



# 2022 PRODUCT CATALOG

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

# AXIS



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## 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
- \*Not NSF listed
- This model is NOT recommended for slicing cheese.



### AX-S12-ULTRA

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

- 12" Blade
- 0.50 H.P.
- 115/60/1
- Built-in sharpener
- \*Not NSF listed



### AX-S14-ULTRA

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

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



### AX-S13G

13" MEAT SLICER - GEAR DRIVE MANUAL  
SHIP WT: 100 lbs

- 13" Blade
- 0.50 H.P.
- 115/60/1
- Fixed ring guard
- Gauge plate interlock
- Dual-action sharpener



### 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-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
- \*Not NSF listed



### 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
- \*Not NSF listed





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

### VERTICAL BROILER ACCESSORIES



736MM SKEWER (VB3)  
CODE: 81-V372

900MM SKEWER (VB4)  
CODE: 81-V373



190MM DISC (VB3/VB4)  
CODE: 81-V371

250MM DISC (VB3/VB4)  
CODE: 81-V377



MEAT PREP SPIT BED (VB3/VB4)  
CODE: 81-V370



MEAT SHOVEL (VB3/VB4)  
CODE: 81-V380



PIN FOR SKEWER (VB3/VB4)  
CODE: 81-V374



## MEAT GRINDERS, DOUGH SHEETER, VERTICAL BROILERS & PASTA COOKERS

### AX-MG12

SHIP WT: 66 lbs



NEMA-5-15P

### AX-MG22

SHIP WT: 121 lbs



NEMA-5-15P

### AX-MG32

SHIP WT: 135 lbs



#### 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



#### 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



- 2.5 H.P.
- 220/60/1
- Insulated, fan-cooled motor
- Endless screw motor reducer with sealed gear box and double seal
- No-tools lock mechanism
- Feed tray safety interlock
- Stainless steel mincing head

### 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
- \*Not ETL approved

### 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 LIST PRICE: \$3,805

- 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

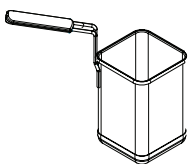
SHIP WT: 318 lbs

#### 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



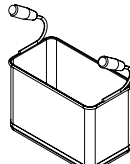
## PASTA COOKER ACCESSORIES (AX-GPC-1 & AX-GPC-2)



#### Standard

CODE: 116-0090 (1/6)

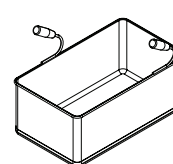
- 6 baskets (Single) or 12 baskets (Double) included
- 11.42" x 5.51" x 7.88"



#### 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



NEMA-5-15P

#### 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



NEMA-5-15P

#### 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



NEMA-5-15P

#### 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



NEMA-6-20P

#### 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



NEMA-6-20P

#### 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



NEMA-6-20P

#### 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



## 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

\*Includes power cord (no plug is included)



### 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

\*Includes power cord (no plug is included)



### AX-HYBRID

SHIP WT: 251lbs

**MANUAL CONTROLS WITH HUMIDITY  
AUTO REVERSING FANS - 5 SHELVES**

- For full size sheet pans
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- Digital display for Temperature
- Temperature selector Moisture injection mode (10 levels) and manual injection
- Vertical pan loading saving counter space
- Stainless steel oven chamber



### AX-HYBRID+

SHIP WT: 251lbs

**DIGITAL CONTROLS WITH HUMIDITY  
AUTO REVERSING FANS - 5 SHELVES**

- For full size sheet pans
- 5.6KW heating (240V) / 5.0KW heating (220V) / 4.3KW heating (208V)
- Digital programmable controls
- 99 programs / automatic pre-heating
- Moisture injection mode (10 levels) and manual injection
- Vertical pan loading saving counter space
- Stainless steel oven chamber

## 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



NEMA-6-15P

- 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



NEMA-6-15P

- 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

### SET (4) CASTERS HYBRID STAND

CODE: AX-HC



### STACKING KIT "5" SERIES

CODE: 124-KIT5

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

### 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

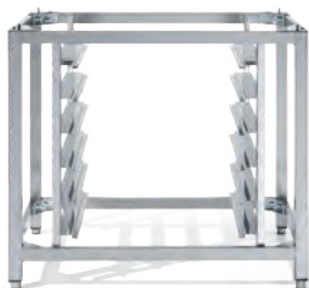
- Accommodates full size pans
- Automatic high speed reversing fans
- 208-240/60/3, 20,000 Watts
- Digital programmable controls
- 99 programs / automatic pre-heating
- Electro valve for direct water connection

