



2023 PRODUCT CATALOG



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OSION



OCU-50 ICE MAKER SELF CONTAINED UNDERCOUNTER SHIP WT: 104 lbs



- Up to 50 lbs. production office per 24 hours
- Gourmet style shaped cubes
- Perfect design for undercounter or free standing
- Smart display with friendly operation
- Anti-microbial technology for safe ice
- Efficient energy & water saving
- Heavy duty 304 stainless steel exterior
- Removable & washable air filter
- ETL safety & sanitation listed
- Water filter recommended
- Voltage: 115V/60Hz

OCU-90 ICE MAKER SELF CONTAINED UNDERCOUNTER SHIP WT: 87 lbs



- Up to 90 lbs. production of ice per 24 hours
- Gourmet style shaped cubes
- Perfect design for undercounter or free standing
- Smart display with friendly operation
- Anti-microbial technology for safe ice
- Efficient energy & water saving
- Heavy duty 304 stainless steel exterior
- Removable & washable air filter
- ETL safety & sanitation listed
- Water filter recommended
- Voltage: 115V/60Hz



OCU-130 ICE MAKER SELF CONTAINED UNDERCOUNTER SHIP WT: 135 lbs



- Up to 130 lbs. production of ice per 24 hours
- Built-in ice storage capacity of 84 lbs.
- Crescent shaped cubes
- Ergonomic ice access with slide-up door
- Smart display with friendly operation
- Thermo insulated ice bin
- Heavy duty 304 stainless steel exterior
- Removable & washable air filter
- Adjustable 6" legs for level install
- ETL safety & sanitation listed
- Water filter recommended
- Voltage: 115V/60Hz

OCU-200 ICE MAKER SELF CONTAINED UNDERCOUNTER SHIP WT: 165 lbs



- Up to 200 lbs. production of ice per 24 hours
- Built-in ice storage capacity of 132 lbs.
- Crescent shaped cubes
- Ergonomic ice access with slide-up door
- Smart display with friendly operation
- Thermo insulated ice bin
- Heavy duty 304 stainless steel exterior
- Removable & washable air filter
- Adjustable 6" legs for level install
- ETL safety & sanitation listed
- Water filter recommended
- Voltage: 115V/60Hz



OCM-ICE MAKER MODULAR ICE HEADS

- Air cooled condenser
- Anti-microbial system included for safe ice
- Heavy duty 304 stainless steel exterior
- Intelligent & smart display for easy operation
- Energy efficiency & eco-friendly refrigerants
- Ice making delay timer
- Automatic & manual water cleansing
- Removable, washable air filter
- Quick assembly & re-assembly design
- ETL safety & sanitation listed
- Water filter recommended
- Voltage (OCM-350 / 500): 115V/60Hz
(OCM-1000): 208-220V/60Hz



OCM-350
SHIP WT: 123 lbs



OCM-500
SHIP WT: 144 lbs



OCM-1000
SHIP WT: 203 lbs

OB-ICE STORAGE BIN

- Standard size match most of the ice head
- Convenient stay open door design
- Internal ice scoop holder included
- Thermo insulated ice bin
- Heavy duty 304 stainless steel exterior
- Adjustable 6" legs for level install
- ETL sanitation listed



OB-350
SHIP WT: 67 lbs



OB-500
SHIP WT: 86 lbs



OB-1000
SHIP WT: 114 lbs

AXIS



PLANETARY MIXERS GEAR DRIVE TRANSMISSION



AX-M7
SHIP WT: 50 lbs

7 QUART MIXER

- 650 Watts
- Carbon brush motor
- 110/60/1
- Digital timer
- Electronic five speed control
- Plastic bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook



AX-M12
SHIP WT: 100 lbs

12 QUART MIXER

- 0.5 H.P.
- 110/60/1
- Digital timer
- 3 Speeds
- Plastic bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook



AX-M20
SHIP WT: 275 lbs

20 QUART MIXER

- 0.5 H.P.
- 110/60/1
- Digital timer
- 3 Speeds
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook



AX-M30
SHIP WT: 385 lbs

30 QUART MIXER

- 1.0 H.P.
- 110/60/1
- Digital timer
- 3 Speeds
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook



AX-M40
SHIP WT: 510 lbs

40 QUART MIXER

- 1.5 H.P.
- 220/60/1
- Digital timer
- 3 Speeds
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook



AX-M60 / AX-M60P
SHIP WT: 1,100 lbs

60 QUART MIXER

- 3.0 H.P.
- Digital timer
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook, and bowl dolly
- AX-M60: 3 Speeds, 220/60/1 or 208/60/3
- AX-M60P (pizza): 2 speeds 208/60/3 only
- Includes power cord (no plug is included)



AX-M80
SHIP WT: 1,400 lbs

80 QUART MIXER

- 4.0 H.P.
- 208/60/3
- Digital timer
- 4 Speeds
- Electric bowl lift
- Stainless steel bowl guard
- Comes with stainless steel bowl, flatbeater, wire whip, dough hook, and bowl dolly

Includes power cord (no plug is included)



IMMERSION BLENDERS



AX-IB550
SHIP WT: 13 lbs

AX-VIB750 (VARIABLE SPEED)
SHIP WT: 13 lbs

- Variable speed control settings (AX-VIB750)
- Powerful double insulated motor
- Ergonomic handle and rubber cover
- Push button safety system
- Quick coupling system
- Removable rods for easy cleaning
- 14" & 18" interchangeable stainless steel shafts & stainless steel whisk

Includes power cord

MEAT SLICERS, FOOD PROCESSOR & BOWL CUTTER



AX-S10-ULTRA

10" MEAT SLICER – BELT DRIVE
SHIP WT: 35 lbs

- 10" Blade
- 0.33 H.P.
- 115/60/1
- Built-in sharpener



AX-S12-ULTRA

12" MEAT SLICER – BELT DRIVE
SHIP WT: 52 lbs

- 12" Blade
- 0.50 H.P.
- 115/60/1
- Built-in sharpener



AX-S14-ULTRA

14" MEAT SLICER – BELT DRIVE
SHIP WT: 77 lbs

- 14" Blade
- 0.50 H.P.
- 115/60/1
- Built-in sharpener



This model is NOT recommended for slicing cheese.

AX-S13GA

13" MEAT SLICER -
GEAR DRIVE AUTOMATIC
SHIP WT: 138 lbs

- 13" Blade
- 0.60 H.P.
- 115/60/1
- Dual-action sharpener
- Fixed ring guard
- Heavy duty gear mechanism
- Two independent motors



AX-S13GAiX

13" MEAT SLICER -
GEAR DRIVE AUTOMATIC
SHIP WT: 165 lbs

- 13" Blade
- 0.50 H.P.
- 115/60/1
- High-performance automatic
- Dual-action sharpener
- Variable slice thickness up to 1"



AX-S14GiX

14" MEAT SLICER -
GEAR DRIVE MANUAL
SHIP WT: 112 lbs

- 14" Blade
- 0.50 H.P.
- 115/60/1
- High-performance gear drive
- Dual-action sharpener
- Variable slice thickness up to 1"



AX-VOL12

FLOWERWHEEL SLICER
SHIP WT: 189 lbs

- 12" Blade
- Manual slicer
- Self-locking arm
- Fixed ring guard
- Cutting thickness 0 -2.6 mm



AX-VOL14

FLOWERWHEEL SLICER
SHIP WT: 248 lbs

- 14" Blade
- Manual slicer
- Self-locking arm
- Fixed ring guard
- Cutting thickness 0 -2.6 mm



VOLANO STAND

12 / 14
FLOWERWHEEL SLICER PEDESTAL STAND

AX-VOL12ST
SHIP WT: 88 lbs

AX-VOL14ST
SHIP WT: 98 lbs



EXPERT

SHIP WT: 68 lbs

VEGETABLE PROCESSOR

- 1.0 H.P.
- Can be used to cut, slice, dice, grate, shred, granulate, julienne, etc.
- Discs are easily interchangeable
- Fan cooled motor with thermal overload protection



FP-15

SHIP WT: 33 lbs

FOOD PROCESSOR

- Chops, slices, emulsifies & needs
- Bowl capacity up to 1.5 gallons
- Manufactured with all safety & hygiene requirements
- Simple cleaning
- Stainless steel blade



ACCESSORIES

MIXER ATTACHMENTS

MODEL	DESCRIPTION
AX-G12SH	#12 Meat Grinder attachment for mixer - with stainless steel pan & stuffer
AX-VS12A	#12 Vegetable Slicer attachment for mixer - Housing only
MODEL	DESCRIPTION
AX-VS12-013A-3MM	3mm Slicing Disc with holding plate
AX-VS12-013A-5MM	5mm Slicing Disc with holding plate
AX-VS12-014A-1.5MM SET	1.5mm Shredding Disc with holding plate
AX-VS12-014A-2MM SET	2mm Shredding Disc with holding plate
AX-VS12-014A-3MM SET	3mm Shredding Disc with holding plate
AX-VS12-014A-5MM SET	5mm Shredding Disc with holding plate
AX-VS12-014A-6MM SET	6mm Shredding Disc with holding plate
AX-VS12-014A-8MM SET	8mm Shredding Disc with holding plate
AX-VS12-014A-9MM SET	9mm Shredding Disc with holding plate
AX-VS12-014A-GRATER SET	Grating Disc with holding plate

