



# GAS RANGE WITH CONVECTION OVEN

**NEW FOR 2024**

24" 36" 48" and 60" ranges series, different functions combined.  
Griddle (Manual/Thermostat control), Charbroiler, Hot plate on top.  
Bottom Convection oven(s), Better temperature uniformity.  
Add for convection oven 6' power cord and plug (NEMA 5-15P)  
Motor can be turned off to run oven as a standard oven

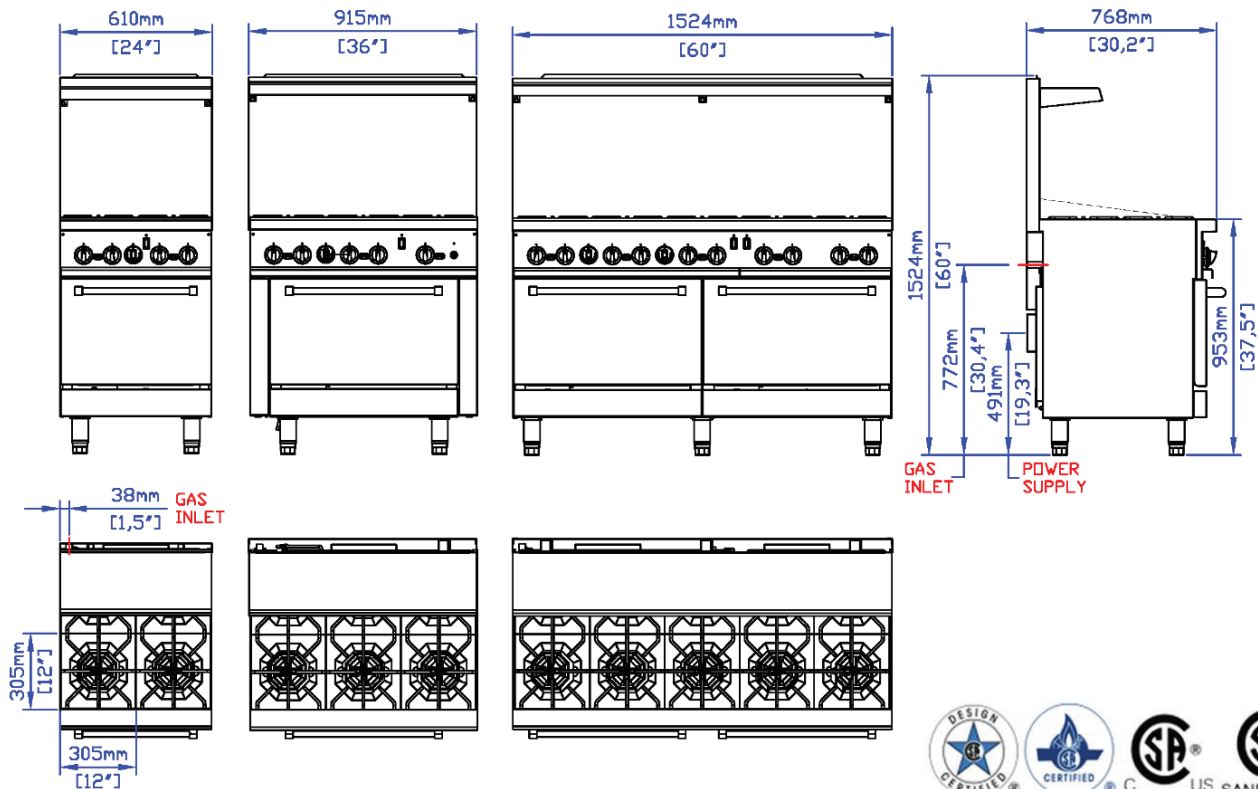
## PRODUCT SPECIFICATIONS --

- 30,000 BTU per Top burner, 35,000 BTU per Charbroiler at 12"
- 30,000 BTU per Griddle (manual or Tst) at 12", 33,000 BTU per Convection oven
- Stainless steel front backriser, lift-off high shelf.
- Oven thermostat adjust from 200°F – 500°F
- Cavity measures 20"x22.5"x13 3/4" (24" & 48" range series)
- 26"x22.5"x13 3/4" (36" & 60" range series)
- Oven interior side guides & bottom porcelain coated
- Shipped standard Natural gas, LP conversion kit included.
- Optional casters



## PLAN VIEW --

Note: Below overall size diagrams are some typical models. For example.



- This appliance is manufactured for commercial installation only, not intended for home use.
- NEMA 5-15P 120 volt cord & plug (for North American)
- 220 voltage and plug type should be indicate before placing the order (for others area)
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI)
- Natural gas operating pressure - 5.0" W.C. Recommended supply pressure 7-9" W.C.
- Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- CSA design certified NSF listed



