



2021 PRICE LIST



TODAY'S STEAM SOLUTIONS



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



JANUARY 2021 EDITION

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

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

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

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

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

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

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

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

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

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

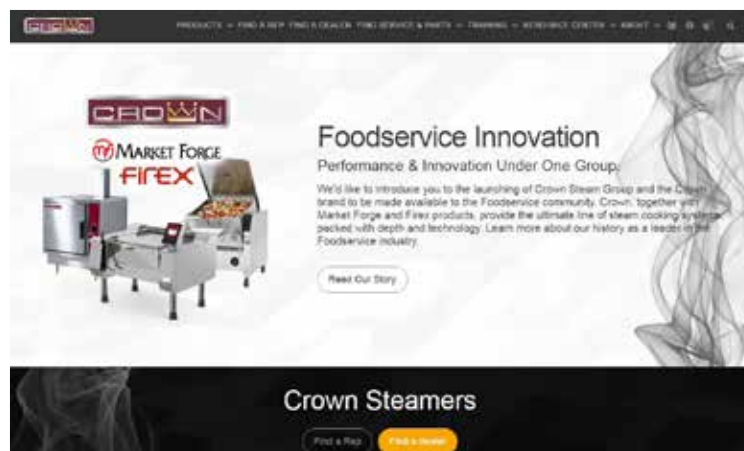


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Crown offers a **24/7 Warranty** on all of our equipment. That means... 24 hours a day,
7 days a week - if you have a problem, we have a solution.

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

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



Ship Happens ... at Crown Steam Group

Ship Happens Program by Crown Steam Group

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

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

Program Details

- * \$53 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 \$10,600

- 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 = \$ 125

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"	\$12,130
EPXN-5	Electric 15 kW Countertop Steamer - 5 pan - Manual Fill	1-5	183 (83)	18.1"x29.5"x29"	\$13,255

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"	\$12,734
EPX-5	Electric 15 kW Countertop Steamer - 5 pan - Manual Fill	1-5	183 (83)	24"x29.5"x25"	\$13,963

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"	\$12,892
SX-5	Electric 15 kW Countertop Steamer - 5 pan	1-5	169 (77)	24"x25.5"x27.5"	\$15,457

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"	\$13,103

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"	\$14,324

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"	\$23,844

Options and Accessories

Model Number	Options and Accessories	List Price
TS-120-1	120 Minute Timer (Electric Steamer Only) one compartment.	\$244
TS-120-2	120 Minute Timer (Electric Steamer Only) two compartment.	\$487
HSB-1	High Sensitivity Board for reverse osmosis water (208/240volt) one compartment (SX-3 & SX-5).	\$657
HSB-2	High Sensitivity Board for reverse osmosis water (208/240volt) two compartment (SX-3 & SX-5).	\$1,315
CSF-1	Constant Steam Feature. Priced per compartment (SXN-4M, SXN-4, SX-3 & SX-5)	\$701
SSL-4	Stainless Steel 4" High Legs (SXN-4, SXN-4M, SX-3 & SX-5)	\$262
CSFF-4	Counter steamer flanged feet	\$833
SK-1	Stacking Kit For Two Units (SXN-4, SXN-4M, SX-3 & SX-5)	\$37
SIP-2	Interconnect Plumbing For Two Units (SX-3, SX-5, SXN-4 & SXN-4M)	\$895
SHS	Heat shields (per compartment)	\$895
S75-10	7.5KW increased to 10KW (SX-3)	\$777
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)	\$1,041
SEVS-6	575 or 600 Volts, 3 Phase, 50 or 60 Hertz (EPXN-3, SX-3 & SX-5)	\$1,504
SGVS-1	220 Volts, 1 phase, 50 or 60 Hertz (SX-5G3)	\$1,133
DHK	Drain Hose Kit includes 5' hose with fitting (SXN-4M, EPXN-3, EPXN-5, EPX-3 & EPX-5)	\$334
SPR-1	Extra Rack (SX-5)	\$63
Stands and Caster options		
RL28	Single Unit 28" High Stand: (SX-3 or SX-5)	\$1,852
RL28X	Single Unit 28" High Stand: (EPX-3 or EPX-5)	\$2,011
CK-2	Castors, 3" High, Set of 4 (EPX-3 and EPX-5 with RL28X stand only)	\$1,097
RL23XN	Double Units 23" High Stand: (SXN-4M or SXN-4)	\$1,852
RL28XN	Single Unit 28" High Stand: (SXN-4M, SXN-4, EPXN-3 or EPXN-5)	\$2,011
RL28G	Single Unit 28" High Stand: (SX-5G3)	\$2,096
RL34	Single Unit 34" High Stand: (SX-3 or SX-5)	\$2,230
RL18	Double Unit 18" High Stacking Stand: (2) SX-5 Units	\$1,706
RL23	Double Unit 23" High Stacking Stand: (2) SX-3 Units	\$1,797
R18SS-3	Double Unit Stacking Stand, 60" Total Height for (2) EPXN-3 Units	\$3,564
R18SS-3	Double Unit Stacking Stand, 66" Total Height for EPXN-3 over EPXN-5	\$3,564
R18SS-5	Double Unit Stacking Stand, 69" Total Height for (2) EPXN-5 Units	\$3,564
S-EPXSS-1	Double Unit Stacking Stand, 58" Total Height for (2) EPX-3 Units	\$3,564
S-EPXSS-1	Double Unit Stacking Stand, 64" Total Height for EPX-3 over EPX-5	\$3,564
S-EPXSS-2	Double Unit Stacking Stand, 71" Total Height for (2) EPX-5 Units	\$3,564

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"	\$28,566
SX-55EC	Electric Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 30 kW	395 (179)	24"x68.5"x33"	\$32,245
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"	\$35,040
SX-10G3	Gas Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 94,000 BTU	675 (305)	24"x76.25"x37"	\$35,715
High Efficiency/Performance Pressureless Steamers				
GSX-7HE	Gas Convection Steamer - 7 pan (one 3 pan; one 4 pan), 24" cabinet base - 140,000 BTU	650 (295)	24"x67"x33.13"	\$37,223
GSX-10HE	Gas Convection Steamer - 10 pan (two 5 pans), 24" cabinet base - 190,000 BTU	700 (318)	24"x72"x33.13"	\$37,072
GSX-16HE	Gas Convection Steamer - 16 pan (two 8 pans), 36" cabinet base - 190,000 BTU	900 (408)	36"x70.375"x33.13"	\$39,382

Model Number	Options and Accessories	List Price
SEVS-1	380, 3-phase 50 or 60 Hz (Specify)	\$2,185
SEVS-2	415, 3-phase 50 or 60 Hz (Specify)	\$2,185
SEVS-3	440,460,480 VAC, 3-phase 50 or 60 Hz (Specify)	\$2,185
SEVS-4	575 or 600 VAC, 3-phase, 60 Hz	\$2,185
SEPG-1	Rack pan guides in cabinet base (SX-34EC ONLY)	\$679
SGVS-2	220/1/50 or 60Hz controls per compartment	\$2,472
CK-3	A set of (4) Casters (GSX-7HE, GSX-10HE and GSX-16HE ONLY)	\$1,259
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$649
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$1,064
CSF-1	Constant steam feature. Priced per compartment (SX-34EC and SX-55EC)	\$701

Water Treatment Systems

Water is the essential ingredient in steam equipment. Water quality the major factor affecting the performance of your appliance. Southbend 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 Southbend 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 TruH₂O Water Treatment Systems. Call 919-762-1000 if you have question concerning your water meeting these parameters.

PEACE OF MIND WITH TruH₂O

The Middleby's TruH₂O water treatment systems provides the necessary technology to eliminate most chlorine, sediment and to solve all scale problems. Our water treatment system is effective on all water conditions.*

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



**TruH₂O
200MS2**



**TruH₂O
Mini R**

Stage 1 - Carbon

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

Stage 2 - Citryne

This Southbend 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 ₂ O 200MS2	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.	\$1,350
Replacement Filter System Parts			
71558211	TruH ₂ O 200MSR	Replacement Pak for TruH₂O 200MS & TruH₂O 200MS2 - Includes 1 ea. TruH₂O M-C cartridge and 1 ea. M-S cartridge	\$871
71558241	TruH ₂ O 210MSR	Replacement Pak for TruH₂O 210MS2 - 10" cartridge system - Includes 1 ea. TruH₂O M-C10 cartridge and 1 ea. M-S10 cartridge	\$691
71058001	TruH ₂ O Mini R	Replacement Pack for TruH₂O Mini Systems. Includes stage 1 & 2	\$513
Additional Treatment Options			
71616101	MQC1	QuickClean 1 lb (1 oz to be used each week with pan based steamers)	\$106

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

Steam Requirements

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

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"	\$30,047
SCX-2-24		Steam Coil	500 (227)	24"x55.5"x33"	\$39,075
ECX-2-24		Electric Boiler- 24 kW	550 (250)	24"x55.5"x33"	\$39,597
GCX-2-24		Gas Boiler- 200,000 BTU	630 (286)	24"x55.5"x33"	\$32,793
DCX-2-36	6 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	600 (273)	36"x55.5"x33"	\$31,144
SCX-2-36		Steam Coil	600 (272)	36"x55.5"x33"	\$40,780
ECX-2-36		Electric Boiler- 24 kW	650 (255)	36"x55.5"x33"	\$43,874
GCX-2-36		Gas Boiler- 250,000 BTU	764 (347)	36"x55.5"x33"	\$45,502

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"	\$32,961
SCX-10-24		Steam Coil	575 (260)	24"x68.5"x33"	\$41,571
ECX-10-24		Electric Boiler- 36 kW	575 (260)	24"x68.5"x33"	\$44,375
GCX-10-24		Gas Boiler- 200,000 BTU	670 (340)	24"x68.5"x33"	\$35,618
DCX-10-36	10 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	625 (284)	36"x68.5"x33"	\$32,227
SCX-10-36		Steam Coil	625 (284)	36"x68.5"x33"	\$42,194
ECX-10-36		Electric Boiler- 36 kW	700 (317)	36"x68.5"x33"	\$48,876
GCX-10-36		Gas Boiler- 250,000 BTU	840 (381)	36"x68.5"x33"	\$51,117

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"	\$39,154
SCX-16		Steam Coil	800 (363)	36"x62"x33"	\$47,588
ECX-16		Electric Boiler- 42 kW	900 (408)	36"x62"x33"	\$52,788
GCX-16		Gas Boiler- 300,000 BTU	800 (363)	36"x62"x33"	\$54,867

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"	\$54,517
SCX-24		Steam Coil	850 (386)	36"x70"x33"	\$59,405
ECX-24		Electric Boiler- 42 kW	950 (431)	36"x70"x33"	\$60,321
GCX-24		Gas Boiler- 300,000 BTU	990 (450)	36"x70"x33"	\$65,913

