



2024
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 2024 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@crowsteamgroup.com**. For more information on Crown and our array of Steam Commercial Kitchen Equipment, visit us at www.crowsteamgroup.com.

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



Freight Information



Third Party Billing for Hawaii and Alaska



Freight Rates for orders under \$20,000

\$0 - \$19,999.99 - 3% of total order

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 Southbend warehouse location.
2. Southbend chooses freight carrier.
3. Southbend must pre-pay and add freight to invoice on orders under \$25,000.

Additional Charges

Lift Gate Delivery = \$150.00
All other requests, call for pricing.

Freight Classification

The bulk of Southbend commercial equipment is rated 92.5.

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 Tiltting 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



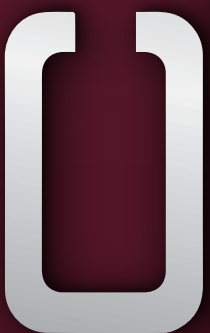
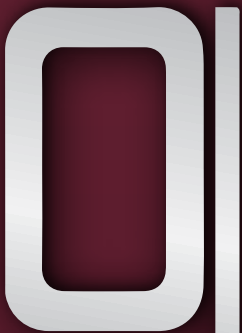
Convection Steamers



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
- 16 oz. QuickClean treatment included



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"	\$18,500
EPXN-5	Electric 15 kW Countertop Steamer - 5 pan - Manual Fill	1-5	183 (83)	18.1"x29.5"x29"	\$20,971

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
- 16 oz. QuickClean treatment included



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"	\$18,500
EPX-5	Electric 15 kW Countertop Steamer - 5 pan - Manual Fill	1-5	183 (83)	24"x29.5"x25"	\$19,500

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"	\$18,800
SX-5	Electric 15 kW Countertop Steamer - 5 pan	1-5	169 (77)	24"X25.5"X27.5"	\$24,162

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"	\$20,731

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"	\$22,663

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"	\$27,000

Options and Accessories

Model Number	Options and Accessories	List Price
TS-120-1	120 Minute Timer (Electric Steamer Only) one compartment.	\$316
TS-120-2	120 Minute Timer (Electric Steamer Only) two compartment.	\$631
HSB-1	High Sensitivity Board for reverse osmosis water (208/240volt) one compartment (SX-3 & SX-5).	\$851
HSB-2	High Sensitivity Board for reverse osmosis water (208/240volt) two compartment (SX-3 & SX-5).	\$1,703
CSF-1	Constant Steam Feature. Priced per compartment (SXN-4M , SXN-4, SX-3 & SX-5)	\$908
SSL-4	Stainless Steel 4" High Legs (SXN-4, SXN-4M, SX-3 & SX-5)	\$339
CSFF-4	Counter steamer flanged feet	\$1,079
SK-1	Stacking Kit For Two Units (SXN-4, SXN-4M, SX-3 & SX-5)	\$48
SIP-2	Interconnect Plumbing For Two Units (SX-3, SX-5, SXN-4 & SXN-4M) (Factory Installed)	\$1,160
SHS	Heat shields (per compartment)	\$1,160
S75-10	7.5KW increased to 10KW (SX-3)	\$1,006
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)	\$1,347
SEVS-6	575 or 600 Volts, 3 Phase, 50 or 60 Hertz (EPXN-3, SX-3 & SX-5)	\$1,947
SGVS-1	220 Volts, 1 phase, 50 or 60 Hertz (SX-5G3)	\$1,467
DHK	Drain Hose Kit includes 5' hose with fitting (SXN-4M, EPXN-3, EPXN-5, EPX-3 & EPX-5)	\$433
SPR-1	Extra Rack (SX-5)	\$82
Stands and Caster options		
RL28	Single Unit 28" High Stand: (SX-3 or SX-5)	\$2,398
RL28X	Single Unit 28" High Stand: (EPX-3 or EPX-5)	\$2,604
CK-2	Casters, 3" High, Set of 4 (EPX-3 and EPX-5 with RL28X stand only)	\$1,421
RL23XN	Double Units 23" High Stand: (SXN-4M or SXN-4)	\$2,398
RL28XN	Single Unit 28" High Stand: (SXN-4M, SXN-4, EPXN-3 or EPXN-5)	\$2,604
RL28G	Single Unit 28" High Stand: (SX-5G3)	\$2,714
RL34	Single Unit 34" High Stand: (SX-3 or SX-5)	\$2,887
RL18	Double Unit 18" High Stacking Stand: (2) SX-5 Units	\$2,208
RL23	Double Unit 23" High Stacking Stand: (2) SX-3 Units	\$2,327
R18SS-3	Double Unit Stacking Stand, 60" Total Height for (2) EPXN-3 Units (Factory Installed Only)	\$4,615
R18SS-3	Double Unit Stacking Stand, 66" Total Height for EPXN-3 over EPXN-5 (Factory Installed Only)	\$4,615
R18SS-5	Double Unit Stacking Stand, 69" Total Height for (2) EPXN-5 Units (Factory Installed Only)	\$4,615
S-EPXSS-1	Double Unit Stacking Stand, 58" Total Height for (2) EPX-3 Units (Factory Installed Only)	\$4,615
S-EPXSS-1	Double Unit Stacking Stand, 64" Total Height for EPX-3 over EPX-5 (Factory Installed Only)	\$4,615
S-EPXSS-2	Double Unit Stacking Stand, 71" Total Height for (2) EPX-5 Units (Factory Installed Only)	\$4,615

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 10 pan and 16 pan models.
- Water Treatment System

Compartment Individual Generators on Cabinet Base

Model Number	Description	Weight	Dimension WxHxD	List Price
SX-55EC	Electric Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 30 kW	395 (179)	24"x68.5"x33"	\$49,000
SX-10G3	Gas Convection Steamer - 10 pan (two 5 pans), 24 cabinet base - 94,000 BTU	675 (305)	24"x76.25"x37"	\$60,542
High Efficiency/Performance Pressureless Steamers				
GSX-10HE	Gas Convection Steamer - 10 pan (two 5 pans), 24" cabinet base - 190,000 BTU	700 (318)	24"x72"x33.13"	\$58,655
GSX-16HE	Gas Convection Steamer - 16 pan (two 8 pans), 36" cabinet base - 190,000 BTU	900 (408)	36"x70.375"x33.13"	\$62,309

Model Number	Options and Accessories	List Price
SEVS-1	380, 3-phase 50 or 60 Hz (Specify)	\$2,830
SEVS-2	415, 3-phase 50 or 60 Hz (Specify)	\$2,830
SEVS-3	440,460,480 VAC, 3-phase 50 or 60 Hz (Specify)	\$2,830
SEVS-4	575 or 600 VAC, 3-phase, 60 Hz	\$2,830
SEPG-1	Rack pan guides in cabinet base (SX-34EC ONLY)	\$879
SGVS-2	220/1/50 or 60Hz controls per compartment	\$3,201
CK-3	A set of (4) Casters (GSX-10HE and GSX-16HE ONLY)	\$1,631
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$840
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$1,378
CSF-1	Constant steam feature. Priced per compartment (SX-55EC)	\$908

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.	\$1,748
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	\$1,128
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	\$895
Additional Treatment Options			
71616101	MQC1	QuickClean 1 lb (1 oz to be used each week with pan based steamers)	\$136

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

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"	\$47,000
SCX-2-24		Steam Coil	500 (227)	24"x55.5"x33"	\$66,238
ECX-2-24		Electric Boiler- 24 kW	550 (250)	24"x55.5"x33"	\$56,000
GCX-2-24		Gas Boiler- 200,000 BTU	630 (286)	24"x55.5"x33"	\$55,589
DCX-2-36	6 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	600 (273)	36"x55.5"x33"	\$52,795
SCX-2-36		Steam Coil	600 (272)	36"x55.5"x33"	\$69,128
ECX-2-36		Electric Boiler- 24 kW	650 (255)	36"x55.5"x33"	\$58,000
GCX-2-36		Gas Boiler- 250,000 BTU	764 (347)	36"x55.5"x33"	\$62,500

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"	\$49,000
SCX-10-24		Steam Coil	575 (260)	24"x68.5"x33"	\$70,470
ECX-10-24		Electric Boiler- 36 kW	575 (260)	24"x68.5"x33"	\$65,000
GCX-10-24		Gas Boiler- 200,000 BTU	670 (340)	24"x68.5"x33"	\$51,000
DCX-10-36	10 Pan, Two Compartment Steamer with 36" Cabinet Base	Direct Steam	625 (284)	36"x68.5"x33"	\$54,630
SCX-10-36		Steam Coil	625 (284)	36"x68.5"x33"	\$71,527
ECX-10-36		Electric Boiler- 36 kW	700 (317)	36"x68.5"x33"	\$67,000
GCX-10-36		Gas Boiler- 250,000 BTU	840 (381)	36"x68.5"x33"	\$86,651

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"	\$66,372
SCX-16		Steam Coil	800 (363)	36"x62"x33"	\$80,670
ECX-16		Electric Boiler- 42 kW	900 (408)	36"x62"x33"	\$79,000
GCX-16		Gas Boiler- 300,000 BTU	800 (363)	36"x62"x33"	\$77,000

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"	\$92,416
SCX-24		Steam Coil	850 (386)	36"x70"x33"	\$100,701
ECX-24		Electric Boiler- 42 kW	950 (431)	36"x70"x33"	\$102,254
GCX-24		Gas Boiler- 300,000 BTU	990 (450)	36"x70"x33"	\$111,734

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 - \$1,748



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

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"	\$75,921
SCX-2-6		Steam Coil	700 (318)	44"x62.1"x33"	\$92,651
ECX-2-6		Electric Boiler- 36 kW	880 (400)	44"x66.1"x33"	\$90,400
GCX-2-6		Gas Boiler- 250,000 BTU	980 (445)	44"x66.1"x33"	\$91,552
DCX-2-10	6 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	700 (318)	48"x61.1"x33"	\$80,941
SCX-2-10		Steam Coil	750 (340)	48"x61.13"x33"	\$97,558
ECX-2-10		Electric Boiler- 36 kW	930 (422)	48"x65.1"x33"	\$96,406
GCX-2-10		Gas Boiler- 250,000 BTU	1030 (467)	48"x65.1"x33"	\$96,728
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"	\$117,341
SCX-2-6-6		Steam Coil	930 (422)	60"x62.1"x33"	\$136,760
ECX-2-6-6		Electric Boiler- 42 kW	840 (381)	60"x66.13"x33"	\$124,671
GCX-2-6-6		Gas Boiler- 250,000 BTU	930 (422)	60"x66.1"x33"	\$124,671
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"	\$124,475
SCX-2-6-10		Steam Coil	970 (440)	60"x62.1"x33"	\$143,671
ECX-2-6-10		Electric Boiler- 42 kW	880 (400)	60"x66.13"x33"	\$136,780
GCX-2-6-10		Gas Boiler- 250,000 BTU	970 (440)	60"x66.1"x33"	\$139,360