# GAS OPEN POT FRYER

**NEW FOR 2024**

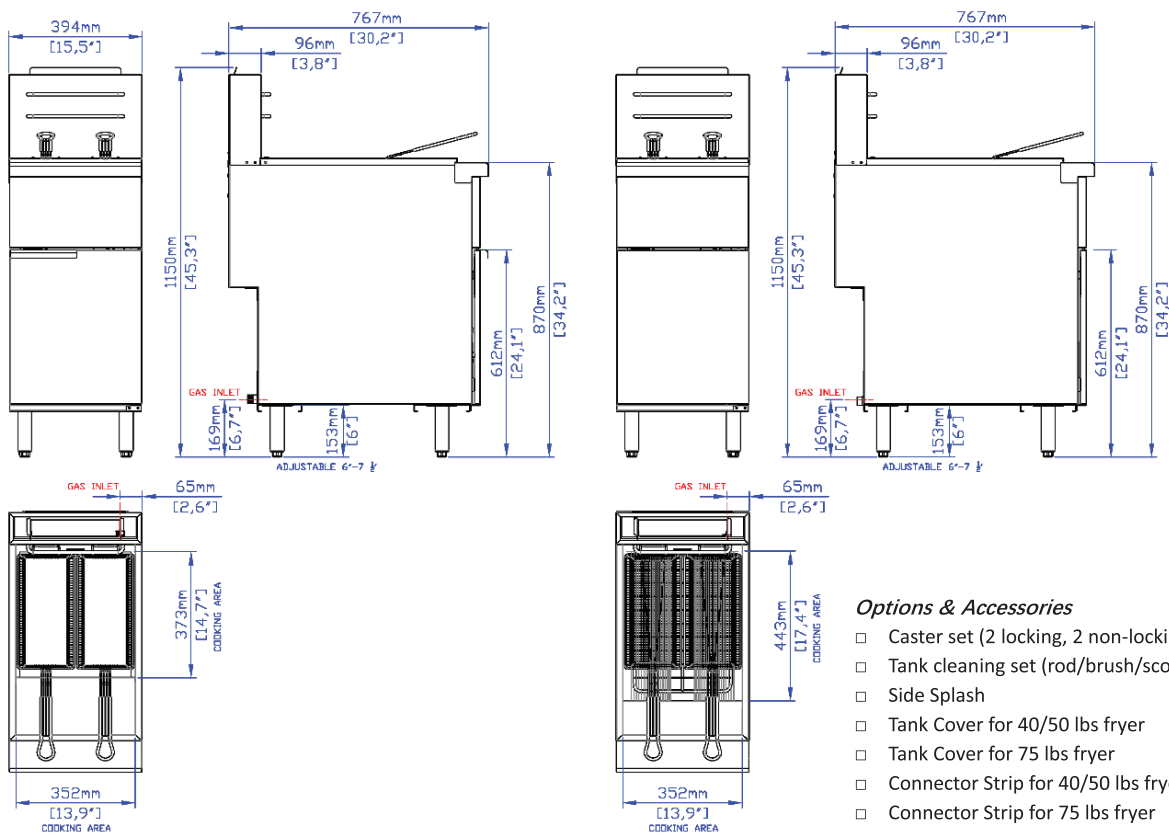
Open pot frypots are easy to clean with no obstruction to clean around.  
The flame transfers heat to plates located strategically outside of the frypot.  
Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.

## PRODUCT SPECIFICATIONS

- Open pot structure, Two models at 40 and 50 lbs capacity
- Behind the door snap action millivolt control, Doesn't require electric connection
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), more than it, cut off gas
- Four stainless steel adjustable legs
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer
- Twin baskets with plastic coated handle
- 1-1/4" full port drain valve for fast and complete oil draining



## PLAN VIEW



## Options & Accessories

- ☐ Caster set (2 locking, 2 non-locking)
- ☐ Tank cleaning set (rod/brush/scoop)
- ☐ Side Splash
- ☐ Tank Cover for 40/50 lbs fryer
- ☐ Tank Cover for 75 lbs fryer
- ☐ Connector Strip for 40/50 lbs fryer
- ☐ Connector Strip for 75 lbs fryer

## MODEL LIST

Model	Gas Type	Total BTU	Oil Capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
40-50 lb	Natural Gas	100,000	40-50 lbs 18-21 litres	15 5" x 30.2" x 45.3" 39.4 x 76.7 x 115 cm	137.5 lbs 62.5 kg	16.6" x 32.3" x 33.5" 42 x 82 x 85 cm	156 lbs 71 kg
40-50 lb	Liquid Propane	100,000	40-50 lbs 18-21 litres	15 5" x 30.2" x 45.3" 39.4 x 76.7 x 115 cm	137.5 lbs 62.5 kg	16.6" x 32.3" x 33.5" 42 x 82 x 85 cm	156 lbs 71 kg
50-60 lb	Natural Gas	122,000	50-60 lbs 21.5-25 litres	15 5" x 30.2" x 45.3" 39.4 x 76.7 x 115 cm	145 lbs 66 kg	16.6" x 32.3" x 33.5" 42 x 82 x 85 cm	163 lbs 74 kg
50-60 lb	Liquid Propane	122,000	50-60 lbs 21.5-25 litres	15 5" x 30.2" x 45.3" 39.4 x 76.7 x 115 cm	145 lbs 66 kg	16.6" x 32.3" x 33.5" 42 x 82 x 85 cm	163 lbs 74 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI)  
Natural gas operating pressure - 4.0" W.C, Recommended supply pressure 7-9" W.C  
Propane gas operating pressure - 10.0" W.C, Recommended supply pressure 11-12" W.C
- Special altitude: Natural gas for above 2,000 ft; Propane gas for above 3,500 ft.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- ETL design certified NSF listed
- Unit are not supplied with conversion kits, Gas type must select before ordering.



