



MARKET FORGE



## TODAY'S STEAM SOLUTIONS

**2020**  
PRICE LIST



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

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

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

## STEAMERS, KETTLES, SKILLETS, & OVENS

Whatever your application, Market Forge has a convection steamer to make you more productive in less time and for less money.

Steam cooking has been used for decades by institutions ranging from schools to sports arenas to produce large amounts of food quickly. Market Forge is uniquely positioned to fit your needs. So whether you need to cook fresh lobster bisque or a whole lot of hot dogs, the Market Forge lineup will meet your demands.

Market Forge also offers a line of marine electric convection ovens and indirect fired convection ovens.

### Convection Steamers



### Short Tilting Kettles



### Tilting Skillets



### Ovens



# Atmospheric Steam Generators



ETP-10G

## Eco-Tech Plus® Series

This industry first ENERGY STAR qualified steamer, with a built-in water filter system, incorporates a water management system that reduces the amount of water used to condense generated steam, while adding substantial savings on energy-related costs. SAVE 80 to 100 gallons of water per hour over other convection steamers.

### Standard Features

- Built-in water treatment system and water management system
- Independent steam generator for each compartment
- Automatic water level control and low water cut-off
- Steam on demand feature
- Illuminated 3 way ON/OFF/delime power switch
- Slam action doors and door interlock switch
- 60-minute timer
- Four 6" adjustable flanged feet
- Can be used as holding cabinet



## Eco-Tech Plus® Series Floor Model Electric & Gas Steamers

Model Number	Description	Weight	Dimension WxHxD	List Price
ETP-10E	10 pan electric floor model steamer - 20KW	425 (193)	24"x63.25"x33"	\$37,719
ETP-10G	10 pan gas floor model steamer - 84,000BTU	525 (238)	24"x64"x33"*	\$38,900

\* Add 12.25" (311mm) for the flue for overall height  
Pan capacity: (10) 12"x20"x2.5", (6) 12"x20"x4"

## Options and Accessories

Model Number	Description	List Price
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$785
MS-CKRSH	Castors with Strain Relief with Gas Hose (Gas Models Only)	\$2,044
CK-3	A set of (4) Casters	\$1,188
SEVS-5	480 volt operation, add	\$982
GSVS-1	220 volt operation for gas models	\$1,158
HTC	Export crating - NET per/section	\$824
Prison Packages		
P-TPSTW	Tamper proof screws & tackwelds - where applicable	\$808
P-HCC-ETP	Hinged cover over control panel	\$3,449
P-CBL-1	Cabinet base door w/ locking provision	\$521
P-IF-1	Insulated flue cover	\$2,690
P-PF-BB	Perforated flue cover	\$1,262

# Boilerless Convection Steamers



Altair II-6

## Altair II Series

Available in five capacities. Features a convection fan that increases steam velocity and distribution efficiency by pulling moist hot air past food, then forcing it against cooking chamber to be reheated.

## Standard Features

- Internally preheated incoming water for quick recovery
- Circulating fan for fast cooking times
- Cast aluminum cooking compartment provides superior temperature retention
- 3-cooking positions; low temp/steam/super steam
- Clean probe indicator light and heating indicator light
- Clean water reservoir system (keeps food out of the water)
- Manual front drain valve
- Redundant safety systems
- Condensate trough plumbed to drain at rear
- Water sensing probe and water-fill timer
- 60 minute timer
- Control panel pulls out easy service access
- Water Treatment System

## Altair II Series Boilerless Countertop & Stacked Electric Steamers

Model Number	Description	Weight	Dimension WxHxD	List Price
Altair II-4	4 pan Countertop steamer - 8kW	225 (102)	24"x26.25"x28.75"	\$13,257
Altair II-6	6 pan Countertop steamer - 9.8kW	250 (113)	24"x33.25"x28.75"	\$18,209
Altair II-8	Two (4) pan steamers with stacking kit - 16kW	450 (204)	24"x52.5"x28.75"	\$35,536
Altair II-10	One (4) pan and one (6) pan steamer with stacking kit - 17.8kW	475 (215)	24"x59.5"x28.75"	\$38,780
Altair II-12	Two (6) pan steamers with stacking kit - 19.6kW	500 (226)	24"x66.5"x28.75"	\$42,047

Capacity (Pan Height - 12" x 20" Pan)			
1"	2.5"	4"	6"
8	4	2	1
12	6	3	2
16	8	4	2
20	10	5	3
24	12	6	4



## The Market Forge Boilerless Advantage

- Patented design allows for higher cooking temperatures and faster recovery
- Less water and energy consumption
- More money in your pocket
- Easy to clean, less work equals less down time
- Boilerless design means little deliming or descaling required
- No boiler replacement costs
- Fewer service and maintenance calls
- Water Treatment System



# Boilerless Convection Steamers



Sirius II-10

## Sirius II Series

Available in five capacities. Features a convection fan that increases steam velocity and distribution efficiency by pulling moist hot air past food, then forcing it against cooking chamber to be reheated.

### Standard Features

- Internally preheated incoming water for quick recovery
- Circulating fan for fast cooking times
- Cast aluminum cooking compartment provides superior temperature retention
- Water sensing probe, water-fill timer, manual front drain valve
- Clean water reservoir system (keeps food out of the water)
- Clean probe indicator light and heating indicator light
- 3-cooking positions; low temp/steam/super steam
- Condensate trough plumbed to drain at rear
- Control panel pulls out for easy service access
- Redundant safety systems
- 60-minute mechanical timer
- Choose from propane or natural gas
- Water Treatment System

## Sirius II Series Boilerless Countertop & Stacked Gas Steamers

Model Number	Description	Weight	Dimension WxHxD	List Price
Sirius II-4	4 pan Countertop steamer - 27,000 BTU*	225 (102)	24"x26.25"x28.75"	\$16,052
Sirius II-6	6 pan Countertop steamer - 27,000 BTU*	250 (113)	24"x33.25"x28.75"	\$17,538
Sirius II-8	Two (4) pan steamers with stacking kit - 52,000 BTU*	450 (204)	24"x52.63"x28.75"	\$37,076
Sirius II-10	One (4) pan and one (6) pan steamer with stacking kit - 52,000BTU*	475 (215)	24"x63.63"x28.75"	\$41,490
Sirius II-12	Two (6) pan steamers with stacking kit - 52,000BTU*	500 (226)	24"x70.63"x28.75"	\$45,894