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 - \$1,350



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"	\$44,786
SCX-2-6		Steam Coil	700 (318)	44"x62.1"x33"	\$54,656
ECX-2-6		Electric Boiler- 36 kW	880 (400)	44"x66.1"x33"	\$53,328
GCX-2-6		Gas Boiler- 250,000 BTU	980 (445)	44"x66.1"x33"	\$54,007
DCX-2-10	6 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	700 (318)	48"x61.1"x33"	\$47,748
SCX-2-10		Steam Coil	750 (340)	48"x61.13"x33"	\$57,551
ECX-2-10		Electric Boiler- 36 kW	930 (422)	48"x65.1"x33"	\$56,871
GCX-2-10		Gas Boiler- 250,000 BTU	1030 (467)	48"x65.1"x33"	\$57,061
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"	\$69,220
SCX-2-6-6		Steam Coil	930 (422)	60"x62.1"x33"	\$80,677
ECX-2-6-6		Electric Boiler- 42 kW	840 (381)	60"x66.13"x33"	\$73,544
GCX-2-6-6		Gas Boiler- 250,000 BTU	930 (422)	60"x66.1"x33"	\$73,544
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"	\$73,429
SCX-2-6-10		Steam Coil	970 (440)	60"x62.1"x33"	\$84,753
ECX-2-6-10		Electric Boiler- 42 kW	880 (400)	60"x66.13"x33"	\$80,688
GCX-2-6-10		Gas Boiler- 250,000 BTU	970 (440)	60"x66.1"x33"	\$82,210

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"	\$48,237
SCX-10-6		Steam Coil	1000 (453)	44"x68.5"x33"	\$56,409
ECX-10-6		Electric Boiler- 36 kW	900 (408)	44"x72.5"x33"	\$56,252
GCX-10-6		Gas Boiler- 250,000 BTU	1000 (453)	44"x72.5"x33"	\$58,458
DCX-10-10	10 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	920 (417)	48"x68.5"x33"	\$50,225
SCX-10-10		Steam Coil	1020 (462)	48"x68.5"x33"	\$60,132
ECX-10-10		Electric Boiler- 36 kW	920 (408)	48"x72.5"x33"	\$62,420
GCX-10-10		Gas Boiler- 250,000 BTU	1020 (462)	48"x72.5"x33"	\$64,588
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"	\$69,896
SCX-10-6-6		Steam Coil	1000 (453)	60"x68.5"x33"	\$81,351
ECX-10-6-6		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$78,593
GCX-10-6-6		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$78,593
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"	\$74,203
SCX-10-6-10		Steam Coil	1000 (453)	60"x68.5"x33"	\$85,425
ECX-10-6-10		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$82,903
GCX-10-6-10		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$82,903

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"	\$45,405
SCDA-2	Steam Coil, 2 Compartment large capacity steamer	1050 (477)	36"x55.13"x33.88"	\$54,983
EDA-2	Electric Broiler - 42 KW, 2 Compartment large capacity steamer	1050 (477)	36"x55.13"x33.88"	\$60,938
GDA-2	Gas Boiler - 250,000 BTU, 2 Compartment large capacity steamer	1050 (477)	39"x55"x33"	\$59,902
DDA-3	Direct Steam, 3 Compartment large capacity steamer	825 (374)	36"x68"x33.8"	\$59,437
SCDA-3	Steam Coil, 3 Compartment large capacity steamer	994 (451)	36"x68"x33.8"	\$72,464
EDA-3	Electric Broiler - 42 KW, 3 Compartment large capacity steamer	1110 (503)	36"x68"x33.8"	\$78,057
GDA-3	Gas Boiler - 250,000 BTU	1180 (535)	39"x68"x33.8"	\$78,797

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"	\$48,756
EC-3	3 Compartment with Elec. Generator - 24kW	1100 (499)	36"x68"x33.88"	\$52,148
<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"	\$53,152
GC-3	3 Compartment with Gas Boiler - 250,000 BTU	1170 (531)	36"x68"x33.88"	\$63,985
<i>standard: 115/60/1 controls only</i>				
DC-2	2 Compartment with Direct Steam	560 (255)	36"x55.13"x33.88"	\$30,356
DC-3	3 Compartment with Direct Steam	815 (370)	36"x68"x33.88"	\$39,864
SC-2	2 Compartment with Steam Coil	815 (370)	36"x55.13"x33.88"	\$46,840
SC-3	3 Compartment with Steam Coil	950 (432)	36"x68"x33.88"	\$57,417
<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"	\$38,114
DCL-3	3 compartments	825 (375)	36"x58"x28"	\$50,542
DCP-2	2 compartments - pedestal base	615 (280)	36"x45.4"x33"	\$38,868
DCP-3	3 compartments - pedestal base	875 (398)	36"x58.3"x33"	\$52,189
DCW-2	2 compartments - wall mount	757 (261)	36"x55"x34"	\$37,689
DCW-3	3 compartments - wall mount	835 (380)	36"x68"x34"	\$49,921
<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"	\$31,750
GMT-10	Gas boiler with 10 gallon kettle - 200,000 BTU	470 (213)	24"x55.75"x33"	\$34,537
EMT-6	Electric boiler with 6 gallon kettle - 24kW	450 (204)	24"x66.13"x33"	\$34,242
EMT-10	Electric boiler with 10 gallon kettle - 24kW	470 (213)	24"x65.13"x33"	\$37,129
DMT-6	Direct Steam with 6 gallon kettle	225 (102)	24"x62.13"x33"	\$17,986
DMT-10	Direct Steam with 10 gallon kettle	245 (111)	24"x61.13"x33"	\$21,193

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"	\$42,686
EMT-6-6	Electric boiler with two 6 gallon kettles - 24kW	600 (272)	36"x66.13"x33"	\$44,190
DMT-6-6	Direct Steam with two 6 gallon kettles	350 (159)	36"x58.75"x33"	\$27,524

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"	\$45,171
EMT-10-6	Electric boiler with 10 gallon and 6 gallon kettles - 24kW	700 (317)	42"x66.13"x33"	\$47,661
DMT-10-6	Direct Steam with 10 gallon and 6 gallon kettles	800 (368)	36"x58.75"x33"	\$30,453
GMT-10-10	Gas boiler with two 10 gallon kettle - 250,000 BTU	820	42"x65.13"x33"	\$47,370
EMT-10-10	Electric boiler with two 10 gallon kettle - 24kW	720	42"x61.2"x33"	\$49,946
DMT-10-10	Direct Steam with 10 gallon kettle	390	42"x61.2"x33"	\$32,894
STOK	Optional steam take-off			\$462

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"	\$21,973
CE-36	Electric - 36 kW	350 (159)	24"x28"x33"	\$23,589
CE-42	Electric - 42 kW	350 (159)	24"x28"x33"	\$25,342
CE-48	Electric - 48 kW (240 volt and higher)	350 (159)	24"x28"x33"	\$25,656
CG-220	Gas - 200,000 BTU	375 (170)	24"x55"x33"	\$28,135



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"	\$24,809
CE-336	Electric - 36 kW	415 (188)	36"x28"x33"	\$26,704
CE-342	Electric - 42 kW	415 (188)	36"x28"x33"	\$28,625
CE-348	Electric - 48 kW (240 volt and higher)	475 (215)	36"x28"x33"	\$29,313
CG-325	Gas - 250,000 BTU	475 (215)	36"x55"x33"	\$29,943
CG-330	Gas - 300,000 BTU	475 (215)	36"x55"x33"	\$33,077

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"	\$8,775



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"	\$43,390
OB-3-2-40-E	(3) Tilting Oyster Cooker - 40" Electric Boiler Base -24 kw	contact factory	40"X54"X33.13"	\$62,420
OB-4-2-54-E	(4) Tilting Oyster Cooker - 54" Electric Boiler Base -24 kw	400 (181)	54"X54"X33.13"	\$80,137

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"	\$46,549
OB-3-2-40-G	(3) Tilting Oyster Cooker - 40" Gas Boiler Base -250k BTU	contact factory	40"X54"X33.13"	\$64,945
OB-4-2-54-G	(4) Tilting Oyster Cooker - 54" Gas Boiler Base -250k BTU	425 (193)	54"X54"X33.13"	\$83,789

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

Model Number	Options and Accessories	List Price
B24-36	24kW increase to 36kW	\$1,405
B24-42	24kW increase to 42kW	\$2,905
B24-48	24kW increase to 48kW (voltages over 208 only)	\$3,179
B36-42	36kW increase to 42kW	\$2,238
B36-48	36kW increase to 48kW (voltages over 208 only)	\$2,489
B42-48	42kW increase to 48kW (voltages over 208 only)	\$2,180
B25-30	250,000 BTU increased to 300,000 btu (36" cabinet only)	\$3,689
SP-RSH	Single pantry rinse spray head with 68" hose	\$2,771
DP-RSH	Double pantry rinse spray head with 68" hose	\$2,829
PRV-2	Pressure regulating valve (20-60 psi) for sche (3-pr62)	\$1,521
BFT	Ball float trap (painted)	\$2,374
STOK	Steam take-off kit for steam kettles	\$462
LCT-1	Load compensating timer - pressureless steamers (1 compartment)	\$771
LCT-2	Load compensating timer - pressureless steamers (2 compartment)	\$1,527
YS-1	Water in 'Y' strainer	\$175
BDSG	Boiler door sight glass	standard
EBVS-1	380 or 415 volts, 60 hz, 3 phase (specify)	\$1,824
EBVS-2	440, 460 or 480 volts, 60 hz, 3 phase (specify)	\$1,824
EBVS-3	575 or 600 volt, 60 hz, 3 phase (specify)	\$2,751
GBVS-1	220/150 or 60 hertz control (specify)	\$1,153
DBVS-1	220-240 (specify) voltage upcharge for Direct Steam Cookers	\$1,153
HTC	Export heat-treat crating	\$873
SSB-24	24" wide stainless steel back for boiler base unit	\$528
SSB-36	36" wide stainless steel back for boiler base unit	\$667
SSB-42	42" wide stainless steel back for boiler base unit	\$754
SSB-44	44" wide stainless steel back for boiler base unit	\$785
SSB-48	48" wide stainless steel back for boiler base unit	\$912
SSB-60	60" wide stainless steel back for boiler base unit	\$1,110
SSF-24	24" wide stainless steel frame for boiler base unit	\$1,642
SSF-36	36" wide stainless steel frame for boiler base unit	\$2,658
SSF-42	42" wide stainless steel frame for boiler base unit	\$3,285
SSF-44	44" wide stainless steel frame for boiler base unit	\$3,389
SSF-48	48" wide stainless steel frame for boiler base unit	\$3,710
SSF-60	60" wide stainless steel frame for boiler base unit	\$4,490
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$649
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$1,064
SPS-PC1	Sheet pan supports (18x26) in lieu of standard pan supports - pressure cookers/per compartment	\$1,358
SPS-PC2	Sheet pan supports (18x26) supplied with standard pans supports - pressure cookers/per compartment	\$2,135
CXSS-16	CXSS-16 wire shelf rack – 16 pan only (price per rack)	\$570
SSR-PC	Wire shelf rack for all pressure cookers (price per rack)	\$572
NCB-27	Nylon Cutting Board for Oyster Bar -27	\$1,364
NCB-40	Nylon Cutting Board for Oyster Bar -40	\$1,536
NCB-54	Nylon Cutting Board for Oyster Bar -54	\$1,701
DMF-12R-DJ	Deck mount faucet, dual jointed c/w 6" riser & 6" spout (for oyster bars)	\$1,992