MIXER ACCESSORIES

MODEL
S/S BOWL
S/S WHIP
ALUMINUM HOOK
FLAT BEATER
BOWL DOLLY

EXPERT BLADES

CHIP CUT Code: B	SLICE Code: E	SHREDDER Code: Z	CUBES Code: D	LONG SLICE Code: S	GRATING Code: V	JULIENNE Code: H	EJECTOR
6 mm 8 mm 10 mm	1 mm 2 mm 3 mm 4 mm 6 mm 8 mm	2 mm 3 mm 4 mm 7 mm	8 x 8 10 x 10 12 x 12 16 x 16 20 x 20	1 mm 2 mm 5 mm	One Size	2.5 mm 4 mm 6 mm 8 mm 10 mm	

VERTICAL BROILER ACCESSORIES

736MM SKEWER (VB3) CODE: 81-V372	190MM DISC (VB3/VB4) CODE: 81-V371	MEAT PREP SPIT BED (VB3/VB4) CODE: 81-V370	MEAT SHOVEL (VB3/VB4) CODE: 81-V380	PIN FOR SKEWER (VB3/VB4) CODE: 81-V374
900MM SKEWER (VB4) CODE: 81-V373	250MM DISC (VB3/VB4) CODE: 81-V377			

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MEAT GRINDERS, DOUGH SHEETER, VERTICAL BROILERS & PASTA COOKERS

AX-MG12

SHIP WT: 66 lbs



NEMA-5-15P



MEAT GRINDER #12 HUB

- 1.0 H.P.
- 110/60/1
- Energy efficient motor
- Precision gear drive
- Side mounted controls
- Forward and reverse switch
- ETL Safety & Sanitation Listed

AX-MG22

SHIP WT: 121 lbs



NEMA-5-15P



MEAT GRINDER #22 HUB

- 1.5 H.P.
- 110/60/1
- Energy efficient motor
- Precision gear drive
- Side mounted controls
- Forward and reverse switch
- ETL Safety & Sanitation Listed

AX-PZR17

SHIP WT: 133 lbs



- 250 pcs/hr output
- Adjustable dough thickness and diameter
- Stainless steel body
- Metal gear transmission
- Safety hand guards
- Removeable, easy to clean roller scrapers and ceramic slide

AX-TDS

TABLETOP REVERSIBLE DOUGH SHEETER

SHIP WT: 340 lbs



NEMA-5-15P



- 110/60/1
- Heavy duty aluminum alloy head housing
- Safety guard on both sides of roller
- Single lever control for easy left and right motion

AX-VB3

GAS VERTICAL BROILER – 3 BURNERS

SHIP WT: 62 lbs



NEMA-5-15P

AX-VB4

GAS VERTICAL BROILER – 4 BURNERS

SHIP WT: 78 lbs

- Top mounted motor
- 110/60/1
- All stainless construction
- Natural gas with propane conversion kit
- Optional extra spits and meat shovel



See accessories on page 4



AX-GPC-1

SHIP WT: 184 lbs

GAS PASTA COOKER – SINGLE

- Deep drawn tank of 316 stainless
- High efficiently burner
- 50,000 BTU's
- Starch skimming drain feature
- Manual water fill valve
- Optional basket sizes available
- Natural gas with propane conversion kit



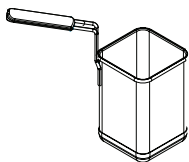
AX-GPC-2

SHIP WT: 318 lbs

GAS PASTA COOKER – DOUBLE

- Deep drawn tank of 316 stainless
- High efficiently burner
- 100,000 BTU's
- Starch skimming drain feature
- Manual water fill valve
- Optional basket sizes available
- Natural gas with propane conversion kit

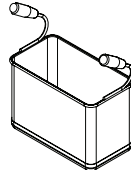
PASTA COOKER ACCESSORIES (AX-GPC-1 & AX-GPC-2)



Standard

CODE: 116-0090 (1/6)

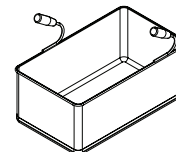
- 6 baskets (Single) or 12 baskets (Double) included
- 11.42" x 5.51" x 7.88"



Optional

CODE: 116-0040 (1/3)

- Not Included
- 11.42" x 6.3" x 7.88"



Optional

CODE: 116-0010 (FULL)

- Not Included
- 11.42" x 19.3" x 7.88"

CASTERS (4)	116-000 –	DRAIN WATER TEMPERING KIT	44-9921 –
SINGLE TANK COVER	116-0280 –	GAS PRESSURE REGULATOR	109-0012 –

→ REQUIRES ADAPTOR | 44-0128

CONVECTION OVENS – HALF SIZE



AX-513
SHIP WT: 72 lbs



MANUAL CONTROLS - 3 SHELVES

- For half size sheet pans
- 120/60/1, 1500 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light



AX-513RH
SHIP WT: 76 lbs



**MANUAL CONTROLS WITH HUMIDITY
AUTO REVERSING FANS - 3 SHELVES**

- For half size sheet pans
- 120/60/1, 1650 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light
- Electro valve for direct water connection



AX-513RHD
SHIP WT: 76 lbs



**DIGITAL CONTROLS WITH HUMIDITY
AUTO REVERSING FANS - 3 SHELVES**

- For half size sheet pans
- 120/60/1, 1650 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Temperature: 86°F-500°F
- 3 cooking cycles for each program
- Electro valve for direct water connection



AX-514
SHIP WT: 75 lbs



MANUAL CONTROLS - 4 SHELVES

- For half size sheet pans
- 208-240/60/1, 2700 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light



AX-514RH
SHIP WT: 80 lbs



**MANUAL CONTROLS WITH HUMIDITY
AUTO REVERSING FANS - 4 SHELVES**

- For half size sheet pans
- 208-240/60/1, 2700 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light
- Electro valve for direct water connection



AX-514RHD
SHIP WT: 80 lbs



**DIGITAL CONTROLS WITH HUMIDITY
AUTO REVERSING FANS - 4 SHELVES**

- For half size sheet pans
- 208-240/60/1, 2700 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Temperature: 86°F-500°F
- 3 cooking cycles for each program
- Electro valve for direct water connection



2023 PRODUCT CATALOG

HIGH SPEED OVEN



RAPIDO

SHIP WT: 242lbs

DIGITAL CONTROLS

- Up to 80 recipes with 6 steps each
- USB port to upload/download recipes
- Easy to clean
- Adjustable temperature from 86°F (30°C) to 536°F (280°C)
- User Friendly Interface
- Cool to the touch exterior
- Certified ventless with easy removable catalytic converter.

CONVECTION OVENS – FULL SIZE



AX-824RH

SHIP WT: 154 lbs

MANUAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 4 SHELVES

- For full size sheet pans
- 208-240/60/1, 5600 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-540°F
- Interior halogen light
- Electro valve for direct water connection



AX-824RHD

SHIP WT: 154 lbs

DIGITAL CONTROLS WITH HUMIDITY AUTO REVERSING FANS - 4 SHELVES

- For full size sheet pans
- 208-240/60/1, 5600 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Temperature: 86°F-500°F
- 3 cooking cycles for each program
- Electro valve for direct water connection

OVEN STANDS & PROOFERS



AX-501 OVEN STAND HALF SIZE
SHIP WT: 43 lbs

- Dimensions: 23.30" x 20.87" x 31.50"
- Accommodates any "5" series ovens



AX-801 OVEN STAND FULL SIZE
SHIP WT: 54 lbs

- Dimensions: 33.47" x 24.40" x 31.50"
- Accommodates any "8" series ovens



AX-PR5
SHIP WT: 133 lbs



- 8 half size sheet pans
- Space between pans: 3"
- 208-240/60/1, 2000 Watts
- Heat setting up to 140°F



AX-PR8
SHIP WT: 233 lbs



- 8 half size sheet pans
- Space between pans: 3"
- 208-240/60/1, 2000 Watts
- Heat setting up to 140°F



AX-HST-1
SHIP WT: 55 lbs

- Dimensions: 29.5" x 31.5" x 31.6"
- Accommodates one Hybrid oven



AX-HST-2
SHIP WT: 24 lbs

- Dimensions: 29.5" x 31.5" x 10.8"
- Accommodates two Hybrid ovens



AX-502 OVEN STAND HALF SIZE
SHIP WT: 44 lbs

- Dimensions: 23.63" x 23.63" x 27.56"
- Accommodates any "5" series ovens



AX-802 OVEN STAND FULL SIZE
SHIP WT: 55 lbs

- Dimensions: 31.5" x 25.59" x 27.56"
- Accommodates any "8" series ovens

CONVECTION ACCESSORIES



STACKING KIT FOR HYBRID
CODE: AX-HSK

STACKING KIT "5" SERIES
CODE: 124-KIT5

- Stacking kit for "5" Series (Except for AX-513 & AX-514)

SET (4) CASTERS
HYBRID STAND
CODE: AX-HC

STACKING KIT "8" SERIES
CODE: 124-KIT8

- Stacking kit for "8" Series

COMBI OVENS



Comes without a cord set or plug

AX-CL06M

SHIP WT: 263 lbs

MANUAL CONTROLS - 6 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 14,000 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-545°F
- Steam: 0-100%
- Hand spray for cleaning is included



Comes without a cord set or plug

AX-CL10M

SHIP WT: 353 lbs

MANUAL CONTROLS - 10 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 20,000 Watts
- 120 minute timer or continuous ON
- Temperature: 86°F-545°F
- Steam: 0-100%
- Hand spray for cleaning is included



Comes without a cord set or plug

AX-CL06D

SHIP WT: 263 lbs

DIGITAL CONTROLS- 6 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 14,000 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Electro valve for direct water connection
- Self cleaning cycle:
 - 3 automatic clean cycles: Light (45 min), Medium (55 min), Heavy duty (70 min)
 - Rinse cycle without detergent
 - Special detergent for clean cycle required
- Comes with core food probe