\* For Natural Gas (26,000 and 52,000 for Propane)

Capacity (Pan Height - 12" x 20" Pan)			
1"	2.5"	4"	6"
8	4	2	1
12	6	3	2
16	8	4	2
20	10	5	3
24	12	6	4



## Options and Accessories



MSS 92-1012 with Casters  
SSS 92-1014 without Casters  
for 4 and 6 pan models



STSM 92-1021 with Casters  
STSS 92-1015 without Casters  
for 8, 10 and 12 pan models



VEGA Condenser Hood  
92-1008

Model Number	Description	Weight	List Price
FOR ALTAIR II AND SIRIUS II STEAMERS			
92-1000	CA HD Caster set of four, two with brakes (Equipment ONLY)	12/5	\$468
92-1002	HWS-4 Heat and water shield, left side, 4-pan compartment	—	\$492
92-1003	HWS-6 Heat and water shield, left side, 6-pan compartment	—	\$515
—	480 Volt Operation, add	—	\$907
92-1005	Prison Package* - includes lockable s/s hinged cover for controls (lock not included), tamper proof screws, 2ea adjustable flanged feet (flanged feet n/a on 4 or 6 pan single units)	—	\$2,055
92-1008	VEGA Condenser Hood with Hose (Altair II 4 & 6 pan ONLY)	90/41	\$5,263
98-1522	6" Flanged foot, set of 4 (in lieu of bullet feet)	—	\$574
92-1012	MSS Mobile Stand with Slide Out Work Shelf & Under Shelf (34.50" tall)	—	\$2,687
92-1013	PRM Pan Rack Assy. (for MSS & SSS, holds (10) 2" deep pans)	35/16	\$1,206
92-1014	SSS Stationary Stand w/Slide Out Work Shelf & Under Shelf (29.75" tall)	23/10	\$2,547
92-1015	STSS Stationary Stand 12" High	45/20	\$1,598
92-1021	STSM Mobile Stand 16-5/8" High	60/27	\$2,044
98-4216	Water Hose kit; 60" Line Quick Disconnect, 3/8" NPT	—	\$785
08-7673	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 48" Long (Sirius II ONLY)	—	\$737
08-7674	Quick Disconnect, Gas Hose with Strain Device, 3/4 NPT, 60" Long (Sirius II ONLY)	—	\$785

\* Per Compartment



Model Number	Description	Weight	List Price
10-1219	12" x 20" x Pan Lids	6 (3)	\$164
09-2216	12" x 20" x 1" Solid Pan	3 (1.4)	\$135
10-1243	12" x 20" x 1" Perforated Pan	3 (1.4)	\$140
10-1200	12" x 20" x 2-1/2" Solid Pan	3.5 (1.5)	\$176
10-1203	12" x 20" x 2-1/2" Perforated Pan	3 (1.4)	\$310
10-1201	12" x 20" x 4" Solid Pan	4 (1.8)	\$246
10-1204	12" x 20" x 4" Perforated Pan	3.5 (1.5)	\$358
10-1202	12" x 20" x 6" Solid Pan	5 (2)	\$392
10-1205	12" x 20" x 6" Perforated Pan	1.5 (.7)	\$533

\* Per Compartment

# Steam-It Pressure Steam Cooker



ST-E

## Steam-It Countertop Pressure Cooker

The Steam-It cooks fresh seafoods, vegetables, pasta, poultry and eggs in just minutes. Steam 30 lbs. of potatoes in 30 minutes and six 1 lb. lobsters in 6 minutes. The Steam-It with three pans can out perform larger capacity steamers.

### Standard Features

- Compact - requires just 18-3/4" of counter space
- Self-contained unit DOES NOT require plumbing or drain connection
- Mounts on any surface with four 6" adjustable legs
- 60-minute timer with audible alarm (signals end of cooking cycle)
- Low water cut-off switch
- Manual water fill and drain
- ASME vessel

## Steam-It Electric Countertop Pressure Steam Cookers

Model Number	Description	Weight	Dimension WxHxD	List Price
ST-E	3 pan electric pressure cooker - 9/12kW	125 (57)	18.375"x26.25"x31.5"	\$18,638
SB-ST-E	Shipboard Steam-It - Submarine model, 440 or 480V - (4) flanged counter feet, marine wiring, (6) 2.5" perforated pans, water retainer, spray hose and step down transformer (NSN 7310-01-102-2673) - 12kW	175 (79)	18.375"x30.25"x31.5"	\$27,841

Pan capacity: (3) 12"x20"x2.5", (2) 12"x20"x4"

## Options and Accessories

Model Number	Description	List Price
08-5213	Set of 4, Stainless Steel Feet for Counter-Mounted Steam-It's	\$732
10-1203	Pans 12" x 20" x 2-1/2" Perforated	\$310
95-0436	Cold Water Condensing Kit	\$2,119
98-1522	6" Flanged Foot, set of 4 (In Lieu of Bullet Feet)	\$574
95-3849	Spray Hose for ST-E	\$902
95-6060	Stainless Steel Stand - 28" High (Models ST-E Only)	\$1,428
95-6054	Extra Shelf for 28" High Stainless Steel Stand	\$445
-	480 Volt Operation, add	\$1,013



# Tilting Kettle



FT-40GLS

## Gas Floor Kettles

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

## Standard Features

- Short-height kettle (FT-40GLS) has a height of 36 inches for improved ergonomics
- Rated for operation to 50 PSI
- Optional spring assist hinged cover
- Electric ignition, pressure gauge, safety valve and high/low water cut-off
- Six foot cord and 3 prong plug
- Tilting mechanism is self locking positive stop action will allow the kettle to tilt past 90° for complete emptying
- Optional draw-off valves available

## 2/3 Jacketed, Gas, Ergonomic Short Height Tilting Kettle

Model Number	Description	Weight	Dimension WxHxD	List Price
FT-40GLS	40 gallon, gas, short height, quad leg tilting kettle - 125,000	987 (448)	52"x38"x52"	\$61,914