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# GAS PASTA COOKER

NEW FOR 2024

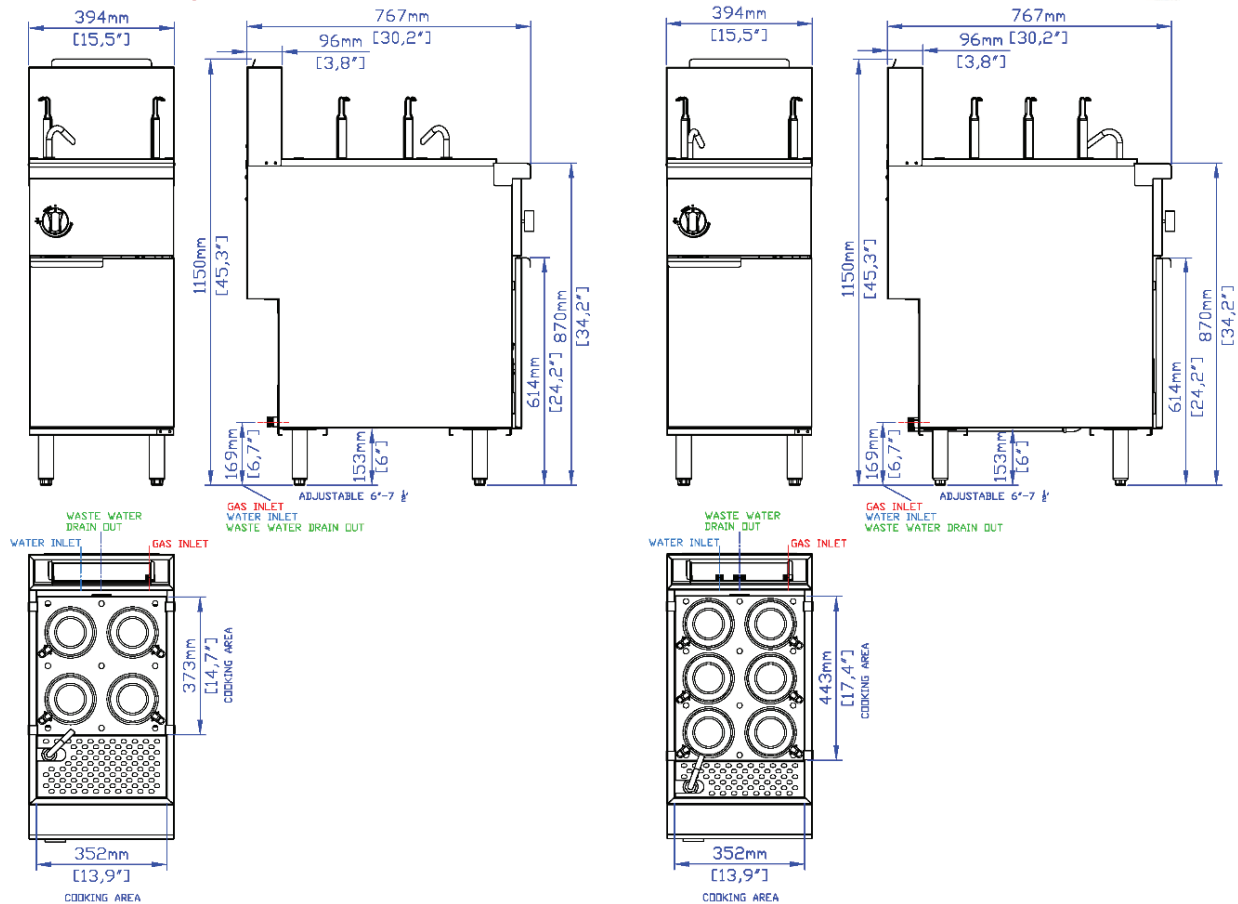
The pasta cookers are among the industry's most reliable and trusted equipment with highly efficient burners and a variety of basket configurations. They can be used to cook fresh or dry pasta.

## PRODUCT SPECIFICATIONS

- Open pot structure, transfers heat to plates located strategically outside of the frypot
- Intense heat rapidly heats the stainless steel sides and the water inside of the frypot
- Behind the door snap action millivolt control, Doesn't require electric connection
- The temperature control range 200°F-400°F (93°C-205°C)
- Over temperature protection on 450°F (232°C), more than it, cut off gas
- Four stainless steel adjustable legs
- Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer



## PLAN VIEWS



## MODEL LIST --

Model	Gas Type	Gas Pressure	Total BTU	Water Capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
40-50 lb	Natural Gas	4" W.C.	100,000	40-46 lbs 4.7-5.5 gal	15 5"x 30.2"x 45.3" 39.4 x 76.7 x 115 cm	139 lbs 63 kg	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	158 lbs 72 kg
40-50 lb	Liquid Propane	10" W.C.	100,000	40-46 lbs 4.7-5.5 gal	15 5"x 30.2"x 45.3" 39.4 x 76.7 x 115cm	139 lbs 63 kg	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	158 lbs 72 kg
50-60 lb	Natural Gas	4" W.C.	122,000	47-55 lbs 5.7-6.63 gal	15 5"x 30.2"x 45.3" 39.4 x 76.7 x 115 cm	149 lbs 67.5 kg	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	167 lbs 76 kg
50-60 lb	Liquid Propane	10" W.C.	122,000	47-55 lbs 5.7-6.63 gal	15 5"x 30.2"x 45.3" 39.4 x 76.7 x 115 cm	149 lbs 67.5 kg	16.6"x 32.3"x 33.5" 42 x 82 x 85 cm	167 lbs 76 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- Gas connections 3/4" Male NPT. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Water connection 1/2" Male NPT
- Waste water drain connection 1" Male NPT
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- ETL design certified NSF listed
- Unit are not supplied with conversion kits, Gas type must select before ordering.

### Options & Accessories

- Caster set (2 locking, 2 non-locking)



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# ELECTRIC FLOOR FRYER

**NEW FOR 2024**

**Basic Frying At Its Best** -- Designed For All-Purpose Affordable Frying

Fry a wide variety of products with the full size frying area

which easily accommodates items from appetizers to specialty foods

-- chicken, fries and breaded products, fresh or frozen.

Make the most of your energy dollars with our fully submersed element package.