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"	\$11,627
EC-10TW	2/3-jacketed, 10 gallon - 12 kw	180 (82)	26.3"x34.9"x17.3"	\$17,370
EC-12TW	2/3-jacketed, 12 gallon - 12 kw	190 (86)	26.3"x36.9"x17.3"	\$14,204
EC-6TWL	2/3-jacketed, 6 gallon with tilt console on left side - 7.5 kw	130 (59)	22.3"x33.5"x15.3"	\$12,522
EC-10TWL	2/3-jacketed, 10 gallon with tilt console on left side - 12 kw	180 (82)	26.3"x34.9"x17.3"	\$18,265
EC-12TWL	2/3-jacketed, 12 gallon with tilt console on left side - 12 kw	190 (86)	26.3"x36.9"x17.3"	\$15,100



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"	\$14,674
ECT-10	2/3-jacketed, 10 gallon w/crank - 12 kw	180 (82)	28.9"x34.9"x19.3"	\$23,709
ECT-12	2/3-jacketed, 12 gallon w/crank - 12 kw	190 (86)	28.9"x36.0"x19.3"	\$15,850



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"	\$26,818
EC-10TW-2	Twin - 2/3-jacketed, 10 gallon - 12 kw each	180 (82)	55.3"x34.9"x17.3"	\$38,346
EC-12TW-2	Twin - 2/3-jacketed, 12 gallon - 12 kw each	190 (86)	55.3"x36.9"x17.3"	\$43,047



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"	\$21,773



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"	\$8,302
DC-10	2/3 jacket, 10 gallon	61 (28)	19.3"x33.1"x19.1"	\$10,781
DC-12	2/3 jacket, 12 gallon	70 (32)	19.3"x35.1"x19.1"	\$12,659
DC-20	2/3 jacket, 20 gallon	95 (43)	26"x42.4"x24.1"	\$15,267
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"	\$25,833

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"	\$2,805
S-30	30" wide stand w/sliding shelf	60 (28)	30"x20"x21"	\$3,034
SD-24	24" wide stand w/drain drawer (for 6 gallon only)	50 (23)	24"x20"x21"	\$4,108
SD-30	30" wide stand w/drain drawer	66 (30)	30"x20"x21"	\$4,244
SSK-2	For DC kettles requires stand skirt kit to conceal plumbing	contact factory	adds 4" to height	\$1,364
SD-30-20E	30" wide stand w/drain drawer for model EC-20T (FACTORY INSTALLED ONLY)	75 (34)	31.38"x26"x21"	\$3,572



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)	\$6,148
SD-54	54" wide twin kettle stand (EC-10,12TW-2)	142 (19)	\$9,749



KT-30

Counter Steam Kettle Table

Model Number	Description	Weight	List Price
KT-26	26" wide kettle table	140 (64)	\$9,548
KT-30	30" wide kettle table	150 (68)	\$10,177
KT-40	40" wide kettle table	200 (91)	\$11,695
KT-50	50" wide kettle table	225 (102)	\$12,669
KT-64	64" wide kettle table	285 (130)	\$14,294
KT-72	72" wide kettle table	315 (143)	\$15,226
KT-80	80" wide kettle table	345 (157)	\$16,448

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	\$1,364
DF-12EX	Double pantry faucet and extension with 12" spout	contact factory	\$1,733
DMF-6R	Deck mount dual pantry faucet and extension 6" spout	contact factory	\$1,685
DMF-12R	Deck mount dual pantry faucet and extension 12" spout	contact factory	\$1,855
DSIK-2	Direct steam interconnect first two kettles complete with steam trap, safety relief valve, and interconnect plumbing	contact factory	\$2,379
DSIK-1	Each additional kettle add	contact factory	\$655

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" *	\$31,348
GL-30E	2/3 Jacketed, Gas 30 gallon - 100k BTU	575 (261)	35.5"x39.8"x41.5" *	\$30,785
GL-40E	2/3 Jacketed, Gas 40 gallon - 100k BTU	600 (272)	35.5"x44"x48" *	\$34,416
GL-60E	2/3 Jacketed, Gas 60 gallon - 130k BTU	720 (327)	40"x49.5"x52" *	\$36,542
GL-80E	2/3 Jacketed, Gas 80 gallon - 150k BTU	950 (430)	41.6"x44.6"x63.1" *	\$49,896
GL-100E	2/3 Jacket, Gas 100 gallon - 150k BTU	1100 (498)	41.6"x49.1"x63.1" *	\$53,328
GL-40FE	Full-Jacketed, 40 gallon - 130k BTU	700 (318)	40"x43.5"x48" *	\$38,815
GL-60FE	Full-Jacketed, 60 gallon - 150k BTU	950 (430)	42.6"x40.1"x59.6" *	\$50,197



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" *	\$46,114
GLT-30	2/3 Jacketed, Gas 30 gallon - 100k BTU	900 (408)	55"x37.3"x65.5" *	\$47,854
GLT-40	2/3 Jacketed, Gas 40 gallon - 100k BTU	930 (422)	55"x41.5"x65.5" *	\$49,190
GLT-60	2/3 Jacketed, Gas 60 gallon - 120k BTU	1142 (518)	58.9"x45.5"x68.5" *	\$54,978
GLT-40F	Full Jacketed, 40 gallon - 120k BTU	1100 (498)	59"x40.7"x45.8" *	\$54,978

*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" *	\$22,384
EL-25	2/3 Jacketed, 25 gallon -12 kW	206 (93)	25.3"x36.8"x40.1" *	\$22,542
EL-30	2/3 Jacketed, 30 gallon -15 kW	226 (103)	27.8"x38"x36.5" *	\$22,700
EL-40	2/3 Jacketed, 40 gallon -18 kW	255 (116)	29.8"x38"x35" *	\$23,585
EL-60	2/3 Jacketed 60 gallon -18 kW	390 (177)	33.8"x42"x38.3" *	\$29,343
EL-80	2/3 Jacketed, 80 gallon -18kW	445 (202)	36.8"x45"x41" *	\$38,492
EL-100	2/3 Jacketed, 100 gallon -24 kW	480 (218)	40"x48"x44.5" *	\$38,800



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"*	\$25,479
EL-30F	Full Jacketed, 30 gallon -18 kW	375 (170)	33.8"x33.5"x44"*	\$30,665
EL-40F	Full Jacketed, 40 gallon -18 kW	420 (191)	37"x36.3"x46.9"*	\$39,251
EL-60F	Full Jacketed, 60 gallon -24 kW	460 (209)	40"x38.5"x50.4"*	\$38,959

*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"**	\$21,956
EP-25	2/3 Jacketed, 25 gallon -12 kW	206 (93)	25.3"x36.8"x38"**	\$22,770
EP-30	2/3 Jacketed, 30 gallon -15 kW	226 (103)	27.8"x38"x36.5"**	\$23,584
EP-40	2/3 Jacketed, 40 gallon -18 kW	255 (116)	29.8"x38"x39"**	\$22,700
EP-60	2/3 Jacketed, 60 gallon -18 kW	390 (177)	33.8"x42"x38.3"**	\$29,343
EP-80	2/3 Jacketed, 80 gallon -18 kW	445 (202)	36.8"x45"x41"**	\$38,492
EP-100	2/3 Jacketed 100 gallon -24 kW	480 (218)	40"x48"x44.5"**	\$38,800



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"**	\$24,992
EP-30F	Full Jacketed, 30 gallon -18 kW	375 (170)	33.5"x33.5"x44"**	\$31,839
EP-40F	Full Jacketed, 40 gallon -18 kW	425 (193)	36.3"x36.5"x47"**	\$36,555
EP-60F	Full Jacketed, 60 gallon -24 kW	460 (209)	40"x38.5"x50.4"**	\$40,880

*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"*	\$31,398
ELT-25	2/3 Jacketed, 25 gallon -12 kW	306 (139)	36"x36.8"x37.3"*	\$32,261
ELT-30	2/3 Jacketed, 30 gallon -15 kW	313 (142)	39"x38"x38.3"*	\$33,124
ELT-40	2/3 Jacketed, 40 gallon -18 kW	352 (160)	41"x38"x43.3"*	\$33,317
ELT-60	2/3 Jacketed, 60 gallon -18 kW	417 (189)	44.5"x42"x46.3"*	\$39,192
ELT-80	2/3 Jacketed, 80 gallon -18 kW	520 (236)	48"x45"x50.8"	\$47,474
ELT-100	2/3 Jacketed, 100 gallon -24 kW	630 (286)	49.5"x49"x57.3"*	\$55,753



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"*	\$33,142
ELT-30F	Full Jacketed, 30 gallon -18 kW	402 (182)	43.4"x33.5"x37"*	\$43,135
ELT-40F	Full Jacketed, 40 gallon -18 kW	500 (227)	47.1"x36.3"x40"*	\$51,572
ELT-60F	Full Jacketed, 60 gallon -24 kW	610 (277)	50"x39.5"x42.6"*	\$57,650

*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" *	\$12,670
DL-30	2/3 Jacketed, 30 gallon	180 (82)	25.9"x37"x32.8" *	\$12,836
DL-40	2/3 Jacketed, 40 gallon	190 (86)	27.9"x37"x35" *	\$13,823
DL-60	2/3 Jacketed, 60 gallon	265 (120)	31.4"x40.5"x35" *	\$16,949
DL-80	2/3 Jacketed, 80 gallon	308 (140)	34.8"x42.5"x38.8" *	\$18,664
DL-100	2/3 Jacketed 100 gallon	360 (163)	37.3"x44.5"x40" *	\$27,285
DL-125	2/3 Jacketed 125 gallon	425 (193)	44"x43.8"x49.5" *	\$37,799
DL-150	2/3 Jacketed, 150 gallon	465 (211)	44"x48"x56.4" *	\$42,375