## Options and Accessories

Model Number	Description	List Price
SF-18	Single pantry faucet with swing spout	\$913
DF-18	Double pantry faucet with swing spout	\$1,323
SP-KF-GK	Single pantry kettle filler	\$2,506
SP-KF-GK	Double pantry kettle filler	\$2,506
TVT-2	2" Tangent Draw-Off Valve, for Tilting Kettles	\$2,915
TVT-3	3" Tangent Draw-Off Valve, for Tilting Kettles	\$5,472
TSS-2	Solid disc for 2" draw-off valve	\$345
TSS-3	Solid disc for 3" draw-off valve	\$345
GM-40	Etched gallon markings	\$693
LM-151	Etched litre markings	\$1,036
TKS-40G	Lip strainer	\$1,622
SH	Strainer hook	\$211
CH-40	Spring assist stainless steel cover	\$2,692
TBA-40G	Tri-basket assembly	\$3,584
CMS-40	Graduated measuring strip	\$638

# Modular Base Tilting Kettles

## Electric Large Capacity Kettles

This stainless steel cabinet base electric steam kettle is capable of BIG things. Tilting type shall tilt nearly upright to allow complete emptying of contents under positive control by turning removable crank. Tilting may be stopped at any time without kettle settling back.

### Standard Features

- Water Treatment System
- Available in 25 and 40 gallon capacity
- 2/3 jacketed, type 316 stainless steel liner
- Automatic fill and cold water condenser system
- All stainless steel, equipped with easy-to-clean cover, sanitary draw-off valve with removable strainer, removable swing drain and hot and cold water fill faucets
- Easy transfer of foods with exclusive Market Forge pan support that positions pan just below kettle lip throughout tilting operation
- Modular cabinets enclose kettle, steam pipes, safety valve, low water cut-off, sight gauge and pressure gauge
- 4 flanged adjustable 6" stainless steel legs counter-balanced lid with insulated knob
- Comes with standard manual tilt or optional power tilt
- Nickel plated mini boiler
- ASME certified boiler is self contained within modular base



MT-40EO

## Large Capacity Electric Modular Base Kettles

Model Number	Description	Weight	Dimension WxHxD	List Price
MT-25EO	25 gallon, electric tilting kettle on modular base - 24 kW	410 (186)	36"x38"x33"	\$48,973
MT-40EO	40 gallon, electric tilting kettle on modular base - 24 kW	430 (195)	36"x38"x33"	\$51,621

## Options and Accessories

Model Number	Description	List Price
MT-PT	Optional Power Tilt	\$2,299
TKS-25MT	For MT-25EO MF kettle	\$1,822
TKS-40MT	For MT-40EO MF kettle	\$2,371



## DON'T COOK WITHOUT YOUR JACKET

Steam is generated in the kettle jacket and used to heat the product gently, keeping a constant temperature and never burning or scorching - just great results every time!

# Tilting Skillets



## Universe Plus Floor Model Tilting Skillets

The Universe Plus tilting skillets come in gas or electric models. Choose from 30 or 40 gallon capacity and either open or closed base.

### Standard Features

- Pan is 304 stainless steel with a polished interior and coved corners for ease of cleaning
- 60 minute timer, solid state temperature controller, manual tilt operation
- 10 gauge stainless steel satin finish exterior and polished interior
- Skillet pan is 9" (229 mm) deep with etched gallon or liter markings
- Gas models come with pilotless ignition
- Four adjustable 6" flanged feet

## Electric Floor Model Tilt Skillets

Model Number	Description	Weight	Dimension WxHxD	List Price
30P-STEL	30 gallon electric tilt skillet on open leg base - 12kW	515 (234)	36"x37.75"x41.44"	\$28,164
30P-STEM	30 gallon electric tilt skillet on closed base - 12kW	545 (247)	36"x37.75"x41.44"	\$30,494
40P-STEL	40 gallon electric tilt skillet on open leg base - 18kW	630 (286)	46"x37.75"x41.44"	\$30,307
40P-STEM	40 gallon electric tilt skillet on closed base - 18kw	660 (299)	46"x37.75"x41.44"	\$32,743

## Gas Floor Model Tilt Skillets

Model Number	Description	Weight	Dimension WxHxD	List Price
30P-STGL	30 gallon gas tilt skillet on open leg base - 93,000BTU	535 (243)	36"x37.75"x41.44"	\$32,801
30P-STGM	30 gallon gas tilt skillet on closed base - 93,000BTU	565 (256)	36"x37.75"x41.44"	\$35,237
40P-STGL	40 gallon gas tilt skillet on open leg base - 126,000BTU	695 (315)	46"x37.75"x41.44"	\$34,968
40P-STGM	40 gallon gas tilt skillet on closed base - 126,000BTU	725 (239)	46"x37.75"x41.44"	\$37,403

## What size Skillet is right for you?

Meals per Hour	Suggested Skillet Size
100-350	One 30 gallon pan
351-500	One 40 gallon pan
501-750	Two 30 gallon pans
751-1,000	Two 40 gallon pans

## Options and Accessories

Model Number	Description	List Price
SPI-30	Steam Pan Inserts 40 Gal Models	\$1,521
SPI-40	Steam pan insert for 40 and 60 gallon models	\$1,732
MS-DVDC	Drain Cup with 8' Hose (For 2" Draw-Off Valve)	\$1,183
98-4216	Water Hose Kit, 60" Line w/Quick Disconnect, 3/8" NPT (1 hose per kit)	\$785
MS-SFRSH	Single Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$2,184
MS-DFRSH	Double Pantry Faucet w/68" Rinse/Spray Hose w/nozzle & bracket	\$3,027
MS-SF	Single Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$931
MS-DF	Double Pantry Faucet, Complete (Kit; Brackets & Plumbing)	\$1,212
MS-SFSH	Single Faucet Spray Hose (Kit; Brackets & Plumbing)	\$1,581
MS-DFSH	Double Faucet Spray Hose (Kit; Brackets & Plumbing)	\$2,190
FB	Faucet Bracket	\$228
MS-PC	Pan Support	\$1,153
MS-SEISFT	Seismic feet (set of 4) installed at factory only	\$1,031
MS-CK	Casters	\$884
MS-CKSRH	Casters and Strain Relief with Gas Hose	\$2,044
MS-SRH	Gas Strain Relief with Gas Hose	\$937
MS-DOS	2" Draw-Off Strainer	\$170
MS-SSHA	Spring Support Hose Assembly for Spray Hose Assembly	\$627
MS-PT	Power Tilt	\$2,728
MS-PS	Lip Strainer	\$188
MS-DV-2	2" Tangent Draw-Off, with Strainer	\$3,495
MS-DVHK-2	2" Draw-Off, with Drain Kit Hose Assembly	\$5,001
MS-SDP-1	Pull-Out Sliding Sink Drain Drawer w/Splash Shield for Open Leg Skillets (Factory installed only)	\$3,507
ESVS-1	380 OR 415 VOLT, 3 PHASE (specify)	\$1,721
ESVS-2	440-460-480 Volt Option for electric skillets, add	\$1,721
ESVS-3	Export voltage upcharge	\$2,295
GSVS-1	220v Upcharge For Gas Units	\$1,158
HTC	Export crating - NET per/section	\$824
MS-MP30	Modular panels, 30 gallon model	\$1,708
MS-MP40	Modular panels, 40 gallon model	\$1,842
Prison Packages		
P-TPSTW	Tamper proof screws & tackwelds where applicable	\$808
P-HCC-S30	Hinged cover over control panel w/ locking provision-lock by others	\$2,288
P-HCC-S40	S/s hinged cover over control panel with locking provision	\$3,521
P-LHC	s/s locking hasp on cover - lock by others	\$625

