"x37"x30" *	\$11,953
DP-30	2/3 Jacketed, 30 gallon	180 (82)	25.9"x37"x32.8" *	\$12,109
DP-40	2/3 Jacketed, 40 gallon	190 (86)	27.9"x37"x35" *	\$13,041
DP-60	2/3 Jacketed, 60 gallon	265 (120)	31.4"x40.5"x35" *	\$16,012
DP-80	2/3 Jacketed, 80 gallon	308 (140)	34.8"x42.5"x38.8" *	\$17,620
DP-100	2/3 Jacketed, 100 gallon	360 (163)	37.3"x44.5"x40" *	\$21,861



DP-40F

## Standard Features

- 316 Stainless Steel liner
- Full Jacketed
- Hinged cover
- 2" tangent draw-off
- TPS strainer
- Faucet bracket
- 10 year hemi warranty (see warranty statement for full details)

## Stationary Direct Steam Kettle - Full Jacketed - Pedestal

Model Number	Description	Weight	Dimension WxHxD	List Price
DP-20F	Full Jacketed, 20 gallon	175 (79)	27.5"x37"x37.8" *	\$15,899
DP-30F	Full Jacketed, 30 gallon	240 (109)	31"x37"x41.3" *	\$16,924
DP-40F	Full Jacketed, 40 gallon	280 (127)	34.5"x37"x45" *	\$17,054
DP-60F	Full Jacketed, 60 gallon	320 (145)	37"x40.5"x45.8" *	\$20,178
DP-80F	Full Jacketed, 80 gallon	380 (172)	43.9"x40.5"x56.4" *	\$31,059

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

# Direct Steam Kettles



DLT-80

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Console mounted steam inlet valve
- Faucet bracket
- Hand powered crank
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Direct Steam Kettle - 2/3 Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
DLT-20	2/3 Jacketed, 20 gallon	240 (109)	34.8"x37"x41" *	\$16,932
DLT-30	2/3 Jacketed, 30 gallon	285 (129)	37.8"x37"x42.5" *	\$17,378
DLT-40	2/3 Jacketed, 40 gallon	332 (151)	39.8"x37"x45" *	\$18,823
DLT-60	2/3 Jacketed, 60 gallon	356 (166)	43.3"x40.5"x48.5" *	\$21,408
DLT-80	2/3 Jacketed, 80 gallon	424 (192)	46.8"x42.5"x52.5" *	\$24,722
DLT-100	2/3 Jacketed, 100 gallon	480 (218)	49.3"x42.5"x60.8" *	\$28,970



DLT-40F

## Standard Features

- 316 Stainless Steel liner
- Full Jacketed
- Console mounted steam inlet valve
- Faucet bracket
- Hand powered crank
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Direct Steam Kettle - Full Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
DLT-20F	Full Jacketed, 20 gallon	320 (145)	34.8"x37"x31" *	\$22,521
DLT-30F	Full Jacketed, 30 gallon	350 (159)	37.8"x37"x37" *	\$23,553
DLT-40F	Full Jacketed, 40 gallon	405 (184)	39.8"x37"x37" *	\$25,096
DLT-60F	Full Jacketed, 60 gallon	460 (209)	43.3"x40.5"x41" *	\$27,792

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



# Direct Steam Kettles



DPT-20

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Console mounted steam inlet valve
- Faucet bracket
- Hand powered crank
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Direct Steam Kettle - 2/3 Jacketed - Pedestal

Model Number	Description	Weight	Dimension WxHxD	List Price
DPT-20	2/3 Jacketed, 20 gallon	230 (104)	34.8"x37"x41" *	\$16,932
DPT-30	2/3 Jacketed, 30 gallon	275 (125)	37.8"x37"x43" *	\$17,378
DPT-40	2/3 Jacketed, 40 gallon	320 (145)	39.8"x37"x45" *	\$18,823
DPT-60	2/3 Jacketed, 60 gallon	350 (159)	43"x40.5"x48" *	\$21,408
DPT-80	2/3 Jacketed, 80 gallon	410 (186)	46.5"x42.5"x44" *	\$24,722



DWT-40F

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Console mounted steam inlet valve
- Faucet bracket
- Hand powered crank
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Direct Steam Kettle - 2/3 Jacketed - Wall Mount

Model Number	Description	Weight	Dimension WxHxD	List Price
DWT-20	2/3 Jacketed, 20 gallon	340 (154)	45.8"x18"x37"	\$18,495
DWT-30	2/3 Jacketed, 30 gallon	385 (174)	48.8"x20"x38.5"	\$19,313
DWT-40	2/3 Jacketed, 40 gallon	432 (196)	50.8"x22.5"x39.5"	\$20,375
DWT-60	2/3 Jacketed, 60 gallon	465 (211)	54"x26"x41.25"	\$22,743
DWT-80	2/3 Jacketed, 80 gallon	524 (238)	57.5"x28"x43"	\$26,939
DWT-100	2/3 Jacketed, 100 gallon	580 (263)	60"x30"x44.3"	\$30,330

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

# Direct Steam Kettles



DMT-40

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Console mounted steam inlet valve
- Faucet bracket
- Hydraulic lift
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Modular Direct Steam Kettle - 2/3 Jacketed

Model Number	Description	Weight	Dimension WxHxD	List Price
DMT-30	2/3 Jacketed, 30 gallon -36" cabinet	475 (215)	36"x41.5"x33"	\$34,144
DMT-40	2/3 Jacketed, 40 gallon -36" cabinet	525 (239)	36"x42.5"x33"	\$34,513
DMT-60	2/3 Jacketed, 60 gallon -42" cabinet	600 (273)	42"x47.62"x33"	\$36,232
DMS-30	2/3 Jacketed, 30 gallon	375 (170)	36"x41.5"x33"	\$24,979
DMS-40	2/3 Jacketed, 40 gallon	400 (181)	36"x42.5"x33"	\$23,324
DMS-60	2/3 Jacketed, 60 gallon	500 (227)	42"x47.62"x33"	\$26,446



DLT-40TC

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Console mounted steam inlet valve (right side)
- 3-piece split cover for optional faucet bracket
- Hand powered crank
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Tilting Twin Console Direct Steam Kettle - 2/3 Jacketed - Legs

Model Number	Description	Weight	Dimension WxHxD	List Price
DLT-20TC	2/3 Jacketed, 20 gallon	Contact Factory	46"x35.3"x36.9"	\$20,182
DLT-30TC	2/3 Jacketed, 30 gallon	Contact Factory	49"x35.3"x38.6"	\$20,995
DLT-40TC	2/3 Jacketed, 40 gallon	Contact Factory	51.1"x37.1"x39.5"	\$22,065
DLT-60TC	2/3 Jacketed, 60 gallon	Contact Factory	54.4"x42.1"x41.1"	\$24,434
DLT-80TC	2/3 Jacketed, 80 gallon	Contact Factory	57.9"x45"x43.3"	\$28,627
DLT-100TC	2/3 Jacketed, 100 gallon	Contact Factory	60.3"x47.1"x44.6"	\$32,019