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" *	\$16,853
DL-30F	Full Jacketed, 30 gallon	240 (109)	31"x37"x41.3" *	\$17,939
DL-40F	Full Jacketed, 40 gallon	280 (127)	34.5"x37"x45" *	\$17,724
DL-60F	Full Jacketed, 60 gallon	320 (145)	37"x40.5"x45.8" *	\$21,389
DL-80F	Full Jacketed, 80 gallon	380 (172)	42"x40.5"x56.4" *	\$32,923

*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" *	\$12,670
DP-30	2/3 Jacketed, 30 gallon	180 (82)	25.9"x37"x32.8" *	\$12,836
DP-40	2/3 Jacketed, 40 gallon	190 (86)	27.9"x37"x35" *	\$13,823
DP-60	2/3 Jacketed, 60 gallon	265 (120)	31.4"x40.5"x35" *	\$16,973
DP-80	2/3 Jacketed, 80 gallon	308 (140)	34.8"x42.5"x38.8" *	\$18,677
DP-100	2/3 Jacketed, 100 gallon	360 (163)	37.3"x44.5"x40" *	\$23,173



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" *	\$16,853
DP-30F	Full Jacketed, 30 gallon	240 (109)	31"x37"x41.3" *	\$17,939
DP-40F	Full Jacketed, 40 gallon	280 (127)	34.5"x37"x45" *	\$18,077
DP-60F	Full Jacketed, 60 gallon	320 (145)	37"x40.5"x45.8" *	\$21,389
DP-80F	Full Jacketed, 80 gallon	380 (172)	43.9"x40.5"x56.4" *	\$32,923

*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" *	\$17,948
DLT-30	2/3 Jacketed, 30 gallon	285 (129)	37.8"x37"x42.5" *	\$18,421
DLT-40	2/3 Jacketed, 40 gallon	332 (151)	39.8"x37"x45" *	\$19,952
DLT-60	2/3 Jacketed, 60 gallon	356 (166)	43.3"x40.5"x48.5" *	\$22,692
DLT-80	2/3 Jacketed, 80 gallon	424 (192)	46.8"x42.5"x52.5" *	\$26,205
DLT-100	2/3 Jacketed, 100 gallon	480 (218)	49.3"x42.5"x60.8" *	\$30,708



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" *	\$23,872
DLT-30F	Full Jacketed, 30 gallon	350 (159)	37.8"x37"x37" *	\$24,966
DLT-40F	Full Jacketed, 40 gallon	405 (184)	39.8"x37"x37" *	\$26,602
DLT-60F	Full Jacketed, 60 gallon	460 (209)	43.3"x40.5"x41" *	\$29,460

*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" *	\$17,948
DPT-30	2/3 Jacketed, 30 gallon	275 (125)	37.8"x37"x43" *	\$18,421
DPT-40	2/3 Jacketed, 40 gallon	320 (145)	39.8"x37"x45" *	\$19,952
DPT-60	2/3 Jacketed, 60 gallon	350 (159)	43"x40.5"x48" *	\$22,692
DPT-80	2/3 Jacketed, 80 gallon	410 (186)	46.5"x42.5"x44" *	\$26,205



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"	\$19,605
DWT-30	2/3 Jacketed, 30 gallon	385 (174)	48.8"x20"x38.5"	\$20,472
DWT-40	2/3 Jacketed, 40 gallon	432 (196)	50.8"x22.5"x39.5"	\$21,598
DWT-60	2/3 Jacketed, 60 gallon	465 (211)	54"x26"x41.25"	\$24,108
DWT-80	2/3 Jacketed, 80 gallon	524 (238)	57.5"x28"x43"	\$28,555
DWT-100	2/3 Jacketed, 100 gallon	580 (263)	60"x30"x44.3"	\$32,150

*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"	\$36,193
DMT-40	2/3 Jacketed, 40 gallon -36" cabinet	525 (239)	36"x42.5"x33"	\$36,584
DMT-60	2/3 Jacketed, 60 gallon -42" cabinet	600 (273)	42"x47.62"x33"	\$38,406
DMS-30	2/3 Jacketed, 30 gallon	375 (170)	36"x41.5"x33"	\$26,478
DMS-40	2/3 Jacketed, 40 gallon	400 (181)	36"x42.5"x33"	\$24,723
DMS-60	2/3 Jacketed, 60 gallon	500 (227)	42"x47.62"x33"	\$28,033



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"	\$21,393
DLT-30TC	2/3 Jacketed, 30 gallon	Contact Factory	49"x35.3"x38.6"	\$22,255
DLT-40TC	2/3 Jacketed, 40 gallon	Contact Factory	51.1"x37.1"x39.5"	\$23,389
DLT-60TC	2/3 Jacketed, 60 gallon	Contact Factory	54.4"x42.1"x41.1"	\$25,900
DLT-80TC	2/3 Jacketed, 80 gallon	Contact Factory	57.9"x45"x43.3"	\$30,345
DLT-100TC	2/3 Jacketed, 100 gallon	Contact Factory	60.3"x47.1"x44.6"	\$33,940

*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"	\$130,832
ELTM-60	Single - 60 gallon - 24kW	880 (400)	66"x80"x38.25"	\$133,727
ELTM-80	Single - 80 gallon - 24kW	1050 (477)	69.3"x80"x38.3"	\$143,217
ELTM-100	Single - 100 gallon - 24kW	1295 (568)	71.5"x85"x38.25"	\$153,324
ELTM-40-2	Double - 40 gallon - 24kW + 24kW	1600 (727)	102"x75.6"x38.3"	\$165,213
ELTM-60-2	Double - 60 gallon - 24kW + 24kW	1650 (705)	108"x80"x38.25"	\$167,287
ELTM-80-2	Double - 80 gallon - 24kW + 24kW	1850 (840)	116"x80"x38.25"	\$188,276
ELTM-100-2	Double - 100 gallon - 24kW + 24kW	2150 (975)	121"x85"x38.25"	\$322,387

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"	\$126,274
DLTM-60	60 gallon	730 (331)	65"x80"x38.3"	\$130,297
DLTM-80	80 gallon	840 (381)	67.8"x80"x38.3"	\$133,994
DLTM-100	100 gallon	900 (410)	70"x85"x38.3"	\$148,511
DLTM-40-2	40 gallon	1350 (613)	102"x75.6"x38.3"	\$226,888
DLTM-60-2	60 gallon	1400 (636)	108"x80"x38.3"	\$239,593
DLTM-80-2	80 gallon	1490 (677)	116"x80"x38.3"	\$268,354
DLTM-100-2	100 gallon	1595 (725)	121"x80"x38.3"	\$276,260

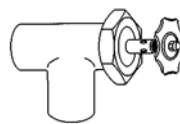
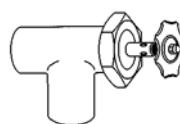
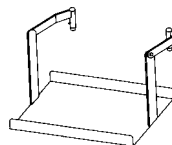
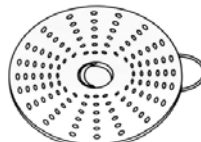
Steam Kettle Options and Accessories

Model Number	Description	List Price
Contour Measuring Strips		
CMS	6-150 gallons or liters (SPECIFY)	\$587
Permanent Etched Gallon Markings		
GM-6	Kettle size 6 gal. (For liters us option LM-23)	\$701
GM-10	Kettle size 10 gal. (For liters us option LM-38)	\$701
GM-12	Kettle size 12 gal. (For liters us option LM-45)	\$701
GM-20	Kettle size 20 and 25 gal. (For liters us option LM-76 or LM-95)	\$708
GM-30	Kettle size 30 gal. (For liters us option LM-114)	\$724
GM-40	Kettle size 40 gal. (For liters us option LM-151)	\$735
GM-60	Kettle size 60 gal. (For liters us option LM-227)	\$756
GM-80	Kettle size 80 gal. (For liters us option LM-303)	\$772
GM-100	Kettle size 100 gal. (For liters us option LM-379)	\$790
Steam Control Options, Tilting & Stationary Kettles		
STA-1	Steam control assembly consisting of line strainer, steam inlet globe, steam trap, and check valve (DL & DP kettles)	\$687
STA-2	Steam control assembly consisting of line strainer (DLT & DPT Kettles)	\$848
STA-3	Line Strainer, steam trap, 50 PSI safety valve (DC kettles)	\$1,227
STA-4	Line Strainer, steam trap, 15 PSI safety valve (TOC kettles)	\$1,227
PRV-2	Pressure regulating valve (20-60 PSI)	\$1,521
HP-35	35 PSI direct steam kettle model DL/DP-80F	\$2,069
HP-50	50 PSI direct steam kettle model 20 to 100 gallon	\$1,127
QCS-1	Quick chill system for direct steam kettles twin console only 20-100 gallon	\$10,965

Mixer Kettle Options and Accessories

Model Number	Description	List Price
BV-2	2" manual butterfly valve	\$2,834
BV-3	3" manual butterfly valve	\$3,959
BVE90-2	90° elbow with flange connections, 1 clamp & gasket (must order BV-2)	\$1,470
BVE90-3	90° elbow with flange connections, 1 clamp & gasket (must order BV-3)	\$2,027
MKS	Mixer kettle strainer	\$1,473
MC-40	Mixer kettle cover - 2 pc lift off - 40 gallon	\$4,050
MC-60	Mixer kettle cover - 2 pc lift off - 60 gallon	\$5,127
MC-80	Mixer kettle cover - 2 pc lift off - 80 gallon	\$6,131
MC-100	Mixer kettle cover - 2 pc lift off - 100 gallon	\$6,131
MMO-1	380/3/50 (5 HP motor) * must also order EKVS-1 with this option	\$2,647
MMO-2	415/3/50 (5 HP motor) * must also order EKVS-1 with this option	\$2,647
MMO-3	480/3/60 (5 HP motor) * must also order EKVS-2 with this option	\$2,647
MMO-4	575/3/60 or 600/3/60 (5 HP motor) * must also order EKVS-3 with this option	\$3,090

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		\$2,947
Tangent Draw-off Valve - Tilting Kettles			
TVT-1	1-1/2" Valve with strainer added to tilting kettle		\$2,140
TVT-2	2" Valve with strainer added to tilting kettle		\$3,090
TVT-3	3" Valve with strainer added to tilting kettle		\$5,800
Dairy Draw Off Valve			
DDO-3S	3" Dairy draw off valve (stationary kettle)		\$6,884
DDO-3T	3" Dairy draw off valve (tilting kettle)		\$9,878
Draw Off Valve Options			
DVDC-1	Draw valve, drain cup assembly		\$1,158
DFC-2	Draw off valve flange connector 2"		\$659
DFC-3	Draw off valve flange connector 3"		\$1,023
DVHK-1	1-1/2" drain valve hose kit		\$2,360
DVHK-2	2" drain valve hose kit		\$2,436
DVHK-3	3" drain valve hose kit		\$3,070
Pan Support - Tilting Kettles			
PC-4	20-100 gallons		\$2,029
Tangent Draw-off Valve Strainers - (1) TPS standard with TVT			
TPS-2	Perforated strainer for 2" draw-offs		\$366
TPS-3	Perforated strainer for 3" draw-offs		\$366
TSS-2	Solid strainer for 2" draw-offs		\$366
TSS-3	Solid strainer for 3" draw-offs		\$366
SH	Strainer hook		\$224