Cord and plug are standard on all gas skillets.



MS-DVDC  
Drain Cup w/Hose



MS-DVHK-2  
2" Draw-Off /Drain Kit



MS-SFRSH & MS-SSHA  
Single Pantry Faucet  
w/68" spray hose, and spring  
support for hose assembly



MS-DFRSH & MS-SSHA  
Double Pantry Faucet  
w/68" spray hose, and spring  
support for hose assembly

# Marine Electric Convection Ovens



MSA-SB-2600

## Marine Military Sub-Access Convection Oven

Market Forge Military Sub-Accessible is a high efficiency electric convection oven equipped with cook & constant cook controls. Constant cook permits operator to preset oven to cook food at a constant temperature for an infinite amount of time.

### Standard Features

- Stainless steel panels, top, rear, and sides
- Stainless steel french type doors, opens a full 180°
- Stainless steel oven interior with coved corners - water proof design
- Nine position oven supports, 5 racks standard
- Safety door latch keeps doors closed in any pitch
- Controls include: main power switch, thermostat with indicator light and temperature range (200°-475°F), electromechanical 60-minute and Constant Cook timer with audible alarms.
- 2 speed fan selector, High and Low
- (4) Flanged Feet

## Electric Convection Oven

Model Number	Description	Weight	Dimension WxHxD	List Price
MSA-SB-2600	Marine single electric convection oven	350 (159)	36"x25.25"x37.18"	\$26,781
MSA-SB-2692	Marine double stack electric convection oven	700 (318)	36"x50.50"x37.18"	\$53,562

# Indirect Fired Convection Oven



CKOVEN

## CK Convection Oven

Full size indirect fired convection oven (intended to be used with an external heat source that is not supplied)

### Standard Features

- Indirect fired - does not allow harmful flue gases into the oven cooking cavity
- Small footprint - 36" wide x 35" front to back
- Two speed motor - high speed, 1650 rpm / low speed, 1375 rpm
- Multiple cook timers - (1) 5 hour timer and (1) 60 minute timer
- Independent solid doors - allows motor to cool down oven with one door open - could also serve as a secondary heat source when the oven doors are left open
- Full size oven - capacity allows for (5) full size sheet pans
- Cooking cavity - has coved corners for ease of cleaning
- Stainless steel construction - interior & exterior

## Indirect Convection Oven

Model Number	Description	Weight	Dimension WxHxD	List Price
CKOVEN	Full size indirect fired convection oven	350 (159)	36"x31"x35"	\$12,578



# CUCIMIX AND BETTERPAN BRAISING PANS

Firex is the leader in specialized and automated commercial cooking equipment. We have learned how to draw on 40 years of experience, knowledge and technical skill in the industry to create a unique and one of a kind product. This has allowed us to manufacture cooking systems capable of coping with large volume kitchens and food production needs all while reducing labor, stress on staff, and producing a consistent result every time. Automatic features, precision programmability, built in HACCP program recording data, and pressurized units are the distinguishing features of the Firex brand.



**Cucimix - Small Automated Braising Pan with Mixer**



**Cucimix - Automated Pressurized Braising Pan with Mixer**



**BetterPan - Pressurized Braising Pan**



**Multicookers - Pasta Cooker**

# Automated Braising Pans with Mixer

braising | tilting | mixing | pressure



UCBTG048V1



UCBTG048AV1

## Optimal products include:

- |                    |                |
|--------------------|----------------|
| • Stews            | • Fillings     |
| • Braised Items    | • Soups/Stocks |
| • Sauce Production | • Chocolate    |
| • Caramel          | • Jam/Jelly    |

## Cucimix

Fully Automated Cooking Unit. Take the labor out of the production of large volume products and increase the consistency, including automated controlled stirring and heating through a large variety of programming to customize and adapt to any recipe.

Stews, Braises, Beans, Pastry Products all can be very accurately controlled by breaking down your recipe into steps and saving the program for consistency. 3 zone wall heating system. Recipes can be transferred from unit to unit via USB port. HACCP ready.

## Standard Features

- Heating by means of armored elements in INCOLOY-800 alloy controlled by electronic board.
- Temperature control by system with two probes (product/bottom)
- Heating jacket walls by using 3 band heaters, which can be activated from the bottom up, controlled by an electronic control panel.
- Automatic mixing device with three arms complete with vertical blade for scraping walls, entirely removable to facilitate cleaning, adjustable from the control panel according to the product to be processed.
- Electronic control by means of multifunctional keyboard with Touch Screen 7" with easy and clear messages.
- USB connection to download HACCP data, update the software and load cooking programs.