Comes without a cord set or plug

AX-CL10D

SHIP WT: 353 lbs

DIGITAL CONTROLS- 10 SHELVES

- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 20,000 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Electro valve for direct water connection
- Self cleaning cycle:
 - 3 automatic clean cycles: Light (45 min), Medium (55 min), Heavy duty (70 min)
 - Rinse cycle without detergent
 - Special detergent for clean cycle required
- Comes with core food probe

COMBI OVEN STANDS



AX-C6ST Oven Stand

SHIP WT: 50 lbs

- For AX-CL06
- Heavy duty oven stand with tray support
- Slides accommodate full size pans
- Dimensions: 36.22" x 24.41" x 31.50"
- Heavy duty stainless steel (assembly required)
- Shipping dimensions: 37.40" x 24.80" x 7.88"



AX-C10ST Oven Stand

SHIP WT: 42 lbs

- For AX-CL10
- Heavy duty oven stand with tray support
- Slides accommodate full size pans
- Dimensions: 36.22" x 24.41" x 27.56"
- Heavy duty stainless steel (assembly required)
- Shipping dimensions: 38.60" x 28.35" x 8.66"

COMBI OVEN TRAYS



**124-GP31
FRY GRID**



**124-GP32
GRIDDLE GRID**



**124-GP28
GRANITE
MULTI-BAKING
TRAY**



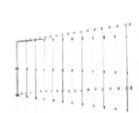
**124-GP36
MULTIFUNCTIONAL
NON STICK
ALUMINUM TRAY**



**124-PT12
60X40
ALUMINUM
PERFORATED TRAY**



**124-PT13
60X40
ALUMINUM
TRAY**



**124-PG15
SHELFRAK**

COMBI ACCESSORIES



**125-R15
R15 CASTERS**

Set of 4
(2 with brakes)
For stand only



**124-KITC
STACKING KIT**



**125-0323
STACKING KIT
CASTERS**

Set of 4
(2 with brakes)



**125-0325
STACKING
CASTER SET**

(4 casters- 2 braked)
(2 support brackets)



**139-0002
DEGREASER**

1 pack comes with
(6) 32 ounce bottles

Powerful multisurface cleaner and degreaser. Cleans: Commercial Ovens, Stainless Steel, Tables, Counters, and more.



**139-0001
COMBI CLEANER**

1 pack comes with
(2) 1 Gallon bottles

Ready to use for self-cleaning combi ovens. Biodegradable low sudsing formula



**124-WDFA
WATER FILTER**

1 pack comes with
(1) dual 20" and (1) 10" assembly

Axis Water filters combine sediment and chlorine reduction technology to help protect your equipment against water related problems. Need to change every 6 months

HYDRA KOOOL



2023 PRODUCT CATALOG

Bakery Cases - Forced Air KBD-CG Series



- Tilt forward curved front tempered glass
- LED lighting all shelves
- Rear sliding access doors
- Tempered glass rear sliding doors
- Digital controller
- Anti-condensation system for front glass
- Voltage : 115/60/1
(220/50Hz Available as option)

KBD-CG-40-S	KBD-CG-50-S	KBD-CG-60-S	KBD-CG-80-S
KBD-CG-40-R	KBD-CG-50-R	KBD-CG-60-R	KBD-CG-80-R
KBD-CG-40-D	KBD-CG-50-D	KBD-CG-60-D	KBD-CG-80-D

All remote cases come without a cord set or plug



Bakery Cases - Forced Air KBD-FG Series



- Tilt forward flat front tempered glass
- LED lighting all shelves
- Rear sliding access doors
- Tempered glass rear sliding doors
- Digital controller
- Anti-condensation system for front glass
- Voltage : 115/60/1
(220/50Hz Available as option)

KBD-FG-40-S	KBD-FG-50-S	KBD-FG-60-S	KBD-FG-80-S
KBD-FG-40-R	KBD-FG-50-R	KBD-FG-60-R	KBD-FG-80-R
KBD-FG-40-D	KBD-FG-50-D	KBD-FG-60-D	KBD-FG-80-D

All remote cases come without a cord set or plug



Open Merchandisers High Profile - KGH-OF Series



- High density CFC-Free foamed ends-superior insulation
- LED lighting in canopy & under all shelves
- Easy pull-out condensation unit, control panel & evap pan
- Standard pull-down night shade
- Digital controller
- Voltage : 30-40-50, 100 (2 circuits)
Models 115/60/1
- Voltage : 60-80 Models 230/60/1
(220/50Hz Available as option)

KGH-OF-30-S	KGH-OF-40-S	KGH-OF-50-S	KGH-OF-60-S
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KGH-OF-80-S	KGH-OF-100-S
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KGH-OF-30-R	KGH-OF-40-R	KGH-OF-50-R	KGH-OF-60-R
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KGH-OF-80-R	KGH-OF-100-R
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All cases come without a cord set or plug

Open Merchandisers High Profile - KGH-ES Series



- High density CFC-Free foamed ends-superior insulation
- LED lighting in canopy & under all shelves
- Easy pull-out condensation unit, control panel & evap pan
- Electrically operated security shutter
- Digital controller
- Voltage : 30-40-50, 100 (2 circuits)
Models 115/60/1
- Voltage : 60-80 Models 230/60/1
(220/50Hz Available as option)

KGH-ES-30-S	KGH-ES-40-S	KGH-ES-50-S	KGH-ES-60-S
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KGH-ES-80-S	KGH-ES-100-S
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All cases come without a cord set or plug

2023 PRODUCT CATALOG

Open Merchandisers Low Profile - KGL-OF Series



- High density CFC-free foamed ends-superior insulation
 - LED lighting in canopy & under all shelves
 - Slide out condensation unit on S/C for easy maintenance
 - Temperature and defrost regulated by a digital controller
 - Standard pull-down night shade
- Voltage : 115/60/1**
(220/50Hz Available as option)

KGL-OF-40-S KGL-OF-50-S KGL-OF-60-S
KGL-OF-40-R KGL-OF-50-R KGL-OF-60-R

All remote cases come without a cord set or plug 50-S and 60-S Come without a cord set or plug NEMA-5-20P



Open Merchandisers Low Profile - KGL-RM Series



- Locking back doors for rear loading
 - Digital temperature data logger
 - LED lighting in canopy and under all shelves
 - Temperature and defrost regulated by a digital controller
 - Removable condensation evaporative pan for easy cleaning
 - Height adjustable shelves can be tilted
- Voltage: 115/60/1**
(220/50Hz Available as option)



RM - Pull down manual locking shutter
KGL-RM-40-S KGL-RM-60-S
KGL-RM-40-R KGL-RM-60-R

All remote cases come without a cord set or plug 60-S Come without a cord set or plug NEMA-5-20P



Over / Under Combination Type Case - KGL-OU Series



- Upper section can be operated as refrigerated OR dry
 - Tempered glass, rear sliding doors in upper section
 - Open front, front loading lower section
 - LED lighting in canopy and under all shelves
 - Rear serving shelf
 - Temperature and defrost regulated by a digital controller
- Voltage: 115/60/1**
(220/50Hz Available as option)

KGL-OU-36-S KGL-OU-48-S KGL-OU-60-S

48-S and te 60-S Come without a cord set or plug NEMA-5-20P



Counter Height Grab-n-Go Type Case - KGL-CH Series



- Ideal for placement in popular impulse locations
 - Front loading for easy access
 - LED lighting in canopy
 - Temperature and defrost regulated by a digital controller
- Voltage: 115/60/1**
(220/50Hz Available as option)

KGL-CH-36-S KGL-CH-48-S KGL-CH-60-S

NEMA-5-20P
Excluding the 60-S



KGL-KRYSTAL Spot Merchandiser



- Ventilated refrigeration (with R452A refrigerant)
- LED lighting
- Electronic control of the temperature
- Voltage : 115 V 60 Hz

KGL-KRYSTAL

Gelato Cases KFM-GL Series



- Lift-up tempered front glass
- Rear tempered sliding glass doors
- Full interior fabricated of stainless steel

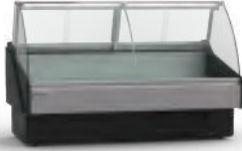
- Voltage : 115/60/1
(220/50Hz Available as option)

KFM-GL-40-S KFM-GL-60-S KFM-GL-80-S

All cases come without a cord set or plug

2023 PRODUCT CATALOG

Deli Cases - Fresh Meats KFM-CG & KFM-FG Series



Standard CG Curved Glass



Optional FG Flat Glass

- Oversized evaporator coil with low velocity fans
- Digital controller
- Tilt forward front tempered glass
- Rear tempered sliding glass doors
- Stainless steel interior
- Pull-out condensation unit
- Anti-condensation system for front glass
- LED canopy lighting

- Voltage: 115/60/1
(220/50Hz Available as option)

When ordering, please specify
KFM-CG (curved glass) or KFM-FG
(flat glass)

KFM-CG-40-S KFM-CG-50-S KFM-CG-60-S KFM-CG-80-S

KFM-CG-100-S KFM-CG-120-S

KFM-CG-40-R KFM-CG-50-R KFM-CG-60-R KFM-CG-80-R

KFM-CG-100-R KFM-CG-120-R

When ordering, please specify KFM-CG
(curved glass) or KFM-FG (flat glass)

All remote cases come without a cord set or plug 100-S and 120-S Come without a cord set or plug