Gas Kettle Options

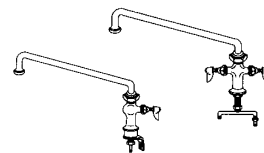
Model Number	Description	List Price
GKVS-1	220 or 240/1/50 or 60 Hz controls (SPECIFY)	\$1,605
C-12G	Lift off cover 12 gallon gas kettle	\$587
SD-30-12G	GC-12 support stand with sliding drawer or rollers, splash diffuser and drain (FACTORY INSTALLED ONLY)	\$4,257

Electric Kettle Options and Accessories

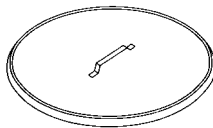
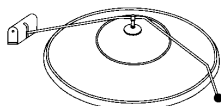
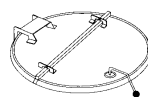

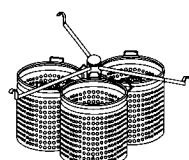
Model Number	Description	List Price
EKVS-0	380/220 or 415/240, 3-phase, 50 or 60 Hz, 4 wire	No Charge
EKVS-1	380 or 415 volts, 50 or 60 Hz, 3-phase	\$1,824
EKVS-2	440, 460 or 480 volts, 60 Hz, 3-phase	\$1,824
EKVS-3	575 or 600 volts, 60 Hz, 3-phase	\$2,433
EK-24	24 kW elements (recommended for large kettles 40, 60, 80, 100)	\$663
EK-33	33 kW elements (recommended for large kettles 60, 80, 100)	\$1,553
SST-E	Solid State Thermostat for Electric kettles EL, EP, ELT and EC-20T	\$546
HTC	Export heat-treat crating (per unit)	\$873

Faucets

Model Number	Descriptions	List Price
FB	Faucet bracket only	\$242
SF-12	12" single pantry faucet	\$887
DF-12	12" double pantry faucet	\$1,278
SF-18	18" single pantry faucet	\$968
DF-18	18" double pantry faucet	\$1,402
DMF-18R	18" deck mounted faucet and extension	\$1,955
SP-KF	Single pantry kettle filler	\$2,501
DP-KF	Double pantry kettle filler	\$2,829
SP-KF-GK	Single pantry kettle filler for gas kettles	\$2,656
DP-KF-GK	Double pantry kettle filler for gas kettles	\$3,248
SF-18-DJ	Single pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$1,303
DF-18-DJ	Double pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$1,761
SP-RSH	Single pantry rinse spray head with 68" hose	\$2,771
DP-RSH	Double pantry rinse spray head with 68" hose	\$2,829
DP-RSH-6	Double pantry faucet with 6" swing spout, rinse spray head and 68" hose	\$4,217
SF-RSH-12	Single pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$2,896
DF-RSH-12	Double pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$4,222
SF-RSH-18	Single pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$3,651
DF-RSH-18	Double pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$3,983
BFP-S	Back flow preventer for single pantry faucet	\$477
BFP-D	Back flow preventer for double pantry faucet	\$955



Steam Kettle Options and Accessories

Model Number	Description		List Price
SARM	Spring assist rear mount	 LIFT OFF COVER	\$2,532
C-6	6 gal.		\$404
C-10	10 and 12 gal.		\$570
C-20	20 and 25 gal.		\$665
C-30	30 gal.		\$837
C-40	40 gal.		\$924
C-60	60 gal.		\$1,011
C-80	80 gal.		\$1,166
C-100	100 gal.		\$1,526
C-20F	20 gal. - Full jacket		\$947
C-30F	30 gal. - Full jacket		\$969
C-40F	40 gal. - Full jacket		\$1,188
C-60F	60 gal. - Full jacket		\$1,549
LCH-1	Lift off cover holder 6,10,12, and 20 gal	 SPRING ASSIST COVER	\$404
CH-20	20 and 25 gal.		\$2,686
CH-30	30 gal.		\$2,842
CH-40	40 gal.		\$2,854
CH-60	60 gal.		\$2,953
CH-80	80 gal.		\$3,735
CH-100	100 gal.		\$4,405
CH-20F	20 gal. - Full jacket		\$2,901
CH-30F	30 gal. - Full jacket		\$3,000
CH-40F	40 gal. - Full jacket		\$3,779
CH-60F	60 gal. - Full jacket	\$4,458	
CR-1	Condensate Ring - factory installed	 TWO PIECE HINGED COVER	\$871
2PHC-40	40 gal.		\$3,523
2PHC-60	60 gal.		\$3,667
2PHC-80	80 gal.		\$3,964
2PHC-100	100 gal.		\$4,275
2PHC-20F	20 gal. - Full jacket		\$3,573
2PHC-30F	30 gal. - Full jacket		\$3,716
2PHC-40F	40 gal. - Full jacket		\$4,026
2PHC-60F	60 gal. - Full jacket		\$4,348
Single, Perforated Stainless Steel Basket			
SSB-6	6 gal.		\$856
SSB-10	10 and 12 gal.		\$1,507
SSB-20	20 and 25 gal.		\$1,577
Triple, Perforated Stainless Steel Basket Assembly (2/3 jacketed kettle)			
TBA-20	20 and 25 gallon		\$3,288
TBA-30	30 gallon		\$3,604
TBA-40	40 gallon		\$3,604
TBA-60	60 gallon		\$3,604
TBA-80	80 gallon		\$4,834
TBA-100	100 gallon		\$4,834

Model Number	Description	List Price
Kettle Strainers		
TKS-6	6 gallon kettle	\$1,719
TKS-10	10 gallon kettle	\$1,719
TKS-12	12 gallon kettle	\$1,719
TKS-20	20 and 25 gallon kettle	\$1,931
TKS-30	30 gallon kettle	\$2,513
TKS-40	40 gallon kettle	\$2,513
TKS-60	60 gallon kettle	\$2,513
TKS-80	80 gallon kettle	\$2,513
TKS-100	100 gallon kettle	\$2,513
TKS-20F	20 gallon – Full Jacket	\$2,541
TKS-30F	30 gallon – Full Jacket	\$2,541
TKS-40F	40 gallon – Full Jacket	\$2,577
TKS-60F	60 gallon – Full Jacket	\$3,229
Gas Kettle Strainers		
TKS-20G	20 gallon gas kettle	\$1,953
TKS-30G	30 gallon gas kettle	\$2,541
TKS-40G	40 gallon gas kettle	\$2,541
TKS-60G	60 gallon gas kettle	\$2,541
Brush and Paddle Kit		
KBPK-1	Kettle brush paddle kit, 4 piece (36" clean up brush, 36" paddle, draw off brush, hand held scrub brush)	\$1,547
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)	\$2,841
Reinforced Rim		
P-RBR	Reinforced bar rim	\$1,876
Kettle Heat Shields		
KHS-20	Kettle Heat Shield for 20 gallon kettle	\$3,021
KHS-25	Kettle Heat shield for 25 gallon kettle	\$3,021
KHS-30	Kettle Heat shield for 30 gallon kettle	\$3,021
KHS-40	Kettle Heat shield for 40 gallon kettle	\$3,021
KHS-60	Kettle Heat shield for 60 gallon kettle	\$3,148
KHS-80	Kettle Heat shield for 80 gallon kettle	\$3,148
KHS-100	Kettle Heat shield for 100 gallon kettle	\$3,148

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" *	\$32,195
GTS-40	Gas floor skillet, 40 gal. 100,000 BTU	725 (328)	58.6"x71.9"x42.1" *	\$35,699
ETS-30	Electric floor skillet, 30 gal. 18kW	501 (228)	49.8"x67.6"x43.5" *	\$26,278
ETS-40	Electric floor skillet, 40 gal. 27kW	547 (248)	59"x67.5"x43.5" *	\$31,278
SCK-1	4" Swivel Casters, set of (4) - factory installed only			\$1,521
Voltage:				
GSVS-1	220 VAC, 50/60 Hz, 1-phase (for gas units)			\$1,227
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;			\$1,824
ESVS-2	440, 460 or 480 VAC, 50/60 Hz, 3-phase;			\$1,824
ESVS-3	575 or 600 volts, 50 or 60 Hz, 3-phase			\$2,433



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"	\$27,042
ELTS-40	40 gallon electric open base tilt skillet with electric tilt - 18kW	575 (260)	48"x74"x33"	\$29,537
GLTS-30	30 gallon gas open base tilt skillet with electric tilt* - 80,000 BTU	550 (249)	36"x70"x33"	\$33,252
GLTS-40	40 gallon gas open base tilt skillet with electric tilt* - 100,000 BTU	736 (334)	48"x70"x33"	\$35,341

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

Tilt Skillets



ES-30



GS-40N

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"	\$27,737
ES-40	40 gallon - 18 kW Electric, manual tilting skillet	710 (322)	48"x70.9"x39.4"	\$31,266
GS-30	30 gallon - 100,000 BTU Gas, manual tilting skillet	550 (250)	36"x71.4"x38.9"	\$32,796
GS-40	40 gallon - 125,000 BTU Gas, manual tilting skillet	720 (327)	48"x70.9"x39.4"	\$36,323
GS-40N	40 gallon - 100,000 BTU Gas, manual tilting skillet - Narrow	720 (327)	36"x75.50"x39.5"	\$36,601



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"	\$32,741
EMTS-40	40 gallon - 18 kW Electric, with electric tilt	770 (349)	48"x70.9"x39.5"	\$37,086
EMTS-60	60 gallon - 27 kW Electric, with electric tilt	845 (383)	48"x77.5"x46.50"	\$48,228
GMTS-30*	30 gallon - 80,000 BTU Gas, with electric tilt	650 (295)	36"x70.9"x39.5"	\$36,749
GMTS-40*	40 gallon - 100,000 BTU Gas, with electric tilt	825 (374)	48"x70.9"x39.5"	\$40,988
GMTS-60*	60 gallon 100,000 BTU Gas, with electric tilt	900 (408)	48"x77.5"x46.50"	\$50,929

*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"	\$15,152
ECTRS-16	16 gallon electric counter tilt skillet - 7.5kW	220 (100)	29.25"X38.75"X33.1"	\$17,677
GCTS-16	16 gallon gas counter tilt skillet - 63,000 BTU	290 (132)	30.63"X40.1"X30.75"	\$26,787