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"	\$81,770
SCX-10-6		Steam Coil	1000 (453)	44"x68.5"x33"	\$95,622
ECX-10-6		Electric Boiler- 36 kW	900 (408)	44"x72.5"x33"	\$95,355
GCX-10-6		Gas Boiler- 250,000 BTU	1000 (453)	44"x72.5"x33"	\$99,096
DCX-10-10	10 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	Direct Steam	920 (417)	48"x68.5"x33"	\$85,140
SCX-10-10		Steam Coil	1020 (462)	48"x68.5"x33"	\$101,935
ECX-10-10		Electric Boiler- 36 kW	920 (408)	48"x72.5"x33"	\$105,813
GCX-10-10		Gas Boiler- 250,000 BTU	1020 (462)	48"x72.5"x33"	\$109,487
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"	\$118,486
SCX-10-6-6		Steam Coil	1000 (453)	60"x68.5"x33"	\$137,904
ECX-10-6-6		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$133,227
GCX-10-6-6		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$133,227
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"	\$125,786
SCX-10-6-10		Steam Coil	1000 (453)	60"x68.5"x33"	\$144,810
ECX-10-6-10		Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$140,534
GCX-10-6-10		Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$140,534

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"	\$76,968
SCDA-2	Steam Coil, 2 Compartment large capacity steamer	1050 (477)	36"x55.13"x33.88"	\$93,206
EDA-2	Electric Broiler - 42 KW, 2 Compartment large capacity steamer	1050 (477)	36"x55.13"x33.88"	\$103,300
GDA-2	Gas Boiler - 250,000 BTU, 2 Compartment large capacity steamer	1050 (477)	39"x55"x33"	\$101,544
DDA-3	Direct Steam, 3 Compartment large capacity steamer	825 (374)	36"X68"x33.8"	\$100,755
SCDA-3	Steam Coil, 3 Compartment large capacity steamer	994 (451)	36"X68"x33.8"	\$122,839
EDA-3	Electric Broiler - 42 KW, 3 Compartment large capacity steamer	1110 (503)	36"X68"x33.8"	\$132,319
GDA-3	Gas Boiler - 250,000 BTU	1180 (535)	39"X68"x33.8"	\$133,574

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"	\$74,000
EC-3	3 Compartment with Elec. Generator - 24kW	1100 (499)	36"x68"x33.88"	\$79,000
<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"	\$90,102
GC-3	3 Compartment with Gas Boiler - 250,000 BTU	1170 (531)	36"x68"x33.88"	\$108,466
<i>standard: 115/60/1 controls only</i>				
DC-2	2 Compartment with Direct Steam	560 (255)	36"x55.13"x33.88"	\$45,000
DC-3	3 Compartment with Direct Steam	815 (370)	36"x68"x33.88"	\$60,000
SC-2	2 Compartment with Steam Coil	815 (370)	36"x55.13"x33.88"	\$79,401
SC-3	3 Compartment with Steam Coil	950 (432)	36"x68"x33.88"	\$97,330
<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"	\$45,000
DCL-3	3 compartments	825 (375)	36"x58"x28"	\$58,000
DCP-2	2 compartments - pedestal base	615 (280)	36"x45.4"x33"	\$65,886
DCP-3	3 compartments - pedestal base	875 (398)	36"x58.3"x33"	\$88,469
DCW-2	2 compartments - wall mount	757 (261)	36"x55"x34"	\$63,889
DCW-3	3 compartments - wall mount	835 (380)	36"x68"x34"	\$84,625
<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"	\$53,822
GMT-10	Gas boiler with 10 gallon kettle - 200,000 BTU	470 (213)	24"x55.75"x33"	\$58,546
EMT-6	Electric boiler with 6 gallon kettle - 24kW	450 (204)	24"x66.13"x33"	\$58,045
EMT-10	Electric boiler with 10 gallon kettle - 24kW	470 (213)	24"x65.13"x33"	\$62,940
DMT-6	Direct Steam with 6 gallon kettle	225 (102)	24"x62.13"x33"	\$25,000
DMT-10	Direct Steam with 10 gallon kettle	245 (111)	24"x61.13"x33"	\$32,000

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"	\$72,360
EMT-6-6	Electric boiler with two 6 gallon kettles - 24kW	600 (272)	36"x66.13"x33"	\$73,000
DMT-6-6	Direct Steam with two 6 gallon kettles	350 (159)	36"x58.75"x33"	\$46,657

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"	\$76,573
EMT-10-6	Electric boiler with 10 gallon and 6 gallon kettles - 24kW	700 (317)	42"x66.13"x33"	\$80,794
DMT-10-6	Direct Steam with 10 gallon and 6 gallon kettles	800 (368)	36"x58.75"x33"	\$51,622
GMT-10-10	Gas boiler with two 10 gallon kettle - 250,000 BTU	820	42"x65.13"x33"	\$80,300
EMT-10-10	Electric boiler with two 10 gallon kettle - 24kW	720	42"x61.2"x33"	\$84,667
DMT-10-10	Direct Steam with 10 gallon kettle	390	42"x61.2"x33"	\$55,761
STOK	Optional steam take-off			\$718

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"	\$30,000
CE-36	Electric - 36 kW	350 (159)	24"x28"x33"	\$39,987
CE-42	Electric - 42 kW	350 (159)	24"x28"x33"	\$42,959
CE-48	Electric - 48 kW (240 volt and higher)	350 (159)	24"x28"x33"	\$43,491
CG-220	Gas - 200,000 BTU	375 (170)	24"x55"x33"	\$37,500



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"	\$42,057
CE-336	Electric - 36 kW	415 (188)	36"x28"x33"	\$45,268
CE-342	Electric - 42 kW	415 (188)	36"x28"x33"	\$48,525
CE-348	Electric - 48 kW (240 volt and higher)	475 (215)	36"x28"x33"	\$49,691
CG-325	Gas - 250,000 BTU	475 (215)	36"x55"x33"	\$45,000
CG-330	Gas - 300,000 BTU	475 (215)	36"x55"x33"	\$56,072

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"	\$14,874



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"	\$73,553
OB-3-2-40-E	(3) Tilting Oyster Cooker - 40" Electric Boiler Base -24 kw	contact factory	40"X54"X33.13"	\$105,813
OB-4-2-54-E	(4) Tilting Oyster Cooker - 54" Electric Boiler Base -24 kw	400 (181)	54"X54"X33.13"	\$135,847

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"	\$78,909
OB-3-2-40-G	(3) Tilting Oyster Cooker - 40" Gas Boiler Base -250k BTU	contact factory	40"X54"X33.13"	\$110,093
OB-4-2-54-G	(4) Tilting Oyster Cooker - 54" Gas Boiler Base -250k BTU	425 (193)	54"X54"X33.13"	\$142,036

Options and Accessories

Model Number	Options and Accessories	List Price
B24-36	24kW increase to 36kW	\$1,819
B24-42	24kW increase to 42kW	\$3,762
B24-48	24kW increase to 48kW (voltages over 208 only)	\$4,116
B36-42	36kW increase to 42kW	\$2,898
B36-48	36kW increase to 48kW (voltages over 208 only)	\$3,223
B42-48	42kW increase to 48kW (voltages over 208 only)	\$2,822
B25-30	250,000 BTU increased to 300,000 btu (36" cabinet only)	\$4,776
SP-RSH	Single pantry rinse spray head with 68" hose	\$3,588
DP-RSH	Double pantry rinse spray head with 68" hose	\$3,663
PRV-2	Pressure regulating valve (20-60 psi) for sche (3-pr62)	\$1,970
BFT	Ball float trap (painted)	\$3,074
STOK	Steam take-off kit for steam kettles	\$598
LCT-1	Load compensating timer - pressureless steamers (1 compartment)	\$998
LCT-2	Load compensating timer - pressureless steamers (2 compartment)	\$1,977
YS-1	Water in 'Y' strainer	\$227
BDSG	Boiler door sight glass	standard
EBVS-1	380 or 415 volts, 60 hz, 3 phase (specify)	\$2,362
EBVS-2	440, 460 or 480 volts, 60 hz, 3 phase (specify)	\$2,362
EBVS-3	575 or 600 volt, 60 hz, 3 phase (specify)	\$3,562
GBVS-1	220/150 or 60 hertz control (specify)	\$1,493
DBVS-1	220-240 (specify) voltage upcharge for Direct Steam Cookers	\$1,493
HTC	Export heat-treat crating	\$1,130
SSB-24	24" wide stainless steel back for boiler base unit	\$683
SSB-36	36" wide stainless steel back for boiler base unit	\$863
SSB-42	42" wide stainless steel back for boiler base unit	\$976
SSB-44	44" wide stainless steel back for boiler base unit	\$1,017
SSB-48	48" wide stainless steel back for boiler base unit	\$1,182
SSB-60	60" wide stainless steel back for boiler base unit	\$1,438
SSF-24	24" wide stainless steel frame for boiler base unit	\$2,126
SSF-36	36" wide stainless steel frame for boiler base unit	\$3,442
SSF-42	42" wide stainless steel frame for boiler base unit	\$4,254
SSF-44	44" wide stainless steel frame for boiler base unit	\$4,388
SSF-48	48" wide stainless steel frame for boiler base unit	\$4,805
SSF-60	60" wide stainless steel frame for boiler base unit	\$5,814
SPS-1	Sheet pan supports (18x26) in lieu of standard pan supports – 16 pan only per compartment	\$840
SPS-2	Sheet pan supports (18x26) supplied with standard pan supports – 16 pan only per compartment	\$1,378
SPS-24-1	Sheet pan supports (18x26) in lieu of standard pan supports – 24 pan only per compartment	\$1,036
SPS-24-2	Sheet pan supports (18x26) supplied with standard pan supports – 24 pan only per compartment	\$2,285
SPS-PC1	Sheet pan supports (18x26) in lieu of standard pan supports - pressure cookers/per compartment	\$1,759
SPS-PC2	Sheet pan supports (18x26) supplied with standard pans supports - pressure cookers/per compartment	\$2,765
CXSS-16	CXSS-16 wire shelf rack – 16 pan only (price per rack)	\$739
SSR-PC	Wire shelf rack for all pressure cookers (price per rack)	\$741
NCB-27	Nylon Cutting Board for Oyster Bar -27	\$1,766
NCB-40	Nylon Cutting Board for Oyster Bar -40	\$1,989
NCB-54	Nylon Cutting Board for Oyster Bar -54	\$2,203
DMF-12R-DJ	Deck mount faucet, dual jointed c/w 6" riser & 6" spout (for oyster bars)	\$2,579
8978-1	Floor Protective Panel for 24" Gas Broiler Based Cabinets and up	\$702
8976-1	Floor Protective Panel for 36" Gas Broiler Based Cabinets and up	\$771