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

# Electric Mixing Kettles



ELTM-40

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Hydraulic power tilt bridge
- Flanged feet
- 10 year hemi warranty (see warranty statement for full details)

## Electric Leg-Mounted Tilting Mixer Kettle

Model Number	Description	Weight	Dimensions WxHxD	List Price
ELTM-40	Single - 40 gallon - 24kW	830 (377)	62.3"x75.6"x38.3"	\$123,426
ELTM-60	Single - 60 gallon - 24kW	880 (400)	66"x80"x38.25"	\$126,158
ELTM-80	Single - 80 gallon - 24kW	1050 (477)	69.3"x80"x38.3"	\$135,110
ELTM-100	Single - 100 gallon - 24kW	1295 (568)	71.5"x85"x38.25"	\$144,645
ELTM-40-2	Double - 40 gallon - 24kW + 24kW	1600 (727)	102"x75.6"x38.3"	\$155,861
ELTM-60-2	Double - 60 gallon - 24kW + 24kW	1650 (705)	108"x80"x38.25"	\$157,818
ELTM-80-2	Double - 80 gallon - 24kW + 24kW	1850 (840)	116"x80"x38.25"	\$177,619
ELTM-100-2	Double - 100 gallon - 24kW + 24kW	2150 (975)	121"x85"x38.25"	\$304,139

# Direct Steam Mixing Kettles



DLTM-40-2

## Standard Features

- 316 Stainless Steel liner
- 2/3 Jacketed
- Hydraulic power tilt bridge
- Flanged feet
- 35 PSI
- 10 year hemi warranty (see warranty statement for full details)

## Direct Steam Leg Mounted Tilting Mixer Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
DLTM-40	40 gallon	700 (318)	62"x75.6"x38.3"	\$119,126
DLTM-60	60 gallon	730 (331)	65"x80"x38.3"	\$122,922
DLTM-80	80 gallon	840 (381)	67.8"x80"x38.3"	\$126,409
DLTM-100	100 gallon	900 (410)	70"x85"x38.3"	\$140,105
DLTM-40-2	40 gallon	1350 (613)	102"x75.6"x38.3"	\$214,045
DLTM-60-2	60 gallon	1400 (636)	108"x80"x38.3"	\$226,031
DLTM-80-2	80 gallon	1490 (677)	116"x80"x38.3"	\$253,164
DLTM-100-2	100 gallon	1595 (725)	121"x80"x38.3"	\$260,623

## Steam Kettle Options and Accessories

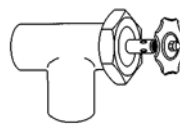
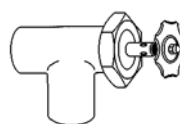
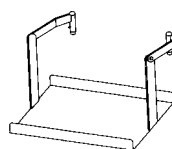
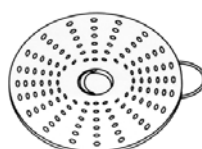
Model Number	Description	List Price
<b>Contour Measuring Strips</b>		
CMS	6-150 gallons or liters (SPECIFY)	\$554
<b>Permanent Etched Gallon Markings</b>		
GM-6	Kettle size 6 gal. (For liters us option LM-23)	\$661
GM-10	Kettle size 10 gal. (For liters us option LM-38)	\$661
GM-12	Kettle size 12 gal. (For liters us option LM-45)	\$661
GM-20	Kettle size 20 and 25 gal. (For liters us option LM-76 or LM-95)	\$668
GM-30	Kettle size 30 gal. (For liters us option LM-114)	\$683
GM-40	Kettle size 40 gal. (For liters us option LM-151)	\$693
GM-60	Kettle size 60 gal. (For liters us option LM-227)	\$713
GM-80	Kettle size 80 gal. (For liters us option LM-303)	\$728
GM-100	Kettle size 100 gal. (For liters us option LM-379)	\$745
<b>Steam Control Options, Tilting &amp; Stationary Kettles</b>		
STA-1	Steam control assembly consisting of line strainer, steam inlet globe, steam trap, and check valve (DL & DP kettles)	\$648
STA-2	Steam control assembly consisting of line strainer (DLT & DPT Kettles)	\$800
STA-3	Line Strainer, steam trap, 50 PSI safety valve (DC kettles)	\$1,158
STA-4	Line Strainer, steam trap, 15 PSI safety valve (TOC kettles)	\$1,158
PRV-2	Pressure regulating valve (20-60 PSI)	\$1,435
HP-35	35 PSI direct steam kettle model DL/DP-80F	\$1,952
HP-50	50 PSI direct steam kettle model 20 to 100 gallon	\$1,063
QCS-1	Quick chill system for direct steam kettles twin console only 20-100 gallon	\$10,344

## Mixer Kettle Options and Accessories

Model Number	Description	List Price
BV-2	2" manual butterfly valve	\$2,674
BV-3	3" manual butterfly valve	\$3,735
BVE90-2	90° elbow with flange connections, 1 clamp & gasket (must order BV-2)	\$1,387
BVE90-3	90° elbow with flange connections, 1 clamp & gasket (must order BV-3)	\$1,912
MKS	Mixer kettle strainer	\$1,390
MC-40	Mixer kettle cover - 2 pc lift off - 40 gallon	\$3,821
MC-60	Mixer kettle cover - 2 pc lift off - 60 gallon	\$4,837
MC-80	Mixer kettle cover - 2 pc lift off - 80 gallon	\$5,784
MC-100	Mixer kettle cover - 2 pc lift off - 100 gallon	\$5,784
MMO-1	380/3/50 (5 HP motor) * must also order EKVS-1 with this option	\$2,497
MMO-2	415/3/50 (5 HP motor) * must also order EKVS-1 with this option	\$2,497
MMO-3	480/3/60 (5 HP motor) * must also order EKVS-2 with this option	\$2,497
MMO-4	575/3/60 or 600/3/60 (5 HP motor) * must also order EKVS-3 with this option	\$2,915



## 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		\$2,780
Tangent Draw-off Valve - Tilting Kettles			
TVT-1	1-1/2" Valve with strainer added to tilting kettle		\$2,019
TVT-2	2" Valve with strainer added to tilting kettle		\$2,915
TVT-3	3" Valve with strainer added to tilting kettle		\$5,472
Dairy Draw Off Valve			
DDO-3S	3" Dairy draw off valve (stationary kettle)		\$6,494
DDO-3T	3" Dairy draw off valve (tilting kettle)		\$9,319
Draw Off Valve Options			
DVDC-1	Draw valve, drain cup assembly		\$1,092
DFC-2	Draw off valve flange connector 2"		\$622
DFC-3	Draw off valve flange connector 3"		\$965
DVHK-1	1-1/2" drain valve hose kit		\$2,226
DVHK-2	2" drain valve hose kit		\$2,298
DVHK-3	3" drain valve hose kit		\$2,896
Pan Support - Tilting Kettles			
PC-4	20-100 gallons		\$1,914
Tangent Draw-off Valve Strainers - (1) TPS standard with TVT			
TPS-2	Perforated strainer for 2" draw-offs		\$345
TPS-3	Perforated strainer for 3" draw-offs		\$345
TSS-2	Solid strainer for 2" draw-offs		\$345
TSS-3	Solid strainer for 3" draw-offs		\$345
SH	Strainer hook		\$211