Counter Skillets Optional Stands

Model Number	Description	Weight	List Price
S-30	30" wide stand with sliding shelf (ECTS-12, ECTRS-16)	45 (21)	\$3,034
SD-30	30" wide stand with drain drawer (ECTS-12)	50 (23)	\$4,244
SD-30-16	30" wide stand with drain drawer (ECTRS-16)	55 (25)	\$4,244
SD-30-16S	30" wide stand with drain drawer (GCTS-16)	60 (27)	\$5,047

Model Number	Description	List Price
SC-12	Lift-off cover for ECTS-12	\$950
SC-16	Lift-off cover for ECTRS-16	\$614
SC-16S	Lift-off cover for GCTS-16	\$919
SPI-12	Steam pan insert for ECTS-12	\$1,117
SPI-16	Steam pan insert for ECTRS-16	\$1,073
SPI-16S	Steam pan insert for GCTS-16	\$995
SPI-30	Steam pan insert for 30 gallon models	\$1,612
SPI-40	Steam pan insert for 40 and 60 gallon models	\$1,836
SP-RSH	Single pantry rinse spray head with 68" hose	\$2,771
DP-RSH	Double pantry rinse spary head with 68" hose	\$2,829
PS-16S	Stainless steel pour lip strainer for GCTS-16	\$703
PS-12	Stainless steel pour lip strainer for ECTS-12	\$720
SF-12	12" Single pantry faucet	\$887
DF-12	12" Double pantry faucet	\$1,278
PC-HP	Half size pan carrier (skillet with draw off for GS-30 and ES-30)	\$1,992
PC-1	Pan Carrier - ETS-30, 40 & GTS-30, 40	\$1,768
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)	\$1,768
SPE-1	3" Stainless steel plumbing enclosures (ES/GS, GLTS/ELTS, EMTS/GMTS)	\$2,127
ESVS-1	380 or 415 volts, 3-phase, 50 Hz (SPECIFY)	\$1,824
ESVS-2	440, 460 or 480 volts, 3-phase, 60 Hz (SPECIFY)	\$1,824
ESVS-3	575 or 600 volts, 3-phase, 60 Hz (SPECIFY)	\$2,433
GSVS-1	220/1/50 or 60 Hz control for gas skillets	\$1,227
TVT-2	2" Tangent Draw Off Valve added to tilting skillet with strainer	\$3,090
FFF-2	Front Flanged Feet (standard on GMTS / EMTS models)	\$184
FB	Faucet bracket only	\$242
LMS-45	Etched liter marking for ECTS-12	\$814
LMS-60	Etched liter marking for ECTRS/GCTS	\$814
LMS-114	Etched liter market for 30 gallon models	\$726
LMS-151	Etched liter market for 40 gallon models	\$726
SCK-1	4" all swivel casters 2 with foot brakes, set of 4 (ETS & GTS ONLY)	\$1,521
MT-60	60 minute mechanical timer (ETS ONLY)	\$560
DPHK-1	Drain pan hose kit – must also order PC pan carrier	\$1,330
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	\$4,502

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)	\$2,410
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
P-RBR	Reinforced bar rim	\$1,876
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$705
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp	\$956
P-PGG-E	Pressure gauge guard	\$453
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,261
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,449
CLH-1	Change leg height – dependent on height requested	\$792
P-IKB	Insulated kettle body	\$12,122
P-CP-1	Chrome plated steam control assembly – add to sta price	\$587
P-TKFD	Tilt kettle flow diverter (not available on DMT models)	\$1,254
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323

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)	\$2,410
P-HCC-K	S/S hinged cover over control panel with locking provision	\$3,288
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
P-RBR	Reinforced bar rim	\$1,876
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$705
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp	\$956
P-PGG-E	Pressure gauge guard	\$453
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,261
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,449
CLH-1	Change leg height – dependent on height requested	\$792
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323

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)	\$2,410
P-HCC-GK	S/S hinged cover over control panel with locking provision	\$2,425
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$705
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp	\$956
P-PGG-E	Pressure gauge guard	\$453
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,261
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,449
CLH-1	Change leg height – dependent on height requested	\$792
P-IF-1	Insulated flue	\$2,851
P-PF-GK	Perforated flue cover	\$1,344
P-LHC	S/s locking hasp on cover – lock not supplied	\$663
P-DEC-120	Direct electrical connection for 120v gas units	\$956
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323

Prison Packages

Skillet - Floor Models

Model Number	Description	List Price
30 Gallons		
P-HCC-S30	S/S hinged cover over control panel with locking provision	\$2,425
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
P-PF-S30	Perforated flue cover	\$987
P-DEC-120	Direct electrical connection for 120v gas units	\$956
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323
40 Gallons		
P-HCC-S40	S/S hinged cover over control panel with locking provision	\$3,732
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
P-PF-S40	Perforated flue cover	\$987
P-DEC-120	Direct electrical connection for 120v gas units	\$956
CLH-1	Change leg height – dependent on height requested	\$792
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323

Pressure Cookers

Model Number	Description	List Price
P-HCC-PC	S/S hinged cover over control panel with locking provision	\$2,753
P-CBL-1	Cabinet base door with locking provision – lock not supplied	\$552
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
P-IF-1	Insulated flue cover	\$2,851
P-PF-BB	Perforated flue cover	\$1,338
P-DEC-120	Direct electrical connection for 120v gas units	\$956
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323

Pressure Steamers

Model Number	Description	List Price
P-HCC-PS	S/S hinged cover over control panel with locking provision	\$3,288
P-CBL-1	Cabinet base door with locking provision – lock not supplied	\$552
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
KOL-1	Kettle on left-hand side of cabinet base (GCX-2-6 models, etc.)	\$1,835
P-IF-1	Insulated flue cover	\$2,851
P-PF-BB	Perforated flue cover	\$1,338
P-DEC-120	Direct electrical connection for 120v gas units	\$956
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,323

Counter Steamers

Model Number	Description	List Price
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$856
P-HCC-SX	S/S hinged cover over control panel with locking provision	\$3,732

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"	\$35,295
ETP-10G	10 pan gas floor model steamer - 84,000BTU	525 (238)	24"x64"x33"	\$35,295

* 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)	\$832
MS-CKRSH	Castors with Strain Relief with Gas Hose (Gas Models Only)	\$2,167
CK-3	A set of (4) Casters	\$1,259
SEVS-5	480 volt operation, add	\$1,041
GSVS-1	220 volt operation for gas models	\$1,227
HTC	Export crating - NET per/section	\$873
Prison Packages		
P-TPSTW	Tamper proof screws & tackwelds - where applicable	\$856
P-HCC-ETP	Hinged cover over control panel	\$3,656
P-CBL-1	Cabinet base door w/ locking provision	\$552
P-IF-1	Insulated flue cover	\$2,851
P-PF-BB	Perforated flue cover	\$1,338

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"	\$14,052
Altair II-6	6 pan Countertop steamer - 9.8kW	250 (113)	24"x33.25"x28.75"	\$19,302
Altair II-8	Two (4) pan steamers with stacking kit - 16kW	450 (204)	24"x52.5"x28.75"	\$31,870
Altair II-10	One (4) pan and one (6) pan steamer with stacking kit - 17.8kW	475 (215)	24"x59.5"x28.75"	\$36,550
Altair II-12	Two (6) pan steamers with stacking kit - 19.6kW	500 (226)	24"x66.5"x28.75"	\$41,308

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"	\$17,015
Sirius II-6	6 pan Countertop steamer - 27,000 BTU*	250 (113)	24"x33.25"x28.75"	\$18,590
Sirius II-8	Two (4) pan steamers with stacking kit - 52,000 BTU*	450 (204)	24"x52.63"x28.75"	\$39,301
Sirius II-10	One (4) pan and one (6) pan steamer with stacking kit - 52,000BTU*	475 (215)	24"x63.63"x28.75"	\$43,979
Sirius II-12	Two (6) pan steamers with stacking kit - 52,000BTU*	500 (226)	24"x70.63"x28.75"	\$48,648

* 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	\$496
92-1002	HWS-4 Heat and water shield, left side, 4-pan compartment	—	\$522
92-1003	HWS-6 Heat and water shield, left side, 6-pan compartment	—	\$546
—	480 Volt Operation, add	—	\$961
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)	—	\$2,178
92-1008	VEGA Condenser Hood with Hose (Altair II 4 & 6 pan ONLY)	90/41	\$5,579
98-1522	6" Flanged foot, set of 4 (in lieu of bullet feet)	—	\$608
92-1012	MSS Mobile Stand with Slide Out Work Shelf & Under Shelf (34.50" tall)	—	\$2,848
92-1013	PRM Pan Rack Assy. (for MSS & SSS, holds (10) 2" deep pans)	35/16	\$1,278
92-1014	SSS Stationary Stand w/Slide Out Work Shelf & Under Shelf (29.75" tall)	23/10	\$2,700
92-1015	STSS Stationary Stand 12" High	45/20	\$1,694
92-1021	STSM Mobile Stand 16-5/8" High	60/27	\$2,167
98-4216	Water Hose kit; 60" Line Quick Disconnect, 3/8" NPT	—	\$832
08-7673	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 48" Long (Sirius II ONLY)	—	\$781
08-7674	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 60" Long (Sirius II ONLY)	—	\$832

* Per Compartment



Model Number	Description	Weight	List Price
10-1219	12" x 20" x Pan Lids	6 (3)	\$174
09-2216	12" x 20" x 1" Solid Pan	3 (1.4)	\$143
10-1243	12" x 20" x 1" Perforated Pan	3 (1.4)	\$148
10-1200	12" x 20" x 2-1/2" Solid Pan	3.5 (1.5)	\$187
10-1203	12" x 20" x 2-1/2" Perforated Pan	3 (1.4)	\$329
10-1201	12" x 20" x 4" Solid Pan	4 (1.8)	\$261
10-1204	12" x 20" x 4" Perforated Pan	3.5 (1.5)	\$379
10-1202	12" x 20" x 6" Solid Pan	5 (2)	\$416
10-1205	12" x 20" x 6" Perforated Pan	1.5 (.7)	\$565

* 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"	\$19,756
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"	\$29,511

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	\$776
10-1203	Pans 12" x 20" x 2-1/2" Perforated	\$329
95-0436	Cold Water Condensing Kit	\$2,246
98-1522	6" Flanged Foot, set of 4 (In Lieu of Bullet Feet)	\$608
95-3849	Spray Hose for ST-E	\$956
95-6060	Stainless Steel Stand - 28" High (Models ST-E Only)	\$1,514
95-6054	Extra Shelf for 28" High Stainless Steel Stand	\$472
-	480 Volt Operation, add	\$1,074