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"	\$17,500
EC-10TW	2/3-jacketed, 10 gallon - 12 kw	180 (82)	26.3"x34.9"x17.3"	\$21,000
EC-12TW	2/3-jacketed, 12 gallon - 12 kw	190 (86)	26.3"x36.9"x17.3"	\$24,078
EC-6TWL	2/3-jacketed, 6 gallon with tilt console on left side - 7.5 kw	130 (59)	22.3"x33.5"x15.3"	\$21,228
EC-10TWL	2/3-jacketed, 10 gallon with tilt console on left side - 12 kw	180 (82)	26.3"x34.9"x17.3"	\$30,961
EC-12TWL	2/3-jacketed, 12 gallon with tilt console on left side - 12 kw	190 (86)	26.3"x36.9"x17.3"	\$25,598



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"	\$20,000
ECT-10	2/3-jacketed, 10 gallon w/crank - 12 kw	180 (82)	28.9"x34.9"x19.3"	\$22,000
ECT-12	2/3-jacketed, 12 gallon w/crank - 12 kw	190 (86)	28.9"x36.0"x19.3"	\$20,584



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"	\$38,500
EC-10TW-2	Twin - 2/3-jacketed, 10 gallon - 12 kw each	180 (82)	55.3"x34.9"x17.3"	\$45,000
EC-12TW-2	Twin - 2/3-jacketed, 12 gallon - 12 kw each	190 (86)	55.3"x36.9"x17.3"	\$51,000



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"	\$36,910



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"	\$12,500
DC-10	2/3 jacket, 10 gallon	61 (28)	19.3"x33.1"x19.1"	\$17,000
DC-12	2/3 jacket, 12 gallon	70 (32)	19.3"x35.1"x19.1"	\$19,000
DC-20	2/3 jacket, 20 gallon	95 (43)	26"x42.4"x24.1"	\$25,880
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"	\$39,500

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"	\$3,632
S-30	30" wide stand w/sliding shelf	60 (28)	30"x20"x21"	\$3,929
SD-24	24" wide stand w/drain drawer (for 6 gallon only)	50 (23)	24"x20"x21"	\$5,320
SD-30	30" wide stand w/drain drawer	66 (30)	30"x20"x21"	\$5,496
SSK-2	For DC kettles requires stand skirt kit to conceal plumbing	contact factory	adds 4" to height	\$1,766
SD-30-20E	30" wide stand w/drain drawer for model EC-20T (FACTORY INSTALLED ONLY)	75 (34)	31.38"x26"x21"	\$4,626



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)	\$7,961
SD-54	54" wide twin kettle stand (EC-10,12TW-2)	142 (19)	\$12,624



KT-30

Counter Steam Kettle Table

Model Number	Description	Weight	List Price
KT-26	26" wide kettle table	140 (64)	\$12,364
KT-30	30" wide kettle table	150 (68)	\$13,178
KT-40	40" wide kettle table	200 (91)	\$15,144
KT-50	50" wide kettle table	225 (102)	\$16,406
KT-64	64" wide kettle table	285 (130)	\$18,510
KT-72	72" wide kettle table	315 (143)	\$19,716
KT-80	80" wide kettle table	345 (157)	\$21,299

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	\$1,766
DF-12EX	Double pantry faucet and extension with 12" spout	contact factory	\$2,244
DMF-6R	Deck mount dual pantry faucet and extension 6" spout	contact factory	\$2,182
DMF-12R	Deck mount dual pantry faucet and extension 12" spout	contact factory	\$2,401
DSIK-2	Direct steam interconnect first two kettles complete with steam trap, safety relief valve, and interconnect plumbing	contact factory	\$3,080
DSIK-1	Each additional kettle add	contact factory	\$848

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" *	\$40,000
GL-30E	2/3 Jacketed, Gas 30 gallon - 100k BTU	575 (261)	35.5"x39.8"x41.5" *	\$41,500
GL-40E	2/3 Jacketed, Gas 40 gallon - 100k BTU	600 (272)	35.5"x44"x48" *	\$52,400
GL-60E	2/3 Jacketed, Gas 60 gallon - 130k BTU	720 (327)	40"x49.5"x52" *	\$47,000
GL-80E	2/3 Jacketed, Gas 80 gallon - 150k BTU	950 (430)	41.6"x44.6"x63.1" *	\$56,000
GL-100E	2/3 Jacket, Gas 100 gallon - 150k BTU	1100 (498)	41.6"x49.1"x63.1" *	\$61,000
GL-40FE	Full-Jacketed, 40 gallon - 130k BTU	700 (318)	40"x43.5"x48" *	\$65,798
GL-60FE	Full-Jacketed, 60 gallon - 150k BTU	950 (430)	42.6"x40.1"x59.6" *	\$85,093



GLT-40



GLT-80

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)
- Power tilt for 80 and 100 gallon models.
Manual crank tilt for all others.

Tilting Twin Console Gas Steam Kettle

Model Number	Description	Weight	Dimension WxHxD	List Price
GLT-20	2/3 Jacketed, Crank Tilt, Gas 20 gallon - 80k BTU	700 (318)	48.1"x40.1"x62.5" *	\$63,000
GLT-30	2/3 Jacketed, Crank Tilt, Gas 30 gallon - 100k BTU	900 (408)	55"x37.3"x65.5" *	\$64,500
GLT-40	2/3 Jacketed, Crank Tilt, Gas 40 gallon - 100k BTU	930 (422)	55"x41.5"x65.5" *	\$66,000
GLT-40F	Full Jacketed, Crank Tilt, 40 gallon - 120k BTU	1100 (498)	59"x40.7"x45.8" *	\$93,196
GLT-60	2/3 Jacketed, Crank Tilt, Gas 60 gallon - 120k BTU	1142 (518)	58.9"x45.5"x68.5" *	\$72,000
GLT-80	2/3 Jacketed, Power Tilt, Gas 80 gallon - 150k BTU	1253 (569)	60.9"x45.2"x54.6"	\$87,500
GLT-100	2/3 Jacketed, Power Tilt, Gas 100 gallon - 150k BTU	1403 (637)	60.9"x49.8"x54.6"	\$97,000

*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" *	\$35,000
EL-25	2/3 Jacketed, 25 gallon -12 kW	206 (93)	25.3"x36.8"x40.1" *	\$35,300
EL-30	2/3 Jacketed, 30 gallon -15 kW	226 (103)	27.8"x38"x36.5" *	\$35,600
EL-40	2/3 Jacketed, 40 gallon -18 kW	255 (116)	29.8"x38"x35" *	\$37,000
EL-60	2/3 Jacketed 60 gallon -18 kW	390 (177)	33.8"x42"x38.3" *	\$47,000
EL-80	2/3 Jacketed, 80 gallon -18kW	445 (202)	36.8"x45"x41" *	\$61,000
EL-100	2/3 Jacketed, 100 gallon -24 kW	480 (218)	40"x48"x44.5" *	\$66,500



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"*	\$43,190
EL-30F	Full Jacketed, 30 gallon -18 kW	375 (170)	33.8"x33.5"x44"*	\$51,982
EL-40F	Full Jacketed, 40 gallon -18 kW	420 (191)	37"x36.3"x46.9"*	\$66,537
EL-60F	Full Jacketed, 60 gallon -24 kW	460 (209)	40"x38.5"x50.4"*	\$66,042

*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"**	\$37,218
EP-25	2/3 Jacketed, 25 gallon -12 kW	206 (93)	25.3"x36.8"x38"**	\$38,599
EP-30	2/3 Jacketed, 30 gallon -15 kW	226 (103)	27.8"x38"x36.5"**	\$39,979
EP-40	2/3 Jacketed, 40 gallon -18 kW	255 (116)	29.8"x38"x39"**	\$38,480
EP-60	2/3 Jacketed, 60 gallon -18 kW	390 (177)	33.8"x42"x38.3"**	\$49,741
EP-80	2/3 Jacketed, 80 gallon -18 kW	445 (202)	36.8"x45"x41"**	\$65,250
EP-100	2/3 Jacketed 100 gallon -24 kW	480 (218)	40"x48"x44.5"**	\$65,773



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"**	\$42,365
EP-30F	Full Jacketed, 30 gallon -18 kW	375 (170)	33.5"x33.5"x44"**	\$53,972
EP-40F	Full Jacketed, 40 gallon -18 kW	425 (193)	36.3"x36.5"x47"**	\$61,967
EP-60F	Full Jacketed, 60 gallon -24 kW	460 (209)	40"x38.5"x50.4"**	\$69,298

*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"*	\$49,000
ELT-25	2/3 Jacketed, 25 gallon -12 kW	306 (139)	36"x36.8"x37.3"*	\$49,500
ELT-30	2/3 Jacketed, 30 gallon -15 kW	313 (142)	39"x38"x38.3"*	\$50,000
ELT-40	2/3 Jacketed, 40 gallon -18 kW	352 (160)	41"x38"x43.3"*	\$50,725
ELT-60	2/3 Jacketed, 60 gallon -18 kW	417 (189)	44.5"x42"x46.3"*	\$55,000
ELT-80	2/3 Jacketed, 80 gallon -18 kW	520 (236)	48"x45"x50.8"	\$70,000
ELT-100	2/3 Jacketed, 100 gallon -24 kW	630 (286)	49.5"x49"x57.3"*	\$80,000



