



# 2026

## PRODUCT CATALOG



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# 2026 NEW PRODUCT SHOWCASE

The next generation of commercial equipment starts here.  
New fryers, electric ranges, refrigerators, and produce displays, precision-built by the best brands  
in foodservice and refrigeration. Smarter technology. Stronger performance.  
Designed for operations that demand excellence.





# VORTEX™

UNPARALLELED QUALITY HEAT



A COMPLETE LINE OF HIGH EFFICIENCY COOKING EQUIPMENT  
PLUS ENERGY STAR PRODUCTS POWERED BY VT BURNER TECHNOLOGY

## CHROME THERMOSTAT GRIDDLES

- ✔ Manual Shut-Off
- ✔ 14-Gauge 304 Stainless Steel
- ✔ 1" Thick Plate
- ✔ Triple coated chromium plated surface provides a smooth mirror finish
- ✔ Piezo Ignition System
- ✔ Heavy-Duty Knobs
- ✔ Patent Pending Energy Saving Heat Box
- ✔ Full Insulated Cavity
- ✔ Bottom and Sides



MODEL

VRX-36-CTG

VRX-48-CTG

VRX-60-CTG

VRX-72-CTG

## THERMOSTAT GRIDDLES

- ✔ Manual Shut-Off
- ✔ 14-Gauge 304 Stainless Steel
- ✔ 1" Thick Plate
- ✔ Piezo Ignition System
- ✔ Heavy-Duty Knobs
- ✔ Patent Pending Energy Saving Heat Box
- ✔ Full Insulated Cavity
- ✔ Bottom and Sides
- ✔ Thermostatic Control: 550° F Max Temperature
- ✔ Made In USA



MODEL

VRX-12-TG

VRX-24-TG

VRX-36-TG

VRX-48-TG

VRX-60-TG

VRX-72-TG

## RADIANT BROILERS

- ✔ Cast Iron Grill Grates
- ✔ 14-Gauge 304 Stainless Steel
- ✔ Heavy-Duty Knobs
- ✔ Patent Pending Energy Saving Heat Box
- ✔ Self-cleaning VT Burner Technology
- ✔ Grease channel to reduce flare-ups
- ✔ Heavy-Duty Cast-Iron Burners
- ✔ Full Insulated Cavity Bottom and Sides
- ✔ Made In USA



MODEL

VRX-12-RB

VRX-24-RB

VRX-36-RB

VRX-48-RB

VRX-60-RB

VRX-72-RB

## RANGES

- ✔ 14-Gauge Stainless Steel
- ✔ High-Efficiency Infrared Power
- ✔ Reaches Optimal Temperature In Less Time
- ✔ Pinpoint Heat Control
- ✔ Self-Cleaning Infrared Fins
- ✔ Up To 30% Less\* Gas Consumption
- ✔ Made In USA

\*Gas savings vary from product to product



MODEL

VRX-4-24R

VRX-6-36R

VRX-10-60R

## FRYERS

- ✔ Manual Shut-Off
- ✔ 14-Gauge 304 Stainless Steel
- ✔ Piezo Ignition System
- ✔ Fast Recovery Time
- ✔ Extends Oil Utilization
- ✔ Made In USA



MODEL

VRX-50F

VRX-75F

## HOTPLATES

- ✔ 14-Gauge 304 Stainless Steel
- ✔ High-Efficiency Infrared Power
- ✔ Reaches Optimal Temperature In Less Time
- ✔ Pinpoint Heat Control
- ✔ Self-Cleaning Infrared Fins
- ✔ Made In USA

\*Gas savings vary from product to product



MODEL

VRX-212-HP

VRX-424-HP

VRX-636-HP

# HYDRA KOOL



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Intertek Intertek

Update January 2026



**Dual-Temp Islands  
HKI-DT Series**

- Cooler or freezer mode
- Sliding glass cover
- LED lighting
- Self-contained
- Multi-pane glass sides
- Glass covers included