NEMA-5-15P

Deli-Cases - Fresh Meats KFM-OF Series Open Front



- Oversized evaporator coil with low velocity fans
- Tempered front & side glass
- Stainless steel interior
- Pull-out condensation unit
- Digital controller

- Voltage: 115/60/1
(220/50Hz Available as option)

KFM-OF-40-S KFM-OF-50-S KFM-OF-60-S KFM-OF-80-S

KFM-OF-100-S KFM-OF-120-S

KFM-OF-40-R KFM-OF-50-R KFM-OF-60-R KFM-OF-80-R

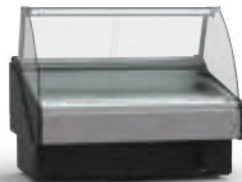
KFM-OF-100-R KFM-OF-120-R

All remote cases come without a cord set or plug 100-S and 120-S Come without a cord set or plug

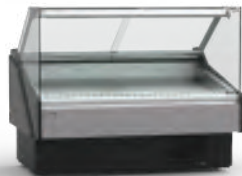


NEMA-5-15P

Seafood Cases KFM-SC & KFM-SF Series



Standard SC Curved Glass



Optional SF Flat Glass

- Oversized evaporator coil with low velocity fans
- Tilt forward front tempered glass
- Rear tempered sliding glass doors
- Stainless steel interior
- Pull-out condensation unit
- Digital controller
- Anti-condensation system for front glass
- LED canopy lighting

- Ice / Fish pans optional
- Cases require floor drains
- Voltage: 115/60/1
(220/50Hz Available as option)

KFM-SC-40-S KFM-SC-50-S KFM-SC-60-S KFM-SC-80-S

KFM-SC-100-S KFM-SC-120-S

KFM-SC-40-R KFM-SC-50-R KFM-SC-60-R KFM-SC-80-R

KFM-SC-100-R KFM-SC-120-R

When ordering, please specify
KFM-SC (curved glass) or KFM-SF (flat glass)

All remote cases come without a cord set or plug 100-S and 120-S Come without a cord set or plug



NEMA-5-15P

2023 PRODUCT CATALOG

Seafood Cases KFM-SO Series



- Oversized evaporator coil with low velocity fans
- Stainless steel interior
- Silver colored PVC coated steel front panel with black steel kick plate
- CFC free injected foam insulation
- Foamed polystyrene black end panels
- Temperature and defrost regulated by a digital controller
- Digital thermometer
- Slide out condensation unit (self contained units only)
- Cases require floor drains
- Ice / fish pans optional
- Voltage: 115/60/1
(220/50Hz Available as option)

KFM-SO-40-S	KFM-SO-50-S	KFM-SO-60-S	KFM-SO-80-S
KFM-SO-100-S	KFM-SO-120-S		
KFM-SO-40-R	KFM-SO-50-R	KFM-SO-60-R	KFM-SO-80-R
KFM-SO-100-R	KFM-SO-120-R		

All remote cases come without a cord set or plug
100-S and 120-S Come without a cord set or plug



Deli Cases - Packaged Meats KPM-CG Series



Standard CG Curved Glass



Optional FG Flat Glass

- Tilt forward front tempered glass
- Rear tempered sliding glass doors
- Refrigerated rear storage compartment(s)
- Slide out condensation unit (self contained units only)
- Digital controller
- Anti-condensation system for front glass
- LED canopy lighting
- Voltage: 115/60/1
(220/50Hz Available as option)
- When ordering, please specify KPM-CG (curved glass) or KPM-FG (flat glass)

KPM-CG-60-S	KPM-CG-80-S	KPM-CG-100-S
KPM-CG-60-R	KPM-CG-80-R	KPM-CG-100-R

When ordering, please specify KPM-CG (curved glass) or KPM-FG (flat glass)

All remote cases come without a cord set or plug



Deli-Cases - Packaged Meats Open Front - KPM-OF Series



- Tempered front & side glass
- Refrigerated rear storage compartment(s)
- Slide out condensation unit (self contained units only)
- Digital controller
- Voltage: 115/60/1
(220/50Hz Available as option)

KPM-OF-60-S	KPM-OF-80-S	KPM-OF-100-S
KPM-OF-60-R	KPM-OF-80-R	KPM-OF-100-R

All remote cases come without a cord set or plug



2023 PRODUCT CATALOG

Wall Type Cases KGV Series

- High volume cases in in three distinct models
- LED lighting under canopy and all shelves
- High density CFC-Free foamed ends superior insulation
- LED lighting in all doors

Voltage: 115/60/1
(220/50Hz Available as option)



Medium Temperature Front Doors Only

KGV-MD-2-S	KGV-MD-2-R
KGV-MD-3-S	KGV-MD-3-R
KGV-MD-4-S	KGV-MD-4-R
KGV-MD-5-S	KGV-MD-5-R
KGV-MD-6-S	KGV-MD-6-R

Medium Temperature Front & Rear Doors

KGV-MR-2-S	KGV-MR-2-R
KGV-MR-3-S	KGV-MR-3-R
KGV-MR-4-S	KGV-MR-4-R
KGV-MR-5-S	KGV-MR-5-R
KGV-MR-6-S	KGV-MR-6-R

Medium Temperature Open Front - Remote Only

KGV-MO-2-R
KGV-MO-3-R
KGV-MO-4-R
KGV-MO-5-R
KGV-MO-6-R

Options For All Models

- Custom color finish – Require Pantone or RAL color - Upcharge of 10%
- Interior of any model in stainless steel finish – Upcharge of 10%
- Exterior front panel of any model in stainless steel finish – Upcharge of 10%

All cases come without a cord set or plug



NEMA-5-15P

Lift-up system of front glass (KFM & KPM Series)

40"	50"	60"	80"	100"	120"
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2023 PRODUCT CATALOG

Accessories

Adjustable Stainless Steel Legs (Set of 4)

KT001A KPM - KFM - KGL - KGH - KBD

Locking Casters (Set of 4)

KT002A KPM - KFM - KGL - KGH - KBD

KT002B KGL-RS/RM WITH FULL FRAME

Joining Kit

KT003A KPM AND KFM

KT003B KPM AND KFM OPEN CASES

KT003C KBD

KT003D KGH

KT003E KGL

KT003F KGV

Partition

KT004A KPM AND KFM

KT004B KPM AND KFM OPEN CASES

KT004C KBD

Scale Stand With Receptacle

KT005A KPM AND KFM

KT005B KPM AND KFM OPEN CASES

KT005C KBD

Sliding Cutting Board

KT006A KPM AND KFM

Utensil Holder

KT007A KPM AND KFM

Step Racks - Single Level

KT011A GRAY KFM - 40

KT011B STAINLESS STEEL KFM - 40

KT011C GRAY KFM - 50

KT011D STAINLESS STEEL KFM - 50

KT011E GRAY KFM AND KPM - 60

KT011F STAINLESS STEEL KFM AND KPM - 60

KT011G GRAY KFM AND KPM - 80

KT011H STAINLESS STEEL KFM AND KPM - 80

KT011I GRAY KFM AND KPM - 100

KT011J STAINLESS STEEL KFM AND KPM - 100

KT011K GRAY KFM - 120

KT011L STAINLESS STEEL KFM - 120

Step Racks - Two Level

KT012A GRAY KFM - 40

KT012B STAINLESS STEEL KFM - 40

KT012C GRAY KFM - 50

KT012D STAINLESS STEEL KFM - 50

KT012E GRAY KFM AND KPM - 60

KT012F STAINLESS STEEL KFM AND KPM - 60

KT012G GRAY KFM AND KPM - 80

KT012H STAINLESS STEEL KFM AND KPM - 80

KT012I GRAY KFM AND KPM - 100

KT012J STAINLESS STEEL KFM AND KPM - 100

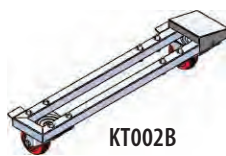
KT012K GRAY KFM - 120

KT012L STAINLESS STEEL KFM - 120

Locking Casters



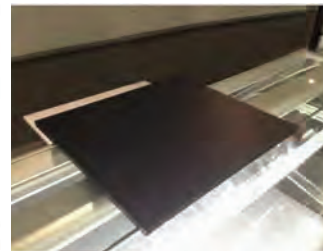
KT002A



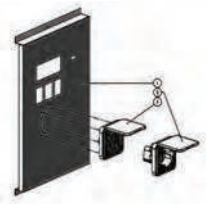
KT002B



Utensil Holder



Scale Stand



Receptacle for Scale



Stainless Steel Legs



Sliding Cutting Board



Step Racks - Single Level



Step Racks - Two Level



ikon
REFRIGERATION
COOKING



Bottom-Mount Series

- CFC free refrigerant and foam insulation
- Self-closing doors that remain open at 90 degrees

- Electronic thermostat and digital LED temperature display for accurate control
- 3 adjustable, heavy-duty epoxy coated wire shelves per door
- Locking doors on all units. IB27R and IB27F door swing is field reversible



NEMA-5-15P



NEMA-L14-20P



IB19R
SHIP WT: 295LBS
IB19F
SHIP WT: 295LBS



IB27R
SHIP WT: 307LBS
IB27F
SHIP WT: 329LBS



IB54R
SHIP WT: 490LBS
IB54F
SHIP WT: 501LBS



IB81R
SHIP WT: 598LBS
IB81F - DV
SHIP WT: 625LBS



IB27RG
SHIP WT: 366LBS
IB27FG
SHIP WT: 366LBS



IB54RG
SHIP WT: 598LBS
IB54FG
SHIP WT: 598LBS

Top-Mount Series

- CFC free refrigerant and foam insulation
- Self-closing doors that remain open at 90 degrees

- Locking doors on all units. IT27R and IT27F door swing is field reversible
- 3 adjustable, heavy-duty epoxy coated wire shelves per door



NEMA-5-15P



NEMA-L14-20P



IT28R
SHIP WT: 307LBS
IT28F
SHIP WT: 306LBS



IT56R
SHIP WT: 490LBS
IT56F
SHIP WT: 501LBS



IT82R
SHIP WT: 598LBS
IT82F-DV
SHIP WT: 625LBS

Top mount series available by custom order only. Please contact our sales department.