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"*	\$56,181
ELT-30F	Full Jacketed, 30 gallon -18 kW	402 (182)	43.4"x33.5"x37"*	\$73,122
ELT-40F	Full Jacketed, 40 gallon -18 kW	500 (227)	47.1"x36.3"x40"*	\$87,425
ELT-60F	Full Jacketed, 60 gallon -24 kW	610 (277)	50"x39.5"x42.6"*	\$97,726

*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" *	\$21,478
DL-30	2/3 Jacketed, 30 gallon	180 (82)	25.9"x37"x32.8" *	\$21,760
DL-40	2/3 Jacketed, 40 gallon	190 (86)	27.9"x37"x35" *	\$23,433
DL-60	2/3 Jacketed, 60 gallon	265 (120)	31.4"x40.5"x35" *	\$28,731
DL-80	2/3 Jacketed, 80 gallon	308 (140)	34.8"x42.5"x38.8" *	\$31,638
DL-100	2/3 Jacketed 100 gallon	360 (163)	37.3"x44.5"x40" *	\$46,253
DL-125	2/3 Jacketed 125 gallon	425 (193)	44"x43.8x49.5*	\$64,077
DL-150	2/3 Jacketed, 150 gallon	465 (211)	44"x48"x56.4" *	\$69,000



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" *	\$28,568
DL-30F	Full Jacketed, 30 gallon	240 (109)	31"x37"x41.3" *	\$30,410
DL-40F	Full Jacketed, 40 gallon	280 (127)	34.5"x37"x45" *	\$33,500
DL-60F	Full Jacketed, 60 gallon	320 (145)	37"x40.5"x45.8" *	\$36,258
DL-80F	Full Jacketed, 80 gallon	380 (172)	42"x40.5"x56.4" *	\$46,810

*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" *	\$21,478
DP-30	2/3 Jacketed, 30 gallon	180 (82)	25.9"x37"x32.8" *	\$21,760
DP-40	2/3 Jacketed, 40 gallon	190 (86)	27.9"x37"x35" *	\$23,433
DP-60	2/3 Jacketed, 60 gallon	265 (120)	31.4"x40.5"x35" *	\$28,772
DP-80	2/3 Jacketed, 80 gallon	308 (140)	34.8"x42.5"x38.8" *	\$31,660
DP-100	2/3 Jacketed, 100 gallon	360 (163)	37.3"x44.5"x40" *	\$39,281



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" *	\$28,568
DP-30F	Full Jacketed, 30 gallon	240 (109)	31"x37"x41.3" *	\$30,410
DP-40F	Full Jacketed, 40 gallon	280 (127)	34.5"x37"x45" *	\$30,644
DP-60F	Full Jacketed, 60 gallon	320 (145)	37"x40.5"x45.8" *	\$36,258
DP-80F	Full Jacketed, 80 gallon	380 (172)	43.9"x40.5"x56.4" *	\$55,810

*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" *	\$22,000
DLT-30	2/3 Jacketed, 30 gallon	285 (129)	37.8"x37"x42.5" *	\$26,100
DLT-40	2/3 Jacketed, 40 gallon	332 (151)	39.8"x37"x45" *	\$28,000
DLT-60	2/3 Jacketed, 60 gallon	356 (166)	43.3"x40.5"x48.5" *	\$31,000
DLT-80	2/3 Jacketed, 80 gallon	424 (192)	46.8"x42.5"x52.5" *	\$36,300
DLT-100	2/3 Jacketed, 100 gallon	480 (218)	49.3"x42.5"x60.8" *	\$45,000



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" *	\$40,467
DLT-30F	Full Jacketed, 30 gallon	350 (159)	37.8"x37"x37" *	\$42,321
DLT-40F	Full Jacketed, 40 gallon	405 (184)	39.8"x37"x37" *	\$45,094
DLT-60F	Full Jacketed, 60 gallon	460 (209)	43.3"x40.5"x41" *	\$49,939

*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" *	\$30,425
DPT-30	2/3 Jacketed, 30 gallon	275 (125)	37.8"x37"x43" *	\$31,227
DPT-40	2/3 Jacketed, 40 gallon	320 (145)	39.8"x37"x45" *	\$32,500
DPT-60	2/3 Jacketed, 60 gallon	350 (159)	43"x40.5"x48" *	\$38,466
DPT-80	2/3 Jacketed, 80 gallon	410 (186)	46.5"x42.5"x44" *	\$44,421



DWT-40

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"	\$33,234
DWT-30	2/3 Jacketed, 30 gallon	385 (174)	48.8"x20"x38.5"	\$34,703
DWT-40	2/3 Jacketed, 40 gallon	432 (196)	50.8"x22.5"x39.5"	\$36,612
DWT-60	2/3 Jacketed, 60 gallon	465 (211)	54"x26"x41.25"	\$40,867
DWT-80	2/3 Jacketed, 80 gallon	524 (238)	57.5"x28"x43"	\$48,405
DWT-100	2/3 Jacketed, 100 gallon	580 (263)	60"x30"x44.3"	\$54,499

*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"	\$61,353
DMT-40	2/3 Jacketed, 40 gallon -36" cabinet	525 (239)	36"x42.5"x33"	\$62,017
DMT-60	2/3 Jacketed, 60 gallon -42" cabinet	600 (273)	42"x47.62"x33"	\$65,105
DMS-30	2/3 Jacketed, 30 gallon	375 (170)	36"x41.5"x33"	\$40,100
DMS-40	2/3 Jacketed, 40 gallon	400 (181)	36"x42.5"x33"	\$41,909
DMS-60	2/3 Jacketed, 60 gallon	500 (227)	42"x47.62"x33"	\$47,521



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"	\$36,264
DLT-30TC	2/3 Jacketed, 30 gallon	Contact Factory	49"x35.3"x38.6"	\$37,725
DLT-40TC	2/3 Jacketed, 40 gallon	Contact Factory	51.1"x37.1"x39.5"	\$39,648
DLT-60TC	2/3 Jacketed, 60 gallon	Contact Factory	54.4"x42.1"x41.1"	\$43,904
DLT-80TC	2/3 Jacketed, 80 gallon	Contact Factory	57.9"x45"x43.3"	\$51,441
DLT-100TC	2/3 Jacketed, 100 gallon	Contact Factory	60.3"x47.1"x44.6"	\$57,533

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

Electric Mixing Kettles



ELTM-40

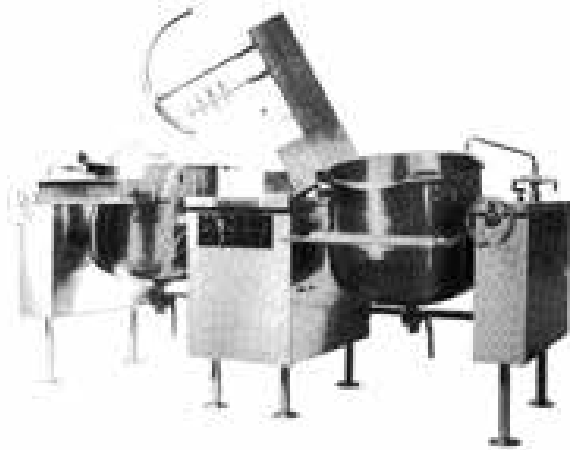
Standard Features

- 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"	\$153,000
ELTM-60	Single - 60 gallon - 24kW	880 (400)	66"x80"x38.25"	\$157,000
ELTM-80	Single - 80 gallon - 24kW	1050 (477)	69.3"x80"x38.3"	\$190,000
ELTM-100	Single - 100 gallon - 24kW	1295 (568)	71.5"x85"x38.25"	\$203,000
ELTM-40-2	Double - 40 gallon - 24kW + 24kW	1600 (727)	102"x75.6"x38.3"	\$230,000
ELTM-60-2	Double - 60 gallon - 24kW + 24kW	1650 (705)	108"x80"x38.25"	\$235,000
ELTM-80-2	Double - 80 gallon - 24kW + 24kW	1850 (840)	116"x80"x38.25"	\$250,000
ELTM-100-2	Double - 100 gallon - 24kW + 24kW	2150 (975)	121"x85"x38.25"	\$290,000

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"	\$155,000
DLTM-60	60 gallon	730 (331)	65"x80"x38.3"	\$160,000
DLTM-80	80 gallon	840 (381)	67.8"x80"x38.3"	\$168,000
DLTM-100	100 gallon	900 (410)	70"x85"x38.3"	\$190,000
DLTM-40-2	40 gallon	1350 (613)	102"x75.6"x38.3"	\$384,613
DLTM-60-2	60 gallon	1400 (636)	108"x80"x38.3"	\$406,149
DLTM-80-2	80 gallon	1490 (677)	116"x80"x38.3"	\$454,904
DLTM-100-2	100 gallon	1595 (725)	121"x80"x38.3"	\$468,308

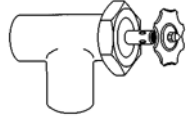
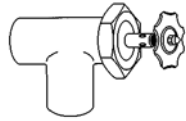


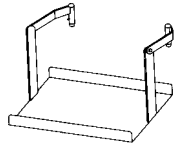
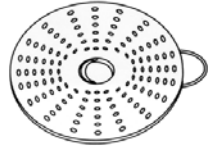
Steam Kettle Options and Accessories

Model Number	Description	List Price
Contour Measuring Strips		
CMS	6-150 gallons or liters (SPECIFY)	\$760
Permanent Etched Gallon Markings		
GM-6	Kettle size 6 gal. (For liters us option LM-23)	\$908
GM-10	Kettle size 10 gal. (For liters us option LM-38)	\$908
GM-12	Kettle size 12 gal. (For liters us option LM-45)	\$908
GM-20	Kettle size 20 and 25 gal. (For liters us option LM-76 or LM-95)	\$918
GM-30	Kettle size 30 gal. (For liters us option LM-114)	\$937
GM-40	Kettle size 40 gal. (For liters us option LM-151)	\$952
GM-60	Kettle size 60 gal. (For liters us option LM-227)	\$979
GM-80	Kettle size 80 gal. (For liters us option LM-303)	\$1,000
GM-100	Kettle size 100 gal. (For liters us option LM-379)	\$1,022
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)	\$889
STA-2	Steam control assembly consisting of line strainer (DLT & DPT Kettles)	\$1,099
STA-3	Line Strainer, steam trap, 50 PSI safety valve (DC kettles)	\$1,589
STA-4	Line Strainer, steam trap, 15 PSI safety valve (TOC kettles)	\$1,589
PRV-2	Pressure regulating valve (20-60 PSI)	\$1,970
HP-35	35 PSI direct steam kettle model DL/DP-80F	\$2,680
HP-50	50 PSI direct steam kettle model 20 to 100 gallon	\$1,460
QCS-1	Quick chill system for direct steam kettles twin console only 20-100 gallon	\$14,198