## Electric Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE008V1	8 gallon electric tilt braising pan with mixer-6.2kW	198 (90)	34.65"x38.19"x30.16"	\$46,104
UCBTE018V1	18 gallon electric tilt braising pan with mixer-8.6kW	452 (205)	42.52"x36.42"x28.15"	\$73,428
UCBTE024V1	24 gallon electric tilt braising pan with mixer-12.6kW	926 (420)	57.28"x37.4"x50"	\$113,307
UCBTE034V1	34 gallon electric tilt braising pan with mixer-12.6kW	948 (430)	57.28"x37.4"x50"	\$127,550
UCBTE048V1	48 gallon electric tilt braising pan with mixer-19.4kW	1246 (565)	65.16"x37.4"x59.06"	\$167,851
UCBTE082V1	82 gallon electric tilt braising pan with mixer-27kW	1367 (620)	69.09"x37.4"x61.42"	\$251,301

## Electric Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTE034AV1	34 gallon electric tilt braising pan with mixer-12.6kW, 5.8PSI	970 (440)	57.28"x37.4"x50"	\$155,296
UCBTE048AV1	48 gallon electric tilt braising pan with mixer-19.4kW, 4.3PSI	1268 (575)	65.16"x37.4"x59.06"	\$202,244
UCBTE082AV1	82 gallon electric tilt braising pan with mixer-27kW, 4.3PSI	1389 (630)	69.09"x37.4"x61.42"	\$297,510



New Firex electronic control panel, cutting-edge technology in the kitchen.

## FTC Firex Touch Control

The FTC Firex Touch Control is practical and intuitive cutting edge touch-control system for setting and adjusting the operation of each piece of cooking equipment installed. A large 7" display allows you to program at the touch of a button - includes entire recipes with different stages of cooking and mixing, with the possibility of accurately setting the time, temperature, and process the diagnostics.



Mixing device with three arms  
- Removable



Second temperature probe



Pressure cooking at 6.53 PSI  
- Autoclave units only

## Gas Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTG018V1	18 gallon electric tilt braising pan with mixer-54,600BTU	529 (240)	42.52"x36.42"x36.61"	\$78,914
UCBTG024V1	24 gallon electric tilt braising pan with mixer-75,000BTU	948 (430)	57.28"x37.4"x50"	\$119,637
UCBTG034V1	34 gallon electric tilt braising pan with mixer-95,500BTU	970 (440)	57.28"x37.4"x50"	\$134,302
UCBTG048V1	48 gallon electric tilt braising pan with mixer-112,500BTU	1279 (580)	65.16"x37.4"x59.06"	\$179,983
UCBTG082V1	82 gallon electric tilt braising pan with mixer-167,000BTU	1411 (640)	69.09"x37.4"x61.42"	\$260,585

## Gas Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UCBTG034AV1	34 gallon electric tilt braising pan with mixer-95,500BTU, 5.8PSI	992 (450)	57.28"x37.4"x50"	\$161,943
UCBTG048AV1	48 gallon electric tilt braising pan with mixer-112,500BTU, 4.3PSI	1300 (590)	65.16"x37.4"x59.06"	\$214,376
UCBTG082AV1	82 gallon electric tilt braising pan with mixer-167,000BTU, 4.3PSI	1433 (650)	69.09"x37.4"x61.42"	\$306,689

## Options and Accessories

Model Number	Description	List Price
CABE0010	Pullout container gn1/1 for UCBT008	\$2,673
CACP0010	Pasta basket set (4 pcs) for UCBT008	\$2,846
CACS0010	Sous-vide basket for UCBT008V1	\$3,887
CADE0010	Cleaning shower for UCBT/PR	\$4,406
CAMP030	Cleaning mixer for UCBTE008	\$4,852
CAMR0020	Wheels D.100 inox UCBT.018	\$1,732
CASR0010	Rotating probe for UCBTE008	\$9,506
D150	Kit wheels PR/UCBT/UDBR	\$5,813
DAPF0010	Set feet for UDBR...	\$1,980
PAF0451	Strainer for UCBTE008	\$792
PAF0602	Strainer for UCBT.018	\$1,831
PAF0701	Strainer for UCBT.024-034	\$2,624
PAF0702	Perforated strainer UCBT024-034A	\$2,624
PAF0901	Strainer for UCBT.048	\$3,267
PAF0902	Strainer for UCBT.048 PRESSURE	\$3,267
PAF1001	Strainer for UCBT.082	\$3,614
PAF1002	Strainer for UCBT.082 PRESSURE	\$3,614
PAF2050	Tri-clover sanitary fittings 2"	\$2,122
PAF2060	Tri-clover sanitary fittings 3"	\$3,147

# Braising Pans

boiling | braising | tilting | frying | pressure



## Optimal products include:

- Stews
- Lamb Shanks
- Osso Bucco
- Pork Butt
- Lamb Shoulder
- Beans
- Legumes
- Fried Rice
- Brisket

## Betterpan

From delicate egg cooking, to searing steaks and proteins, to large batch pressurized braising and cooking this unit can handle the tasks. Fully program your recipes step by step to control heat and prompt the next step for a recipe to ensure a consistent product every time, while reducing cooking times by up to 40%, using less liquid and flavoring ingredients and producing a higher yield of finished product. Core probe to monitor the product during cooking. Auto fill feature lets you choose the amount of water hot or cold needed per recipe and fills automatically. USB port provides the ability to transfer recipes from unit to unit.

## Standard Features

- Heating by means of armored elements INCOLOY-800 directly in contact with the steel thermal diffuser plate fixed on the vessel bottom.
- Temperature control by system with two probes (product/bottom)
- Pressure cooking with automatic system for eliminating air from the cooking container (for cooking with saturated steam) and automatic steam condensation after cooking to allow fast and safe lid opening without steam dispersion in the room.
- Core probe, fixed at the lid
- Electronic control by means of multifunctional keyboard with Touch Screen 7" with easy and clear messages.
- USB connection to download HACCP data, update the software and load cooking programs.
- Ability to interrogate the machine using communication protocol MODBUS over RS485 serial interface.

## Electronic Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029V1	29 gallon electric tilt braising pan -17kW	904 (410)	57.87"x37.4"x44.29"	\$75,116
UDBRE038V1	38 gallon electric tilt braising pan -20kW	1025 (465)	67.91"x37.4"x44.29"	\$84,295
UDBRE048V1	48 gallon electric tilt braising pan -27kW	1135 (515)	78.74"x37.4"x44.29"	\$105,289
UDBRE058V1	58 gallon electric tilt braising pan -30kW	1235 (560)	88.78"x37.4"x44.29"	\$121,009

## Electronic Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRE029AV1	29 gallon electric tilt braising pan -17kW, 5.8PSI	948 (430)	57.87"x37.4"x44.29"	\$109,720
UDBRE038AV1	38 gallon electric tilt braising pan -20kW, 5.8PSI	1080 (490)	67.91"x37.4"x44.29"	\$125,862
UDBRE048AV1	48 gallon electric tilt braising pan -27kW, 4.3PSI	1202 (545)	78.74"x37.4"x44.29"	\$156,773

## Features



New Firex electronic control panel, cutting-edge technology in the kitchen.