Undercounter Refrigerators

- CFC free refrigerant and foam insulation
- Self-closing doors that remain open at 90 degrees

- Electronic thermostat and digital LED temperature display for accurate control
- Adjustable heavy-duty epoxy coated wire shelves (one per door)



NEMA-5-15P



IUC28R
SHIP WT: 179LBS
IUC28F
SHIP WT: 190LBS
IUC28R-2D
SHIP WT: 179LBS



IUC36R
SHIP WT: 195LBS
IUC36F
SHIP WT: 203LBS
IUC36R-2D
SHIP WT: 195LBS

IUC36R-4D
SHIP WT: 195LBS
IUC48R
SHIP WT: 280LBS
IUC48F
SHIP WT: 340LBS

IUC48R-2D
SHIP WT: 280LBS
IUC48R-4D
SHIP WT: 280LBS
IUC61R
SHIP WT: 331LBS

IUC61F
SHIP WT: 353LBS
IUC61R-2D
SHIP WT: 331LBS
IUC61R-4D
SHIP WT: 331LBS



IUC72R
SHIP WT: 380LBS
IUC72F
SHIP WT: 386LBS

Units with drawers are available by custom order only. Please contact our sales department.

Pizza Prep Tables

- CFC free refrigerant and foam insulation
- Self-closing doors that remain open at 90 degrees

- 1/3 x 6" PC pans and 14.9" PE cutting board included
- Adjustable heavy-duty epoxy coated wire shelves (one per door)



NEMA-5-15P



IPP47
SHIP WT: 329LBS
IPP47-2D
SHIP WT: 329LBS



IPP71
SHIP WT: 435LBS
IPP71-2D
SHIP WT: 435LBS
IPP71-4D
SHIP WT: 435LBS



IPP94
SHIP WT: 565LBS
IPP94-2D
SHIP WT: 565LBS
IPP94-4D
SHIP WT: 565LBS
IPP94-6D
SHIP WT: 565LBS

Units with drawers are available by custom order only. Please contact our sales department.

Salad / Sandwich Prep Tables



NEMA-5-15P

- CFC free refrigerant and foam insulation
 - Self-closing doors that remain open at 90 degrees
 - On salad/sandwich: 1/6 x 4" PC pans and 11.4" PE cutting board included
 - On megatop salad/sandwich : 1/6 x 4" PC pans and 9" PE cutting board included
- Units can accommodate 6" pans. (not included and is not offered as an accessory)



ISP29
SHIP WT: 225LBS
ISP29-2D
SHIP WT: 225LBS



ISP36
SHIP WT: 247LBS
ISP36-2D
SHIP WT: 247LBS
ISP36-4D
SHIP WT: 247LBS



ISP48
SHIP WT: 322LBS
ISP48-2D
SHIP WT: 322LBS
ISP48-4D
SHIP WT: 322LBS

ISP61
SHIP WT: 373LBS
ISP61-2D
SHIP WT: 373LBS
ISP61-4D
SHIP WT: 373LBS



ISP72
SHIP WT: 408LBS



ISP29M
SHIP WT: 225LBS
ISP29M-2D
SHIP WT: 225LBS



ISP36M
SHIP WT: 255LBS
ISP36M-2D
SHIP WT: 255LBS
ISP36M-4D
SHIP WT: 255LBS



ISP48M
SHIP WT: 322LBS
ISP48M-2D
SHIP WT: 322LBS
ISP48M-4D
SHIP WT: 322LBS

ISP61M
SHIP WT: 373LBS
ISP61M-2D
SHIP WT: 373LBS
ISP61M-4D
SHIP WT: 373LBS



ISP72M
SHIP WT: 408LBS

Units with drawers are available by custom order only.
Please contact our sales department.

Chef Bases



NEMA-5-15P

- CFC free refrigerant and foam insulation
- Raised marine edge contains spills
- Electronic thermostat and digital LED temperature display for accurate control
- 4" PC pans not included. (This unit cannot accommodate 6" pans)



ICBR38
SHIP WT: 205LBS



ICBR50
SHIP WT: 260LBS



ICBR62
SHIP WT: 302LBS



ICBR74
SHIP WT: 353LBS

Back Bars



NEMA-5-15P

- CFC free refrigerant and foam insulation
- Doors have lock and key
- Stainless steel top
- Heavy duty, wear resistant black paint



IBB49-2G-24
SHIP WT: 307LBS
IBB49-2G-24SD
SHIP WT: 298LBS



IBB61-2G-24
SHIP WT: 358LBS
IBB61-2G-24SD
SHIP WT: 340LBS



IBB73-3G-24
SHIP WT: 417LBS

Bottle Coolers

- CFC free refrigerant and foam insulation
- Doors have lock and key
- Adjustable dividers included
- Bottle cap opener and cap catcher standard

Glass Chiller



NEMA-5-15P



IBC36
SHIP WT: 235LBS



IBC49
SHIP WT: 309LBS



IBC64
SHIP WT: 353LBS



IBC95
SHIP WT: 439LBS



IGC24
SHIP WT: 133LBS



IGC36
SHIP WT: 172LBS

OPTIONAL: IBC36SS IBC49SS IBC64SS IBC95SS
Stainless steel finish

2023 PRODUCT CATALOG

Millivolt Control Fryers



- IGF-35/40** - Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning
SHIP WT: 150LBS
- IGF-40/50** - Millivolt (snap action) thermostat, 200°F - 400°F
SHIP WT: 158LBS
- IGF-75/80** - Superior construction, finish, & appearance
SHIP WT: 265LBS
- Available in Natural gas(NG) or Liquid Propane(LP)
- Models: 3, 4, & 5 tube

Split Tank Gas Fryers



- IGF-40/40** - Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning
SHIP WT: 205LBS
- Millivolt (snap action) thermostat, 200°F - 400°F
- Superior construction, finish, & appearance
- Available in Natural gas(NG) or Liquid Propane(LP)
- Models: 4 tubes, 2 split tanks

Gas Hotplates

- Heavy-duty 12" x 12" cast iron grates
- 25,000 BTU/ burner
- Two infinite heat controls per section
- All stainless steel cabinet



IHP-2-12
SHIP WT: 93LBS



IHP-4-24
SHIP WT: 152LBS



IHP-6-36
SHIP WT: 214LBS

Stock Pot Ranges

- Stainless Steel front and Sides



ISP-18
SHIP WT: 132LBS



ISP-18-2
SHIP WT: 222LBS

Salamander Broiler

- 35,000 BTU Infra-red burner
- Manual gas control from 300°F to 750°F



ISB-36
SHIP WT: 150LBS

Radiant Broilers

- Gas control knob every 12"
- All stainless steel cabinet
- Cast-Iron radiants
- Adjustable stainless steel legs, non-skid feet
- Adjustable pilot light lit from front of unit 35,000 BTU / burner



IRB-12
SHIP WT: 101LBS



IRB-24
SHIP WT: 170LBS



IRB-36
SHIP WT: 229LBS



IRB-48
SHIP WT: 288LBS

Manual Control Griddles

- 30,000 BTU/ burner
- Gas control knob every 12"
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front



IMG-12
SHIP WT: 121LBS



IMG-24
SHIP WT: 196LBS



IMG-36
SHIP WT: 284LBS



IMG-48
SHIP WT: 355LBS



IMG-60
SHIP WT: 417LBS

Thermostat Control Griddles

- 30,000 BTU/ burner
- Gas control knob every 12"
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front



ITG-24
SHIP WT: 174LBS



ITG-36
SHIP WT: 242LBS



ITG-48
SHIP WT: 304LBS



ITG-60
SHIP WT: 372LBS

Electric Griddles

- Hard wire to an appropriate electrical connection
- Stainless steel front and sides
- Temperature controlled by snap action thermostats from 150°F (66°C) up to 450°F (232°C)



ITG-12E
SHIP WT: 125LBS



ITG-24E
SHIP WT: 230LBS



ITG-36E
SHIP WT: 335LBS



ITG-48E
SHIP WT: 422LBS

Ranges

- Riser with removable shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven
- Stainless steel front, back riser, & lift off shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven

IR-4-24
SHIP WT: 366LBS



IR-6-36
SHIP WT: 471LBS



IR-2B-24MG-36
SHIP WT: 508LBS



IR-8-48
SHIP WT: 652LBS

IR-6B-24RB-60
SHIP WT: 787LBS



IR-6B-24RG-60
SHIP WT: 860LBS



IR-10-60
SHIP WT: 769LBS



IR-6B-24MG-60
SHIP WT: 831LBS



IR-6B-24TG-60
SHIP WT: 864LBS

Gas Convection Oven

- 3 inshot burners, 18,000 BTU each-total 54,000 BTU
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F (66°-260°C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced "cool down" fan mode
- Porcelain enamel oven interior for easy cleaning
- Stainless steel front, sides & top exterior
- 5 nickel plated Heavy Duty racks, 11 rack positions