## Gas Kettle Options

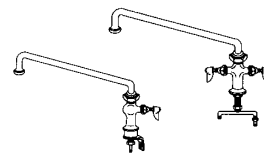
Model Number	Description	List Price
GKVS-1	220 or 240/1/50 or 60 Hz controls (SPECIFY)	\$1,514
C-12G	Lift off cover 12 gallon gas kettle	\$554
SD-30-12G	GC-12 support stand with sliding drawer or rollers, splash diffuser and drain (FACTORY INSTALLED ONLY)	\$4,016

## Electric Kettle Options and Accessories

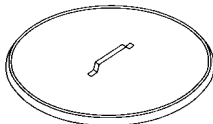
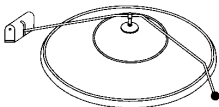
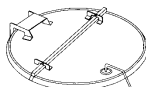
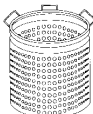
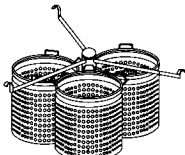
Model Number	Description	List Price
EKVS-0	380/220 or 415/240, 3-phase, 50 or 60 Hz, 4 wire	No Charge
EKVS-1	380 or 415 volts, 50 or 60 Hz, 3-phase	\$1,721
EKVS-2	440, 460 or 480 volts, 60 Hz, 3-phase	\$1,721
EKVS-3	575 or 600 volts, 60 Hz, 3-phase	\$2,295
EK-24	24 kW elements (recommended for large kettles 40, 60, 80, 100)	\$625
EK-33	33 kW elements (recommended for large kettles 60, 80, 100)	\$1,465
SST-E	Solid State Thermostat for Electric kettles EL, EP, ELT and EC-20T	\$515
HTC	Export heat-treat crating (per unit)	\$824

## Faucets

Model Number	Descriptions	List Price
FB	Faucet bracket only	\$228
SF-12	12" single pantry faucet	\$837
DF-12	12" double pantry faucet	\$1,206
SF-18	18" single pantry faucet	\$913
DF-18	18" double pantry faucet	\$1,323
DMF-18R	18" deck mounted faucet and extension	\$1,844
SP-KF	Single pantry kettle filler	\$2,359
DP-KF	Double pantry kettle filler	\$2,669
SP-KF-GK	Single pantry kettle filler for gas kettles	\$2,506
DP-KF-GK	Double pantry kettle filler for gas kettles	\$3,064
SF-18-DJ	Single pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$1,229
DF-18-DJ	Double pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$1,661
SP-RSH	Single pantry rinse spray head with 68" hose	\$2,614
DP-RSH	Double pantry rinse spray head with 68" hose	\$2,669
DP-RSH-6	Double pantry faucet with 6" swing spout, rinse spray head and 68" hose	\$3,978
SF-RSH-12	Single pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$2,732
DF-RSH-12	Double pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$3,983
SF-RSH-18	Single pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$3,444
DF-RSH-18	Double pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$3,758
BFP-S	Back flow preventer for single pantry faucet	\$450
BFP-D	Back flow preventer for double pantry faucet	\$901



## Steam Kettle Options and Accessories

Model Number	Description		List Price
C-6	6 gal.	 LIFT OFF COVER	\$381
C-10	10 and 12 gal.		\$538
C-20	20 and 25 gal.		\$627
C-30	30 gal.		\$790
C-40	40 gal.		\$872
C-60	60 gal.		\$954
C-80	80 gal.		\$1,100
C-100	100 gal.		\$1,440
C-20F	20 gal. - Full jacket		\$893
C-30F	30 gal. - Full jacket		\$914
C-40F	40 gal. - Full jacket		\$1,121
C-60F	60 gal. - Full jacket		\$1,461
LCH-1	Lift off cover holder 6,10,12, and 20 gal		\$381
CH-20	20 and 25 gal.	 SPRING ASSIST COVER	\$2,534
CH-30	30 gal.		\$2,681
CH-40	40 gal.		\$2,692
CH-60	60 gal.		\$2,786
CH-80	80 gal.		\$3,524
CH-100	100 gal.		\$4,156
CH-20F	20 gal. - Full jacket		\$2,737
CH-30F	30 gal. - Full jacket		\$2,830
CH-40F	40 gal. - Full jacket		\$3,565
CH-60F	60 gal. - Full jacket		\$4,206
CR-1	Condensate Ring - factory installed		\$822
2PHC-40	40 gal.	 TWO PIECE HINGED COVER	\$3,324
2PHC-60	60 gal.		\$3,459
2PHC-80	80 gal.		\$3,740
2PHC-100	100 gal.		\$4,033
2PHC-20F	20 gal. - Full jacket		\$3,371
2PHC-30F	30 gal. - Full jacket		\$3,506
2PHC-40F	40 gal. - Full jacket		\$3,798
2PHC-60F	60 gal. - Full jacket		\$4,102
Single, Perforated Stainless Steel Basket			
SSB-6	6 gal.		\$808
SSB-10	10 and 12 gal.		\$1,422
SSB-20	20 and 25 gal.		\$1,488
Triple, Perforated Stainless Steel Basket Assembly (2/3 jacketed kettle)			
TBA-20	20 and 25 gallon		\$3,102
TBA-30	30 gallon		\$3,400
TBA-40	40 gallon		\$3,400
TBA-60	60 gallon		\$3,400
TBA-80	80 gallon		\$4,560
TBA-100	100 gallon		\$4,560

Model Number	Description	List Price
<b>Kettle Strainers</b>		
TKS-6	6 gallon kettle	\$1,622
TKS-10	10 gallon kettle	\$1,622
TKS-12	12 gallon kettle	\$1,622
TKS-20	20 and 25 gallon kettle	\$1,822
TKS-30	30 gallon kettle	\$2,371
TKS-40	40 gallon kettle	\$2,371
TKS-60	60 gallon kettle	\$2,371
TKS-80	80 gallon kettle	\$2,371
TKS-100	100 gallon kettle	\$2,371
TKS-20F	20 gallon – Full Jacket	\$2,397
TKS-30F	30 gallon – Full Jacket	\$2,397
TKS-40F	40 gallon – Full Jacket	\$2,431
TKS-60F	60 gallon – Full Jacket	\$3,046
<b>Gas Kettle Strainers</b>		
TKS-20G	20 gallon gas kettle	\$1,842
TKS-30G	30 gallon gas kettle	\$2,397
TKS-40G	40 gallon gas kettle	\$2,397
TKS-60G	60 gallon gas kettle	\$2,397
<b>Brush and Paddle Kit</b>		
KBPK-1	Kettle brush paddle kit, 4 piece (36" clean up brush, 36" paddle, draw off brush, hand held scrub brush)	\$1,459
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)	\$2,680
<b>Reinforced Rim</b>		
P-RBR	Reinforced bar rim	\$1,770
<b>Reinforced Rim</b>		
KHS-20	Kettle Heat Shield for 20 gallon kettle	\$2,850
KHS-25	Kettle Heat shield for 25 gallon kettle	\$2,850
KHS-30	Kettle Heat shield for 30 gallon kettle	\$2,850
KHS-40	Kettle Heat shield for 40 gallon kettle	\$2,850
KHS-60	Kettle Heat shield for 60 gallon kettle	\$2,970
KHS-80	Kettle Heat shield for 80 gallon kettle	\$2,970
KHS-100	Kettle Heat shield for 100 gallon kettle	\$2,970

