

HEALTH CARE SOLUTIONS



MARKET FORGE



TODAY'S STEAM SOLUTIONS



STEAM SOLUTIONS ARE OUR MISSION

Crown has dedicated over 40 years to achieve one goal - providing you with the best steam cooking equipment. Crown with Market Forge and Firex offers an extensive variety of steam solutions ideal for all health care facilities.



COOK HEALTHIER **COOK SMARTER**

Valuable vitamins and minerals that can be lost during other cooking processes are preserved during the steam cooking process. Steam cooking is an efficient and cost-effective cooking method. Many of our steamers are ENERGY STAR qualified, saving on water and energy consumption.

ETP STEAMERS

Do you have a small kitchen where efficiency is key? How about a steamer and holding cabinet in one? Look no further than our Atmospheric Twin Generator ETP steamers. Operate each compartment individually for maximum control in your kitchen's daily operations.

ETP-10E



(Certifications vary by model. Refer to spec sheet)



ENERGY STAR QUALIFIED



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
- 64" in height
- Available in gas or electric

OPTIONS AND ACCESSORIES

- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws
- Casters with gas hose strain relief
- Pans
- Pan covers



WHAT YOU WILL LOVE

- Built in Water Treatment System
- Less than 15 gallons of water per hour
- 10 pan capacity
- Steamer and holding cabinet in one
- Steam in both cavities in the morning and turn one of the cavities over to a holding cabinet in the afternoon.

The ETP model steamers use only 8 gallons an hour as opposed to the 120 gallons in a typical two-compartment steamer. The water savings range is about 80-100 gallons over the other convection steamer.

Steam cooking is a versatile method of preparing a variety of dishes, from the perfect hard-boiled egg to protein such as chicken and fish. Retherm soups, chili, and sauces. Lock-in flavor, vitamins, and color in vegetables and legumes.

ALTAIR II & SIRIUS II

Looking for a steamer, but you don't want to spend time delimiting it at the end of the night, and you don't want those hefty water bills that typically come with a steamer? Try our boilerless Altair and Sirius steamers.



STANDARD FEATURES

- Water Treatment System
- 4, 6, 8, 10, 12 pan capacities (2.5 inch deep pans)
- 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
- Available in electric (Altair) or gas (Sirius II)

OPTIONS AND ACCESSORIES

- Vega condenser hood with hose (Altair II-4 & Altair II-6 only)
- 34.5" tall mobile stand w/slide out shelf and under shelf (MSS)
- 29.75" tall stationary stand w/slide out shelf and under shelf (SSS)
- 12" tall stationary stand (Altair II-6 only)(STSS)
- 16-5/8" tall mobile stand (Altair II-6 only)(STSM)
- Pan rack assembly for MSS and SSS
- Set of 4 casters, 2 with brakes
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (2) 4" adjustable front flanged feet
- Heat and water side shield
- Water hose kit - 60" line with quick disconnect

NSF ETL
(Certifications vary by model. Refer to spec sheet)



WHAT YOU WILL LOVE

- Water Treatment System included
- Ventless Vega Hood option
- Uses less than 2 gallons of water per hour
- No delimiting
- ENERGY STAR steamer, rebates may apply

These Energy Star units are truly unique. They feature 3 different cooking settings for low-temperature cooking at 180°F, normal steaming at 212°F and Super Steam which heats to 227°F making it an ideal piece of equipment for multiple different cooking applications.

The Super Steam is achieved with a convection fan that increases steam velocity and distribution efficiency by pulling moist hot air past food, then forcing it against the cooking chamber to be reheated.

GO VENTLESS WITH VEGA!

Market Forge's Optional Ventless VEGA Condenser Hood allows you to cook anywhere. The VEGA Condenser Hood works by reducing the steam output, allowing you to steam without the use of a hood system.



Altair II-6
VEGA Condenser Hood
92-1008 (Altair II 4 & 6 pan ONLY)

ALTAIR II 4 & 6 WITH VEGA HOODS

- Eliminate a traditional hood system saving thousands on the hood, installation, and maintenance.
- No additional space is required. Mounts directly to the Altair II-4 or Altair II-6.
- Steam anything with no limitations.
- 80% efficient at condensing steam.
- Condensate drains directly to a bucket or air-gap drain.



TWIN GENERATOR STEAMERS

Do you need fast recovery times, look no further than this workhorse. The 10 Pan GSX-HE is tops in its class with 190,000 BTU for those fast recovery times you need.