IGCO
SHIP WT: 617LBS



IGCO-2
SHIP WT: 1234LBS

Electric Convection Oven

- 3 high power 3.3KW heating elements-total 10KW
- Dial type easy to use thermostat
- Temperature range: 150°-500°F (66°-260°C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced "cool down" fan mode
- Porcelain enamel oven interior for easy cleaning
- Stainless steel front, sides & top exterior
- 5 nickel plated Heavy Duty racks, 11 rack positions
- Single or three phase, please specify phase when ordering



IECO
SHIP WT: 560LBS



IECO-2
SHIP WT: 1120LBS

Refrigeration Accessories

PART NO.	DESCRIPTION
107-6583	Shelf - IB15R/F/RG
107-6081	Shelf - IB19R/F
107-0077	Shelf - IB27R/F, IT28R/F
107-0008	Shelf - IB54R/F, IT56R/F IB81R/F, IT82R/F (Left + Right)
107-0092	Shelf - IB81R/F, IT82R/F (Middle)
107-5148	Shelf - IB27RG/FG
107-0252	Shelf - IB54RG/FG
107-5318	Shelf - IUC28R/F
107-6441	Shelf - IUC36R/F
107-5346	Shelf - IUC48R/F, IUC72R/F
107-5371	Shelf - IUC61R/F
107-5178	Shelf - IPP47
107-5194	Shelf - IPP71
107-5204	Shelf - IPP94 (Left + Right)
107-5211	Shelf - IPP94 (Middle)
107-5486	Shelf - IBB49-2G-24/24SD (Left)
107-5486R	Shelf - IBB49-2G-24/24SD (Right)
107-5516L	Shelf - IBB61-2G-24/24SD (Left)
107-5516	Shelf - IBB61-2G-24/24SD (Right)
107-5528	Shelf - IBB73-2G-24/24SD (Left)
107-5528M	Shelf - IBB73-2G-24/24SD (Middle)
107-5528R	Shelf - IBB73-2G-24/24SD (Right)
107-0007	Shelf Clip - All Models

PART NO.	DESCRIPTION
107-5146	(1) 4" Caster with Brake - IPP, IB, IT, IBB, ICB
107-5145	(1) 4" Standard Caster - IPP, IB, IT, IBB, ICB
107-5295	(1) 2.5" Caster with Brake - IUC, ISP, ISP Megatops
107-5298	(1) 2.5" Standard Caster - IUC, ISP, ISP Megatops
107-5295N	(1) 2.5" Caster with Brake - IBC
107-5298N	(1) 2.5" Standard Caster - IBC
107-0056	(1) 1" Rear Roller Wheel - IBC
107-0055	(1) 1" Front Roller Wheel - IBC
106-ISP36SO	Single Overhead Shelf - ISP36
106-ISP48SO	Single Overhead Shelf - ISP48
106-ISP60SO	Single Overhead Shelf - ISP60
106-ISP72SO	Single Overhead Shelf - ISP72
106-ISP36DO	Double Overhead Shelf - ISP36
106-ISP48DO	Double Overhead Shelf - ISP48
106-ISP60DO	Double Overhead Shelf - ISP60
106-ISP72DO	Double Overhead Shelf - ISP72
107-6683	Backsplash - IUC27
107-6684	Backsplash - IUC36
107-6685	Backsplash - IUC48
107-6686	Backsplash - IUC61
107-6687	Backsplash - IUC72

Cooking Accessories

PART NO.	DESCRIPTION
119-0002	Fryer Basket - 3 & 4 Tube Fryers
119-0025	Fryer Basket - 5 Tube Fryers
119-0032	Tank Cleaning Tools (Brush, Scoop, Rod)
119-0027	Tank Cover - 3 & 4 Tube Fryers
119-0028	Tank Cover - 5 Tube Fryers
119-0029	Joining Strip - 3 & 4 Tube Fryers
119-0030	Joining Strip - 5 Tube Fryers
119-0031	4 Pc 5" Caster Set - Non-adjustable & Swivel, Fryers
119-0021	4 Pc 5" Caster Set - Adjustable & Swivel, Fryers
119-0055	Conversion Kit - Fryer NG to LP
119-0353	Conversion Kit - Fryer LP to NG
119-0020	6" Leg Kit - Adjustable Set of 4 with Hardware

PART NO.	DESCRIPTION
119-0281	4 Pc 6.2" Caster Set - 4/6" Range
119-0282	6 Pc 6.2" Caster Set - 10" Range
119-0347	Oven Shelf - 24" Range
119-0461	Oven Shelf - 6/10 Burner Range
119-0523	4 Pc 6" Adjustable Leg Set
119-0524	6 Pc 6" Adjustable Leg Set
118-IGCOLK	Legs/Casters Kit -IGCO-LK Convection Oven
118-IGCOSK	Stacking Kit - IGCO-SK Convection Oven
118-IGCOBF	4 Pc Bullet Foot Kit - IGCO Convection Oven
118-IGCOCR	4 Pc 5" Caster Set - IGCO Single Oven
119-0456	4 Pc 7.5" Caster Set - IGCO For Stacking Kit
119-0094	Oven Rack

JET-TECH



HIGH TEMPERATURE



F-14

SHIPWT: **88lbs**

MULTI-PURPOSE COUNTER TOP WAREWASHER

- Built-in booster for rinse
- Automatic detergent pump
- Automatic rinse-additive pump
- Full scrapscreen
- Digital temperature displays
- Assortment of racks
- 13.75" x 13.75" standard rack
- 115/60/1 20 Amp



F-16DP

SHIP WT: **116lbs**

UNDERCOUNTER CUP & GLASSWASHER

- Built-in booster for rinse
- Insulated panels
- Built-in drain pump
- Automatic rinse-additive pump
- Automatic detergent pump
- Digital temperature displays
- Assortment of racks
- (2) 16" x 16" standard racks incl.
- 208-220V 60/1 12.5 Amp



F-18DP

SHIP WT: **178 lbs**

UNDERCOUNTER DISHWASHER

- Built-in booster for rinse
- Insulated panels
- Built-in drain pump
- Automatic detergent pump
- Automatic rinse-additive pump
- Digital temperature displays
- (2) 20"x20" standard racks
- 208-220V 60/1 22 Amp

evolution



EV18

SHIPWT: **178lbs**

UNDERCOUNTER DISHWASHER

- Built-in booster for rinse
- Simple control panel with multifunction digital displays
- Micro filtration dFilter system
- Low water consumption up to .45 US Gal/cycle
- 60 racks per hour
- (2) 20"x20" standard racks
- 208-240V/60/1 22 Amp



EV22

SHIP WT: **338 lbs**

DOOR-TYPE DISHWASHER

- Built-in booster for rinse
- Simple control panel with multifunction digital displays
- Micro filtration dFilter system
- Composite fiberglass wash arms
- Ergonomic hood handle
- 60 racks per hour
- 208-240V/60/1 23 Amp
- or 208-240V/60/3 19 Amp
- Please specify phase when ordering*

EXPORT MODELS

(only in Miami, FL warehouse)

F-16C SHIPWT: 53kg

UNDERCOUNTER CUP & GLASSWASHER



- Built-in booster for rinse
- Built-in drain pump
- Insulated panels
- Automatic detergent pump
- Automatic rinse additive pump
- Analog temperature displays
- Assortment of racks
- (2) 400 mm x 400 mm racks
- 220/60/1 or 220/50/1 14.4 Amps

F-18C SHIP WT: 81kg

UNDERCOUNTER DISHWASHER



- Built-in booster for rinse
- Built-in drain pump
- Insulated panels
- Automatic detergent pump
- Automatic rinse additive pump
- Analog temperature displays
- (2) 500 mm x 500 mm racks
- 220/60/1 or 220/50/1 22 Amps

F-22C SHIP WT: 153 kg

DOOR-TYPE DISHWASHER



- Built-in booster for rinse
- Stainless steel wash arms
- 1 or 3 minute cycles
- Automatic detergent pump
- Automatic rinse additive pump
- Digital temperature display
- (2) 500 mm x 500 mm racks
- 220/60/1 or 220/50/1 23 Amps

2023 PRODUCT CATALOG

ELECTRONIC SERIES **HIGH TEMPERATURE**



727E

SHIP WT: 116 lbs

UNDERCOUNTER CUP & GLASSWASHER

- Built-in booster for rinse
- Insulated top and side panels
- Automatic pumped drain
- Automatic detergent pump
- Automatic rinse-additive pump
- Digital temperature display
- (2) 16" x 16" standard racks
- Cycle time: 2-3-4 minutes
- 208-220V 60/1 12.5 Amp



737E

SHIP WT: 178 lbs

UNDERCOUNTER DISHWASHER

- Built-in booster for rinse
- Insulated top and side panels
- Automatic pumped drain
- Automatic detergent pump
- Automatic rinse-additive pump
- Digital temperature display
- (2) 20" x 20" standard racks
- Cycle time: 2-3-4 minutes
- 208-220V 60/1 22 Amp



757E

SHIP WT: 340 lbs

DOOR-TYPE DISHWASHER

- Twin wash pumps
- Built-in booster for rinse
- Insulated panels & hood
- Automatic detergent pump
- Automatic rinse-additive pump
- (2) 20" x 20" standard racks
- Cycle time: 1-2-3-4 minutes
- 208-220/60/1 48 Amp OR
- 208-220/60/3 28.5 Amp
- Please specify phase when ordering*