HKI-DT-60-S    HKI-DT-80-S    HKI-DT-100-S



**Multideck Self-Serve Islands  
HKMI Series**

- 360° Display
- LED Lighting
- Self-contained
- 2 Shelves
- Glass sides

HKMI-80-S    HKMI-100-S



- LED Lighting
- Self-contained
- 2 Shelves
- Glass sides

HKMI-60-EC-S



**Dual-Temp Three Door Glass Merchandiser  
HK-GDT Series**

- Cooler or freezer mode
- Auto defrost
- Self-closing doors
- Self-contained
- Tilting, adjustable shelves (4/section)

HK-GDT-80-S

**Curved**



**Bakery Cases - Forced Air  
KBD Series**



NEMA-5-15P



NEMA-5-20P

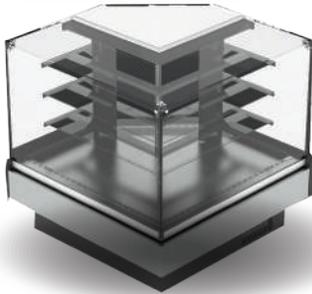
- Tilt forward curved front tempered glass
- LED lighting all shelves
- Rear sliding access doors
- Tempered glass rear sliding doors

- Self-contained
- 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-D    KBD-CG-50-D    KBD-CG-60-D    KBD-CG-80-D

PRICES FOR REMOTE PLEASE CALL

Flat



### Bakery Cases - Forced Air KBD Series



- Tilt forward curved front tempered glass
- LED lighting all shelves
- Rear sliding access doors
- Tempered glass rear sliding doors

- Self-contained
- 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-D    KBD-FG-50-D    KBD-FG-60-D    KBD-FG-80-D

### KBD- Corner

- Self-contained
- Voltage : 115/60/1

PRICES FOR REMOTE PLEASE CALL

### Open Merchandisers High Profile - KGH-OF Series



- LED lighting in canopy & under all shelves
- Easy pull-out condensation unit, control panel & evap pan
- Standard pull-down night shade
- Digital controller

- Self-contained
- Voltage:  
• Models 30-40-50 (115/60/1)  
• Models 60-80-100 (220/60/1)  
(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

PRICES FOR REMOTE PLEASE CALL

### Open Merchandisers High Profile - KGH-ES Series



- LED lighting in canopy & under all shelves
- Easy pull-out condensation unit, control panel & evap pan
- Electrically operated security shutter
- Digital controller

- Self-contained
- Voltage:  
• Models 30-40-50 (115/60/1)  
• Models 60-80-100 (220/60/1)  
(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



### Grab-N-Go High Profile Case Rear-Loading

- Forced air refrigeration
- Open front and rear loading
- Led lighting in canopy and under shelves
- Self-contained
- Digital thermometer
- Pull down night curtain

**KGH-RO-60-S**



### Open Merchandisers Low Profile - KGL-OF Series



NEMA-5-20P

- High density CFC-free foamed ends-superior insulation
- Slide out condensation unit on S/C for easy maintenance
- Self-contained
- Voltage : 115/60/1 (220/50Hz Available as option)

**KGL-OF-40-S    KGL-OF-50-S    KGL-OF-60-S**

PRICES FOR REMOTE PLEASE CALL



### Open Merchandisers Low Profile - KGL-RM Series

- Locking back doors for rear loading-Digital temperature data logger
- LED lighting
- Self-contained
- Temperature and defrost regulated by a digital controller RM
- Voltage : 115/60/1 (220/50Hz Available as option)

**KGL-RM-40-S    KGL-RM-60-S**

PRICES FOR REMOTE PLEASE CALL

IS-80



IS-110

### Open Merchandisers Low Profile - KGL-OF Series Island Combination



NEMA-5-20P

- High density CFC-free foamed ends-superior insulation
- LED lighting
- Slide out condensation unit on S/C for easy maintenance
- Voltage : 115/60/1 (220/50Hz Available as option)

**KGL-IS-110**    **KGL-IS-80**  
 Combination of 4 units:    Combination of 3 units:  
 (2) KGL-OF-40-S    (2) KGL-OF-40-S  
 (2) KGL-OF-70-S    (1) KGL-OF-70-S