GSX-10HE



(Certifications vary by model. Refer to spec sheet)



STANDARD FEATURES

- Water Treatment System
- 7, 10, 16 pan capacities (2.5 inch deep pans)
- Separate controls and generator for each compartment
- Stainless steel construction -including cabinet and generators
- Electronic ignition
- Coved interior corners
- Automatic generator blow-down
- Delime mode power setting
- Delimiting port is located at the front of the generator for easy access to allow cleaning of the tank
- Split water connections for a simple Water Treatment System installation.
- Left side access panel
- Thermostatically controlled drain
- Single drain connection
- Safety relief valves
- Available in gas

OPTIONS AND ACCESSORIES

- 220 VAC, 1 Phase, 50 Hz controls (SGVS-2)
- Correctional package
- 120 minute timer (T-120-2)
- Constant Steam (CSF-2)
- Load Compensating Timer (LCT-2)
- Sheet pan support, (SPS-2) GSX-16HE ONLY
- Full width wire shelf, GSX-16HE ONLY (CXSS-16 must order SPS)
- High sensitivity level controls for R.O. water (HSB-2)
- Casters
- Water in "Y" strainer (condenser feed)
- Single pantry spray hose and bracket (SP-RSH)
- Double pantry spay hose and bracket (DP-RSH)

WHAT YOU WILL LOVE

- Independent steam generators
- Water Treatment System included
- 7, 10, and 16 pan capacities
- Coved interior corners - easy to clean

With the highest BTU in the industry, the GSX line is the ultimate workhorse in the kitchen. From high volume cafeteria to a fast-paced à la carte, this unit can easily handle high production needs. With two generators, you have the benefit of always having a fully operational cavity even when one is being serviced or not in operation.



Utilizing convection steamers is a great way to lower costs and reduce your carbon footprint. Steaming requires less energy to transfer heat, making it easier to cook food and reducing the time spent doing so.

CONVECTION STEAMER

These Convection Steamers are mounted on a modular broiler base. The boiler may also supply power to multiple pieces of equipment such as a kettle. Crown offers an array of convection steamers and kettle combinations. Water Treatment Included!

GCX-10-24



(Certifications vary by model. Refer to spec sheet)



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

OPTIONS AND ACCESSORIES

- Nickel plated boiler (no charge)
- Floor Protective Panel for 36" Gas Boiler Based Cabinets and Up (aluminum panel, painted on top with special anti-reflective black paint) (8976-1)
- Floor Protective Panel 24" Gas Boiler Based Cabinets (aluminum panel, painted on top with special anti-reflective black paint) (8978-1)
- 300,000 BTU 36" (915 mm)cabinet (B25-30)
- 220 VAC, 1 Phase, 50/60 Hz operation (SGVS-2)
- Stainless steel rear panel (SSB-)
- Stainless steel frame (SSF-)
- Load compensating timer (LCT)
- Correctional package
- Steam take off kit (STOK)
- Spray and rinse assembly
- Water in "Y" strainer (condenser feed)

WHAT YOU WILL LOVE

- Water Treatment System included
- 316 stainless steel cooking chamber
- Easy to operate controls
- Coved interior corners - easy to clean



DO-ALL COOKER

DO-ALL Cookers can cook with and without pressure. With a cavity under pressure, higher temperatures can be reached which will cook food in less time. This allows for cook times on potatoes or other dense vegetables to be dramatically reduced. Not to mention that pressure steamers make efficient use of steam, reducing water use in high-volume applications.

GDA-3



(Certifications vary by model. Refer to spec sheet)



STANDARD FEATURES

- Manual controls
- Automatic timers
- Split water lines
- Universal pan guides
- CSD-1 boiler controls
- Electronic Ignition
- Direct Steam c/w PRV pressure reducing valve
- "Y" strainer
- 36" Cabinet Base
- Water Treatment System

OPTIONS AND ACCESSORIES

- Floor Protective Panel for 36" Gas Boiler Based Cabinets and Up (aluminum panel, painted on top with special anti-reflective black paint) (8976-1)
- Floor Protective Panel 24" Gas Boiler Based Cabinets (aluminum panel, painted on top with special anti-reflective black paint) (8978-1)
- 300,000 BTU boiler
- Stainless steel frame (SSF-)
- Stainless steel back on cabinet (SSB-)
- 220 or 240 VAC, 1 phase, 50 Hz (GBVS-1)
- Correctional package
- Spray and rinse assembly
- Water in "Y" strainer (condenser feed)
- Steam take-off kit (STOK)
- Wire shelf rack (SSR-PC)
- Sheet pan support (SPS-PC1 or SPS-PC2)
- Nickel plated boiler shell (no charge)

WHAT YOU WILL LOVE

- Switch between convection and pressure modes
- Manual controls
- Water Treatment System included
- Electronic Ignition





COOKING FROM START TO FINISH

Braising Pans and Titling Skillets are all-in-one kitchen solution. Sear meats to lock in juices, fry eggs, or even batch-cook grilled cheese sandwiches. Slow-cook meats or prepare soups and chili - there is nothing you can not cook with this, truly versatile, equipment.