757EV

SHIP WT: 370 lbs

VENTLESS DOOR-TYPE DISHWASHER

- Steam recovery system
- Water and energy saving
- No extractor needed
- Automatic start cycle
- Double tank filters
- Double insulated hood
- Double insulated panels
- Production up to 60 racks/h
- Cycle time: 1-2-3-4 minutes
- 208-240/60/1 48 Amp single phase OR
- 208-240/60/3 28 Amp three phase
- Please specify phase when ordering*

HIGH TEMPERATURE



747HH

SHIP WT: 378 lbs

HIGH-HOOD DOOR-TYPE PAN / WAREWASHER

- Built-in booster for rinse
- High capacity for sheet pans
- Digital temperature displays
- (2) 20" x 20" standard racks
- Includes (1) stainless sheet pan rack
- 208-220V 60/1 48 Amp OR
- 208-220V 60/3 35 Amp
- Please specify phase when ordering*



777

SHIP WT: 450 lbs

POT-PAN & UTENSIL WASHER

- Built-in booster for rinse
- Rinse economizer auto-stop
- 3 cycle selections up to 10 minutes
- Autodrain wash pump
- Automatic start when door closed
- Double filter drain system
- 27.55" x 27.55" stainless steel rack
- 208/60/3 36 Amp

LOW TEMPERATURE

X-33

SHIP WT: 166 lbs



UNDERCOUNTER DISHWASHER

- 90 second cycle
- 316 stainless steel wash tank
- Cycle counter
- Automatic detergent, sanitizer, rinse-aid dispensers
- Pumped drain
- (2) 20" x 20" standard racks
- 115V/60/1 14 Amp



KOOL-IT



Open Air Merchandisers

- Stainless or painted black steel
- Digital temperature control
- Automatic defrost
- Double tempered glass
- LED lighting
- Night curtain
- Voltage : 115/60/1



KOM-36SS

KOM-48SS



KOM-36XBK

KOM-48XBK

Flat Glass Display Case

- Digital temperature control
- Automatic defrost
- Energy-saving side glass
- LED lighting
- Voltage : 115/60/1



NEMA-5-15P

Refrigerated Dry Case

KBF-36 KBF-36D

KBF-48 KBF-48D

KBF-60 KBF-60D

KBF-72 KBF-72D



Deli & Meat Display Cases

- Stainless steel construction
- Gravity-type evaporator coil
- Curved glass showcase window
- Electronic temperature display
- Digital controls
- Voltage: 115/60/1

KDG-36 KDG-48 KDG-60 KDG-72

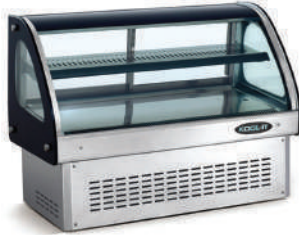


NEMA-5-15P

Counter-Top Display

- Modern, elegant design
- Stainless steel interior
- Can be built in to counter or free standing
- Glass front, sides, shelves and rear doors
- Digital temperature control
- Voltage: 115/60/1

KCD-36 KCD-48



Dual Temperature Island Showcase

- Dual temperature island cabinet switches temperatures with the push of a button
- Stainless steel SS304 bumper guards on all sides
- Available in three lengths: 60 in, 80 in and 100 in.

KII 280 KII 350 KII 420

OPTION-GLASS TOPS

KII 280 KII 350 KII 420



Nema 5-30P
Dedicated Circuit



Glass Door Refrigerators

- Self closing door
- Electronic thermostat
- Digital temperature display
- LED internal lighting
- Powder-coated black steel exterior
- Painted white aluminum interior
- Voltage : 115/60/1

S/S option also available for all models by special order.
'S' denotes sliding doors. 'G' denotes swing door.



NEMA-5-15P



KGM-6



KGM-13



KGM-23



KSM-36

KGM-36



KSM-40



KSM-42

KGM-42



KSM-50

KGM-50



KGM-75

Glass Door Freezers

- Self closing door
- Electronic thermostat
- Digital temperature display
- Triple pane glass doors
- LED internal lighting
- Powder-coated black steel exterior

- Painted white aluminum interior
- Voltage : 115/60/1
- 208-230/60/1, 4 wire



NEMA-5-15P



NEMA-L14-20P

KGF-23

KGF-48

KGF-72 DV



KOOL-IT[®] *Signature*



Upright Bottom Mount Refrigerators & Freezers

- Stainless steel interior & exterior
- Digital temperature display
- Door lock with key
- Oversized bottom mount compressor section
- Automatic defrost system
- LED Interior Lighting

'R' denotes refrigerator, 'F' denotes freezer, 'G' denotes glass door

- Voltage : 115/60/1



KBSR-1



KBSR-1G

KBSF-1



KBSR-2



KBSR-2G

KBSF-2



KBSR-3

KBSF-3

Upright Top Mount Refrigerators & Freezers



KTSR-1

KTSF-1



KTSR-2

KTSF-2



KTSR-3

KTSF-3

Sandwich Prep Tables

- Self-closing door with stay open feature
- Removable, easy to clean cutting board
- 36" high working surface
- Stainless steel interior & exterior

- Voltage : 115/60/1



KST-27-1



KST-36-2 KST-60-2

KST-48-2



KST-72-3

Mega Top Sandwich Prep Tables



KSTM-27-1



KSTM-36-2 KSTM-60-2

KSTM-48-2



KSTM-72-3



KST and KSTM series can be ordered with drawers. For prices, please call MVP sales office

2023 PRODUCT CATALOG

Pizza Prep Tables

- Self-closing door with stay open feature
- Easily adjustable shelf height

- 36" high working surface
- Stainless steel interior & exterior

- Voltage : 115/60/1



KPT-44-1



KPT-67-2



KPT-93-3

KPT series can be ordered with drawers. For prices, please call MVP sales office

Chef Bases

- High density polyurethane insulation
- Automatic defrost system

- With marine edge for added safety
- Stainless steel interior & exterior

- Voltage : 115/60/1



KCB-60-2M



KCB-74-4M



KCB-83-4M

KCB-96-4M

Back Bars

- Heavy duty stainless steel finished top.
- Exterior: SS430 , Interior: SS445NF,
- Door: Solid (urethane) + Pair glass

- High Density Polyurethane Insulation

- Voltage : 115/60/1



KNB-48-2SG



KNB-60-2SG



KNB-72-3SG

Undercounter Refrigerators & Freezers

- Self-closing door with stay open feature
- 36" high working surface
- Automatic defrost system

- Coated evaporator coil
- Heavy duty castors with two front brakes
- Stainless steel interior & exterior

- Voltage : 115/60/1



KUCR-27-1

KUCF-27-1



KUCR-36-2

KUCF-36-2



KUCR-48-2

KUCF-48-2



KUCR-60-2

KUCF-60-2



KUCR-72-3

KUCR series can be ordered with drawers. For prices, please call MVP sales office



2023 PRODUCT CATALOG

Glass Door Merchandiser Refrigerators & Freezers

- Black painted or Stainless Steel
- Digital temperature display
- Door lock with key
- Bottom mount compressor
- Automatic defrost system
- LED Interior Lighting



LX-6RBC



LX-10RB



LX-14RB

LX-14FB



LX-24RB

LX-24FB



LX-30RB

LX-30FB



LX-34RB



LX-40RB



LX-46RB

LX-46FB



LX-74RB



LX-24RS

LX-24FS



LX-40RS



LX-46RS

LX-46FS



LX-74RS



Primo



2023 PRODUCT CATALOG



SLICERS

- Anodized aluminum housing resists corrosion
- Hardened stainless steel blade
- Built-in sharpener
- Carriage ball bearings for smooth operation
- Quick and easy to disassemble for cleaning
- Reliable and dependable belt drive design



PS-10

SHIP WT: 40 lbs



NEMA-5-15P

10" MEAT SLICER

ELECTRICAL	120V/60/1
HP	0.25
RPM	300
BLADE DIAMETER	10"
SLICE THICKNESS	0-12 mm
DIMENSIONS (WxDxH)	15.4" x 18.5" x 15"
NET WEIGHT	34 lbs

Not recommended for slicing cheese

Warranty: One year parts and labor; carry-in exclusive of wear items



PS-12

SHIP WT: 62 lbs



NEMA-5-15P

12" MEAT SLICER

ELECTRICAL	120V/60/1
HP	0.33
RPM	300
BLADE DIAMETER	12"
SLICE THICKNESS	0-15 mm
DIMENSIONS (WxDxH)	8.1" x 20.9" x 18.1"
NET WEIGHT	4 lbs

Not recommended for slicing cheese

Warranty: One year parts and labor; carry-in exclusive of wear items



PS-12D

SHIP WT: 98 lbs



NEMA-5-15P

12" DELUXE MEAT SLICER

ELECTRICAL	120V/60/1
HP	0.50
RPM	300
BLADE DIAMETER	12"
SLICE THICKNESS	0-15 mm
DIMENSIONS (WxDxH)	23.2" x 23.8" x 24.6"
NET WEIGHT	90 lbs

Warranty: One year parts and labor; carry-in exclusive of wear items

12" DELUXE MEAT SLICER

ELECTRICAL	120V/60/1
HP	0.50
RPM	300
BLADE DIAMETER	12"
SLICE THICKNESS	0-15 mm
DIMENSIONS (WxDxH)	23.2" x 23.8" x 24.6"
NET WEIGHT	90 lbs

Warranty: One year parts and labor; carry-in exclusive of wear items



PLANETARY MIXERS

- Reliable and dependable gear drive design
- Quiet operation
- 3 speeds (PM-10, PM-20, PM-30)
- Heat-treated hardened alloy steel gears and shaft
- Stainless steel bowl safety guard
- #12 Power Hub Attachment (Excluding PM-7)