# Tilt Skillets



GTS-40

## Standard Features

- 304 Stainless Steel liner
- Manual tilt
- Pour strainer
- 4" vent port
- Etched gallon markings
- Flanged feet
- Electronic ignition (gas models)

## Electric & Gas Floor Tilting Skillets - Manual Tilt

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" *	\$30,373
GTS-40	Gas floor skillet, 40 gal. 100,000 BTU	725 (328)	58.6"x71.9"x42.1" *	\$33,678
ETS-30	Electric floor skillet, 30 gal. 18kW	501 (228)	49.8"x67.6"x43.5" *	\$24,791
ETS-40	Electric floor skillet, 40 gal. 27kW	547 (248)	59"x67.5"x43.5" *	\$29,508
SCK-1	4" Swivel Casters, set of (4) - factory installed only			\$1,435
Voltage:				
GSVS-1	220 VAC, 50/60 Hz, 1-phase (for gas units)			\$1,158
ESVS-0	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;			\$1,721
ESVS-2	440, 460 or 480 VAC, 50/60 Hz, 3-phase;			\$1,721
ESVS-3	575 or 600 volts, 50 or 60 Hz, 3-phase			\$2,295



ELTS-30

## Standard Features

- 304 Stainless Steel liner
- Power tilt
- Pour strainer
- 4" vent port
- Etched gallon markings
- Flanged feet (rear)
- Electronic ignition (gas models)

## Electric & Gas Floor Tilting Skillets - Electric Tilt

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"	\$25,511
ELTS-40	40 gallon electric open base tilt skillet with electric tilt - 18kW	575 (260)	48"x74"x33"	\$27,865
GLTS-30	30 gallon gas open base tilt skillet with electric tilt* - 80,000 BTU	550 (249)	36"x70"x33"	\$31,370
GLTS-40	40 gallon gas open base tilt skillet with electric tilt* - 100,000 BTU	736 (334)	48"x70"x33"	\$33,341

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



# Tilt Skillets



ES-30

## Standard Features

- 304 Stainless Steel liner
- Manual tilt
- Pour strainer
- 4" vent port
- Etched gallon markings
- Flanged feet (rear)
- Electronic ignition (gas models)

## Electric & Gas Floor Tilting Skillets - Manual Tilt

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"	\$26,167
ES-40	40 gallon - 18 kW Electric, manual tilting skillet	710 (322)	48"x70.9"x39.4"	\$29,496
GS-30	30 gallon - 100,000 BTU Gas, manual tilting skillet	550 (250)	36"x71.4"x38.9"	\$30,940
GS-40	40 gallon - 125,000 BTU Gas, manual tilting skillet	720 (327)	48"x70.9"x39.4"	\$34,267



GMTS-60

## Standard Features

- 304 Stainless Steel liner
- Hydraulic tilt
- Pour strainer
- 4" vent port
- Etched gallon markings
- Flanged feet
- Electronic ignition (gas models)

## Electric & Gas Modular Tilting Skillets - Hydraulic Tilt

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"	\$30,888
EMTS-40	40 gallon - 18 kW Electric, with electric tilt	770 (349)	48"x70.9"x39.5"	\$34,987
EMTS-60	60 gallon - 27 kW Electric, with electric tilt	845 (383)	48"x77.5"x46.50"	\$45,498
GMTS-30*	30 gallon - 80,000 BTU Gas, with electric tilt	650 (295)	36"x70.9"x39.5"	\$34,669
GMTS-40*	40 gallon - 100,000 BTU Gas, with electric tilt	825 (374)	48"x70.9"x39.5"	\$38,668
GMTS-60*	60 gallon 100,000 BTU Gas, with electric tilt	900 (408)	48"x77.5"x46.50"	\$48,046

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

# Counter Tilting Skillets



ECTS-12



ECTRS-16



GCTS-16

(on optional stands)

## Standard Features

- 304 Stainless Steel liner (ECTS-12, ECTRS-16)
- 316 Stainless Steel liner (GCTS-16)
- Manual tilt
- Pour strainer
- 4" vent port
- Etched gallon markings
- Electronic ignition (gas models)

## 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"	\$14,294
ECTRS-16	16 gallon electric counter tilt skillet - 7.5kW	220 (100)	29.25"X38.75"X33.1"	\$16,676
GCTS-16	16 gallon gas counter tilt skillet (NAT gas only) - 30,000 BTU	290 (132)	29.25"X40.75"X29.88"	\$25,271

## Counter Skillets Optional Stands

Model Number	Description	Weight	List Price
S-30	30" wide stand with sliding shelf (ECTS-12, ECTRS-16)	45 (21)	\$2,862
SD-30	30" wide stand with drain drawer (ECTS-12)	50 (23)	\$4,004
SD-30-16	30" wide stand with drain drawer (ECTRS-16)	55 (25)	\$4,004
SD-30-16S	30" wide stand with drain drawer (GCTS-16)	60 (27)	\$4,761