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



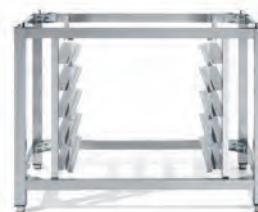
## COMBI OVEN STANDS



### 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**



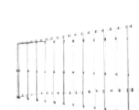
**124-GP36**  
**MULTIFUNCTIONAL**  
**NON STICK**  
**ALUMINUM TRAY**



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



**124-PT13**  
**60X40**  
**ALUMINUM**  
**TRAY**



**124-PG15**  
**SHELF RACK**

## 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

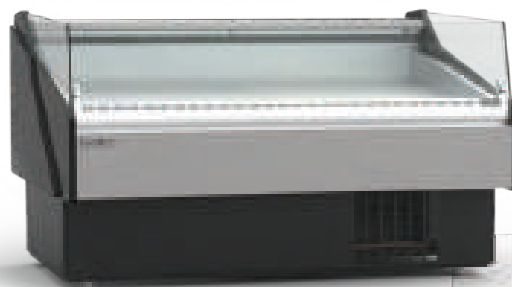


**124-WDFA**  
**WATER FILTER**

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



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## 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



\* NEMA-5-15P



NEMA-5-20P

## 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



\* NEMA-5-15P



NEMA-5-20P

## 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 |
| KGH-OF-80-S | KGH-OF-100-S |             |             |

|             |             |             |             |
|-------------|-------------|-------------|-------------|
| KGH-OF-30-R | KGH-OF-40-R | KGH-OF-50-R | KGH-OF-60-R |
|-------------|-------------|-------------|-------------|

|             |              |
|-------------|--------------|
| KGH-OF-80-R | KGH-OF-100-R |
|-------------|--------------|

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 |
|-------------|-------------|-------------|-------------|

|             |              |
|-------------|--------------|
| KGH-ES-80-S | KGH-ES-100-S |
|-------------|--------------|

All cases come without a cord set or plug



# 2022 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

**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-RS Series 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

**RS - Rear doors and electric shutter**  
**KGL-RS-40-S\***      **KGL-RS-60-S**  
**KGL-RS-40-R**      **KGL-RS-60-R**

**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

**KGL-OU-36-S\***      **KGL-OU-48-S**      **KGL-OU-60-S**

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

48-S and 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

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

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



NEMA-5-20P  
\*\*Excluding the 60-S

## Gelato Cases KFM-GL Series



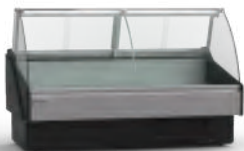
- Lift-up tempered front glass
- Rear tempered sliding glass doors
- Full interior fabricated of stainless steel

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

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

All cases come without a  
cord set or plug

## 2022 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

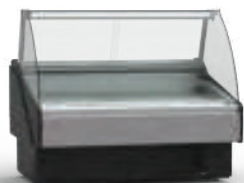
KFM-OF-100-R    KFM-OF-120-R

All remote cases come  
without a cord set or plug

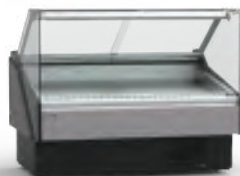
100-S and 120-S Come  
without a cord set or plug