Infinite Speed Control with 11 Settings



NEMA-5-15P



PM-7

SHIP WT: 40 lbs

7 QUART MIXER

CAPACITY	7 qt.
FLOUR CAPACITY	1.8 lbs (0.8 kg)
MOTOR	0.5 HP
ELECTRICAL	120V/60/1
TRANSMISSION	Gear Drive
DIMENSIONS (WxDxH)	18.9" x 12.6" x 20.5"

Warranty: Two year parts, one year labor exclusive of wear items



NEMA-5-15P



PM-10

SHIP WT: 120 lbs

10 QUART MIXER

CAPACITY	10 qt.
FLOUR CAPACITY	4.5 lbs (2 kg)
MOTOR	0.6 HP
ELECTRICAL	120V/60/1
TRANSMISSION	Gear Drive
DIMENSIONS (WxDxH)	14.6" x 18.2" x 24.4"

Warranty: Two year parts, one year labor exclusive of wear items



NEMA-5-15P



PM-20

SHIP WT: 236 lbs

20 QUART MIXER

CAPACITY	20 qt.
FLOUR CAPACITY	9 lbs (4 kg)
MOTOR	1.5 HP
ELECTRICAL	120V/60/1
TRANSMISSION	Gear Drive
DIMENSIONS (WxDxH)	19.9" x 21.9" x 30.1"

Warranty: Two year parts, one year labor exclusive of wear items



NEMA-5-20P



PM-30

SHIP WT: 452 lbs

30 QUART MIXER

CAPACITY	30 qt.
FLOUR CAPACITY	13.2 lbs (6 kg)
MOTOR	2.0 HP
ELECTRICAL	120V/60/1
TRANSMISSION	Gear Drive
DIMENSIONS (WxDxH)	22.1" x 24.3" x 44.8"

Warranty: Two year parts, one year labor exclusive of wear items



SPIRAL MIXERS

- Safety guard, dough hook, kneading bar, and bowl are made of stainless steel
- Solid and sturdy construction
- The mixer can run in three modes:
 - 1) Manual: the timers are disabled
 - 2) Semi-automatic: allows the mixer to operate only in 1st speed or 2nd speed
 - 3) Automatic: the machine automatically switches from 1st to 2nd speed and stops once the set time has elapsed
- The direction of bowl rotation can be reversed to facilitate dough removal
- Standard components: telemecanique, Italian timer
- The ability to knead both small and large quantity of dough perfectly

Comes without a cord set or plug

PSM-40E

SHIP WT: 728 lbs

FLOUR CAPACITY	1-20 kg (2.2-44 lbs)
DOUGH CAPACITY	1.6-32 kg (3.5-71 lbs)
POWER	1.6KW(2.1 HP) of 1 speed 3.3KW(4.4 HP) of 2 speed
VOLTAGE	208V/60/3
AMPS	7.1
DIMENSIONS (WxDxH)	24" x 36.2" x 48.4"

Warranty: Two years parts, one year labor exclusive of wear items

PSM-50E

SHIP WT: 833 lbs

FLOUR CAPACITY	1-25 kg (2.2-55 lbs)
DOUGH CAPACITY	1.6-40 kg (3.5-88 lbs)
POWER	1.5KW(2.0 HP) of 1 speed 3.0KW(4.0 HP) of 2 speed
VOLTAGE	208V/60/3
AMPS	6.8
DIMENSIONS (WxDxH)	24.4" x 37.2" x 50"

Warranty: Two years parts, one year labor exclusive of wear items



PSM-60E

SHIP WT: 1,257 lbs

FLOUR CAPACITY	1-37 kg (2.2-82 lbs)
DOUGH CAPACITY	1.6-60 kg (3.5-132 lbs)
POWER	2.0KW(2.7 HP) of 1 speed 3.7KW(5.0 HP) of 2 speed
VOLTAGE	208V/60/3
AMPS	7.6
DIMENSIONS (WxDxH)	28.4" x 47.6" x 56.2"

Warranty: Two years parts, one year labor exclusive of wear items

PSM-80E

SHIP WT: 1,300 lbs

FLOUR CAPACITY	1-50 kg (2.2-110 lbs)
DOUGH CAPACITY	1.6-80 kg (3.5-176 lbs)
POWER	2.6KW(3.5 HP) of 1 speed 5.2KW(7.0 HP) of 2 speed
VOLTAGE	208V/60/3
AMPS	13.9
DIMENSIONS (WxDxH)	28.4" x 47.6" x 56.3"

Warranty: Two years parts, one year labor exclusive of wear items

PSM-120E

SHIP WT: 1,653 lbs

FLOUR CAPACITY	2-75 kg (4.4-165 lbs)
DOUGH CAPACITY	3.2-120 kg (7.0-265 lbs)
POWER	3.7KW(5.0 HP) of 1 speed 7.5KW(10 HP) of 2 speed
VOLTAGE	208V/60/3
AMPS	15.2
DIMENSIONS (WxDxH)	30.9" x 48.8" x 59"

Warranty: Two years parts, one year labor exclusive of wear items

PVC-500 FOOD PROCESSOR

- Designed for slicing, grating and shredding on all types of vegetables, fruits and cheese
- Cover is completely removable allowing for easy cleaning and changing of discs
- Machine shuts off if cover is opened
- Comes with 5 blades

PVC-500

SHIP WT: 55 lbs

FOOD PROCESSOR

POWER	0.75 HP / 0.56 kW
AMPERAGE	5
ELECTRICAL	110V/60/1
DISC SPEED	270 RPM
HOPPER OPENING	5.11" x 2.16"
DIMENSIONS (WxDxH)	19" x 9" x 19.70"

Warranty: One year parts & labor, carry in exclusive of wear items





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2023 PRODUCT CATALOG

PROOFER HEATER CABINET SERIES



SHPN
SHIP WT.
141 lbs

SHPI
SHIP WT.
181 lbs

The SIERRA proofer heater cabinets are designed to keep all your fresh cooked food items hot until they're ready to serve, these models SHPN & SHPI represent full size insulated & non-insulated holding/proofing cabinets which help to ensure your restaurant, dinner, commissary or bakery is always prepared for those high volume meal periods.

FULL STAINLESS STEEL OUTDOOR GAS GRILLS



SRBQ-30
SHIP WT.
216 lbs

SRBQ-60
SHIP WT.
368 lbs

The SIERRA proofer heater cabinets are designed to keep all your fresh cooked food items hot until they're ready to serve, these models SHPN & SHPI represent full size insulated & non-insulated holding/proofing cabinets which help to ensure your restaurant, dinner, commissary or bakery is always prepared for those high volume meal periods.

HEATED DISPLAY MERCHANDISER



SHDM-38PT

MODEL	POWER	SHIP WT.
SHDM-24PT	1800W	79.4 lbs
SHDM-32PT	1800W	97 lbs
SHDM-38PT	1800W	114.6 lbs
SHDM-44PT	1800W	127.9 lbs
SHDM-50PT	1800W	149.9 lbs

24", 32", 38", 44", 50" wide, handsome black powder coated finish, tempered glass sides for safety and complete product visibility, each shelf has independent heat and light controls

CONVEYOR OVEN WITH 14" CONVEYOR BELT



C1418E
SHIP WT.
61 lbs

SIERRA Conveyor Oven with 14" Conveyor Belt is designed to provide consistent heat with infrared heaters. Equipped with a variable speed control and adjustable top and bottom heat controls. Body is made of attractive stainless steel. Excellent for bread, bagels and pizzas. Ideal for large kitchens, diners and cafes.

PIZZA CONVEYOR OVENS ELECTRIC & GAS



MODEL	POWER	BTU	SHIP WT.
C1830E C1830G	9.9 KW	50,000	360 lbs
C1840E C1840G	13.5 KW	60,000	425 lbs
C3236E C3236G	27.0 KW	120,000	950 lbs
C3248E C3248G	40.5 KW	140,000	1,050 lbs
C3260E C3260G	40.5 KW	160,000	1,090 lbs
C1832E-SB	13.2 KW	-	617 lbs

The Sierra Range conveyor ovens (30" - 36" - 40" - 48" - 60" conveyor belt) are ideal for a variety of cooking applications including pizzas, calzones, baked dishes, omelettes, chicken wings, pre-cooked meats, cookies, pies, pita breads, bakery products, nachos, hot submarine sandwiches, and many Mexican specialty dishes.

FULL SIZE DECK OVENS



The Sierra SRPO gas pizza and bake ovens feature a single deck that will always provide you with the perfect crust and a perfect bake. These ovens have a complete stainless steel exterior that is not only durable and resilient, it is easy to maintain and corrosion resistant. The doors of the Sierra SRPO deck ovens are insulated and spring-loaded. The doors of our ovens have proven the test of time. Each oven chamber features one Fibra-ment stone® with a 7" deck height and independently controlled top heat dampers for the most perfect results. These deck ovens achieve maximum heat while using less energy, and much quicker recovery times between uses. Choose from three widths: 48" 60" & 72" and ovens may be stacked. Inside depths are 36".

MODEL	BTU	SHIP WT.
SRPO-48G	66,000	820 lbs
SRPO-48G-2	88,000	1,020 lbs
SRPO-60G	110,000	1,115 lbs
SRPO-60G-2	132,000	1,640 lbs
SRPO-72G	176,000	2,040 lbs
SRPO-72G-2	220,000	2,230 lbs

MVP GROUP

JET-TECH

KOOL-IT
Signature

HYDRA  KOOL

AXIS

 ikon
COOKING

 ikon
REFRIGERATION

VISION

KOOL-IT

 SIERRA

Primo

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