BETTERPAN - BRAISING PAN

From delicate egg cooking to searing steaks and proteins, to large batch pressurized braising and cooking, the Firex Betterpan can handle it all. With an easy step-by-step app, fully program your recipes 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%. Allowing you to use less liquid and producing a higher yield of the finished product.

UDBRG048AV1



(Certifications vary by model. Refer to spec sheet)

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 multi-functional 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.

OPTIONS AND ACCESSORIES

- Set feet (DAPF0010)
- Cleaning shower (DADE0010)
- Wheel kit (D150)
- Strainer (DAF0180)
- Spatula for omelette (DAP01000)



BRAISE



SHALLOW FRY



ROAST



STEAM



RETHERM



GRIDDLE

firex

WHAT YOU WILL LOVE

- Easy to use touch controls
- Programmable
- Save recipes and cook times
- 29 to 58 gallon capacities



SOUP-ER COOKERS

Kettles, while versatile, are ideal for soups, stews, broths, sauces, pasta, and more. Our Jacketed Steam Kettles use steam to operate similarly to a double boiler - eliminating the chances of scorching foods.

GAS STEAM TILTING KETTLE

Tilting floor kettles are perfect for preparing a large amount of food. This Kettle was designed with ease of use in mind. This large capacity kettle is easy to operate and can be tilted past 90° for making complete emptying of the vessel a breeze.

GLT-100



(Certifications vary by model. Refer to spec sheet)



STANDARD FEATURES

- 100 gallon 2/3 jacketed kettle
- Rated for operation to 35 PSI
- 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
- Exclusive 2 year warranty for Schools and Universities

OPTIONS AND ACCESSORIES

- 220-240 VAC operation (specify voltage)(GKVS-1)
- Spring assist stainless steel cover (CH-)
- 2" (50 mm) tangent draw-off valve with perforated strainer (TVT-2)
- 3" (76 mm) tangent draw-off valve with perforated strainer (TVT-3)
- Etched gallon markings (GM-)
- Etched litre markings (LM-)
- Single pantry faucet with swing spout (SF-18)
- Double pantry faucet with swing spout (DF-18)
- Single pantry kettle filler (SP-KF-GK)
- Double pantry kettle filler (DP-KF-GK)
- Correctional package
- Triple basket assembly (TBA-G)
- Graduated measuring strip (CMS-)
- Solid stainless steel disc for draw off (TSS-) (TPS- perforated)
- Strainer hook (SH-)
- Pour strainer (TKS-G)
- Pan carrier (PC-4)
- Draw-off valve hose kit (DVHK-)

WHAT YOU WILL LOVE

- Short-height
- 316L Stainless Steel Liner
- Power Tilting
- 2/3 Jacketed Kettle

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. Together, Crown and Market Forge offer a variety of Full Jacketed and 2/3 Jacketed Kettles ranging from 6 to 100 gallon capacities. Providing you endless product offerings for your health care facilities.





LEARN MORE JOIN US AT THE MIK

ABOUT THE MIK 40,000 square feet, 15 active cooking vignettes, and 150 pieces of live Middleby commercial kitchen innovation all under one roof. This is the Middleby Innovation Kitchens (the MIK), where Chef-driven demonstration and Middleby innovation meet. Led by Certified Master Chef Russell Scott, the concept was built for our customers and channel partners. It's a one-stop destination for hands-on learning about the extensive Middleby line of automation, beverage, brewing, cooking, IoT, ventless, and refrigeration technologies, just to name a few. Located just 15 minutes from DFW Airport, the MIK is easily accessible. Schedule a demonstration or secure our state-of-the-art training room then finish the day in Middleby Made, our 70-person dining room with a custom menu. To learn more and reserve your space, contact your Middleby representative. Schedule an appointment today.



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At Crown Steam Group, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our ENERGY STAR qualified steamers have all the features a busy kitchen needs from the inside out.



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