Heat absorption is maximized by full contact with the oil,

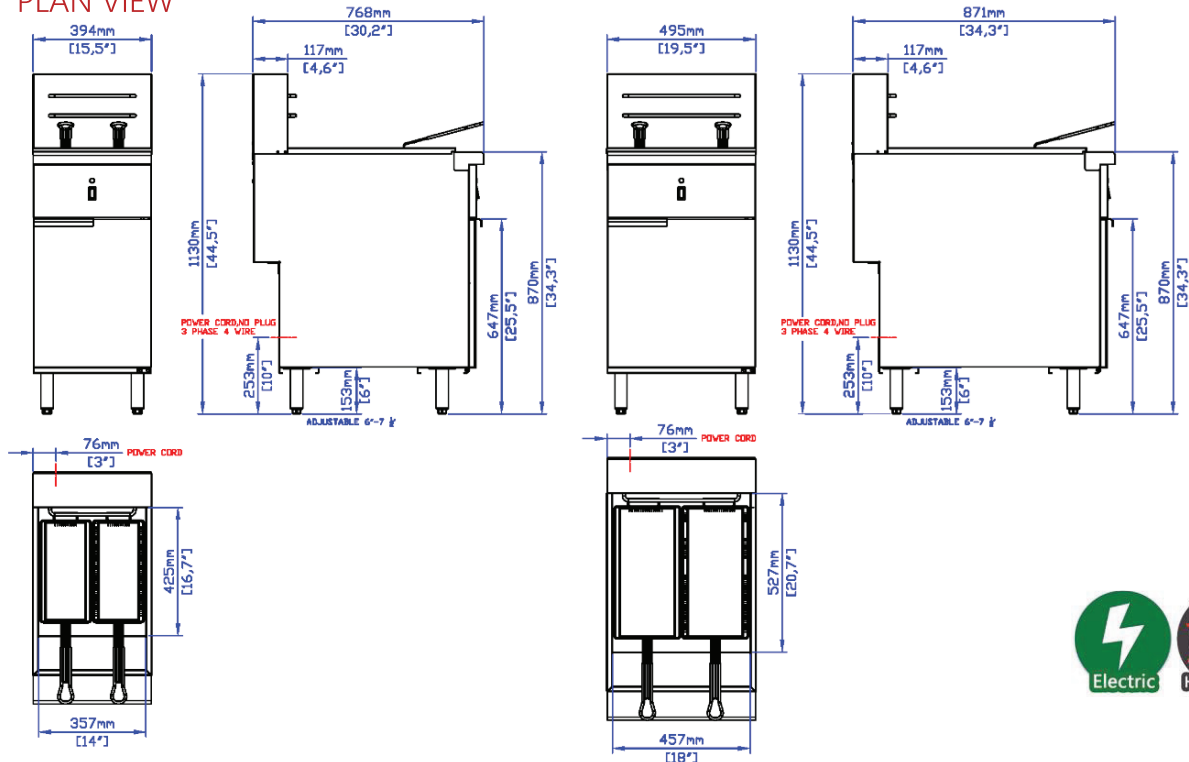
allowing quick heat-up time and lower energy consumption per pound of product cooked.

## PRODUCT SPECIFICATIONS

- 40 lbs oil capacity, 14kW heating elements  
50 lbs oil capacity, 15.26kW heating elements  
75 lbs oil capacity, 19kW heating elements
- Frying area 14" x 16.7" (357 x 425 mm) at 40/50 lbs fryer,  
Frying area 18" x 20.7" (457 x 527 mm) at 75 lbs fryer
- Snap-action thermostat, 200°F - 400°F (93°C - 204°C) temperature range.
- 1-1/4" (32 mm) full port drain valve.
- 6" (153 mm) adjustable stainless steel legs with 1 1/2" adjustment



## PLAN VIEW



## MODEL LIST

Model	Volts Phase	Watts (kW)	Amps	Oil Capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
40 lb	208V-3P/1P 240V-3P/1P	14 14	39A/68A 34A/59A	40 lbs (21L)	15.5" x 30.2" x 44.5" 39.4 x 76.8 x 113 cm	110 lbs 50 kg	16.5" x 32.3" x 33" 42 x 82 x 84 cm	130 lbs 59 kg
50 lb	208V-3P/1P 240V-3P/1P	15.26 15.26	43A/75A 37A/64A	50 lbs (27L)	15.5" x 30.2" x 44.5" 39.4 x 76.8 x 113 cm	110 lbs 50 kg	16.5" x 32.3" x 33" 42 x 82 x 84 cm	130 lbs 59 kg
75 lb	208V-3P/1P 240V-3P/1P	19 19	53A/92A 46A/79A	75 lbs (41L)	19.5" x 34.3" x 44.5" 49.5 x 87.1 x 113 cm	150 lbs 68 kg	22.4" x 36.2" x 33" 57 x 92 x 84 cm	167 lbs 76 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- For use only on non-combustible floors.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- Model Voltage and phase must select before ordering.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- 3 phase units with cord only -- no plug provided.
- 1 phase units to be field wired, no cord or plug provided.

### Options & Accessories

- ☐ Caster set (2 locking, 2 non-locking)
- ☐ Tank cleaning set (rod/brush/scoop)
- ☐ Side Splash
- ☐ Tank Cover for 40/50 lbs fryer
- ☐ Tank Cover for 75 lbs fryer
- ☐ Connector Strip for 40/50 lbs fryer
- ☐ Connector Strip for 75 lbs fryer



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**NEW, FOR 2024**

Fry a wide variety of products with the full size frying area which easily accommodates items from appetizers to specialty foods -- chicken, fries and breaded products, fresh or frozen.