\* 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

# 2022 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



\* NEMA-S-15P



## 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



NEMA-S-20P



## 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



NEMA-S-20P

# 2022 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" |
|-----|-----|-----|-----|------|------|



# 2022 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

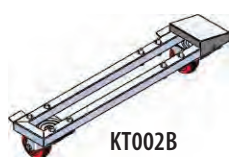
KT012K GRAY KFM - 120

KT012L STAINLESS STEEL KFM - 120

### Locking Casters



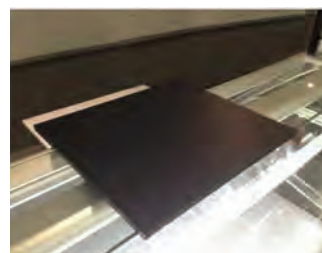
KT002A



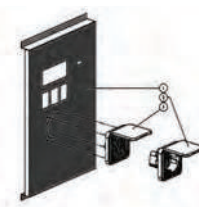
KT002B



Utensil Holder



Scale Stand



Receptacle for Scale



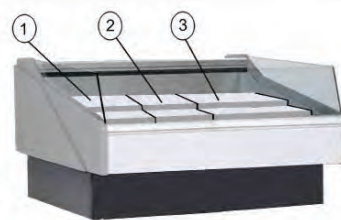
Stainless Steel Legs



Sliding Cutting Board




Step Racks - Single Level



Step Racks - Two Level



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## 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-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-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



- 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



- 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



- 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



**IBC36**  
SHIP WT: 235LBS



**IBC49**  
SHIP WT: 309LBS



**IBC64**  
SHIP WT: 353LBS



**IBC95**  
SHIP WT: 439LBS



**IGC24**  
SHIP WT: 133LBS



**IGC36**  
SHIP WT: 172LBS

## Glass Chiller





# 2022 PRODUCT CATALOG

## Millivolt Control Fryers



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

## Split Tank Gas Fryers



- IGF-40/40**  
SHIP WT: 205LBS
- Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning
  - 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)



## 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-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

# 2022 PRODUCT CATALOG

## 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<br>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**



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Printed January 2022



## HIGH TEMPERATURE



### F-14

SHIPWT: **88lbs**

#### MULTI-PURPOSE COUNTER TOP WAREWASHER

- Built-in booster for rinse
- Automatic detergent pump
- Automatic rinse-additive pump
- Full scraps screen
- 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" x 20" standard racks
- 208-220V 60/1 22 Amp

## evolution



### EV18

SHIP WT: **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" x 20" 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 SHIP WT: 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

# 2022 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





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## Open Air Merchandisers


**KOM-24SS**

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


**KOM-36BK**

- Painted steel construction
- Digital temperature control
- Automatic defrost
- Double tempered glass
- LED lighting
- Night curtain
- Voltage : 115/60/1


**KOM-36SS KOM-36XBK**
**KOM-48SS KOM-48XBK**

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



NEMA-5-15P

## Refrigerated Stainless Steel Pizza Prep Table with Granite Work Surface


**KPZ-80-2**

- Stainless steel body with granite top work surface
- Electronic temp display
- Digital controls
- Voltage: 110/60/1

## Refrigerated Topping Rails


**KTR-60S**
**KTR-60G**
**KTR-80S**
**KTR-80G**

- Stainless steel lid
- Glass sneeze guard
- Digital temperature display & controls
- Accommodates standard 2.5"-4" plastic or stainless steel pans (not included)



NEMA-5-15P

## 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


**KMC-48**
**KMC-72**

- Painted black steel body
- Front-lifting curved glass showcase window
- Electronic temperature display
- Digital controls
- Voltage: 115/60/1


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

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



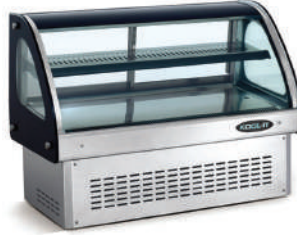
NEMA-5-15P



## 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-7**



**KGM-13**



**KGM-23**



**KSM-36**

**KGM-36**



**KSM-40**



**KSM-42**

**KGM-42**



**KSM-50**

\$

**KGM-50**  
8,300



**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**



## Curved Glass Chest Freezers

- LED lighting
- Curved glass sliding lid
- Digital temperature control
- Equipped with lock & key set



**KCF-5C**



**KCF-7C**



**KCF-11C**



**KCF-14C**



**KCF-17C**



**KCF-19C**

## Flat Glass Chest Freezers

- LED lighting
- Flat glass sliding lid
- Digital temperature control
- Equipped with lock & key set



**KCF-5F**



**KCF-8F**



**KCF-11F**



**KCF-15F**



**KCF-18F**



**KCF-20F**

# 2022 PRODUCT CATALOG

## Solid Top Chest Freezers

- Heavy-duty swivel casters
- Electronic temperature control
- Lid with lock & key set
- Front drain



**KCF-8W**



**KCF-12W**



**KCF-16W**



**KCF-20W**

## Ice Cream Dipping Cabinets



- LED lighting
- Glass sliding lid
- Digital temperature control
- Glass sneeze guard
- Dipping basket with lid
- Equipped with lock & key set