Mixer Kettle Options and Accessories

Model Number	Description	List Price
BV-2	2" manual butterfly valve	\$3,670
BV-3	3" manual butterfly valve	\$5,127
BVE90-2	90° elbow with flange connections, 1 clamp & gasket (must order BV-2)	\$1,904
BVE90-3	90° elbow with flange connections, 1 clamp & gasket (must order BV-3)	\$2,625
MKS	Mixer kettle strainer	\$1,908
MKSS	Mixer kettle solid strainer	\$1,908
MC-40	Mixer kettle cover - 2 pc lift off - 40 gallon	\$5,244
MC-60	Mixer kettle cover - 2 pc lift off - 60 gallon	\$6,639
MC-80	Mixer kettle cover - 2 pc lift off - 80 gallon	\$7,938
MC-100	Mixer kettle cover - 2 pc lift off - 100 gallon	\$7,938
MMO-1	380/3/50 (5 HP motor) * must also order EKVS-1 with this option	\$3,428
MMO-2	415/3/50 (5 HP motor) * must also order EKVS-1 with this option	\$3,428
MMO-3	480/3/60 (5 HP motor) * must also order EKVS-2 with this option	\$3,428
MMO-4	575/3/60 or 600/3/60 (5 HP motor) * must also order EKVS-3 with this option	\$4,001

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		\$3,816
Tangent Draw-off Valve - Tilting Kettles			
TVT-1	1-1/2" Valve with strainer added to tilting kettle		\$2,771
TVT-2	2" Valve with strainer added to tilting kettle		\$3,070
TVT-3	3" Valve with strainer added to tilting kettle		\$7,510
Dairy Draw Off Valve			
DDO-3S	3" Dairy draw off valve (stationary kettle)		\$8,915
DDO-3T	3" Dairy draw off valve (tilting kettle)		\$12,791
Draw Off Valve Options			
DVDC-1	Draw valve, drain cup assembly		\$1,500
DFC-2	Draw off valve flange connector 2"		\$853
DFC-3	Draw off valve flange connector 3"		\$1,325
DVHK-1	1-1/2" drain valve hose kit		\$3,056
DVHK-2	2" drain valve hose kit		\$3,154
DVHK-3	3" drain valve hose kit		\$3,976
Pan Support - Tilting Kettles			
PC-4	20-100 gallons		\$1,680
Tangent Draw-off Valve Strainers - (1) TPS standard with TVT			
TPS-2	Perforated strainer for 2" draw-offs		\$474
TPS-3	Perforated strainer for 3" draw-offs		\$474
TSS-2	Solid strainer for 2" draw-offs		\$474
TSS-3	Solid strainer for 3" draw-offs		\$474
SH	Strainer hook		\$290

Gas Kettle Options

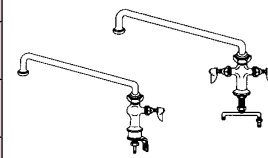
Model Number	Description	List Price
GKVS-1	220 or 240/1/50 or 60 Hz controls (SPECIFY)	\$2,078
C-12G	Lift off cover 12 gallon gas kettle	\$760
SD-30-12G	GC-12 support stand with sliding drawer or rollers, splash diffuser and drain (FACTORY INSTALLED ONLY)	\$5,513

Electric Kettle Options and Accessories

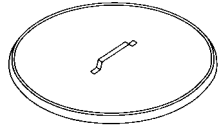
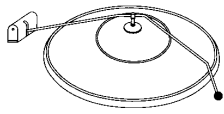
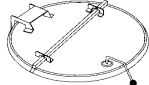
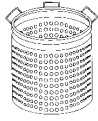
Model Number	Description	List Price
EKVS-0	380/220 or 415/240, 3-phase, 50 or 60 Hz, 4 wire	No Charge
EKVS-1	380 or 415 volts, 50 or 60 Hz, 3-phase	\$2,362
EKVS-2	440, 460 or 480 volts, 60 Hz, 3-phase	\$2,362
EKVS-3	575 or 600 volts, 60 Hz, 3-phase	\$3,151
EK-24	24 kW elements (recommended for large kettles 40, 60, 80, 100)	\$859
EK-33	33 kW elements (recommended for large kettles 60, 80, 100)	\$2,011
HTC	Export heat-treat crating (per unit)	\$1,130

Faucets

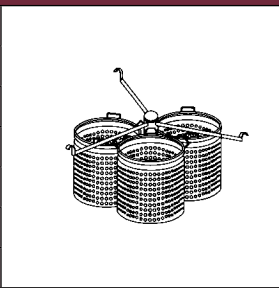
Model Number	Descriptions	List Price
FB	Faucet bracket only	\$313
SF-12	12" single pantry faucet	\$1,149
DF-12	12" double pantry faucet	\$1,655
SF-18	18" single pantry faucet	\$1,254
DF-18	18" double pantry faucet	\$1,815
DF-18-3/4	18" double pantry faucet for Marine Kettles	\$3,968
DMF-18R	18" deck mounted faucet and extension	\$2,531
SP-KF	Single pantry kettle filler	\$3,238
DP-KF	Double pantry kettle filler	\$3,663
SP-KF-GK	Single pantry kettle filler for gas kettles	\$3,439
DP-KF-GK	Double pantry kettle filler for gas kettles	\$4,206
SF-18-DJ	Single pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$1,687
DF-18-DJ	Double pantry faucet with 'dual joint' 18" swing spout model for use on EC-6,10,12TW-2 twin kettle	\$2,280
SP-RSH	Single pantry rinse spray head with 68" hose	\$3,588
DP-RSH	Double pantry rinse spray head with 68" hose	\$3,663
DP-RSH-6	Double pantry faucet with 6" swing spout, rinse spray head and 68" hose	\$5,460
SF-RSH-12	Single pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$3,751
DF-RSH-12	Double pantry faucet with 12" swing spout, rinse spray head and 68" hose	\$5,467
SF-RSH-18	Single pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$4,727
DF-RSH-18	Double pantry faucet with 18" swing spout, rinse spray head and 68" hose	\$5,158
BFP-S	Back flow preventer for single pantry faucet	\$618
BFP-D	Back flow preventer for double pantry faucet	\$1,236



Steam Kettle Options and Accessories

Model Number	Description		List Price
SARM	Spring assist rear mount		\$3,280
C-6	6 gal.	 <p>LIFT OFF COVER</p>	\$523
C-10	10 gal.		\$739
C-12	12 gal.		\$739
C-20	20 gal.		\$861
C-25	25 gal.		\$861
C-30	30 gal.		\$1,083
C-40	40 gal.		\$1,197
C-60	60 gal.		\$1,309
C-80	80 gal.		\$1,510
C-100	100 gal.		\$1,976
C-20F	20 gal. - Full jacket		\$1,226
C-30F	30 gal. - Full jacket		\$1,256
C-40F	40 gal. - Full jacket		\$1,538
C-60F	60 gal. - Full jacket		\$2,006
LCH-1	Lift off cover holder 6,10,12, and 20 gal		\$523
CH-20	20 gal.	 <p>SPRING ASSIST COVER</p>	\$3,478
CH-25	25 gal.		\$3,478
CH-30	30 gal.		\$3,680
CH-40	40 gal.		\$3,695
CH-60	60 gal.		\$3,824
CH-80	80 gal.		\$4,836
CH-100	100 gal.		\$5,704
CH-20F	20 gal. - Full jacket		\$3,756
CH-30F	30 gal. - Full jacket		\$3,885
CH-40F	40 gal. - Full jacket		\$4,893
CH-60F	60 gal. - Full jacket	\$5,774	
CR-1	Condensate Ring - factory installed		\$1,128
2PHC-40	40 gal.	 <p>TWO PIECE HINGED COVER</p>	\$4,563
2PHC-60	60 gal.		\$4,748
2PHC-80	80 gal.		\$5,133
2PHC-100	100 gal.		\$5,536
2PHC-20F	20 gal. - Full jacket		\$4,627
2PHC-30F	30 gal. - Full jacket		\$4,811
2PHC-40F	40 gal. - Full jacket		\$5,213
2PHC-60F	60 gal. - Full jacket		\$5,631
Single, Perforated Stainless Steel Basket			
SSB-6	6 gal.		\$1,107
SSB-10	10 gal.		\$1,952
SSB-12	12 gal.		\$1,952
SSB-20	20 gal.		\$2,042
SSB-25	25 gal.		\$2,042

Model Number	Description	List Price
Kettle Strainers		
TBA-20	20 gallon	\$4,258
TBA-25	25 gallon	\$4,258
TBA-30	30 gallon	\$4,666
TBA-40	40 gallon	\$4,666
TBA-60	60 gallon	\$4,666
TBA-80	80 gallon	\$6,260
TBA-100	100 gallon	\$6,260
Kettle Strainers		
TKS-6	6 gallon kettle	\$2,227
TKS-10	10 gallon kettle	\$2,227
TKS-12	12 gallon kettle	\$2,227
TKS-20	20 gallon kettle	\$2,500
TKS-25	25 gallon kettle	\$2,500
TKS-30	30 gallon kettle	\$3,254
TKS-40	40 gallon kettle	\$3,254
TKS-60	60 gallon kettle	\$3,254
TKS-80	80 gallon kettle	\$3,254
TKS-100	100 gallon kettle	\$3,254
TKS-20F	20 gallon – Full Jacket	\$3,290
TKS-30F	30 gallon – Full Jacket	\$3,290
TKS-40F	40 gallon – Full Jacket	\$3,336
TKS-60F	60 gallon – Full Jacket	\$4,181
Gas Kettle Strainers		
TKS-20G	20 gallon gas kettle	\$2,529
TKS-30G	30 gallon gas kettle	\$3,290
TKS-40G	40 gallon gas kettle	\$3,290
TKS-60G	60 gallon gas kettle	\$3,290
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)	\$2,003
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)	\$3,679
Reinforced Rim		
P-RBR	Reinforced bar rim	\$2,430
Kettle Heat Shields		
KHS-20	Kettle Heat Shield for 20 gallon kettle	\$3,912
KHS-25	Kettle Heat shield for 25 gallon kettle	\$3,912
KHS-30	Kettle Heat shield for 30 gallon kettle	\$3,912
KHS-40	Kettle Heat shield for 40 gallon kettle	\$3,912
KHS-60	Kettle Heat shield for 60 gallon kettle	\$4,077
KHS-80	Kettle Heat shield for 80 gallon kettle	\$4,077
KHS-100	Kettle Heat shield for 100 gallon kettle	\$4,077