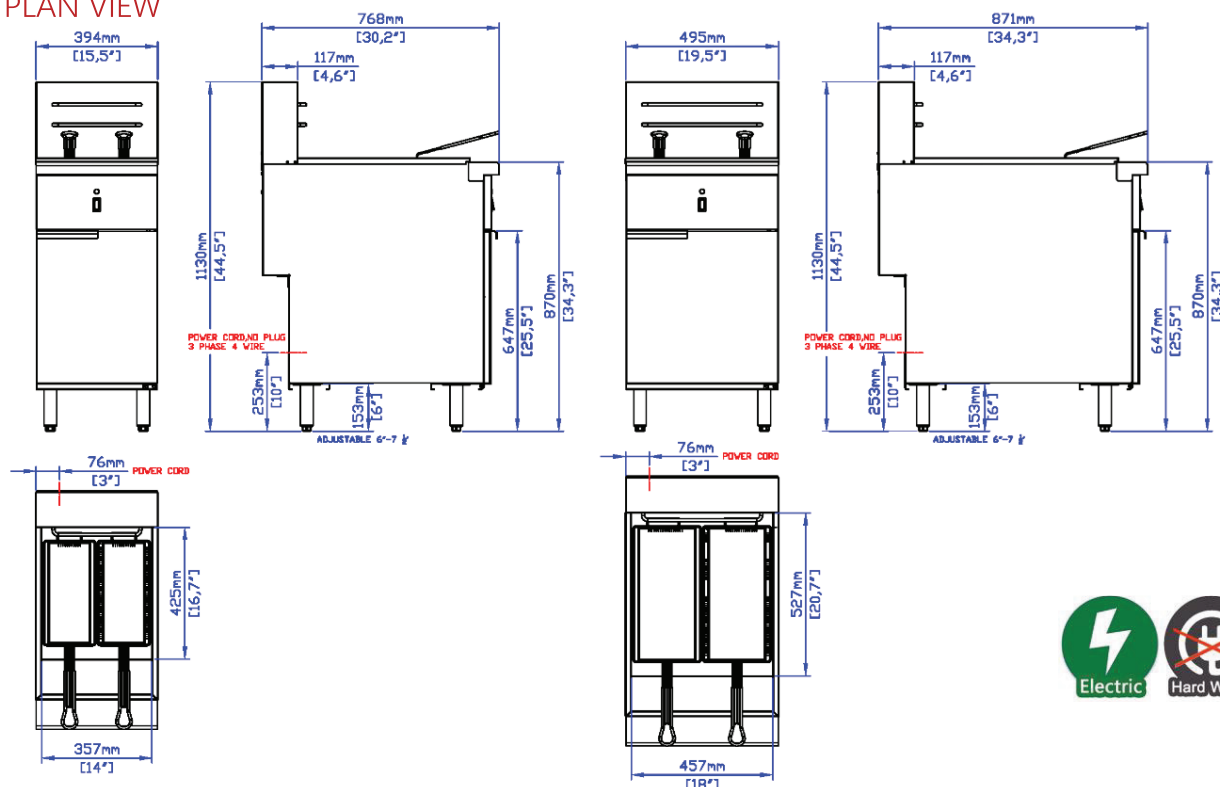
Heat absorption is maximized by full contact with the oil, allowing quick heat-up time and lower energy consumption per pound of product cooked.

## PRODUCT SPECIFICATIONS

- 40 lbs oil capacity, 11.7kW heating elements  
50 lbs oil capacity, 15.26kW heating elements  
75 lbs oil capacity, 19kW heating elements
- Frying area 14" x 16.7"(357 x 425 mm) at 40/50 lbs fryer,  
Frying area 18" x 20.7"(457 x 527 mm) at 75 lbs fryer
- Snap-action thermostat, 200°F - 400°F (93°C - 204°C) temperature range.
- 1-1/4" (32 mm) full port drain valve.
- 6" (153 mm) adjustable stainless steel legs with 1 1/2" adjustment



### PLAN VIEW



## MODEL LIST

Model	Volts Phase	Watts (kW)	Oil Capacity	Overall Dimensions	Net Weight	Package Size	Shipping Weight
40 lb	380V/3P	11.7	40 lbs (21L)	15.5" x 30.2" x 44.5" 39.4 x 76.8 x 113 cm	110 lbs 50 kg	16.5" x 32.3" x 33" 42 x 82 x 84 cm	130 lbs 59 kg
50 lb	380V/3P	12.8	50 lbs (27L)	15.5" x 30.2" x 44.5" 39.4 x 76.8 x 113 cm	110 lbs 50 kg	16.5" x 32.3" x 33" 42 x 82 x 84 cm	130 lbs 59 kg
75 lb	380V/3P	15.9	75 lbs (41L)	19.5" x 34.3" x 44.5" 49.5 x 87.1 x 113 cm	150 lbs 68 kg	22.4" x 36.2" x 33" 57 x 92 x 84 cm	167 lbs 76 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- For use only on non-combustible floors.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- Model Voltage and phase must select before ordering.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- 3 phase units with cord only -- no plug provided.

- ☐ Caster set (2 locking, 2 non-locking)
- ☐ Tank cleaning set (rod/brush/scoop)
- ☐ Side Splash
- ☐ Tank Cover for 40/50 lbs fryer
- ☐ Tank Cover for 75 lbs fryer
- ☐ Connector Strip for 40/50 lbs fryer
- ☐ Connector Strip for 75 lbs fryer



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# ELECTRIC HOT PLATE

NEW FOR 2024

Electric hot plates are a perfect addition to any food service operation.

2 kW round plate elements with easy-to-clean flat surface.

Provides a solid flat surface for fast, even heating.

Round plates are 9" (229) diameter for maximum pan contact.

Infinite heat controls for maximum cooking flexibility.

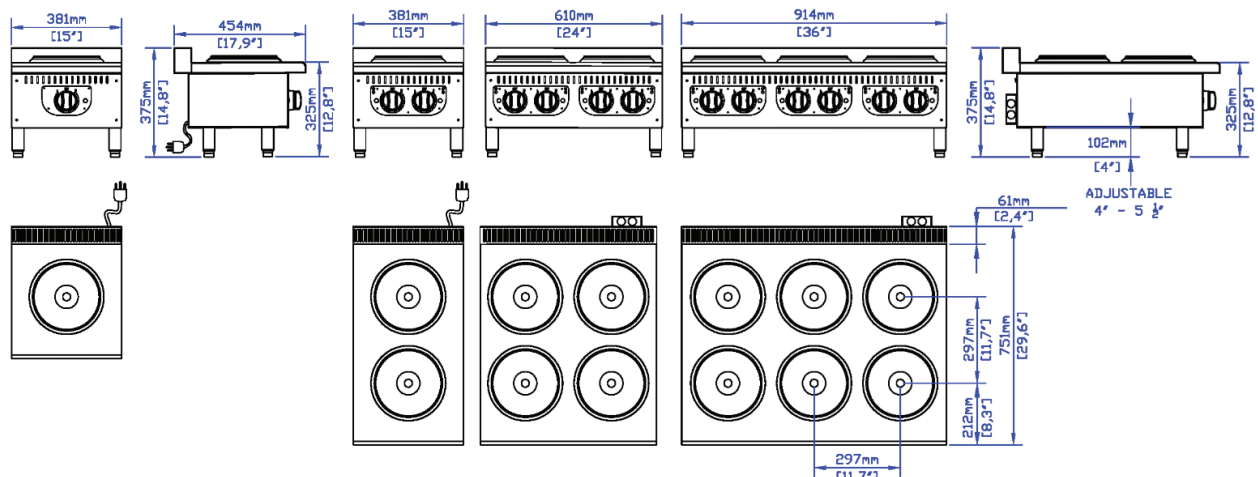
Available in 15" single and dual plates, 24", 36" widths.