**KDC-11**

**KDC-14**

**KDC-17**

**KDC-19**

## Multi-Temp Display Merchandisers



- LED lighting
- Glass sliding lid
- Electronic temperature control
- Internal partitions
- Front access condensing unit

**KMTM-20**

**KMTM-30**

**KMTM-40**



# KOOL-IT *Signature*



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## 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

# 2022 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**

## 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



# 2022 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



NEMA-5-15P



LX-6RB\*



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\*





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## 2022 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*



### 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*



## 2022 PRODUCT CATALOG



### 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<br>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<br>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<br>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<br>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<br>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*



### PDR-16

SHIP WT: 97 lbs

|                    |                           |
|--------------------|---------------------------|
| DOUGH WEIGHT       | 2-18Oz./50-500Grams       |
| POWER              | .5HP                      |
| VOLTAGE            | 110V/60HZ                 |
| AMPS               | 4                         |
| DIMENSIONS (WxDxH) | 21.25" x 21.6" x 25.60" H |

*Warranty: One year parts & Labor (Carry-in)*

- Designed for bread and pizza dough rolling
- Two adjustable nylon rollers for easy usage
- Equipped with motor overload automatic protection
- Output - 250 pieces per hour Included 2 extra gears and 1 belt



### 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*



NEMA-5-15P



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MVPGROUPCORP.COM

SALES@MVPGROUPCORP.COM





## GAS FRYERS

### FRYSTAR 400

(3) 30,000 BTU burners, 40 lbs. capacity, stainless steel sides, 6" adjustable legs

### FRYSTAR 500

(4) 30,000 BTU burners, 50 lbs. capacity, stainless steel sides, 6" adjustable legs

### FRYSTAR 750

(5) 30,000 BTU burners, 75 lbs. capacity, stainless steel sides, 6" adjustable legs

BTU

SHIP WT.

90,000

150 lbs

120,000

283 lbs

150,000

209 lbs



FRYSTAR400/500



FRYSTAR750

## GAS RANGES



### SR-4-24

BTU

SHIP WT.

100,000

377 lbs

(4) 25,000 BTU heavy duty cast iron burners, 27,000 BTU oven with 26.5" depth, s/s front and sides



### SR-6-36

BTU

SHIP WT.

150,000

509 lbs

(6) 25,000 BTU heavy duty cast iron burners, 33,000 BTU oven with 26.5" depth, s/s front and sides



### SR-6-36CO

BTU

SHIP WT.

150,000

529 lbs

(6) 25,000 BTU heavy duty cast iron burners, 33,000 BTU 2-speed convection oven with 26.5" depth, s/s front and sides



### SR-2B-24G-36

BTU

SHIP WT.

143,000

529 lbs

(2) 25,000 BTU heavy duty cast iron burners, 33,000 BTU oven with 26.5" depth, s/s front and sides, 24" griddle



### SR-10-60

BTU

SHIP WT.

250,000

816 lbs

(10) 25,000 BTU heavy duty cast iron burners, 33,000 BTU oven with 26.5" depth, s/s front and sides



### SR-4B-24G-48

BTU

SHIP WT.

214,000

846 lbs

(4) 25,000 BTU heavy duty cast iron burners, 54,000 total BTU ovens with 26.5" depth, s/s front and sides, 24" griddle



### SR-4B-36G-60

BTU

SHIP WT.

250,000

1,085 lbs

(4) 25,000 BTU heavy duty cast iron burners, 60,000 total BTU ovens with 26.5" depth, s/s front and sides, 36" griddle



### SR-6B-24G-60

BTU

SHIP WT.

250,000

1,085 lbs

(6) 25,000 BTU heavy duty cast iron burners, 60,000 total BTU ovens with 26.5" depth, s/s front and sides, 24" griddle



### SR-6B-24RG-60

BTU

SHIP WT.