**KGL-IS-80-S    KGL-IS-80-R    KGL-IS-110-S    KGL-IS-110-R**



### Over / Under Combination Type Case - KGL-OU Series



NEMA-5-20P

- Upper section can be operated as refrigerated OR dry
- Tempered glass, rear sliding doors in upper section
- Self-contained
- Front loading lower section
- LED lighting in canopy and under all shelves 48 without
- Voltage : 115/60/1 (220/50Hz Available as option)

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



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



NEMA-5-20P  
Excluding the 60-S

- Ideal for placement in popular impulse locations
- Front loading for easy access
- LED lighting in canopy

- Self-contained
- Temperature and defrost regulated by a digital controller
- Voltage : 115/60/1  
(220/50Hz Available as option)

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

**Curved**



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



NEMA-5-15P

- Oversized evaporator coil with low velocity fans
- Digital controller
- Tilt forward front tempered glass
- Rear tempered sliding glass doors
- Stainless steel interior

- Self-contained
- Pull-out condensation unit
- Anti-condensation system for front glass
- LED canopy lighting
- Voltage : 115/60/1  
(220/50Hz Available as option)

**KFM-CG-40-S    KFM-CG-50-S    KFM-CG-60-S    KFM-CG-80-S**  
**KFM-CG-100-S    KFM-CG-120-S**

**Flat**



NOTE: CG- CURVED GLASS    FG-FLAT GLASS

PRICES FOR REMOTE PLEASE CALL



**Deli Cases - Fresh Meats  
KFM-Corner**

**KFM-FG-90-S**

- Flat Glass
- Self-contained
- Stainless steel interior
- Voltage : 115/60/1

PRICES FOR REMOTE PLEASE CALL



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



NEMA-5-15P

- Oversized evaporator coil with low velocity fans
- Tempered front & side glass
- Stainless steel interior

- Self-contained
- 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**

PRICES FOR REMOTE PLEASE CALL

Curved



Flat



**Seafood Cases  
KFM-SC & KFM-SF Series**



- Oversized evaporator coil with low velocity fans
- Tilt forward front tempered glass
- Rear tempered sliding glass doors
- Stainless steel interior
- Self-contained
- Ice / Fish pans standard
- 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**

NOTE: SC- SEAFOOD CURVED    SF-SEAFOOD FLAT

PRICES FOR REMOTE PLEASE CALL

**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
- Digital thermometer
- Self-contained
- Slide out condensation (self contained units only)
- Cases require floor drains
- Ice / fish pans standard
- 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**

PRICES FOR REMOTE PLEASE CALL

Curved



Flat



**Deli Cases - Packaged Meats  
KPM-CG Series**



- Tilt forward front tempered glass
- Rear tempered sliding glass doors
- Refrigerated rear storage compartment(s)
- Slide out condensation unit (self contained units only)
- Self-contained
- Digital controller
- Anti-condensation system for front glass
- LED canopy lighting
- Voltage : 115/60/1  
(220/50Hz Available as option)

**KPM-CG-60-S    KPM-CG-80-S    KPM-CG-100-S**

NOTE: CG- CURVED GLASS    FG-FLAT GLASS

PRICES FOR REMOTE PLEASE CALL

## 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)

- Self-contained
- Digital controller
- Voltage : 115/60/1  
(220/50Hz Available as option)

**KPM-OF-60-S    KPM-OF-80-S    KPM-OF-100-S**

PRICES FOR REMOTE PLEASE CALL

## Wall Type Cases KGV Series



- Self-contained
- 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) All remote cases come without a cord set or plug