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" *	\$54,576
GTS-40	Gas floor skillet, 40 gal. 100,000 BTU	725 (328)	58.6"x71.9"x42.1" *	\$60,516
ETS-30	Electric floor skillet, 30 gal. 18kW	501 (228)	49.8"x67.6"x43.5" *	\$35,265
ETS-40	Electric floor skillet, 40 gal. 27kW	547 (248)	59"x67.5"x43.5" *	\$41,975
SCK-1	4" Swivel Casters, set of (4) - factory installed only			\$1,970
Voltage:				
GVS-1	220 VAC, 50/60 Hz, 1-phase (for gas units)			\$1,589
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;			\$2,362
ESVS-2	440, 460 or 480 VAC, 50/60 Hz, 3-phase;			\$2,362
ESVS-3	575 or 600 volts, 50 or 60 Hz, 3-phase			\$3,151



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"	\$36,290
ELTS-40	40 gallon electric open base tilt skillet with electric tilt - 18kW	575 (260)	48"x74"x33"	\$39,639
GLTS-30	30 gallon gas open base tilt skillet with electric tilt* - 80,000 BTU	550 (249)	36"x70"x33"	\$56,367
GLTS-40	40 gallon gas open base tilt skillet with electric tilt* - 100,000 BTU	736 (334)	48"x70"x33"	\$59,909

*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"	\$36,000
ES-40	40 gallon - 18 kW Electric, manual tilting skillet	710 (322)	48"x70.9"x39.4"	\$40,000
GS-30	30 gallon - 100,000 BTU Gas, manual tilting skillet	550 (250)	36"x71.4"x38.9"	\$48,799
GS-40	40 gallon - 125,000 BTU Gas, manual tilting skillet	720 (327)	48"x70.9"x39.4"	\$55,538
GS-40N	40 gallon - 100,000 BTU Gas, manual tilting skillet - Narrow	720 (327)	36"x75.50"x39.5"	\$62,045



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"	\$43,938
EMTS-40	40 gallon - 18 kW Electric, with electric tilt	770 (349)	48"x70.9"x39.5"	\$49,769
EMTS-60	60 gallon - 27 kW Electric, with electric tilt	845 (383)	48"x77.5"x46.50"	\$64,722
GMTS-30*	30 gallon - 80,000 BTU Gas, with electric tilt	650 (295)	36"x70.9"x39.5"	\$62,296
GMTS-40*	40 gallon - 100,000 BTU Gas, with electric tilt	825 (374)	48"x70.9"x39.5"	\$69,481
GMTS-60*	60 gallon 100,000 BTU Gas, with electric tilt	900 (408)	48"x77.5"x46.50"	\$86,333

*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"	\$24,401
ECTRS-16	16 gallon electric counter tilt skillet - 7.5kW	220 (100)	29.25"X38.75"X33.1"	\$28,000
GCTS-16	16 gallon gas counter tilt skillet - 63,000 BTU	290 (132)	30.63"X40.1"X30.75"	\$42,000

Counter Skillets Optional Stands

Model Number	Description	Weight	List Price
S-30	30" wide stand with sliding shelf (ECTS-12, ECTRS-16)	45 (21)	\$3,929
SD-30	30" wide stand with drain drawer (ECTS-12)	50 (23)	\$5,496
SD-30-16	30" wide stand with drain drawer (ECTRS-16)	55 (25)	\$5,496
SD-30-16S	30" wide stand with drain drawer (GCTS-16)	60 (27)	\$6,536

Braising Pan and Skillet Options and Accessories

Model Number	Description	List Price
SC-12	Lift-off cover for ECTS-12	\$1,231
SC-16	Lift-off cover for ECTRS-16	\$795
SC-16S	Lift-off cover for GCTS-16	\$1,190
SPI-12	Steam pan insert for ECTS-12	\$1,446
SPI-16	Steam pan insert for ECTRS-16	\$1,390
SPI-16S	Steam pan insert for GCTS-16	\$1,289
SPI-30	Steam pan insert for 30 gallon models	\$2,087
SPI-40	Steam pan insert for 40 and 60 gallon models	\$2,377
SP-RSH	Single pantry rinse spray head with 68" hose	\$3,588
DP-RSH	Double pantry rinse spary head with 68" hose	\$3,663
PS-16S	Stainless steel pour lip strainer for GCTS-16	\$910
PS-12	Stainless steel pour lip strainer for ECTS-12	\$933
SF-12	12" Single pantry faucet	\$1,149
DF-12	12" Double pantry faucet	\$1,655
PC-HP	Half size pan carrier (skillet with draw off for GS-30 and ES-30)	\$2,579
PC-1	Pan Carrier - ETS-30, 40 & GTS-30, 40	\$2,289
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)	\$2,289
SPE-1	3" Stainless steel plumbing enclosures (ES/GS, GLTS/ELTS, EMTS/GMTS)	\$2,754
ESVS-1	380 or 415 volts, 3-phase, 50 Hz (SPECIFY)	\$2,362
ESVS-2	440, 460 or 480 volts, 3-phase, 60 Hz (SPECIFY)	\$2,362
ESVS-3	575 or 600 volts, 3-phase, 60 Hz (SPECIFY)	\$3,151
GSVS-1	220/1/50 or 60 Hz control for gas skillets	\$1,589
TVT-2	2" Tangent Draw Off Valve added to tilting skillet with strainer	\$3,070
FFF-2	Front Flanged Feet (standard on GMTS / EMTS models)	\$239
FB	Faucet bracket only	\$313
LMS-45	Etched liter marking for ECTS-12	\$1,054
LMS-60	Etched liter marking for ECTRS/GCTS	\$1,054
LMS-114	Etched liter market for 30 gallon models	\$940
LMS-151	Etched liter market for 40 gallon models	\$940
SCK-1	4" all swivel casters 2 with foot brakes, set of 4 (ETS & GTS ONLY)	\$1,970
MT-60	60 minute mechanical timer (ETS ONLY)	\$726
DPHK-1	Drain pan hose kit – must also order PC pan carrier	\$1,722
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	\$5,829

Prison Options

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)	\$2,863
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
P-RBR	Reinforced bar rim	\$2,229
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$837
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp (for split covers only)	\$1,135
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,874
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,910
CLH-1	Change leg height – dependent on height requested	\$941
P-IKB	Insulated kettle body	\$14,401
P-CP-1	Chrome plated steam control assembly – add to sta price	\$697
P-TKFD	Tilt kettle flow diverter (not available on DMT models)	\$1,489
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572

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)	\$2,863
P-HCC-K	S/S hinged cover over control panel with locking provision	\$3,906
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
P-RBR	Reinforced bar rim	\$2,229
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$837
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp (for split covers only)	\$1,135
P-PGG-E	Pressure gauge guard	\$538
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,874
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,910
CLH-1	Change leg height – dependent on height requested	\$941
P-TKFD	Tilt kettle flow diverter (not available on DMT models)	\$1,489
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572

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)	\$2,863
P-HCC-GK	S/S hinged cover over control panel with locking provision	\$2,881
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
SCCA-1	Spring assist cover chain assembly c/w 12" chain with clasp	\$837
HCCA-2	Hinged cover chain assembly c/w 12" chain with clasp (for split covers only)	\$1,135
P-TDCJ	"TDCJ" cover/handle - stationary kettles only – padlocks not supplied	\$3,874
SDC-1	Swing drain collector/funnel (floor mounted with hose)	\$2,910
CLH-1	Change leg height – dependent on height requested	\$941
P-IF-1	Insulated flue	\$3,387
P-PF-GK	Perforated flue cover	\$1,597
P-LHC	S/s locking hasp on cover – lock not supplied	\$788
P-DEC-120	Direct electrical connection for 120v gas units	\$1,135
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572

Prison Options

Skillet - Floor Models

Model Number	Description	List Price
30 Gallons		
P-HCC-S30	S/S hinged cover over control panel with locking provision	\$2,881
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
P-PF-S30	Perforated flue cover	\$1,173
P-DEC-120	Direct electrical connection for 120v gas units	\$1,135
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572
40 Gallons		
P-HCC-S40	S/S hinged cover over control panel with locking provision	\$4,434
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
P-PF-S40	Perforated flue cover	\$1,173
P-DEC-120	Direct electrical connection for 120v gas units	\$1,135
CLH-1	Change leg height – dependent on height requested	\$941
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572

Pressure Cookers

Model Number	Description	List Price
P-HCC-PC	S/S hinged cover over control panel with locking provision	\$3,270
P-CBL-1	Cabinet base door with locking provision – lock not supplied	\$656
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
P-IF-1	Insulated flue cover	\$3,387
P-PF-BB	Perforated flue cover	\$1,590
P-DEC-120	Direct electrical connection for 120v gas units	\$1,135
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572

Pressureless Steamers

Model Number	Description	List Price
P-HCC-PS	S/S hinged cover over control panel with locking provision	\$3,906
P-CBL-1	Cabinet base door with locking provision – lock not supplied	\$656
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
KOL-1	Kettle on left-hand side of cabinet base (GCX-2-6 models, etc.)	\$2,180
P-IF-1	Insulated flue cover	\$3,387
P-PF-BB	Perorated flue cover	\$1,590
P-DEC-120	Direct electrical connection for 120v gas units	\$1,135
P-FFMPW	Flanged foot mounting plate for welding to the floor (5709-1)	\$1,572