250,000

846 lbs

(6) 25,000 BTU heavy duty cast iron burners, 60,000 total BTU ovens with 26.5" depth, s/s front and sides, 24" raised griddle with broiler



## 2022 PRODUCT CATALOG



SRSP-18-2



SRRB-24



SRMG-24



SRTG-24

### STOCK POT RANGE

|                  |  | BTU     | SHIP WT. |
|------------------|--|---------|----------|
| <b>SRSP-18</b>   | 18" wide, (1) heavy duty cast iron burner, manual control with pilot, s/s exterior, galvanized back, 6" adjustable legs  | 90,00   | 121 lbs  |
| <b>SRSP-18-2</b> | 18" wide, (2) heavy duty cast iron burners, manual control with pilot, s/s exterior, galvanized back, 6" adjustable legs | 180,000 | 222 lbs  |

### RADIANT BROILERS

|                |  | BTU     | SHIP WT. |
|----------------|--|---------|----------|
| <b>SRRB-18</b> | 18" wide, (1) "U" shaped burner, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray       | 30,000  | 132 lbs  |
| <b>SRRB-24</b> | 24" wide, (4) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray  | 60,000  | 183 lbs  |
| <b>SRRB-36</b> | 36" wide, (6) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray  | 90,000  | 258 lbs  |
| <b>SRRB-48</b> | 48" wide, (8) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray  | 120,000 | 329 lbs  |
| <b>SRRB-60</b> | 60" wide, (10) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray | 150,000 | 454 lbs  |

### MANUAL GRIDDLES

|                |  | BTU     | SHIP WT. |
|----------------|--|---------|----------|
| <b>SRMG-15</b> | 15" wide, 5/8" thick steel griddle plate, (1) "U" shaped burner, manual control, s/s exterior, galvanized back, 4" grease trough   | 30,000  | 132 lbs  |
| <b>SRMG-24</b> | 24" wide, 3/4" thick steel griddle plate, (2) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough | 60,000  | 194 lbs  |
| <b>SRMG-36</b> | 36" wide, 3/4" thick steel griddle plate, (3) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough | 90,000  | 273 lbs  |
| <b>SRMG-48</b> | 48" wide, 3/4" thick steel griddle plate, (4) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough | 120,000 | 353 lbs  |
| <b>SRMG-60</b> | 60" wide, 3/4" thick steel griddle plate, (5) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough | 150,000 | 430 lbs  |
| <b>SRMG-72</b> | 72" wide, 3/4" thick steel griddle plate, (6) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough | 180,000 | 510 lbs  |

### THERMOSTAT GRIDDLES

|                |  | BTU     | SHIP WT. |
|----------------|--|---------|----------|
| <b>SRTG-15</b> | 15" wide, 1" thick steel griddle plate, (1) "U" shaped burner, thermostat controls, s/s exterior, galvanized back, 4" grease trough  | 35,000  | 136 lbs  |
| <b>SRTG-24</b> | 24" wide, 1" thick steel griddle plate, (2) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough | 70,000  | 196 lbs  |
| <b>SRTG-36</b> | 36" wide, 1" thick steel griddle plate, (3) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough | 105,000 | 282 lbs  |
| <b>SRTG-48</b> | 48" wide, 1" thick steel griddle plate, (4) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough | 140,000 | 355 lbs  |
| <b>SRTG-60</b> | 60" wide, 1" thick steel griddle plate, (5) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough | 175,000 | 439 lbs  |
| <b>SRTG-72</b> | 72" wide, 1" thick steel griddle plate, (6) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough | 210,000 | 519 lbs  |

# 2022 PRODUCT CATALOG



SRHP-4-24

## HOT PLATES

|                   |   | BTU     | SHIP WT. |
|-------------------|---|---------|----------|
| <b>SRHP-2-12</b>  | 12" wide, (2) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back | 50,000  | 93 lbs   |
| <b>SRHP-4-24</b>  | 24" wide, (4) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back | 100,000 | 154 lbs  |
| <b>SRHP-6-36</b>  | 36" wide, (6) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back | 150,000 | 176 lbs  |
| <b>SRHP-8-48</b>  | 48" wide, (8) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back | 200,000 | 298 lbs  |
| <b>SRHP-10-60</b> | 60" wide, (10) 25,000 BTU lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back | 250,000 | 352 lbs  |