Medium Temperature  
Front Doors Only

Medium Temperature  
Front & Rear Doors

Medium Temperature  
Open Front - Remote Only

**KGV-MD-2-S    KGV-MD-2-R**

**KGV-MR-2-S    KGV-MR-2-R**

**KGV-MO-2-R**

**KGV-MD-3-S    KGV-MD-3-R**

**KGV-MR-3-S    KGV-MR-3-R**

**KGV-MO-3-R**

**KGV-MD-4-S    KGV-MD-4-R**

**KGV-MR-4-S    KGV-MR-4-R**

**KGV-MO-4-R**

**KGV-MD-5-S    KGV-MD-5-R**

**KGV-MR-5-S    KGV-MR-5-R**

**KGV-MO-5-R**

**KGV-MD-6-S    KGV-MD-6-R**

**KGV-MR-6-S    KGV-MR-6-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%

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

40"	50"	60"	80"	100"	120"
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## 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-RM WITH FULL FRAME

### Locking Casters (Set of 6) for models of 100" or 120"

KT002C KPM - KFM - KGH

### 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

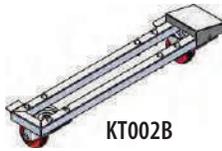
### Step Racks - Two Level

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



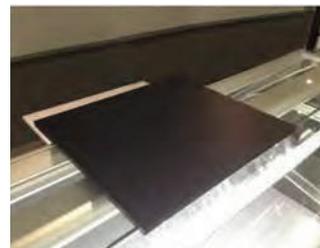
KT002A  
KT002C



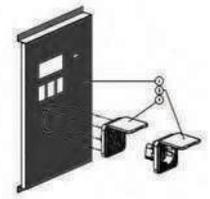
KT002B



Utensil Holder



Scale Stand



Receptacle for Scale



Stainless Steel Legs



Sliding Cutting Board



Step Racks - Single Level



Step Racks - Two Level

# KOOL-IT



# 2026 PRICE LIST

## KGM / KSM Series 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
- White exterior option available by special order



**KGM-6**  
**\$2,270**



**KGM-8**  
**\$2,890**



**KGM-13**  
**\$3,090**



**KGM-23**  
**\$3,960**



**KGM-36**  
**\$5,420**  
  
**KSM-36**  
**\$5,500**



**KSM-40**  
**\$5,930**



**KGM-42**  
**\$6,120**

**KSM-42**  
**\$6,200**



**KGM-50**  
**\$6,200**

**KSM-50**  
**\$6,270**



**KGM-75**  
**\$10,880**

## KGF Series Glass Door Freezers

- Self closing door
- Electronic thermostat
- Digital temperature display
- LED internal lighting
- Powder-coated black steel exterior
- Painted white aluminum interior
- Voltage :  
KGF-23, KGF-48: 115/60/1  
KGF-72DV: 115V/230V/1
- White exterior option available by special order.



**KGF-23** **\$6,350**



**KGF-48** **\$8,940**



**KGF-72DV** **\$12,660**

# 2026 PRICE LIST

## KGC Series Gelato Case

- Interior: Stainless steel 16 gauge
- Exterior: Coated metal paint – available in either white or black color
- The pan size 14.2" x 6.5" x 4.7"
- Rear acrylic sliding doors.
- Double-pan heated clear glass with heater inside
- LED lighting



Curved Glass "C"

Flat Glass "F"

KGC-9C    KGC-12C    KGC-15C  
KGC-9F    KGC-12F    KGC-15F

## KUOM Series Undercounter Open Merchandiser

- LED top lighting
- Interior deck of stainless steel
- Exterior powder-coated black steel finish
- Magnetic air Filter
- Night curtain



KUOM-36  
KUOM-48  
KUOM-60

## KDG Series Gravity Deli Display case

- Interior Stainless steel
- Exterior coated black metal paint
- The pan size 14.2" x 6.5" x 4.7"
- Rear acrylic sliding doors.
- Double-pan heated clear glass with heater inside
- LED lighting



KDG-36  
KDG-48  
KDG-60  
KDG-80

## KDC Series Dipping Cabinet

- Stainless steel top with glass viewing window.
- Bright white painted steel interior and exterior.
- Refrigeration system keeps ice cream at temperatures between -10 and 5 (-23 to -15).
- Transparent lids hinged with a full length handle.
- Plastic can holder for each container rack.
- LED lighting