Model Number	Description	List Price
SC-12	Lift-off cover for ECTS-12	\$896
SC-16	Lift-off cover for ECTRS-16	\$579
SC-16S	Lift-off cover for GCTS-16	\$867
SPI-12	Steam pan insert for ECTS-12	\$1,054
SPI-16	Steam pan insert for ECTRS-16	\$1,012
SPI-16S	Steam pan insert for GCTS-16	\$939
SPI-30	Steam pan insert for 30 gallon models	\$1,521
SPI-40	Steam pan insert for 40 and 60 gallon models	\$1,732
SP-RSH	Single pantry rinse spray head with 68" hose	\$2,614
DP-RSH	Double pantry rinse spary head with 68" hose	\$2,669
PS-16S	Stainless steel pour lip strainer for GCTS-16	\$663
PS-12	Stainless steel pour lip strainer for ECTS-12	\$679
SF-12	12" Single pantry faucet	\$837
DF-12	12" Double pantry faucet	\$1,206
PC-HP	Half size pan carrier (skillet with draw off for GS-30 and ES-30)	\$1,879
PC-1	Pan Carrier - ETS-30, 40 & GTS-30, 40	\$1,668
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)	\$1,668
SPE-1	3" Stainless steel plumbing enclosures (ES/GS, GLTS/ELTS, EMTS/GMTS)	\$2,007
ESVS-1	380 or 415 volts, 3-phase, 50 Hz (SPECIFY)	\$1,721
ESVS-2	440, 460 or 480 volts, 3-phase, 60 Hz (SPECIFY)	\$1,721
ESVS-3	575 or 600 volts, 3-phase, 60 Hz (SPECIFY)	\$2,295
GSVS-1	220/1/50 or 60 Hz control for gas skillets	\$1,158
TVT-2	2" Tangent Draw Off Valve added to tilting skillet with strainer	\$2,915
FFF-2	Front Flanged Feet (standard on GMTS / EMTS models)	\$174
FB	Faucet bracket only	\$228
LMS-45	Etched liter marking for ECTS-12	\$768
LMS-60	Etched liter marking for ECTRS/GCTS	\$768
LMS-114	Etched liter market for 30 gallon models	\$685
LMS-151	Etched liter market for 40 gallon models	\$685
SCK-1	4" all swivel casters 2 with foot brakes, set of 4 (ETS & GTS ONLY)	\$1,435
MT-60	60 minute mechanical timer (ETS ONLY)	\$528
DPHK-1	Drain pan hose kit – must also order PC pan carrier	\$1,255
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	\$4,247

# Prison Packages

## Direct Steam Kettles-2/3 Jacketed

Model Number	Description	List Price
P-SPDO	S/S step plate over draw off valve - over tangent draw offs only (not available on tilting kettles)	\$2,274
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
P-RBR	Reinforced bar rim	\$1,770
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$665
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp	\$902
P-PGG-E	Pressure gauge guard	\$427
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,076
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,310
CLH-1	Change leg height – dependent on height requested	\$747
P-IKB	Insulated kettle body	\$11,436
P-CP-1	Chrome plated steam control assembly – add to sta price	\$554
P-TKFD	Tilt kettle flow diverter (not available on DMT models)	\$1,183
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248

## Electric Kettles-2/3 Jacketed

Model Number	Description	List Price
P-SPDO	S/S step plate over draw off valve - over tangent draw offs only (not available on tilting kettles)	\$2,274
P-HCC-K	S/S hinged cover over control panel with locking provision	\$3,102
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
P-RBR	Reinforced bar rim	\$1,770
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$665
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp	\$902
P-PGG-E	Pressure gauge guard	\$427
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,076
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,310
CLH-1	Change leg height – dependent on height requested	\$747
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248

## Gas Kettles-2/3 Jacketed

Model Number	Description	List Price
P-SPDO	S/S step plate over draw off valve - over tangent draw offs only (not available on tilting kettles)	\$2,274
P-HCC-GK	S/S hinged cover over control panel with locking provision	\$2,288
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$665
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp	\$902
P-PGG-E	Pressure gauge guard	\$427
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,076
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,310
CLH-1	Change leg height – dependent on height requested	\$747
P-IF-1	Insulated flue	\$2,690
P-PF-GK	Perforated flue cover	\$1,268
P-LHC	S/s locking hasp on cover – lock not supplied	\$625
P-DEC-120	Direct electrical connection for 120v gas units	\$902
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248

## Skillet - Floor Models

Model Number	Description	List Price
<b>30 Gallons</b>		
P-HCC-S30	S/S hinged cover over control panel with locking provision	\$2,288
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
P-PF-S30	Perforated flue cover	\$931
P-DEC-120	Direct electrical connection for 120v gas units	\$902
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248
<b>40 Gallons</b>		
P-HCC-S40	S/S hinged cover over control panel with locking provision	\$3,521
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
P-PF-S40	Perforated flue cover	\$931
P-DEC-120	Direct electrical connection for 120v gas units	\$902
CLH-1	Change leg height – dependent on height requested	\$747
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248

## Pressure Cookers

Model Number	Description	List Price
P-HCC-PC	S/S hinged cover over control panel with locking provision	\$2,597
P-CBL-1	Cabinet base door with locking provision – lock not supplied	\$521
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
P-IF-1	Insulated flue cover	\$2,690
P-PF-BB	Perforated flue cover	\$1,262
P-DEC-120	Direct electrical connection for 120v gas units	\$902
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248

## Pressure Steamers

Model Number	Description	List Price
P-HCC-PS	S/S hinged cover over control panel with locking provision	\$3,102
P-CBL-1	Cabinet base door with locking provision – lock not supplied	\$521
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
KOL-1	Kettle on left-hand side of cabinet base (GCX-2-6 models, etc.)	\$1,731
P-IF-1	Insulated flue cover	\$2,690
P-PF-BB	Perforated flue cover	\$1,262
P-DEC-120	Direct electrical connection for 120v gas units	\$902
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,248

## Counter Steamers

Model Number	Description	List Price
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$808
P-HCC-SX	S/S hinged cover over control panel with locking provision	\$3,521

## 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



ETP-10G

## 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 treatment 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"	\$37,719
ETP-10G	10 pan gas floor model steamer - 84,000BTU	525 (238)	24"x64"x33"	\$38,900

\* 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)	\$785
MS-CKRSH	Castors with Strain Relief with Gas Hose (Gas Models Only)	\$2,044
CK-3	A set of (4) Casters	\$1,188
SEVS-5	480 volt operation, add	\$982
GSVS-1	220 volt operation for gas models	\$1,158
HTC	Export crating - NET per/section	\$824
Prison Packages		
P-TPSTW	Tamper proof screws & tackwelds - where applicable	\$808
P-HCC-ETP	Hinged cover over control panel	\$3,449
P-CBL-1	Cabinet base door w/ locking provision	\$521
P-IF-1	Insulated flue cover	\$2,690
P-PF-BB	Perforated flue cover	\$1,262

# Boilerless Convection Steamers



Altair II-6

## 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
- Water Treatment System

## 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"	\$13,257
Altair II-6	6 pan Countertop steamer - 9.8kW	250 (113)	24"x33.25"x28.75"	\$18,209
Altair II-8	Two (4) pan steamers with stacking kit - 16kW	450 (204)	24"x52.5"x28.75"	\$35,536
Altair II-10	One (4) pan and one (6) pan steamer with stacking kit - 17.8kW	475 (215)	24"x59.5"x28.75"	\$38,780
Altair II-12	Two (6) pan steamers with stacking kit - 19.6kW	500 (226)	24"x66.5"x28.75"	\$42,047

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
- Water Treatment System

# Boilerless Convection Steamers



Sirius II-10

## 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
- Water Treatment System

## 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"	\$16,052
Sirius II-6	6 pan Countertop steamer - 27,000 BTU*	250 (113)	24"x33.25"x28.75"	\$17,538
Sirius II-8	Two (4) pan steamers with stacking kit - 52,000 BTU*	450 (204)	24"x52.63"x28.75"	\$37,076
Sirius II-10	One (4) pan and one (6) pan steamer with stacking kit - 52,000BTU*	475 (215)	24"x63.63"x28.75"	\$41,490
Sirius II-12	Two (6) pan steamers with stacking kit - 52,000BTU*	500 (226)	24"x70.63"x28.75"	\$45,894