Counter Steamers

Model Number	Description	List Price
P-TPSTW	Tamperproof screws & tackwelds - where applicable	\$1,016
P-HCC-SX	S/S hinged cover over control panel with locking provision	\$4,434

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"	\$57,338
ETP-10G	10 pan gas floor model steamer - 84,000BTU	525 (238)	24"x64"x33"	\$57,338

* 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)	\$1,078
MS-CKRSH	Casters with Strain Relief with Gas Hose (Gas Models Only)	\$2,806
CK-3	A set of (4) Casters	\$1,631
SEVS-5	480 volt operation, add	\$1,347
GSVS-1	220 volt operation for gas models	\$1,589
HTC	Export crating - NET per/section	\$1,130
Prison Options		
P-TPSTW	Tamper proof screws & tackwelds - where applicable	\$1,107
P-HCC-ETP	Hinged cover over control panel	\$4,734
P-CBL-1	Cabinet base door w/ locking provision	\$715
P-IF-1	Insulated flue cover	\$3,692
P-PF-BB	Perforated flue cover	\$1,733

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"	\$21,306
Altair II-6	6 pan Countertop steamer - 9.8kW	250 (113)	24"x33.25"x28.75"	\$29,267
Altair II-8	Two (4) pan steamers with stacking kit - 16kW	450 (204)	24"x52.5"x28.75"	\$48,323
Altair II-10	One (4) pan and one (6) pan steamer with stacking kit - 17.8kW	475 (215)	24"x59.5"x28.75"	\$55,419
Altair II-12	Two (6) pan steamers with stacking kit - 19.6kW	500 (226)	24"x66.5"x28.75"	\$62,634

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"	\$23,500
Sirius II-6	6 pan Countertop steamer - 27,000 BTU*	250 (113)	24"x33.25"x28.75"	\$28,186
Sirius II-8	Two (4) pan steamers with stacking kit - 52,000 BTU*	450 (204)	24"x52.63"x28.75"	\$52,000
Sirius II-10	One (4) pan and one (6) pan steamer with stacking kit - 52,000BTU*	475 (215)	24"x63.63"x28.75"	\$52,500
Sirius II-12	Two (6) pan steamers with stacking kit - 52,000BTU*	500 (226)	24"x70.63"x28.75"	\$53,000

* 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	\$643
92-1002	HWS-4 Heat and water shield, left side, 4-pan compartment	-	\$676
92-1003	HWS-6 Heat and water shield, left side, 6-pan compartment	-	\$707
-	480 Volt Operation, add	-	\$1,245
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)	-	\$2,820
92-1008	VEGA Condenser Hood with Hose (Altair II 4 & 6 pan ONLY)	90/41	\$7,225
98-1522	6" Flanged foot, set of 4 (in lieu of bullet feet)	-	\$788
92-1012	MSS Mobile Stand with Slide Out Work Shelf & Under Shelf (34.50" tall)	-	\$3,689
92-1013	PRM Pan Rack Assy. (for MSS & SSS, holds (10) 2" deep pans)	35/16	\$1,655
92-1014	SSS Stationary Stand w/Slide Out Work Shelf & Under Shelf (29.75" tall)	23/10	\$3,497
92-1015	STSS Stationary Stand 12" High	45/20	\$2,194
92-1021	STSM Mobile Stand 16-5/8" High	60/27	\$2,806
98-4216	Water Hose kit; 60" Line Quick Disconnect, 3/8" NPT	-	\$1,078
08-7673	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 48" Long (Sirius II ONLY)	-	\$1,010
08-7674	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 60" Long (Sirius II ONLY)	-	\$1,078

* Per Compartment



Model Number	Description	Weight	List Price
10-1219	12" x 20" x Pan Lids	6 (3)	\$226
09-2216	12" x 20" x 1" Solid Pan	3 (1.4)	\$184
10-1243	12" x 20" x 1" Perforated Pan	3 (1.4)	\$192
10-1200	12" x 20" x 2-1/2" Solid Pan	3.5 (1.5)	\$242
10-1203	12" x 20" x 2-1/2" Perforated Pan	3 (1.4)	\$426
10-1201	12" x 20" x 4" Solid Pan	4 (1.8)	\$338
10-1204	12" x 20" x 4" Perforated Pan	3.5 (1.5)	\$491
10-1202	12" x 20" x 6" Solid Pan	5 (2)	\$538
10-1205	12" x 20" x 6" Perforated Pan	1.5 (.7)	\$731

* 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"	\$32,093
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"	\$47,941

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	\$1,005
10-1203	Pans 12" x 20" x 2-1/2" Perforated	\$426
95-0436	Cold Water Condensing Kit	\$2,909
98-1522	6" Flanged Foot, set of 4 (In Lieu of Bullet Feet)	\$788
95-3849	Spray Hose for ST-E	\$1,237
95-6060	Stainless Steel Stand - 28" High (Models ST-E Only)	\$1,961
95-6054	Extra Shelf for 28" High Stainless Steel Stand	\$611
-	480 Volt Operation, add	\$1,391

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"	\$76,000

Options and Accessories

Model Number	Description	List Price
SF-18	Single pantry faucet with swing spout	\$1,254
DF-18	Double pantry faucet with swing spout	\$1,815
SP-KF-GK	Single pantry kettle filler	\$3,439
DP-KF-GK	Double pantry kettle filler	\$4,206
TVT-2	2" Tangent Draw-Off Valve, for Tilting Kettles	\$3,070
TVT-3	3" Tangent Draw-Off Valve, for Tilting Kettles	\$7,510
TSS-2	Solid disc for 2" draw-off valve	\$474
TSS-3	Solid disc for 3" draw-off valve	\$474
GM-40	Etched gallon markings	\$952
LM-151	Etched litre markings	\$1,422
TKS-40G	Lip strainer	\$2,227
SH	Strainer hook	\$290
CH-40	Spring assist stainless steel cover	\$3,695
TBA-40G	Tri-basket assembly	\$4,919
CMS-40	Graduated measuring strip	\$875

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
- 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"	\$84,332
MT-40EO	40 gallon, electric tilting kettle on modular base - 24 kW	430 (195)	36"x38"x33"	\$88,891

Options and Accessories

Model Number	Description	List Price
MT-PT	Optional Power Tilt	\$3,156
TKS-25MT	For MT-25EO MF kettle	\$2,500
TKS-40MT	For MT-40EO MF kettle	\$3,254



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"	\$35,000
30P-STEM	30 gallon electric tilt skillet on closed base - 12kW	545 (247)	36"x37.75"x41.44"	\$52,512
40P-STEL	40 gallon electric tilt skillet on open leg base - 18kW	630 (286)	46"x37.75"x41.44"	\$39,000
40P-STEM	40 gallon electric tilt skillet on closed base - 18kw	660 (299)	46"x37.75"x41.44"	\$56,385

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"	\$47,500
30P-STGM	30 gallon gas tilt skillet on closed base - 93,000BTU	565 (256)	36"x37.75"x41.44"	\$60,678
40P-STGL	40 gallon gas tilt skillet on open leg base - 126,000BTU	695 (315)	46"x37.75"x41.44"	\$50,000
40P-STGM	40 gallon gas tilt skillet on closed base - 126,000BTU	725 (239)	46"x37.75"x41.44"	\$64,408

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	\$2,087
SPI-40	Steam pan insert for 40 and 60 gallon models	\$2,377
MS-DVDC	Drain Cup with 8' Hose (For 2" Draw-Off Valve)	\$1,623
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$1,078
MS-SFRSH	Single Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$2,998
MS-DFRSH	Double Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$4,156
MS-SF	Single Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$1,279
MS-DF	Double Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$1,664
MS-SFSH	Single Faucet Spray Hose (Kit; Brackets & Plumbing)	\$2,170
MS-DFSH	Double Faucet Spray Hose (Kit; Brackets & Plumbing)	\$3,006
FB	Faucet Bracket	\$313
MS-PC	Pan Support	\$1,583
MS-SEISFT	Seismic feet (set of 4) installed at factory only	\$1,415
MS-CK	Casters	\$1,213
MS-CKSRH	Casters and Strain Relief with Gas Hose	\$2,806
MS-SRH	Gas Strain Relief with Gas Hose	\$1,285
MS-DOS	2" Draw-Off Strainer	\$232
MS-SSHA	Spring Support Hose Assembly for Spray Hose Assembly	\$861
MS-PT	Power Tilt	\$3,744
MS-PS	Lip Strainer	\$258
MS-DV-2	2" Tangent Draw-Off, with Strainer	\$4,797
MS-DVHK-2	2" Draw-Off, with Drain Kit Hose Assembly	\$6,865
MS-SDP-1	Pull-Out Sliding Sink Drain Drawer w/Splash Shield for Open Leg Skillets (Factory installed only)	\$4,812
ESVS-1	380 OR 415 VOLT, 3 PHASE (specify)	\$2,362
ESVS-2	440-460-480 Volt Option for electric skillets, add	\$2,362
ESVS-3	Export voltage upcharge	\$3,151
GSVS-1	220v Upcharge For Gas Units	\$1,589
HTC	Export crating - NET per/section	\$1,130
EKVS-2	440, 460 or 480 volts, 60 Hz, 3-phase	\$2,362
EKVS-3	575 or 600 volts, 60 Hz, 3-phase	\$3,151
MS-MP30	Modular panels, 30 gallon model	\$2,345
MS-MP40	Modular panels, 40 gallon model	\$2,529
Prison Options		
P-TPSTW	Tamper proof screws & tackwelds where applicable	\$1,107
P-HCC-S30	Hinged cover over control panel w/ locking provision-lock by others	\$3,140
P-HCC-S40	S/s hinged cover over control panel with locking provision	\$4,833
P-LHC	s/s locking hasp on cover - lock by others	\$859

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"	\$48,233
MSA-SB-2692	Marine double stack electric convection oven	700 (318)	36"x50.50"x37.18"	\$96,466

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"	\$22,654

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 | • Fillings |
| • Braised Items | • Soups/Stocks |
| • Sauce Production | • Chocolate |
| • Caramel | • 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"	\$56,629
UCBTE018V1	18 gallon electric tilt braising pan with mixer-8.6kW	948 (430)	42.63"x41.75"x28.25"	\$90,091
UCBTE024V1	24 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.25"x50.63"x50.75"	\$138,998
UCBTE034V1	34 gallon electric tilt braising pan with mixer-12.6kW	970 (440)	57.25"x50.63"x50.75"	\$156,500
UCBTE048V1	48 gallon electric tilt braising pan with mixer-19.4kW	1279 (580)	65.25"x50.63"x59.25"	\$205,922
UCBTE082V1	82 gallon electric tilt braising pan with mixer-27kW	1411 (640)	69.13"x50.63"x61.5"	\$308,368