### FTC Firex Touch Control

The FTC Firex Touch Control is practical and intuitive cutting edge touch-control system for setting and adjusting the operation of each piece of cooking equipment installed. The FTC Firex Touch Control is practical and intuitive cutting edge touch-control system for setting and adjusting the operation of each piece of cooking equipment installed. A large 7" display allows you to program at the touch of a button - includes entire recipes with different stages of cooking and mixing, with the possibility of accurately setting the time, temperature, and process the diagnostics.

#### Control panel features:

- 7" touchscreen.
- Creating and editing multi-phase cooking programs.
- Cooking in manual mode.
- Multiple language message settings.
- USB connection.
- Settings for different units of measurement (°C/°F; Liters/gallons; etc).
- Up to 20 different cooking settings.
- Self Diagnostics.
- Allows you to select the number of gallons of water to fill, cold or hot, and then fills it automatically up to 90°.
- Command for rollover and return of the cooking vessel.
- Allows you to start cooking on a specific date and time.



Automatic baskets lifting system



Pressure cooking at 6.53 PSI  
- Autoclave units only



Friendly Service

## Gas Braising Pans

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029V1	29 gallon electric tilt braising pan -95,500BTU	915 (415)	57.87"x37.4"x44.29"	\$87,249
UDBRG038V1	38 gallon electric tilt braising pan -119,500BTU	1036 (470)	67.91"x37.4"x44.29"	\$100,542
UDBRG048V1	48 gallon electric tilt braising pan -143,300BTU	1157 (525)	78.74"x37.4"x44.29"	\$115,839
UDBRG058V1	58 gallon electric tilt braising pan -179,000BTU	1257 (570)	88.78"x37.4"x44.29"	\$129,027

## Gas Pressure Braising Pans - Autoclave

Model Number	Description	Weight	Dimension WxHxD	List Price
UDBRG029AV1	29 gallon electric tilt braising pan -95,500BTU, 5.8PSI	959 (435)	57.87"x37.4"x44.29"	\$123,119
UDBRG038AV1	38 gallon electric tilt braising pan -119,500BTU, 5.8PSI	1091 (495)	67.91"x37.4"x44.29"	\$144,535
UDBRG048AV1	48 gallon electric tilt braising pan -143,300BTU, 4.3PSI	1224 (555)	78.74"x37.4"x44.29"	\$165,741

## Options and Accessories

Model Number	Description	List Price
D150	Wheels kit	\$5,813
DADE0010	Cleaning shower UDBR	\$1,315
DAF0110	Strainer for UDBR.029	\$739
DAF0145	Strainer for UDBR.038	\$842
DAF0180	Strainer for UDBR.048	\$931
DAF0220	Strainer for UDBR.058	\$1,019
DAP01000	Spatula for omelette	\$74



# Multicooker

boiling | warming | blanching | simmering |



CPMDE1-24



CPMDG2-12

## Optimal products include:

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

## Multicooker

Large Volume Programmable Cooking Unit. For large volumes of pasta, beans, grains and legumes being cooked repeatedly Multicooker has the solutions. With the basket lifting system and recipe program options, save labor, stress on staff, improve consistency and accuracy of cooking. The baskets can be programmed to lift at the end of each cooking cycle, providing a high level of safety to the users. Multicooker will autofill water and will also maintain that level throughout the repeated cooking of product. HACCP ready.

## Standard Features

- Cooking vessel in stainless steel AISI 316 (thickness 30/10). Perforated basket in stainless steel AISI 316 (thickness 15/10) with electric tilting.
- Balanced lid in stainless steel AISI 304 (thickness 10/10).
- Supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- Heat insulation guaranteed by panels in thick glass fibre.
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- Adjustable feet in stainless steel AISI 304 to ensure leveling

## Electronic Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
CPMDE1-12	Single Basin - Multicooker - 135 liters - 17Kw	12/15	31.50"x35.43"x35.43"	\$94,555
CPMDE1-18	Single Basin - Multicooker - 188 liters - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$124,012
CPMDE1-24	Single Basin - Multicooker - 242 liters - 31Kw	24/30	47.24"x35.43"x35.43"	\$150,745
CPMDE2-12	Double Basin - Multicooker - 135+135 liters - 17+17Kw	(2)12/15	62.99"x35.43"x35.43"	\$186,389
CPMDE2-18	Double Basin - Multicooker - 188+188 liters - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$229,706
CPMDE2-24	Double Basin - Multicooker - 242+242 liters - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$280,696

\* Dry pasta

## Gas Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
CPMDG1-12	Single Basin - Multicooker - 135 liters - 85,300 BTU	12/15	31.50"x35.43"x35.43"	\$96,536
CPMDG1-18	Single Basin - Multicooker - 188 liters - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$114,853
CPMDG1-24	Single Basin - Multicooker - 242 liters - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$139,358
CPMDG2-12	Double Basin - Multicooker - 135+135 liters - 2x85,300 BTU	(2)12/15	62.99"x35.43"x35.43"	\$192,082
CPMDG2-18	Double Basin - Multicooker - 188+188 liters - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$219,805
CPMDG2-24	Double Basin - Multicooker - 242+242 liters - 2x 153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$266,340

\* Dry pasta

## Steam Multicooker

Model Number	Description	Basket Capacity* (kg)	Dimension WxHxD	List Price
CPMIV1-12	Single Basin - Multicooker - 135 liters	12/15	31.50"x35.43"x35.43"	\$100,249
CPMIV1-18	Single Basin - Multicooker - 188 liters	18/23	39.37"x35.43"x35.43"	\$117,823
CPMIV1-24	Single Basin - Multicooker - 242 liters	24/30	47.24"x35.43"x35.43"	\$140,596
CPMIV2-12	Double Basin - Multicooker - 135+135 liters	(2)12/15	62.99"x35.43"x35.43"	\$195,794
CPMIV2-18	Double Basin - Multicooker - 188+188 liters	(2)18/23	78.74"x35.43"x35.43"	\$221,043
CPMIV2-24	Double Basin - Multicooker - 242+242 liters	(2)24/30	94.49"x35.43"x35.43"	\$261,885

\* Dry pasta

## Options and Accessories

Model Number	Description	List Price
CADE0020	Cleaning shower for CPMDG models	\$7,942
CADE0022	Cleaning shower for CPMDE models	\$4,406
CADE0024	Cleaning shower for CPMIV models	\$4,406

# Multicooker - Cook & "Chill"

boiling | warming | blanching | simmering |



LPCE1-18  
W/ cooling basin trolley

## Optimal products include:

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

## Cook & "Chill"

A cooking and blanching system developed for the specific needs of catering - 1 or 2 pans and independent baskets. Flexible cooking equipment that can carry out most of the traditional cooking in water, such as those regarding any type of pasta, rice, soup, and vegetables, etc.