\* 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	\$468
92-1002	HWS-4 Heat and water shield, left side, 4-pan compartment	—	\$492
92-1003	HWS-6 Heat and water shield, left side, 6-pan compartment	—	\$515
—	480 Volt Operation, add	—	\$907
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)	—	\$2,055
92-1008	VEGA Condenser Hood with Hose (Altair II 4 & 6 pan ONLY)	90/41	\$5,263
98-1522	6" Flanged foot, set of 4 (in lieu of bullet feet)	—	\$574
92-1012	MSS Mobile Stand with Slide Out Work Shelf & Under Shelf (34.50" tall)	—	\$2,687
92-1013	PRM Pan Rack Assy. (for MSS & SSS, holds (10) 2" deep pans)	35/16	\$1,206
92-1014	SSS Stationary Stand w/Slide Out Work Shelf & Under Shelf (29.75" tall)	23/10	\$2,547
92-1015	STSS Stationary Stand 12" High	45/20	\$1,598
92-1021	STSM Mobile Stand 16-5/8" High	60/27	\$2,044
98-4216	Water Hose kit; 60" Line Quick Disconnect, 3/8" NPT	—	\$785
08-7673	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 48" Long (Sirius II ONLY)	—	\$737
08-7674	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 60" Long (Sirius II ONLY)	—	\$785

\* Per Compartment



Model Number	Description	Weight	List Price
10-1219	12" x 20" x Pan Lids	6 (3)	\$164
09-2216	12" x 20" x 1" Solid Pan	3 (1.4)	\$135
10-1243	12" x 20" x 1" Perforated Pan	3 (1.4)	\$140
10-1200	12" x 20" x 2-1/2" Solid Pan	3.5 (1.5)	\$176
10-1203	12" x 20" x 2-1/2" Perforated Pan	3 (1.4)	\$310
10-1201	12" x 20" x 4" Solid Pan	4 (1.8)	\$246
10-1204	12" x 20" x 4" Perforated Pan	3.5 (1.5)	\$358
10-1202	12" x 20" x 6" Solid Pan	5 (2)	\$392
10-1205	12" x 20" x 6" Perforated Pan	1.5 (.7)	\$533

\* Per Compartment

# Steam-It Pressure Steam Cooker



ST-E

## 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"	\$18,638
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"	\$27,841

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	\$732
10-1203	Pans 12" x 20" x 2-1/2" Perforated	\$310
95-0436	Cold Water Condensing Kit	\$2,119
98-1522	6" Flanged Foot, set of 4 (In Lieu of Bullet Feet)	\$574
95-3849	Spray Hose for ST-E	\$902
95-6060	Stainless Steel Stand - 28" High (Models ST-E Only)	\$1,428
95-6054	Extra Shelf for 28" High Stainless Steel Stand	\$445
-	480 Volt Operation, add	\$1,013

# Tilting Kettle



FT-40GLS

## 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"	\$61,914

## Options and Accessories

Model Number	Description	List Price
SF-18	Single pantry faucet with swing spout	\$913
DF-18	Double pantry faucet with swing spout	\$1,323
SP-KF-GK	Single pantry kettle filler	\$2,506
SP-KF-GK	Double pantry kettle filler	\$2,506
TVT-2	2" Tangent Draw-Off Valve, for Tilting Kettles	\$2,915
TVT-3	3" Tangent Draw-Off Valve, for Tilting Kettles	\$5,472
TSS-2	Solid disc for 2" draw-off valve	\$345
TSS-3	Solid disc for 3" draw-off valve	\$345
GM-40	Etched gallon markings	\$693
LM-151	Etched litre markings	\$1,036
TKS-40G	Lip strainer	\$1,622
SH	Strainer hook	\$211
CH-40	Spring assist stainless steel cover	\$2,692
TBA-40G	Tri-basket assembly	\$3,584
CMS-40	Graduated measuring strip	\$638



# Modular Base Tilting Kettles

## Electric Large Capacity Kettles

This stainless steel cabinet base electric steam kettle is capable of BIG things. Tilting type shall tilt nearly upright to allow complete emptying of contents under positive control by turning removable crank. Tilting may be stopped at any time without kettle settling back.

### Standard Features

- Water Treatment System
- Available in 25 and 40 gallon capacity
- 2/3 jacketed, type 316 stainless steel liner
- Automatic fill and cold water condenser system
- All stainless steel, equipped with easy-to-clean cover, sanitary draw-off valve with removable strainer, removable swing drain and hot and cold water fill faucets
- Easy transfer of foods with exclusive Market Forge pan support that positions pan just below kettle lip throughout tilting operation
- Modular cabinets enclose kettle, steam pipes, safety valve, low water cut-off, sight gauge and pressure gauge
- 4 flanged adjustable 6" stainless steel legs counter-balanced lid with insulated knob
- Comes with standard manual tilt or optional power tilt
- Nickel plated mini boiler
- ASME certified boiler is self contained within modular base



MT-40EO

## Large Capacity Electric Modular Base Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
MT-25EO	25 gallon, electric tilting kettle on modular base - 24 kW	410 (186)	36"x38"x33"	\$48,973
MT-40EO	40 gallon, electric tilting kettle on modular base - 24 kW	430 (195)	36"x38"x33"	\$51,621

## Options and Accessories

Model Number	Description	List Price
MT-PT	Optional Power Tilt	\$2,299
TKS-25MT	For MT-25EO MF kettle	\$1,822
TKS-40MT	For MT-40EO MF kettle	\$2,371



## DON'T COOK WITHOUT YOUR JACKET

Steam is generated in the kettle jacket and used to heat the product gently, keeping a constant temperature and never burning or scorching - just great results every time!

# 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"	\$28,164
30P-STEM	30 gallon electric tilt skillet on closed base - 12kW	545 (247)	36"x37.75"x41.44"	\$30,494
40P-STEL	40 gallon electric tilt skillet on open leg base - 18kW	630 (286)	46"x37.75"x41.44"	\$30,307
40P-STEM	40 gallon electric tilt skillet on closed base - 18kw	660 (299)	46"x37.75"x41.44"	\$32,743

## 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"	\$32,801
30P-STGM	30 gallon gas tilt skillet on closed base - 93,000BTU	565 (256)	36"x37.75"x41.44"	\$35,237
40P-STGL	40 gallon gas tilt skillet on open leg base - 126,000BTU	695 (315)	46"x37.75"x41.44"	\$34,968
40P-STGM	40 gallon gas tilt skillet on closed base - 126,000BTU	725 (239)	46"x37.75"x41.44"	\$37,403