## PRODUCT SPECIFICATIONS

- 15", 24" and 36" widths
- Stainless steel front, top and sides for cleanability and professional look.
- Infinite heat controls for maximum cooking flexibility.
- Heavy-duty metal knobs
- 4" (102 mm) adjustable stainless steel non-skid feet



## PLAN VIEW



## MODEL LIST

Model	Volts Phase	Watts	Amps	Plug or Supply connection	Overall Dimensions	Net Weight	Package Size	Shipping Weight
1 Burner*	208V/1P 240V/1P	2000	8.3	NEMA 6-15P	15" x 17.9" x 14.8" 38.1 x 45.4 x 37.5 cm	31 lbs 14 kg	18.9" x 22.8" x 19.3" 48 x 58 x 49 cm	42 lbs 19 kg
2 Burner**	208V/1P 240V/1P	4000	16.7	NEMA 6-30P	15" x 29.6" x 14.8" 38.1 x 75.1 x 37.5 cm	47 lbs 21.5 kg	18.9" x 34.7" x 19.3" 48 x 88 x 49 cm	70 lbs 32 kg
4 Burner	208V/3P 240V/1P	8000	16.6~33.3	Junction Box	24" x 29.6" x 14.8" 61 x 75.1 x 37.5 cm	86 lbs 39 kg	27.6" x 34.7" x 19.3" 70 x 88 x 49 cm	128 lbs 58 kg
6 Burner	208V/3P 240V/1P	12000	25~50	Junction Box	36" x 29.6" x 14.8" 91.4 x 75.1 x 37.5 cm	132 lbs 60 kg	39.4" x 34.7" x 19.3" 100 x 88 x 49 cm	185 lbs 84 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- \* 3 ft. (91.4 cm) cord with NEMA 6-15P plug at the model of single round plate,
- \*\* 3 ft. (91.4 cm) cord with NEMA 6-30P plug at the model of dual round plates,
- 24" & 36" model unit must be hard-wired at installation for 1-phase & 3-phase
- For supply connections use copper wire only, suitable for at least 90°C (194°F)
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 1" clearance at both side and rear adjacent to combustible construction.



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## ELECTRIC HOT PLATE

NEW FOR 2024

Electric hot plates are a perfect addition to any food service operation.

Round plate elements with easy-to-clean flat surface.

Provides a solid flat surface for fast, even heating.

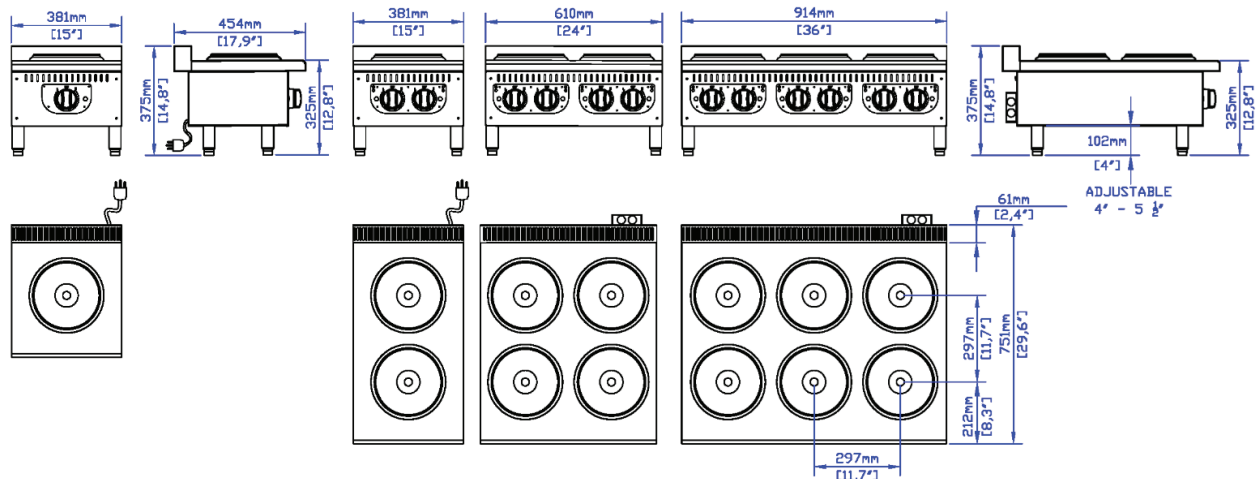
Available in 15" single and dual plates, 24", 36" widths.

### PRODUCT SPECIFICATIONS

- 15", 24" and 36" widths
- Stainless steel front, top and sides for cleanability and professional look.
- Plates are 9" (229) diameter for maximum pan contact.
- Infinite heat controls for maximum cooking flexibility.
- Heavy-duty metal knobs
- 4" (102 mm) adjustable stainless steel non-skid feet