Tilting Kettle

Gas Floor Kettles

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



FT-40GLS

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"	\$65,629

Options and Accessories

Model Number	Description	List Price
SF-18	Single pantry faucet with swing spout	\$968
DF-18	Double pantry faucet with swing spout	\$1,402
SP-KF-GK	Single pantry kettle filler	\$2,656
SP-KF-GK	Double pantry kettle filler	\$2,656
TVT-2	2" Tangent Draw-Off Valve, for Tilting Kettles	\$3,090
TVT-3	3" Tangent Draw-Off Valve, for Tilting Kettles	\$5,800
TSS-2	Solid disc for 2" draw-off valve	\$366
TSS-3	Solid disc for 3" draw-off valve	\$366
GM-40	Etched gallon markings	\$735
LM-151	Etched litre markings	\$1,098
TKS-40G	Lip strainer	\$1,719
SH	Strainer hook	\$224
CH-40	Spring assist stainless steel cover	\$2,854
TBA-40G	Tri-basket assembly	\$3,799
CMS-40	Graduated measuring strip	\$676

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"	\$51,911
MT-40EO	40 gallon, electric tilting kettle on modular base - 24 kW	430 (195)	36"x38"x33"	\$54,718

Options and Accessories

Model Number	Description	List Price
MT-PT	Optional Power Tilt	\$2,437
TKS-25MT	For MT-25EO MF kettle	\$1,931
TKS-40MT	For MT-40EO MF kettle	\$2,513



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



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"	\$29,854
30P-STEM	30 gallon electric tilt skillet on closed base - 12kW	545 (247)	36"x37.75"x41.44"	\$32,324
40P-STEL	40 gallon electric tilt skillet on open leg base - 18kW	630 (286)	46"x37.75"x41.44"	\$32,125
40P-STEM	40 gallon electric tilt skillet on closed base - 18kw	660 (299)	46"x37.75"x41.44"	\$34,708

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"	\$34,769
30P-STGM	30 gallon gas tilt skillet on closed base - 93,000BTU	565 (256)	36"x37.75"x41.44"	\$37,351
40P-STGL	40 gallon gas tilt skillet on open leg base - 126,000BTU	695 (315)	46"x37.75"x41.44"	\$37,066
40P-STGM	40 gallon gas tilt skillet on closed base - 126,000BTU	725 (239)	46"x37.75"x41.44"	\$39,647

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	\$1,612
SPI-40	Steam pan insert for 40 and 60 gallon models	\$1,836
MS-DVDC	Drain Cup with 8' Hose (For 2" Draw-Off Valve)	\$1,254
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$832
MS-SFRSH	Single Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$2,315
MS-DFRSH	Double Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$3,209
MS-SF	Single Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$987
MS-DF	Double Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$1,285
MS-SFSH	Single Faucet Spray Hose (Kit; Brackets & Plumbing)	\$1,676
MS-DFSH	Double Faucet Spray Hose (Kit; Brackets & Plumbing)	\$2,321
FB	Faucet Bracket	\$242
MS-PC	Pan Support	\$1,222
MS-SEISFT	Seismic feet (set of 4) installed at factory only	\$1,093
MS-CK	Casters	\$937
MS-CKSRH	Casters and Strain Relief with Gas Hose	\$2,167
MS-SRH	Gas Strain Relief with Gas Hose	\$993
MS-DOS	2" Draw-Off Strainer	\$180
MS-SSHA	Spring Support Hose Assembly for Spray Hose Assembly	\$665
MS-PT	Power Tilt	\$2,892
MS-PS	Lip Strainer	\$199
MS-DV-2	2" Tangent Draw-Off, with Strainer	\$3,705
MS-DVHK-2	2" Draw-Off, with Drain Kit Hose Assembly	\$5,301
MS-SDP-1	Pull-Out Sliding Sink Drain Drawer w/Splash Shield for Open Leg Skillets (Factory installed only)	\$3,717
ESVS-1	380 OR 415 VOLT, 3 PHASE (specify)	\$1,824
ESVS-2	440-460-480 Volt Option for electric skillets, add	\$1,824
ESVS-3	Export voltage upcharge	\$2,433
GSVS-1	220v Upcharge For Gas Units	\$1,227
HTC	Export crating - NET per/section	\$873
EKVS-2	440, 460 or 480 volts, 60 Hz, 3-phase	\$1,824
EKVS-3	575 or 600 volts, 60 Hz, 3-phase	\$2,433
MS-MP30	Modular panels, 30 gallon model	\$1,810
MS-MP40	Modular panels, 40 gallon model	\$1,953
Prison Packages		
P-TPSTW	Tamper proof screws & tackwelds where applicable	\$856
P-HCC-S30	Hinged cover over control panel w/ locking provision-lock by others	\$2,425
P-HCC-S40	S/s hinged cover over control panel with locking provision	\$3,732
P-LHC	s/s locking hasp on cover - lock by others	\$663

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"	\$28,388
MSA-SB-2692	Marine double stack electric convection oven	700 (318)	36"x50.50"x37.18"	\$56,776

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"	\$13,333

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)
- 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.
- Ability to integrate the machine using communication protocol MODBUS over RS485 serial interface.

Electric Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE008V1	8 gallon electric tilt braising pan with mixer-6.2kW	198 (90)	34.75"x46.25"x30.25"	\$43,621
UCBTE018V1	18 gallon electric tilt braising pan with mixer-8.6kW	948 (430)	42.63"x41.75"x28.25"	\$69,396
UCBTE024V1	24 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.25"x50.63"x50.75"	\$107,069
UCBTE034V1	34 gallon electric tilt braising pan with mixer-12.6kW	970 (440)	57.25"x50.63"x50.75"	\$120,551
UCBTE048V1	48 gallon electric tilt braising pan with mixer-19.4kW	1279 (580)	65.25"x50.63"x59.25"	\$158,620
UCBTE082V1	82 gallon electric tilt braising pan with mixer-27kW	1411 (640)	69.13"x50.63"x61.5"	\$237,533

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	992 (450)	57.25"x50.63"x49.88"	\$146,724
UCBTE048AV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1301 (590)	65.25"x50.5"x59.25"	\$191,137
UCBTE082AV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1433 (630)	69.13"x50.63"x61.5"	\$281,154

Electric Braising Pans Confectionery Version/Heated Side Walls

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE008CV1	8 gallon electric tilt braising pan with mixer-6.2kW	210 (95)	34.75"x46.25"x30.25"	\$51,552
UCBTE018CV1	18 gallon electric tilt braising pan with mixer-8.6kW	970 (440)	42.63"x41.75"x28.25"	\$81,293
UCBTE024CV1	24 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.25"x50.63"x50.75"	\$122,137
UCBTE034CV1	34 gallon electric tilt braising pan with mixer-12.6kW	970 (440)	57.25"x50.63"x50.75"	\$136,810
UCBTE048CV1	48 gallon electric tilt braising pan with mixer-19.4kW	1279 (580)	65.25"x50.63"x59.25 "	\$176,663
UCBTE082CV1	82 gallon electric tilt braising pan with mixer-27kW	1411 (640)	69.13"x50.63"x61.5"	\$260,732

Electric Pressure Braising Pans Confectionery Version/Heated Side Walls - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE034ACV1	34 gallon electric tilt braising pan with mixer-12.6kW, 5.8PSI	992 (450)	57.25"x50.63"x49.88"	\$162,982
UCBTE048ACV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1301 (590)	65.25"x50.5"x59.25"	\$209,180
UCBTE082ACV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1433 (630)	69.13"x50.63"x61.5"	\$304,352



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)	42.63"x42.63"x32.75"	\$74,551
UCBTG024V1	24 gallon electric tilt braising pan with mixer-75,000BTU	430 (195)	57.25"x50.75"x50.63"	\$113,017
UCBTG034V1	34 gallon electric tilt braising pan with mixer-95,500BTU	970 (440)	57.25"x50.63"x50.75"	\$126,896
UCBTG048V1	48 gallon electric tilt braising pan with mixer-112,500BTU	1279 (580)	65.25"x50.63"x59.25"	\$170,120
UCBTG082V1	82 gallon electric tilt braising pan with mixer-167,000BTU	1411 (640)	69.13"x50.63"x61.5"	\$246,258

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)	57.25"x50.63"x49.88"	\$153,068
UCBTG048AV1	48 gallon electric tilt braising pan with mixer-112,500BTU, 4.3PSI	1301 (590)	65.25"x50.5"x59.25"	\$202,637
UCBTG082AV1	82 gallon electric tilt braising pan with mixer-167,000BTU, 4.3PSI	1433 (650)	69.13"x50.63"x61.5"	\$289,878

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 integrate 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	1014 (460)	57.88"x50.63"x44.25"	\$57,200
UDBRE038V1	38 gallon electric tilt braising pan -20kW	1146 (520)	68"x50.63"x44.25"	\$64,229
UDBRE048V1	48 gallon electric tilt braising pan -27kW	1268 (575)	78.75"x50.63"x44.25"	\$85,038
UDBRE058V1	58 gallon electric tilt braising pan -30kW	1322 (600)	88.75"x50.63"x44.25"	\$99,965

Electronic Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029AV1	29 gallon electric tilt braising pan -17kW, 5.8PSI	1014 (460)	57.88"x50.63"x44.25"	\$100,678
UDBRE038AV1	38 gallon electric tilt braising pan -20kW, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$115,500
UDBRE048AV1	48 gallon electric tilt braising pan -27kW, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$143,798

Gas Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029V1	29 gallon electric tilt braising pan -95,500BTU	1014 (460)	57.88"x50.63"x44.25"	\$70,472
UDBRG038V1	38 gallon electric tilt braising pan -119,500BTU	1146 (520)	68"x50.63"x44.25"	\$81,142
UDBRG048V1	48 gallon electric tilt braising pan -143,300BTU	1268 (575)	78.75"x50.63"x44.25"	\$96,696
UDBRG058V1	58 gallon electric tilt braising pan -179,000BTU	1322 (600)	88.75"x50.63"x44.25"	\$107,734

Gas Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029AV1	29 gallon electric tilt braising pan -95,500BTU, 5.8PSI	1014 (460)	57.88"x50.63"x44.25"	\$112,998
UDBRG038AV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$132,633
UDBRG048AV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$152,075

Electronic Basket Lifting Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029CV1	29 gallon electric tilt braising pan with lift -17kW	1014 (460)	57.88"x50.63"x44.25"	\$72,166
UDBRE038CV1	38 gallon electric tilt braising pan with lift -20kW	1146 (520)	68"x50.63"x44.25"	\$81,483
UDBRE048CV1	48 gallon electric tilt braising pan with lift -27kW	1268 (575)	78.75"x50.63"x44.25"	\$105,105
UDBRE058CV1	58 gallon electric tilt braising pan with lift -30kW	1322 (600)	88.75"x50.63"x44.25"	\$117,367

Electronic Basket Lifting Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029ACV1	29 gallon electric tilt braising pan with lift -17kW, 5.8PSI	1014 (460)	57.88"x50.63"x44.25"	\$114,730
UDBRE038ACV1	38 gallon electric tilt braising pan with lift -20kW, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$130,515
UDBRE048ACV1	48 gallon electric tilt braising pan with lift -27kW, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$161,123

Gas Lifting Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029CV1	29 gallon electric tilt braising pan with lift -95,500BTU	1014 (460)	57.88"x50.63"x44.25"	\$85,586
UDBRG038CV1	38 gallon electric tilt braising pan with lift -119,500BTU	1146 (520)	68"x50.63"x44.25"	\$97,367
UDBRG048CV1	48 gallon electric tilt braising pan with lift -143,300BTU	1268 (575)	78.75"x50.63"x44.25"	\$114,934
UDBRG058CV1	58 gallon electric tilt braising pan with lift -179,000BTU	1322 (600)	88.75"x50.63"x44.25"	\$127,108

Gas Lifting Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029ACV1	29 gallon electric tilt braising pan -95,500BTU, 5.8PSI	1014 (460)	57.88"x50.63"x44.25"	\$130,515
UDBRG038ACV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$148,610
UDBRG048ACV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$169,400

Multicooker

boiling | warming | blanching | simmering |

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 fiber.
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- Adjustable feet in stainless steel AISI 304 to ensure leveling
- 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.