## 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
SPI-30	Steam Pan Inserts 40 Gal Models	\$1,521
SPI-40	Steam pan insert for 40 and 60 gallon models	\$1,732
MS-DVDC	Drain Cup with 8' Hose (For 2" Draw-Off Valve)	\$1,183
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$785
MS-SFRSH	Single Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$2,184
MS-DFRSH	Double Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$3,027
MS-SF	Single Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$931
MS-DF	Double Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$1,212
MS-SFSH	Single Faucet Spray Hose (Kit; Brackets & Plumbing)	\$1,581
MS-DFSH	Double Faucet Spray Hose (Kit; Brackets & Plumbing)	\$2,190
FB	Faucet Bracket	\$228
MS-PC	Pan Support	\$1,153
MS-SEISFT	Seismic feet (set of 4) installed at factory only	\$1,031
MS-CK	Casters	\$884
MS-CKSRH	Casters and Strain Relief with Gas Hose	\$2,044
MS-SRH	Gas Strain Relief with Gas Hose	\$937
MS-DOS	2" Draw-Off Strainer	\$170
MS-SSHA	Spring Support Hose Assembly for Spray Hose Assembly	\$627
MS-PT	Power Tilt	\$2,728
MS-PS	Lip Strainer	\$188
MS-DV-2	2" Tangent Draw-Off, with Strainer	\$3,495
MS-DVHK-2	2" Draw-Off, with Drain Kit Hose Assembly	\$5,001
MS-SDP-1	Pull-Out Sliding Sink Drain Drawer w/Splash Shield for Open Leg Skillets (Factory installed only)	\$3,507
ESVS-1	380 OR 415 VOLT, 3 PHASE (specify)	\$1,721
ESVS-2	440-460-480 Volt Option for electric skillets, add	\$1,721
ESVS-3	Export voltage upcharge	\$2,295
GSVS-1	220v Upcharge For Gas Units	\$1,158
HTC	Export crating - NET per/section	\$824
MS-MP30	Modular panels, 30 gallon model	\$1,708
MS-MP40	Modular panels, 40 gallon model	\$1,842
Prison Packages		
P-TPSTW	Tamper proof screws & tackwelds where applicable	\$808
P-HCC-S30	Hinged cover over control panel w/ locking provision-lock by others	\$2,288
P-HCC-S40	S/s hinged cover over control panel with locking provision	\$3,521
P-LHC	s/s locking hasp on cover - lock by others	\$625

Cord and plug are standard on all gas skillets.



MS-DVDC  
Drain Cup w/Hose



MS-DVHK-2  
2" Draw-Off /Drain Kit



MS-SFRSH & MS-SSHA  
Single Pantry Faucet  
w/68" spray hose, and spring  
support for hose assembly



MS-DFRSH & MS-SSHA  
Double Pantry Faucet  
w/68" spray hose, and spring  
support for hose assembly

# Marine Electric Convection Ovens



MSA-SB-2600

## 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 an 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"	\$26,781
MSA-SB-2692	Marine double stack electric convection oven	700 (318)	36"x50.50"x37.18"	\$53,562

# Indirect Fired Convection Oven



CKOVEN

## 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"	\$12,578

# CUCIMIX AND BETTERPAN BRAISING PANS

Firex is the leader in specialized and automated commercial cooking equipment. We have learned how to draw on 40 years of experience, knowledge and technical skill in the industry to create a unique and one of a kind product. This has allowed us to manufacture cooking systems capable of coping with large volume kitchens and food production needs all while reducing labor, stress on staff, and producing a consistent result every time. Automatic features, precision programmability, built in HACCP program recording data, and pressurized units are the distinguishing features of the Firex brand.



**Cucimix - Small Automated Braising Pan with Mixer**



**Cucimix - Automated Pressurized Braising Pan with Mixer**



**BetterPan - Pressurized Braising Pan**



**Multicookers - Pasta Cooker**



# Automated Braising Pans with Mixer

braising | tilting | mixing | pressure



UCBTG048V1



UCBTG048AV1

## Optimal products include:

- Stews
- Braised Items
- Sauce Production
- Caramel
- Fillings
- Soups/Stocks
- Chocolate
- Jam/Jelly

## 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 jacket 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 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"	\$46,104
UCBTE018V1	18 gallon electric tilt braising pan with mixer-8.6kW	452 (205)	42.52"x36.42"x28.15"	\$73,428
UCBTE024V1	24 gallon electric tilt braising pan with mixer-12.6kW	926 (420)	57.28"x37.4"x50"	\$113,307
UCBTE034V1	34 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.28"x37.4"x50"	\$127,550
UCBTE048V1	48 gallon electric tilt braising pan with mixer-19.4kW	1246 (565)	65.16"x37.4"x59.06"	\$167,851
UCBTE082V1	82 gallon electric tilt braising pan with mixer-27kW	1367 (620)	69.09"x37.4"x61.42"	\$251,301

## 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"	\$155,296
UCBTE048AV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1268 (575)	65.16"x37.4"x59.06"	\$202,244
UCBTE082AV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1389 (630)	69.09"x37.4"x61.42"	\$297,510



## 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. 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"	\$78,914
UCBTG024V1	24 gallon electric tilt braising pan with mixer-75,000BTU	948 (430)	57.28"x37.4"x50"	\$119,637
UCBTG034V1	34 gallon electric tilt braising pan with mixer-95,500BTU	970 (440)	57.28"x37.4"x50"	\$134,302
UCBTG048V1	48 gallon electric tilt braising pan with mixer-112,500BTU	1279 (580)	65.16"x37.4"x59.06"	\$179,983
UCBTG082V1	82 gallon electric tilt braising pan with mixer-167,000BTU	1411 (640)	69.09"x37.4"x61.42"	\$260,585

## 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"	\$161,943
UCBTG048AV1	48 gallon electric tilt braising pan with mixer-112,500BTU, 4.3PSI	1300 (590)	65.16"x37.4"x59.06"	\$214,376
UCBTG082AV1	82 gallon electric tilt braising pan with mixer-167,000BTU, 4.3PSI	1433 (650)	69.09"x37.4"x61.42"	\$306,689

## Options and Accessories

Model Number	Description	List Price
CABE0010	Pullout container gn1/1 for UCBT008	\$2,673
CACP0010	Pasta basket set (4 pcs) for UCBT008	\$2,846
CACS0010	Sous-vide basket for UCBT008V1	\$3,887
CADE0010	Cleaning shower for UCBT/PR	\$4,406
CAMP030	Cleaning mixer for UCBTE008	\$4,852
CAMR0020	Wheels D.100 inox UCBT.018	\$1,732
CASR0010	Rotating probe for UCBTE008	\$9,506
D150	Kit wheels PR/UCBT/UDBR	\$5,813
DAPF0010	Set feet for UDBR...	\$1,980
PAF0451	Strainer for UCBTE008	\$792
PAF0602	Strainer for UCBT.018	\$1,831
PAF0701	Strainer for UCBT.024-034	\$2,624
PAF0702	Perforated strainer UCBT024-034A	\$2,624
PAF0901	Strainer for UCBT.048	\$3,267
PAF0902	Strainer for UCBT.048 PRESSURE	\$3,267
PAF1001	Strainer for UCBT.082	\$3,614
PAF1002	Strainer for UCBT.082 PRESSURE	\$3,614
PAF2050	Tri-clover sanitary fittings 2"	\$2,122
PAF2060	Tri-clover sanitary fittings 3"	\$3,147