KDC48-HC  
KDC68-HC  
KDC88-HC

## KCD Series Counter-Top Display

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



KCD-36  
KCD-48  
KCD-60

# 2026 PRICE LIST



## KOM Series Open Air Merchandiser

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



SS



XBK

KOM-36XBK

KOM-36SS

KOM-48XBK

KOM-48SS

## KBF Series Refrigerated and Dry Flat Glass Display Cases

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



KBF-36

KBF-36D

KBF-48

KBF-48D

KBF-60

KBF-60D

KBF-72

KBF-72D

### KBF-MAX

- All Stainless 304 finish
- Digital temperature control Automatic defrost
- Energy-saving side glass
- LED lighting
- Full depth shelves to accommodate 18" x 26" sheet pans in a convenient style
- Voltage : 115/60/1

KBF-49 MAX

KBF-49D MAX

KBF-59 MAX

KBF-59D MAX

KBF-79 MAX

KBF-79D MAX

## KBF Corner Corner Refrigerated and Dry Display Cases



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



KBF-60C

KBF-60CD



## KSSD Series

### Non-Refrigerated Self Service Pastry Merchandiser

- Black interior & trim
- Base w/package ledge
- Glass ends
- Solid back panel
- Hinged glass front doors
- Tray support, non-lighted shelves
- Holds (12) 13" x 18" trays (Trays not included)
- LED 6000K lighting



KSSD-45CT

KSSD-45BS

### Non-Refrigerated Self Service Countertop Pastry Merchandiser

- Black interior & trim
- Glass ends
- Hinged glass front doors
- Holds (4) 18" x 26" trays (Trays not included)
- LED 3500K side lighting
- Lighting switch in base
- Header sign neutral
- Mirror back panel



KSSD-30CT



Creating Endless Possibilities



## REACH-IN REFRIGERATOR

KIN23R-HC KIN49R-HC KIN 72R-HC



KIN23R-HC



KIN49R-HC



KIN72R-HC

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- 3 adjustable, heavy-duty epoxy coated wire shelves per door
- Condensate heating element built into condensate pan for efficient evaporation of excess water
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Easy to mount 4" casters (lockable in front) are standard with all units
- Locking doors on all units. One door model swing is field reversible
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Exterior: 430 stainless steel, Interior: 201 stainless steel, Interior floor: 304 stainless steel
- Temperature: 33 to 40°F / 0.5 to 4°C

## REACH-IN FREEZER

KIN23F-HC KIN49F-HC KIN 72F-HC



KIN23F-HC



KIN49F-HC



KIN72F-HC

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- 3 adjustable, heavy-duty epoxy coated wire shelves per door
- Condensate heating element built into condensate pan for efficient evaporation of excess water
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Easy to mount 4" casters (lockable in front) are standard with all units
- Locking doors on all units. One door model swing is field reversible
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Exterior: 430 stainless steel, Interior: 201 stainless steel , Interior floor: 304 stainless steel
- Temperature: -8°F and 0°F (-22°C to -18°C)

## SANDWICH/SALAD PREP TABLE

**KIN29SP-HC KIN36SP-HC  
KIN48SP-HC KIN60SP-HC KIN72SP-HC**



KIN29SP-HC



KIN36SP-HC



KIN48SP-HC



KIN60SP-HC



KIN72SP-HC

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Removable installation board makes it easy to access condenser coil for cleaning and service
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- Cutting boards and pans are included
- Exterior: 430 stainless steel, Interior: 201 stainless steel, Interior floor: 304 stainless steel
- Temperature: 33 to 40°F / 0.5 to 4°C

## SANDWICH/SALAD PREP TABLE - MEGATOP

**KIN29MSP-HC KIN36MSP-HC**  
**KIN48MSP-HC KIN60MSP-HC KIN72MSP-HC**



KIN29MSP-HC



KIN36MSP-HC



KIN48MSP-HC



KIN60MSP-HC



KIN72MSP-HC

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Removable installation board makes it easy to access condenser coil for cleaning and service
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- Cutting boards and pans are included
- Exterior: 430 stainless steel, Interior: 201 stainless steel ,Interior floor: 304 stainless steel
- Temperature: 33 to 40°F / 0.5 to 4°C

## WORKTOP REFRIGERATOR

KIN27WTR-HC KIN36WTR-HC  
KIN48WTR-HC KIN60WTR-HC KIN72WTR-HC



KIN27WTR-HC



KIN36WTR-HC



KIN48WTR-HC



KIN60WTR-HC



KIN72WTR-HC

Worktop refrigerators provide a functional work surface utilizing a one-piece formed stainless backsplash with uniform product cooling.