### PLAN VIEW



### MODEL LIST

Model	Volts Phase	Watts	Amps	Plug or Supply connection	Overall Dimensions	Net Weight	Package Size	Shipping Weight
1 Burner*	220V/1P	1680	7.6	Local plug	15" x 17.9" x 14.8" 38.1 x 45.4 x 37.5 cm	31 lbs 14 kg	18.9" x 22.8" x 19.3" 48 x 58 x 49 cm	42 lbs 19 kg
2 Burner**	220V/1P	3360	15.2	Local plug	15" x 29.6" x 14.8" 38.1 x 75.1 x 37.5 cm	47 lbs 21.5 kg	18.9" x 34.7" x 19.3" 48 x 88 x 49 cm	70 lbs 32 kg
4 Burner	380V/3P	6720	17.6	Junction Box	24" x 29.6" x 14.8" 61 x 75.1 x 37.5 cm	86 lbs 39 kg	27.6" x 34.7" x 19.3" 70 x 88 x 49 cm	128 lbs 58 kg
6 Burner	380V/3P	10080	26.4	Junction Box	36" x 29.6" x 14.8" 91.4 x 75.1 x 37.5 cm	132 lbs 60 kg	39.4" x 34.7" x 19.3" 100 x 88 x 49 cm	185 lbs 84 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- \* 3 ft. (91.4 cm) cord with local regulations plug at the model of single round plate,  
\*\* 3 ft. (91.4 cm) cord with local regulations plug at the model of dual round plates,
- 24" & 36" model unit must be hard-wired at installation for 3-phase
- For supply connections use copper wire only, suitable for at least 90°C (194°F)
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 1" clearance at both side and rear adjacent to combustible construction.





## ELECTRIC RANGE

NEW FOR 2024

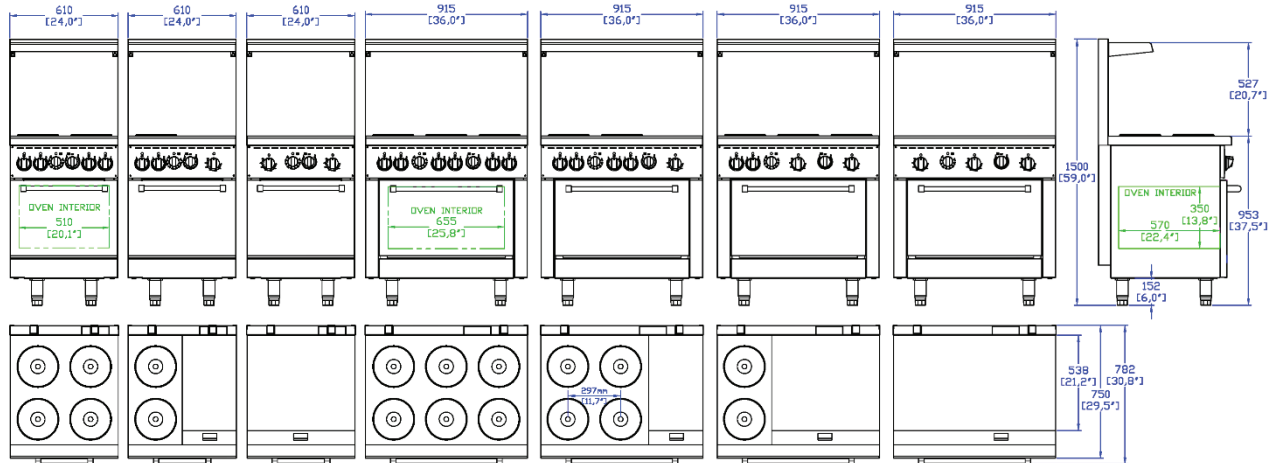
Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs.  
Four 9" round heat plates, 2 KW input per plate.  
Full width pull out stainless steel crumb tray located beneath the cooking top.  
One standard oven, total 5 KW with low wattage "broiler" element.  
Oven interior measures 20"w x 22.4"d x 13.8"h (24" range). 25.8"w x 22.4"d x 13.8"h (36" range).  
Interior side guides & bottom porcelain coated, One rack and three rack positions.  
Thermostat adjusts from 150°F to 550°F.  
Requires 208 or 240volt, 1 or 3 phase power supply, indicate at time of order.

### PRODUCT SPECIFICATIONS

- 24" and 36" widths
- Stainless Steel exterior
- Removeable, 3-position, rack guides w/1 oven rack
- Electro-mechanical heavy duty oven thermostat, (150°F/66°C - 550°F/288°C)
- Tubular heating elements, infinite switch controlled
- Cool touch oven door handle
- 10" (254mm) high stainless steel backsplash
- 6" (152 mm) stainless steel legs adjustable



### PLAN VIEW



### MODEL LIST

Model	Voltage	Total kW	Overall Dimensions	Net Weight	Package Size	Shipping Weight
4 Burner	208V / 240V	13	24"x 30.8"x 59" 61 x 78.2 x 150 cm	227 lbs 103 kg	27.6"x 36.6"x 43.7" 70 x 93 x 111 cm	312lbs 142 kg
2 Burner / 12" Griddle	208V / 240V	13	24"x 30.8"x 59" 61 x 78.2 x 150 cm	306 lbs 139 kg	27.6"x 36.6"x 46.9" 70 x 93 x 119 cm	392 lbs 178 kg
24" Griddle	208V / 240V	13	24"x 30.8"x 59" 61 x 78.2 x 150 cm	315 lbs 143 kg	27.6"x 36.6"x 46.9" 70 x 93 x 119 cm	401 lbs 182 kg
6 Burner	208V / 240V	17	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	319 lbs 145 kg	39.4"x 36.6"x 43.7" 100 x 93 x 111 cm	434 lbs 197 kg
4 Burner / 12" Griddle	208V / 240V	17	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	365 lbs 166 kg	39.4"x 36.6"x 46.9" 100 x 93 x 119 cm	480 lbs 218 kg
2 Burner / 24" Griddle	208V / 240V	17	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	411 lbs 187 kg	39.4"x 36.6"x 46.9" 100 x 93 x 119 cm	526 lbs 239 kg
36" Griddle	208V / 240V	17	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	435 lbs 198 kg	39.4"x 36.6"x 46.9" 100 x 93 x 119 cm	552 lbs 251 kg

#### • Ratings:

Round sealed Elements: 9" (229mm), 2kW at 240V, Griddle (per 12"/305mm section): 4000 Watts;  
Standard Oven: 5 kW, Top broiler (1.75kW) control by infinite switch, Bottom heat element (3.25kW) control by thermostat valve

#### • Optional Features:

☐ Extra oven rack ☐ Range mounted salamander broiler ☐ Set of four casters (two locking) ☐ Chrome griddle top

• **Clearance Requirements:** For use only on non-combustible floors. Legs or casters are required for non-combustible floors; 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

• This appliance is manufactured for commercial installation only, not intended for home use.