SRS-24

## SALAMANDERS

|               |  | BTU    | SHIP WT. |
|---------------|--|--------|----------|
| <b>SRS-24</b> | 24" wide, (1) infrared tile burner, manual control with pilot, chrome plated rack assembly, 4 rack adjustable positions, s/s exterior, galvanized back, wall mount kit included  | 20,000 | 99 lbs   |
| <b>SRS-36</b> | 36" wide, (2) infrared tile burners, manual control with pilot, chrome plated rack assembly, 4 rack adjustable positions, s/s exterior, galvanized back, wall mount kit included | 40,000 | 135 lbs  |



## Volare

### GAS-FIRED PIZZA OVEN

WITH DUAL ROTATING CERAMIC DECKS AND INDIVIDUAL TEMPERATURE CONTROLS

| BTU    | SHIP WT. |
|--------|----------|
| 90,000 | 650 lbs  |

COOKS UP TO 180 12" PIZZAS PER HOUR

- Stainless steel construction
- 2 tempered glass doors for easy access
- Cooks food directly on the ceramic decks
- Temperature adjustable up to 650°F
- Stainless steel base with under-shelf

## FULL STAINLESS STEEL OUTDOOR GAS GRILLS



Manufactured to provide the chef with superior performance and reliability; and have the cooking power that a commercial environment is accustomed to. Body, base, burners and roll covers constructed entirely of 304 stainless steel for longevity and utmost durability.

|                |
|----------------|
| <b>SRBQ-30</b> |
| SHIP WT.       |
| 216 lbs        |

|                |
|----------------|
| <b>SRBQ-60</b> |
| SHIP WT.       |
| 368 lbs        |

## SRCO

S/S construction  
Porcelain enamel interior  
S/S inshot burners

GAS

|               |         |           |
|---------------|---------|-----------|
| <b>SRCO</b>   | BTU     | SHIP WT.  |
|               | 54,000  | 617 lbs   |
| <b>SRCO-2</b> | BTU     | SHIP WT.  |
|               | 108,000 | 1,234 lbs |

## SRCO-E

S/S construction  
Porcelain enamel interior  
Electronic ignition  
Power: 10Kw/208V/60Hz/3ph

ELECTRIC

|                |       |           |
|----------------|-------|-----------|
| <b>SRCO-E</b>  | POWER | SHIP WT.  |
|                | 10 KW | 560 lbs   |
| <b>SRCO-2E</b> | POWER | SHIP WT.  |
|                | 20 KW | 1,120 lbs |



SRCO-2



SRCO



## 2022 PRODUCT CATALOG

### PIZZA CONVEYOR OVENS ELECTRIC & GAS

#### THERMALLY INSULATED FOR ENERGY EFFICIENCY

#### COOK TIME FROM 1 - 20 MINUTES

The Sierra Range conveyor ovens 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.

- High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- Stackable (up to 2 units high).
- Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- Legs with locking casters (17", 23" or 29" available)
- 30"-36"-40"-48"-60" conveyor belt.
- Stainless Steel Construction.
- Front mount controls for easy view and access.
- Electronic temperature control with digital read-out.
- Variable digital speed control on conveyor belt.
- Cook time from 1 - 20 minutes.
- Reversible conveyor belt direction.
- Thermally insulated for energy efficiency.



**C1830E C1830G**

| POWER  | BTU    | SHIP WT. |
|--------|--------|----------|
| 9.9 KW | 50,000 | 360 lbs  |



**C1840E C1840G**

| POWER   | BTU    | SHIP WT. |
|---------|--------|----------|
| 13.5 KW | 60,000 | 425 lbs  |



**C3236E C3236G**

| POWER   | BTU     | SHIP WT. |
|---------|---------|----------|
| 27.0 KW | 120,000 | 950 lbs  |



**C3248E C3248G**

| POWER   | BTU     | SHIP WT.  |
|---------|---------|-----------|
| 40.5 KW | 140,000 | 1,050 lbs |



**C3260E C3260G**

| POWER   | BTU     | SHIP WT.  |
|---------|---------|-----------|
| 40.5 KW | 160,000 | 1,090 lbs |

### FULL SIZE DECK OVENS



**SRPO-48G  
SRPO-48G-2  
SRPO-60G**

**SRPO-60G-2  
SRPO-72G  
SRPO-72G-2**



**JET-TECH**

 **ikon**  
REFRIGERATION

 **Sierra**  
range

**KOOL-IT**

**HYDRA**  **KOOL**

**KOOL-IT**  
*Signature*

**AXIS**

 **ikon**  
COOKING

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