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"	\$190,479
UCBTE048AV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1301 (590)	65.25"x50.5"x59.25"	\$248,135
UCBTE082AV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1433 (630)	69.13"x50.63"x61.5"	\$364,995

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"	\$66,925
UCBTE018CV1	18 gallon electric tilt braising pan with mixer-8.6kW	970 (440)	42.63"x41.75"x28.25"	\$105,535
UCBTE024CV1	24 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.25"x50.63"x50.75"	\$158,559
UCBTE034CV1	34 gallon electric tilt braising pan with mixer-12.6kW	970 (440)	57.25"x50.63"x50.75"	\$177,608
UCBTE048CV1	48 gallon electric tilt braising pan with mixer-19.4kW	1279 (580)	65.25"x50.63"x59.25 "	\$229,346
UCBTE082CV1	82 gallon electric tilt braising pan with mixer-27kW	1411 (640)	69.13"x50.63"x61.5"	\$338,485

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"	\$211,585
UCBTE048ACV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1301 (590)	65.25"x50.5"x59.25"	\$271,559
UCBTE082ACV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1433 (630)	69.13"x50.63"x61.5"	\$395,112



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"	\$96,782
UCBTG024V1	24 gallon electric tilt braising pan with mixer-75,000BTU	430 (195)	57.25"x50.75"x50.63"	\$146,719
UCBTG034V1	34 gallon electric tilt braising pan with mixer-95,500BTU	970 (440)	57.25"x50.63"x50.75"	\$164,738
UCBTG048V1	48 gallon electric tilt braising pan with mixer-112,500BTU	1279 (580)	65.25"x50.63"x59.25"	\$220,851
UCBTG082V1	82 gallon electric tilt braising pan with mixer-167,000BTU	1411 (640)	69.13"x50.63"x61.5"	\$319,694

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"	\$198,714
UCBTG048AV1	48 gallon electric tilt braising pan with mixer-112,500BTU, 4.3PSI	1301 (590)	65.25"x50.5"x59.25"	\$263,065
UCBTG082AV1	82 gallon electric tilt braising pan with mixer-167,000BTU, 4.3PSI	1433 (650)	69.13"x50.63"x61.5"	\$376,321

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.

Electric 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"	\$69,452
UDBRE038V1	38 gallon electric tilt braising pan -20kW	1146 (520)	68"x50.63"x44.25"	\$77,987
UDBRE048V1	48 gallon electric tilt braising pan -27kW	1268 (575)	78.75"x50.63"x44.25"	\$103,254
UDBRE058V1	58 gallon electric tilt braising pan -30kW	1322 (600)	88.75"x50.63"x44.25"	\$121,378

Electric 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"	\$122,242
UDBRE038AV1	38 gallon electric tilt braising pan -20kW, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$140,240
UDBRE048AV1	48 gallon electric tilt braising pan -27kW, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$174,599

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"	\$85,567
UDBRG038V1	38 gallon electric tilt braising pan -119,500BTU	1146 (520)	68"x50.63"x44.25"	\$98,522
UDBRG048V1	48 gallon electric tilt braising pan -143,300BTU	1268 (575)	78.75"x50.63"x44.25"	\$117,408
UDBRG058V1	58 gallon electric tilt braising pan -179,000BTU	1322 (600)	88.75"x50.63"x44.25"	\$130,811

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"	\$137,203
UDBRG038AV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$161,043
UDBRG048AV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$184,649

Electric 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"	\$87,624
UDBRE038CV1	38 gallon electric tilt braising pan with lift -20kW	1146 (520)	68"x50.63"x44.25"	\$98,936
UDBRE048CV1	48 gallon electric tilt braising pan with lift -27kW	1268 (575)	78.75"x50.63"x44.25"	\$127,618
UDBRE058CV1	58 gallon electric tilt braising pan with lift -30kW	1322 (600)	88.75"x50.63"x44.25"	\$142,508

Electric 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"	\$139,305
UDBRE038ACV1	38 gallon electric tilt braising pan with lift -20kW, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$158,471
UDBRE048ACV1	48 gallon electric tilt braising pan with lift -27kW, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$195,636

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"	\$103,920
UDBRG038CV1	38 gallon electric tilt braising pan with lift -119,500BTU	1146 (520)	68"x50.63"x44.25"	\$118,224
UDBRG048CV1	48 gallon electric tilt braising pan with lift-143,300BTU	1268 (575)	78.75"x50.63"x44.25"	\$139,553
UDBRG058CV1	58 gallon electric tilt braising pan with lift-179,000BTU	1322 (600)	88.75"x50.63"x44.25"	\$154,334

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"	\$158,471
UDBRG038ACV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1146 (520)	68"x50.63"x44.25"	\$180,442
UDBRG048ACV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1268 (575)	78.75"x50.63"x44.25"	\$205,685

Multicooker

boiling | warming | blanching | simmering |

Multicooker



CPMDE1-24



CPMDG2-12

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.

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"	\$105,371
UCPMDE1-48	Single Basin - Multicooker - 48 gallons - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$131,435
UCPMDE1-64	Single Basin - Multicooker - 64 gallons - 31Kw	24/30	47.24"x35.43"x35.43"	\$156,114
UCPMDE2-32	Double Basin - Multicooker - 32+32 gallon - 17+17Kw	(2)12/15	62.99"x35.43"x35.43"	\$206,303
UCPMDE2-48	Double Basin - Multicooker - 48+48 gallons - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$255,663
UCPMDE2-64	Double Basin - Multicooker - 64+64 gallon - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$302,247

* 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"	\$113,134
UCPMDG1-48	Single Basin - Multicooker - 48 gallons - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$139,201
UCPMDG1-64	Single Basin - Multicooker - 64 gallons - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$165,266
UCPMDG2-32	Double Basin - Multicooker - 32+32 gallons - 2x85,300 BTU	(2)12/15	62.99"x35.43"x35.43"	\$222,664
UCPMDG2-48	Double Basin - Multicooker - 48+48 gallons - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$272,299
UCPMDG2-64	Double Basin - Multicooker - 64+64 gallons - 2x 153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$322,212

* 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 | • Pasta |
| • Beans | • Quinoa |
| • Legumes | • 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"	\$268,774
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"	\$306,407
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"	\$529,623
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"	\$601,325

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"	\$276,695
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"	\$315,913
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"	\$546,658
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"	\$623,110

* 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	\$4,322
CAKP0030	Feet kit UCBTE008	\$0
CASR0010	Rotating probe for UCBTE008	\$9,325
D150	Kit wheels PR/UCBT/UDBR	\$5,703
DAPF0010	Set feet for UCBT/UDBR/PR	\$1,942
PAF2040	Tri-clover sanitary fittings 1-1/2"	\$1,110
PAF2050	Tri-clover sanitary fittings 2"	\$2,082
PAF2060	Tri-clover sanitary fittings 3"	\$3,087
CABE0010	Pullout container gn1/1 for UCBT008	\$2,621
CACP0010	Pasta basket set (4 pcs) for UCBT008	\$2,793
CACS0010	Sous-vide basket for UCBT008V1	\$3,813
CAMP030	Cleaning mixer for UCBTE008	\$4,759
CAMR0020	Wheels D.100 inox UCBT.018	\$1,699
CAPV2010	Extra vertical scraper mixer UCBT008	\$1,887
CAPV2020	Extra vertical scraper mixer UCBT018	\$1,958
CAPV2030	Extra vertical scraper mixer UCBT024	\$2,028
CAPV2040	Extra vertical scraper mixer UCBT034	\$2,099
CAPV2050	Extra vertical scraper mixer UCBT048	\$2,168
CAPV2060	Extra vertical scraper mixer UCBT082	\$2,238
CAGM032	Extra vertical scraper mixer UCBT008	\$2,567
PAF0451	Strainer for UCBTE008	\$776
PAF0602	Strainer for UCBT.018	\$1,796
PAF0701	Strainer for UCBT.024-034	\$2,575
PAF0702	Perforated strainer UCBT024-034A	\$2,575
PAF0901	Strainer for UCBT.048	\$3,205
PAF0902	Strainer for UCBT.048 PRESSURE	\$3,205
PAF1001	Strainer for UCBT.082	\$3,546
PAF1002	Strainer for UCBT.082 PRESSURE	\$3,546

Options and Accessories

BetterPan

Model Number	Description	List Price
D150	Wheels kit	\$5,386
DADE0010	Cleaning shower UDBR	\$4,081
DAF0110	Strainer for UDBR.029	\$2,292
DAF0145	Strainer for UDBR.038	\$2,614
DAF0180	Strainer for UDBR.048	\$2,889
DAF0220	Strainer for UDBR.058	\$3,164
DAPF0010	Feet for UDBR/UCBT/PR	\$1,704
DSAC0000	Coreprobe	\$1,310
DABF0000	Contanier with holes GN1/1 H=200	\$229
DAP01000	Spatula for omelette	\$235

Multicookers

Model Number	Description	List Price
UCADE0020	Cleaning shower for UCPM models	\$6,087

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 descaler 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 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.

Limited Warranty

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.

Warranty Disclaimer Statements

1. **Terry System Cartridge Changes / Installation** – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set." – Applies to ALL Crown and Market Forge Steamers that require a water connection (i.e., auto-fill steamer models).
2. **Mileage Limit for Factory Performance Checks** – Equipment that qualifies for a free factory performance check will include labor and mileage charges up to 100 miles round trip (or 50 miles each way) from the authorized service agency office. Locations further than 50 miles from the agency office may be charged an excess mileage fee to cover the mileage cost above the 100 miles round trip limit.

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	\$1,348
Braising Pans	\$1,430
Kettles	\$1,430
Boiler Base Steamers.....	\$1,430



Eco-Tech Plus® Series	\$2,297
Altair II Series (per section)	\$1,585
Sirius II Series (per section)	\$1,585
Steam-It Countertop Pressure Cooker (per section).....	\$2,297
Universe Plus Floor Model Tilting Skillets.....	\$1,191

*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



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