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- Exterior: 430 stainless steel, Interior: 201 stainless steel ,Interior floor: 304 stainless steel
- Temperature: 33 to 40°F / 0.5 to 4°C

# WORKTOP FREEZER

**KIN27WTF-HC KIN36WTF-HC**  
**KIN48WTF-HC KIN60WTF-HC KIN72WTF-HC**



KIN27WTF-HC



KIN36WTF-HC



KIN48WTF-HC



KIN60WTF-HC



KIN72WTF-HC

Worktop freezers provide a functional work surface utilizing a one-piece formed stainless backsplash with uniform product cooling.

## FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- Exterior: 430 stainless steel, Interior: 201 stainless steel ,Interior floor: 304 stainless steel
- Temperature: -8°F and 0°F (-22 °C to -18 °C).

## UNDERCOUNTER REFRIGERATOR

**KIN27UCR-HC KIN36UCR-HC**  
**KIN48UCR-HC KIN60UCR-HC KIN72UCR-HC**



KIN27UCR-HC



KIN36UCR-HC



KIN48UCR-HC



KIN60UCR-HC



KIN72UCR-HC

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- Exterior: 430 stainless steel, Interior: 201 stainless steel ,Interior floor: 304 stainless steel
- Temperature: 33 to 40°F / 0.5 to 4°C

# UNDERCOUNTER FREEZER

**KIN27UCF-HC    KIN36UCF-HC**  
**KIN48UCF-HC    KIN60UCF-HC    KIN72UCF-HC**



KIN27UCF-HC



KIN36UCF-HC



KIN48UCF-HC



KIN60UCF-HC



KIN72UCF-HC

## FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Easy to mount 4" casters (lockable in front) are standard with all units
- Self-closing doors that remain open at 90 degrees
- Magnetic gasket can be replaced without any tools
- Adjustable, heavy-duty epoxy coated wire shelves (one per door)
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Stainless steel framework construction
- Auto defrosting and auto evaporation of condensation water
- Exterior: 430 stainless steel, Interior: 201 stainless steel ,Interior floor: 304 stainless steel
- Temperature: -8°F and 0°F (-22 °C to -18 °C).

## CHEF BASE REFRIGERATOR

KIN60CB-HC KIN72CB-HC KIN84CB-HC



KIN60CB-HC



KIN72CB-HC



KIN84CB-HC

### FEATURES:

- R290 refrigerant and foam insulation
- Electronic thermostat and digital LED temperature display for accurate control and defrost frequency.
- Easy to mount 4" casters (lockable in front) are standard with all units
- Refrigeration system keeps food at safe temperatures between 33°F and 40°F (0.5°C to 5°C).
- Removable installation board makes it easy to access condenser coil for cleaning and service.
- Exterior SS430 Interior SS201. Matching aluminum finished back.
- Stainless steel SS304 top equipped with a marine edge enables the unit's top to contain drips and spills for easy cleanup.