CPMDE1-24



CPMDG2-12

Optimal products include:

- | | |
|-----------|----------|
| • Rice | • Pasta |
| • Beans | • Quinoa |
| • Legumes | • Grains |

Electronic Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
UCPMDE1-32	Single Basin - Multicooker - 32 gallons - 17Kw	12/15	31.50"x35.43"x35.43"	\$75,345
UCPMDE1-48	Single Basin - Multicooker - 48 gallons - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$93,982
UCPMDE1-64	Single Basin - Multicooker - 64 gallons - 31Kw	24/30	47.24"x35.43"x35.43"	\$111,629
UCPMDE2-32	Double Basin - Multicooker - 32+32 gallon - 17+17Kw	(2)12/15	62.99"x35.43"x35.43"	\$147,517
UCPMDE2-48	Double Basin - Multicooker - 48+48 gallons - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$182,810
UCPMDE2-64	Double Basin - Multicooker - 64+64 gallon - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$216,120

* Dry pasta

Gas Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
UCPMDG1-32	Single Basin - Multicooker - 38 gallons - 85,300 BTU	12/15	31.50"x35.43"x35.43"	\$80,896
UCPMDG1-48	Single Basin - Multicooker - 48 gallons - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$99,534
UCPMDG1-64	Single Basin - Multicooker - 64 gallons - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$118,172
UCPMDG2-32	Double Basin - Multicooker - 32+32 gallons - 2x85,300 BTU	(2)12/15	62.99"x35.43"x35.43"	\$159,215
UCPMDG2-48	Double Basin - Multicooker - 48+48 gallons - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$194,706
UCPMDG2-64	Double Basin - Multicooker - 64+64 gallons - 2x 153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$230,396

* Dry pasta

Multicooker - Cook & Blanch

boiling | warming | blanching | simmering | **Cook & Blanch**



ULPCE1-48

Electric pasta-cooker (48 gal)
Right blanching tank
Insulated trolley

Optimal products include:

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

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 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.

Electronic Cook & Blanch

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
ULPCE1-48	Pasta-Cooker (48 gal.) with Right Blanching Tank and Insulated Trolley GN 3 (1/1) - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$192,185
ULPCE1-64	Pasta-Cooker (64 gal.) with Right Blanching Tank and Insulated Trolley GN 3 (1/1) - 31Kw	24/30	47.24"x35.43"x35.43"	\$219,094
ULPCE2-48	Pasta-Cooker (48+48 gal.) with Right+Left Blanching Tank and Insulated Trolley GN 3 (1/1) - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$378,705
ULPCE2-64	Pasta-Cooker (64+64 gal.) with Right+Left Blanching Tank and Insulated Trolley GN 3 (1/1) - 31+31Kw	(2)24/30	94.49"x35.43"x35.43"	\$429,974

Gas Cook & Blanch

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
ULPCG1-48	Pasta-Cooker (48 gal.) with Right Blanching Tank and Insulated Trolley GN 3 (1/1) - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$197,850
ULPCG1-64	Pasta-Cooker (64 gal.) with Right Blanching Tank and Insulated Trolley GN 3 (1/1) - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$225,892
ULPCG2-48	Pasta-Cooker (48+48 gal.) with Right+Left Blanching Tank and Insulated Trolley GN 3 (1/1) - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$390,885
ULPCG2-64	Pasta-Cooker (64+64 gal.) with Right+Left Blanching Tank and Insulated Trolley GN 3 (1/1) - 2x153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$445,552

* Dry pasta

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

Options and Accessories

Cucimix

Model Number	Description	List Price
CADE0010	Cleaning shower for UCBT/PR	\$3,529
CAKP0030	Feet kit UCBTE008	\$0
CASR0010	Rotating probe for UCBTE008	\$7,614
D150	Kit wheels PR/UCBT/UDBR	\$4,657
DAPF0010	Set feet for UCBT/UDBR/PR	\$1,586
PAF2040	Tri-clover sanitary fittings 1-1/2"	\$906
PAF2050	Tri-clover sanitary fittings 2"	\$1,700
PAF2060	Tri-clover sanitary fittings 3"	\$2,521
CABE0010	Pullout container gn1/1 for UCBT008	\$2,141
CACP0010	Pasta basket set (4 pcs) for UCBT008	\$2,280
CACS0010	Sous-vide basket for UCBT008V1	\$3,113
CAMP030	Cleaning mixer for UCBTE008	\$3,886
CAMR0020	Wheels D.100 inox UCBT.018	\$1,388
CAPV2010	Extra vertical scraper mixer UCBT008	\$1,541
CAPV2020	Extra vertical scraper mixer UCBT018	\$1,598
CAPV2030	Extra vertical scraper mixer UCBT024	\$1,657
CAPV2040	Extra vertical scraper mixer UCBT034	\$1,714
CAPV2050	Extra vertical scraper mixer UCBT048	\$1,770
CAPV2060	Extra vertical scraper mixer UCBT082	\$1,827
CAGM032	Extra vertical scraper mixer UCBT008	\$2,096
PAF0451	Strainer for UCBTE008	\$634
PAF0602	Strainer for UCBT.018	\$1,467
PAF0701	Strainer for UCBT.024-034	\$2,102
PAF0702	Perforated strainer UCBT024-034A	\$2,102
PAF0901	Strainer for UCBT.048	\$2,617
PAF0902	Strainer for UCBT.048 PRESSURE	\$2,617
PAF1001	Strainer for UCBT.082	\$2,895
PAF1002	Strainer for UCBT.082 PRESSURE	\$2,895

Options and Accessories

BetterPan

Model Number	Description	List Price
D150	Wheels kit	\$4,657
DADE0010	Cleaning shower UDBR	\$3,529
DAF0110	Strainer for UDBR.029	\$1,983
DAF0145	Strainer for UDBR.038	\$2,260
DAF0180	Strainer for UDBR.048	\$2,498
DAF0220	Strainer for UDBR.058	\$2,736
DAPF0010	Feet for UDBR/UCBT/PR	\$1,586
DSAC0000	Coreprobe	\$1,473
DABF0000	Contanier with holes GN1/1 H=200	\$1,133
DAP01000	Spatula for omelette	\$198

Multicookers

Model Number	Description	List Price
CADE0020	Cleaning shower for UCPM models	\$4,787

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	\$ 1,272
Kettles	\$ 1,272
Boiler Base Steamers.....	\$ 1,272



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!*

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and resellers selling the Corporation's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP POLICY") applies to ANY and ALL means of Advertised Pricing, to ANY and ALL customers, for the Commercial Foodservice Brands within the Corporation, as defined in Exhibit A. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Corporation determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less a discount defined by Individual Brand (see Exhibit A). At a minimum, MAP would be rounded down to the nearest whole number. Certain products within a Brand's portfolio have specific MAP pricing (see Exhibit A) for pricing.
- If a Dealer offers or combines (i.e. "bundling") one or more products from a single or multiple brands of the Corporation in an advertisement, the aggregate price for all of the Corporation's products offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty, or freight into their product's sell price, not to be below the product's MAP pricing.

The MAP Policy applies to any advertisements of the Corporation's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social networks, social media blasts, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In 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 Corporation MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Corporation prohibits the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Corporation prohibits any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Corporation or item number to any other Non Middleby brand.

No Dealer may advertise a product of the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competitor on another medium or platform.

From time to time, the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Corporation reserves the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Corporation.

MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

As Brand applicable, the Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership, or similar (i.e., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Corporation's products. The Corporation requires that when Dealers sell select products (see Exhibit A) through internet sales that these products are subject to MRICP and are sold at a Brand defined discount (see Exhibit A) rounded down to the nearest whole number off the Current List Price. This MRICP Policy will apply to any activity which the Corporation determines, in its sole and absolute discretion, is designed or intended to circumvent the Intent of this MRICP Policy.

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and MRICP Policy is solely to protect the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell our products based on quantitative and qualitative factors.

POLICY VIOLATIONS

These MAP and MRICP Policies are not Intended as, nor are they to be construed as, an attempt by the Corporation to set advertised or resale prices or an agreement between the Corporation and any Authorized Dealer or other party. In addition, the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Corporation, or its agent(s), will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- 1st violation: The Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 30 day period will be considered a 2nd violation.
- 2nd violation: The Corporation at a minimum will issue an email notification to the non-compliant dealer, from the corporation or by the individual brand, requesting their compliance to the MAP and MRICP Policies and will hold all shipments from that Brand and or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6 month period will be considered a 3rd violation.
- 3rd violation and each violation thereafter: The Corporation, or the brand, at a minimum will issue an email notification to the non-compliant dealer and applicable buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in (a) dealer's net pricing being increased to standard Brand market discount (see Exhibit A) off ALL Middleby Corporation Brands published List Price and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited. Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, The Corporation at a minimum will issue an email notification to the non-compliant dealer and applicable buying group as applicable informing them of the a) indefinite suspension of their account with Middleby Corporation and b) permission to use the Corporation's brand trademarks, trade names, corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Corporation in its sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Corporation's brands and instead purchases the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer re-sale), the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator for the Corporation. Only the MAP/MRICP Policy Administrator, Brand President, or Brand Vice President of Sales may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Brand President, Brand Vice President of Sales may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Brands, may provide such direction or authorizations regarding these Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the Corporation's MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Corporation has adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.

NOTES



Lined area for notes, consisting of multiple horizontal lines.



MARKET FORGE

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