The technology used for the production of these machines guarantees fast and safe operating cycles, constant product quality, utmost working reliability and a better use of human resources.

## Standard Features

- Cooking vessel in stainless steel AISI 316 (thickness 30/10). Perforated basket in stainless steel AISI 316 (thickness 15/10) with electric tilting.
- Balanced lid in stainless steel AISI 304 (thickness 10/10).
- Supporting structure in stainless steel AISI 304 (thickness 20-30/10)
- Heat insulation guaranteed by panels in thick glass fibre.
- Outer cover in stainless steel AISI 304, fine satin finish (thickness 10/10)
- Adjustable feet in stainless steel AISI 304 to ensure leveling
- Includes stainless steel washout
- Optional cooling basin trolley

## Electronic Cook & Chill

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
LPCE1-18	Single Basin - Cook & Chill - 188 liters - 25.5Kw	18/23	39.37"x35.43"x35.43"	\$237,627
LPCE1-24	Single Basin - Cook & Chill - 242 liters - 31Kw	24/30	47.24"x35.43"x35.43"	\$272,281
LPCE2-18	Double Basin - Cook & Chill - 188+188 liters - 25.5+25.5Kw	(2)18/23	78.74"x35.43"x35.43"	\$465,353
LPCE2-24	Double Basin - Cook & Chill - 242+242 liters - 31Kw	(2)24/30	94.49"x35.43"x35.43"	\$532,185

\* Dry pasta

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

## Gas Cook & Chill

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
LPCG1-18	Single Basin - Cook & Chill - 188 liters - 122,800 BTU	18/23	39.37"x35.43"x35.43"	\$247,528
LPCG1-24	Single Basin - Cook & Chill - 242 liters - 153,500 BTU	24/30	47.24"x35.43"x35.43"	\$287,133
LPCG2-18	Double Basin - Cook & Chill - 188+188 liters - 2x122,800 BTU	(2)18/23	78.74"x35.43"x35.43"	\$475,254
LPCG2-24	Double Basin - Cook & Chill - 242+242 liters - 2x153,500 BTU	(2)24/30	94.49"x35.43"x35.43"	\$549,513

\* Dry pasta

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

## Steam Cook & Chill

Model Number	Description	Basket Capacity* (kg)	Dimension** WxHxD	List Price
LPCV1-18	Single Basin - Cook & Chill - 188 liters	18/23	39.37"x35.43"x35.43"	\$240,102
LPCV1-24	Single Basin - Cook & Chill - 242 liters	24/30	47.24"x35.43"x35.43"	\$274,756
LPCV2-18	Double Basin - Cook & Chill - 188+188 liters	(2)18/23	78.74"x35.43"x35.43"	\$465,353
LPCV2-24	Double Basin - Cook & Chill - 242+242 liters	(2)24/30	94.49"x35.43"x35.43"	\$527,235

\* Dry pasta

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

# Limited Warranty

Crown Steam Group warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective as a result of normal use within the period and limits defined below, then at the option of Crown Steam Group such parts will be repaired or replaced by Crown Steam Group or its Authorized Service Agency. This warranty is subject to the following conditions:

Repairs under this warranty are to be performed by a Crown Steam Group Authorized Service Agency. Crown Steam Group cannot be responsible for charges incurred or service performed by non-Crown Steam Group Authorized Agencies. In all cases the closest Crown Steam Group Authorized Service Agency must be used.

## **TIME PERIOD:**

One year labor, one year parts effective from the date of original purchase. The authorized service agency will require proof of purchase before performing warranty repairs.

Exceptions to standard warranty, effective within above limitations:

- Alkaline batteries are not covered under warranty.
- Maximum 90 days parts and labor warranty covers the following from date of installation: Glass windows, door seals, rubber seals, light bulbs, spark ignitors, ceramic burner tiles, sight glasses, cathodic descaler or anodes, broiler briquettes and drip shields.
- Pressure Steam Boiler Shell - Prorated 2 years extended warranty on boiler shell only - no labor.

*Boiler shells which have not been properly maintained will not be covered by warranty. In all cases, parts covered by a five year warranty will be shipped FOB the factory after the first year.*

- Kettles - Standard 10 year Hemisphere warranty.

## **EXCLUSIONS:**

- Equipment failure relating to improper installation. Examples are: improper utility connection, improper utilities supply and problems due to ventilation.
- Equipment that has not been properly maintained. Examples are: calibration of controls, adjustments to pilots and burners, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot, or act of mother nature.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the limited warranty period, then the manufacturer shall not be liable for any damages to any person or to any property



# Limited Warranty

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which may result from the use of the equipment thereafter.

Equipment failure caused by inadequate water quality is not covered under warranty. WATER QUALITY must not exceed the following limits: Total Dissolved Solids (TDS) - 60 PPM (Parts Per Million). Hardness - 2 Grains or 35 PPM, PH Factor - 6.8 to 7.3. Water pressure 30 PSI minimum, 60 PSI maximum. Boiler maintenance is the responsibility of the owner and is not covered by warranty.

Crown Steam Group does not assume any liability for extended delays in replacing or repairing any items in the equipment beyond the control of Crown Steam Group. "Crown Steam Group shall not be liable for consequential or special damages of any nature that may arise in connection with such product or part." Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

This warranty only covers product shipped into the 48 contiguous United States, Alaska and Hawaii.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Warranty on all replacement parts which are replaced in the field by Crown Steam Group Authorized Service Agencies will be limited to three months on labor, and materials (parts) effective from the date of installation. See LIMITED WARRANTY - REPLACEMENT PARTS for conditions and limitations.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND CONSTITUTES THE ENTIRE LIABILITY OF Crown Steam Group. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE DURATION OF ONE YEAR FROM THE EFFECTIVE DATE OF SAID WARRANTY -EXCEPT WHERE NOTED."