• For supply connections use copper wire only, suitable for at least 90°C (194°F)

• An adequate ventilation system is required for Commercial Cooking Equipment.







## ELECTRIC RANGE

NEW FOR 2024

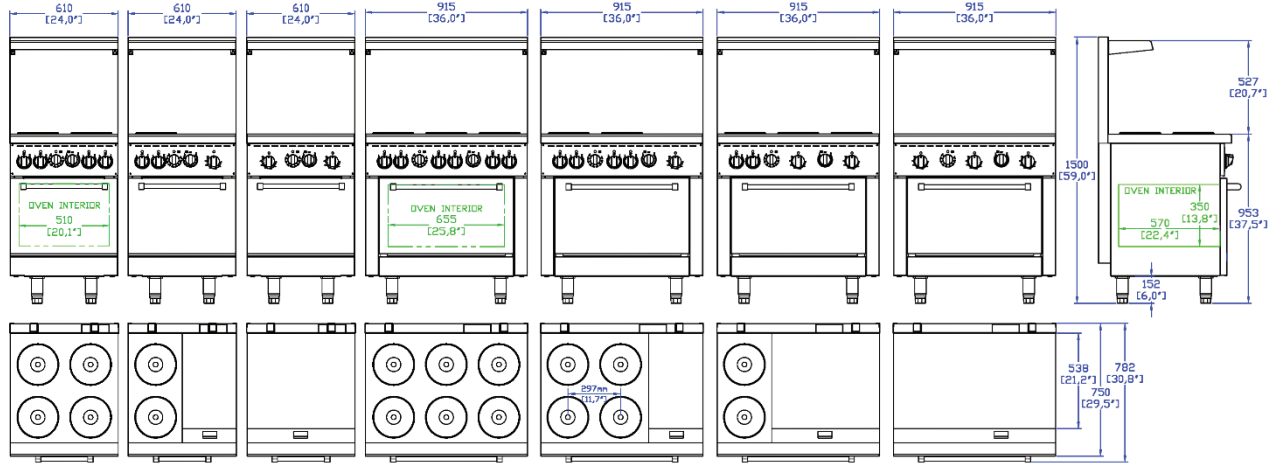
Stainless steel front, sides, back riser, plate shelf and 6" adjustable legs.  
Four 9" round heat plates, 1.68 kW input per plate.  
Full width pull out stainless steel crumb tray located beneath the cooking top.  
One standard oven, total 4.2 KW with low wattage "broiler" element.  
Oven interior measures 20"w x 22.4"d x 13.8"h (24" range). 25.8"w x 22.4"d x 13.8"h (36" range).  
Interior side guides & bottom porcelain coated, One rack and three rack positions.  
Thermostat adjusts from 150°F to 550°F.  
Requires 380 voltage at 3 phase power supply, indicate at time of order.

### PRODUCT SPECIFICATIONS

- 24" and 36" widths
- Stainless Steel exterior
- Removeable, 3-position, rack guides w/1 oven rack
- Electro-mechanical heavy duty oven thermostat, (150°F/66°C - 550°F/288°C)
- Tubular heating elements, infinite switch controlled
- Cool touch oven door handle
- 10" (254mm) high stainless steel backsplash
- 6" (152 mm) stainless steel legs adjustable



### PLAN VIEW



### MODEL LIST

Model	Voltage	Total kW	Overall Dimensions	Net Weight	Package Size	Shipping Weight
4 Burner	380V / 3Phase	10.92	24"x 30.8"x 59" 61 x 78.2 x 150 cm	227 lbs 103 kg	27.6"x 36.6"x 43.7" 70 x 93 x 111 cm	312lbs 142 kg
2 Burner / 12" Griddle	380V / 3Phase	10.92	24"x 30.8"x 59" 61 x 78.2 x 150 cm	306 lbs 139 kg	27.6"x 36.6"x 46.9" 70 x 93 x 119 cm	392 lbs 178 kg
24" Griddle	380V / 3Phase	10.92	24"x 30.8"x 59" 61 x 78.2 x 150 cm	315 lbs 143 kg	27.6"x 36.6"x 46.9" 70 x 93 x 119 cm	401 lbs 182 kg
6 Burner	380V / 3Phase	14.28	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	319 lbs 145 kg	39.4"x 36.6"x 43.7" 100 x 93 x 111 cm	434 lbs 197 kg
4 Burner / 12" Griddle	380V / 3Phase	14.28	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	365 lbs 166 kg	39.4"x 36.6"x 46.9" 100 x 93 x 119 cm	480 lbs 218 kg
2 Burner / 24" Griddle	380V / 3Phase	14.28	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	411 lbs 187 kg	39.4"x 36.6"x 46.9" 100 x 93 x 119 cm	526 lbs 239 kg
36" Griddle	380V / 3Phase	14.28	36"x 30.8"x 59" 91.5 x 78.2 x 150 cm	435 lbs 198 kg	39.4"x 36.6"x 46.9" 100 x 93 x 119 cm	552 lbs 251 kg

#### • Ratings:

Round sealed Elements: 9" (229mm), 1.68kW at 380V, Griddle (per 12"/305mm section): 3360 Watts;  
Standard Oven: 4.2 kW, Top broiler (1.47kW) control by infinite switch, Bottom heat element (2.73kW) control by thermostat valve

#### • Optional Features:

- ☐ Extra oven rack ☐ Range mounted salamander broiler ☐ Set of four casters (two locking) ☐ Chrome griddle top
- **Clearance Requirements:** For use only on non-combustible floors. Legs or casters are required for non-combustible floors; 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

- This appliance is manufactured for commercial installation only, not intended for home use.
- For supply connections use copper wire only, suitable for at least 90°C (194°F)
- An adequate ventilation system is required for Commercial Cooking Equipment.



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