# Braising Pans

boiling | braising | tilting | frying | pressure



## Optimal products include:

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

## 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.

## 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"	\$75,116
UDBRE038V1	38 gallon electric tilt braising pan -20kW	1025 (465)	67.91"x37.4"x44.29"	\$84,295
UDBRE048V1	48 gallon electric tilt braising pan -27kW	1135 (515)	78.74"x37.4"x44.29"	\$105,289
UDBRE058V1	58 gallon electric tilt braising pan -30kW	1235 (560)	88.78"x37.4"x44.29"	\$121,009

## 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"	\$109,720
UDBRE038AV1	38 gallon electric tilt braising pan -20kW, 5.8PSI	1080 (490)	67.91"x37.4"x44.29"	\$125,862
UDBRE048AV1	48 gallon electric tilt braising pan -27kW, 4.3PSI	1202 (545)	78.74"x37.4"x44.29"	\$156,773

## 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 20 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.



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"	\$87,249
UDBRG038V1	38 gallon electric tilt braising pan -119,500BTU	1036 (470)	67.91"x37.4"x44.29"	\$100,542
UDBRG048V1	48 gallon electric tilt braising pan -143,300BTU	1157 (525)	78.74"x37.4"x44.29"	\$115,839
UDBRG058V1	58 gallon electric tilt braising pan -179,000BTU	1257 (570)	88.78"x37.4"x44.29"	\$129,027

## 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"	\$123,119
UDBRG038AV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1091 (495)	67.91"x37.4"x44.29"	\$144,535
UDBRG048AV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1224 (555)	78.74"x37.4"x44.29"	\$165,741

## Options and Accessories

Model Number	Description	List Price
D150	Wheels kit	\$5,813
DADE0010	Cleaning shower UDBR	\$1,315
DAF0110	Strainer for UDBR.029	\$739
DAF0145	Strainer for UDBR.038	\$842
DAF0180	Strainer for UDBR.048	\$931
DAF0220	Strainer for UDBR.058	\$1,019
DAP01000	Spatula for omelette	\$74

# Multicooker

boiling | warming | blanching | simmering |



CPMDE1-24



CPMDG2-12

## Optimal products include:

- Rice
- Beans
- Legumes
- Pasta
- Quinoa
- Grains

## 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"	\$94,555
CPMDE1-18	Single Basin - Multicooker - 188 liters - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$124,012
CPMDE1-24	Single Basin - Multicooker - 242 liters - 31Kw	24/30	47.24"x35.43"x35.43"	\$150,745
CPMDE2-12	Double Basin - Multicooker - 135+135 liters - 17+17Kw	(2)12/15	62.99"x35.43"x35.43"	\$186,389
CPMDE2-18	Double Basin - Multicooker - 188+188 liters - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$229,706
CPMDE2-24	Double Basin - Multicooker - 242+242 liters - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$280,696

\* 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"	\$96,536
CPMDG1-18	Single Basin - Multicooker - 188 liters - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$114,853
CPMDG1-24	Single Basin - Multicooker - 242 liters - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$139,358
CPMDG2-12	Double Basin - Multicooker - 135+135 liters - 2x85,300 BTU	(2)12/15	62.99"x35.43"x35.43"	\$192,082
CPMDG2-18	Double Basin - Multicooker - 188+188 liters - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$219,805
CPMDG2-24	Double Basin - Multicooker - 242+242 liters - 2x 153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$266,340

\* 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"	\$100,249
CPMIV1-18	Single Basin - Multicooker - 188 liters	18/23	39.37"x35.43"x35.43"	\$117,823
CPMIV1-24	Single Basin - Multicooker - 242 liters	24/30	47.24"x35.43"x35.43"	\$140,596
CPMIV2-12	Double Basin - Multicooker - 135+135 liters	(2)12/15	62.99"x35.43"x35.43"	\$195,794
CPMIV2-18	Double Basin - Multicooker - 188+188 liters	(2)18/23	78.74"x35.43"x35.43"	\$221,043
CPMIV2-24	Double Basin - Multicooker - 242+242 liters	(2)24/30	94.49"x35.43"x35.43"	\$261,885

\* Dry pasta

## Options and Accessories

Model Number	Description	List Price
CADE0020	Cleaning shower for CPMDG models	\$7,942
CADE0022	Cleaning shower for CPMDE models	\$4,406
CADE0024	Cleaning shower for CPMIV models	\$4,406

# Multicooker - Cook & "Chill"

boiling | warming | blanching | simmering |



LPCE1-18  
W/ cooling basin trolley

## Optimal products include:

- Rice
- Beans
- Legumes
- Pasta
- Quinoa
- Grains

## Cook & "Chill"

A cooking and blanching system developed for the specific needs of catering - 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
- Optional 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"	\$237,627
LPCE1-24	Single Basin - Cook & Chill - 242 liters - 31Kw	24/30	47.24"x35.43"x35.43"	\$272,281
LPCE2-18	Double Basin - Cook & Chill - 188+188 liters - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$465,353
LPCE2-24	Double Basin - Cook & Chill - 242+242 liters - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$532,185

\* 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"	\$247,528
LPCG1-24	Single Basin - Cook & Chill - 242 liters - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$287,133
LPCG2-18	Double Basin - Cook & Chill - 188+188 liters - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$475,254
LPCG2-24	Double Basin - Cook & Chill - 242+242 liters - 2x153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$549,513

\* 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"	\$240,102
LPCV1-24	Single Basin - Cook & Chill - 242 liters	24/30	47.24"x35.43"x35.43"	\$274,756
LPCV2-18	Double Basin - Cook & Chill - 188+188 liters	(2)18/23	78.74"x35.43"x35.43"	\$465,353
LPCV2-24	Double Basin - Cook & Chill - 242+242 liters	(2)24/30	94.49"x35.43"x35.43"	\$527,235

\* 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 - 6.8 to 7.3. 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 – Items that carry a 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 Southbend Cornerstone Program for which a set MAP price is provided). Products listed in our Southbend Cornerstone program must list exact price or price higher than MAP. Southbend 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" or if applicable the M.R.I.C.P. 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 or M.R.I.C.P. policy where applicable.

### 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 be prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned trademarks or trade names.

### POLICY VIOLATIONS

- 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, 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.
- If a violation from either of these policies is identified, the non-compliant dealer will be contacted and notified.
- 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:**

**1<sup>ST</sup> violation:** Written & Verbal communication

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

**3<sup>RD</sup> 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



Lined area for notes, consisting of multiple horizontal lines.



# 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.





MARKET FORGE

70 Oakdale Road, Toronto ON, Canada M3N 1V9

Phone:(919)-762-1000 • Fax:(919)-762-1121

[www.crownsteamgroup.com](http://www.crownsteamgroup.com)