**WARRANTY:** Crown Steam Group's warranty of product is limited to one year from date of purchase on both parts and labor, however the term of warranty shall not exceed 18 months from date of purchase from the factory and covers installations in the continental United States & Canada only. Crown Steam Group reserves the right to service equipment and or provide replacements on a prorated basis throughout the warranty term as deemed appropriate by Crown Steam Group. Any equipment removed from the operators facility without the written approval of Crown Steam Group prior is done so at the responsibility of the party doing so. Crown Steam Group will not accept any return or continue any repair unless written authorization is given prior to removal. Any party removing equipment does so at their own expense and liability. This warranty is as designated in Crown Steam Group's published Limited Warranty.

# Additional Warranty

## ADDITIONAL 1 YEAR WARRANTY NET PRICES

(Parts and Labor)

AN EXTENSION OF CROWN STEAM GROUP'S STANDARD WARRANTY MAY BE PURCHASED WITH NEW EQUIPMENT UP TO 60 DAYS AFTER THE ORIGINAL EQUIPMENT PURCHASE. EXTENDED WARRANTY DOES NOT AFFECT ITEMS WHICH HAVE LIMITATIONS OR EXTENDED PERIODS OF COVERAGE IN THE PUBLISHED Crown Steam Group LIMITED WARRANTY.



Counter Steamers .....	\$1,200
Braising Pans .....	\$1,200
Kettles .....	\$1,200
Boiler Base Steamers.....	\$1,200



Eco-Tech Plus® Series .....	\$2,045
Altair II Series (per section) .....	\$1,410
Sirius II Series (per section) .....	\$1,410
Steam-It Countertop Pressure Cooker (per section).....	\$2,045
Universe Plus Floor Model Tilting Skillets.....	\$1,060

*From the Crown Steam Group Team...  
Thank you for your support!*

# MAP & M.R.I.C.P Policy

Southbend – Desmon - Crown - Market Forge - Firex

## Minimum Advertised Price & Minimum Resale Internet Cart

### MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to ANY and ALL means of Advertised Pricing for all Brands

- MAP Policy – Items that carry a MAP Policy pricing is the Current Dealer List Price less 45%. The MAP price can be rounded-down to the nearest whole number (Unless a product is offered on the Southbend Cornerstone Program for which a set MAP price is provided). Products listed in our Southbend Cornerstone program must list exact price or price higher than MAP. Southbend Cornerstone Program products prices cannot be rounded-down.
- Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

All internet Advertised Prices must show the product's "MAP" or if applicable the M.R.I.C.P. price. Dealers may not use the words: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Email for Pricing", strike-through the price, or any of the like. This includes "shopping cart - price", "chat box - price", and "emailed - price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Southbend, Desmon, Crown, Market Forge, and Firex MAP or M.R.I.C.P. policy where applicable.

### MINIMUM RESALE INTERNET CART PRICE POLICY

Southbend, Desmon, Crown, Market Forge, and Firex require that when Dealers sell select products (listed below) through internet sales and / or show rooms that these products are subject to (M.R.I.C.P.) and are sold at a price no more than a 52% discount rounded down to whole number off the current List Price. This is the Southbend, Desmon, Crown, Market Forge, and Firex "Minimum Resale Internet Cart Price" (M.R.I.C.P.). The Dealer may not substitute the words: "Call for Pricing", "Text for Pricing" or "Email for Pricing" in lieu of stating a product's Minimum Resale Internet Cart Price.

The (M.R.I.C.P.) applies to the final check out price of the product.

The MAP policy applies to prices advertised including shopping cart price, chat box price, emailed price, and price on the internet website or search engines. This does not apply to prices that are communicated by means other than through the internet, including contract negotiations, negotiations in the field or at a Dealer's place of business.

**The M.R.I.C.P. policy applies to the following Brands or Brand product segments:**

#### Brands in their Entirety

Desmon  
Crown  
Firex  
Market Forge

#### Southbend Categories

Platinum (P-Series)  
Broilers (All models)  
Gold Convection Ovens  
TruVection  
TruVapor  
Refrigeration

### TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)

The Companies grant the Authorized Dealer limited permission to use the trademark, tradename, corporate logo, product images and product content. Dealers may use the Groups corporate logo to designate the source of Products or to describe the Dealer's relationship with the Brand(s). Dealer's use of the Southbend, Desmon, Crown, Market Forge, and Firex's trademarks and corporate logos must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Southbend, Desmon, Crown, Market Forge, and Firex domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade name, logo, trademark, or anything similar ("Infringing Domains"). Any misuse or redirection will be prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned trademarks or trade names.

### POLICY VIOLATIONS

- Minimum Advertised Pricing including "no pricing", "call for pricing", "text for pricing", "email for pricing", "internet-displayed pricing", "shopping cart - price", "chat box - price", "emailed - price" and selling over the internet will be reviewed using third-party monitoring services to assure consistent adherence to these policies by all Dealers.
- Minimum Resale Internet Cart Price, Southbend, Desmon, Crown, Market Forge, and Firex products are to be sold at a discount of no more than 52% off current list, rounded down to the whole number.
- If a violation from either of these policies is identified, the non-compliant dealer will be contacted and notified.
- If the notified dealer fails to promptly comply within twenty four (24) hours or less with the MAP, M.R.I.C.P. Policies, trade name, trademark, and corporate logo, the noncompliance will result in the enforcement of these policies.

**Dealer will be subject to penalties up to and including but not limited to:**

**1<sup>ST</sup> violation:** Written & Verbal communication

**2<sup>ND</sup> violation:** Loss of rebate and/or marketing incentives or programs (accrued or due in total)

**3<sup>RD</sup> violation:** a) Suspension of account

b) Revoked permission to use Group trademark, trade name, corporate logos, product images and product content. Notice will be given to comply within a time period.

NOTES



Lined area for notes, consisting of multiple horizontal lines.

# WORLD-CLASS FACTORY PRODUCT TRAINING



## The 2020 Factory Training Program agenda includes:

- Sales strategy, techniques, & tips
- Detailed and thorough presentations on all product categories including:
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  - Counter and Heavy Duty Steam
  - Refrigeration & Blast Chillers
  - Firex and Automated Cooking
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To maintain the high quality standards of our training program, we have limited seating for each session.







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