# GLASS DOOR REFRIGERATOR

**KINGDR26-HC**  
**KINGDR78-HC**

**KINGDR52-HC**



KINGDR26-HC



KINGDR52-HC



KINGDR78-HC

## FEATURES:

- Full length tempered glass doors which allow for greater product visibility and increased load capacity
- Modern & attractive appearance for any kitchen, C-Store, etc.
- Black exterior baked enamel steel finish
- White interior baked enamel steel finish
- Interior base in stainless steel finish
- Fits full size 18" x 26" pans
- Locking glass doors are ergonomically designed and self-closing with easy grab handles
- Entire cabinet structure engineered to the highest standards
- Built using foamed in place high density CFC-free polyurethane insulation
- CFC-free with R-290 refrigerant
- Highest quality full length double pane glass doors
- Refrigerator holds 33°F. for optimum storage & preservation of foods
- Digital temperature readout display with electronic thermostatic control
- LED interior lighting for total product display
- Unique triple pane heated glass doors with a layer of patented, transparent thermal insulating film applied between the glass layers
- High efficiency evaporators with oversized condensing units on all models

# GLASS DOOR FREEZER

**KINGDF26-HC**  
**KINGDF78-HC**

**KINGDF52-HC**



KINGDF26-HC



KINGDF52-HC



KINGDF78-HC

## FEATURES:

- Full length tempered glass doors which allow for greater product visibility and increased load capacity
- Modern & attractive appearance for any kitchen, C-Store, etc.
- Black exterior baked enamel steel finish
- White interior baked enamel steel finish
- Interior base in stainless steel finish
- Fits full size 18" x 26" pans
- Locking glass doors are ergonomically designed and self-closing with easy grab handles
- Entire cabinet structure engineered to the highest standards
- Built using foamed in place high density CFC-free polyurethane insulation
- CFC-free with R-290 refrigerant
- Highest quality full length double pane glass doors
- Freezer holds -10°F. for optimum storage & preservation of foods
- Digital temperature readout display with electronic thermostatic control
- LED interior lighting for total product display
- Unique triple pane heated glass doors with a layer of patented, transparent thermal insulating film applied between the glass layers
- High efficiency evaporators with oversized condensing units on all models

# JET-TECH



## HIGH TEMPERATURE



### F-14

SHIPWT: **88lbs**

#### MULTI-PURPOSE COUNTER TOP WAREWASHER

- Built-in booster for rinse
- Automatic detergent pump
- Automatic rinse-additive pump
- Full 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 rack s
- 220/60/1 or 220/50/1 23 Amps

### FX-44 SHIP WT: 240 kg SINGLE TANK CONVEYOR DISHWASHER



- Capacity - 150 to 210 racks / hr.
- Double-walled insulated body
- Built-in booster for rinse
- Thermostat if correct rinse temperature not reached
- Autodrain wash pump
- Rinse booster pump
- Double filter drain system
- Reversible conveyor direction
- (2) 20" x 20" standard racks
- 208/60/3 90 Amp

**ELECTRONIC SERIES**  **HIGH TEMPERATURE**

**737E**

SHIPWT: **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**

SHIPWT: **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*

**767E**

SHIP WT: **365**

**POT, PAN & UTENSIL WASHER**



- Electronic with energy saving system
- Double skin for noise elimination
- Standard rinse pump
- Self-cleaning vertical pump
- Deep-formed wash tank
- Stainless steel independent wash/rinse arms
- Double tank filter with dirt collection system
- Thermostop to grant the rinse temperature according to HACCP regulations
- Multichromatic START key
- Automatic self-cleaning cycle
- Standard peristaltic rinse-aid dispenser
- Four customizable wash cycles
- Connectivity remote control compliant with the HACCP norms (on request)



# ikon

REFRIGERATION  
COOKING



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

Tel.: 786.600.4687 / Toll Free: 844.218.8477  
[sales@mvpgroupcorp.com](mailto:sales@mvpgroupcorp.com)



Updated January 2026

## 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



## Top-Mount Series

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

- Locking doors on all units. IT28R and IT28F door swing is field reversible
- 3 adjustable, heavy-duty epoxy coated wire shelves per door



\*\*NEMA-L14-20P



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



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



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: 255LBS



**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

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



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



**IBB49-2G-24SS**  
SHIP WT: 307LBS



**IBB61-2G-24SS**  
SHIP WT: 358LBS



**IBB73-3G-24SS**  
SHIP WT: 417LBS



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



**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

## Glass Chiller



**IGC24**  
SHIP WT: 133LBS



**IGC36**  
SHIP WT: 172LBS

**OPTIONAL:** IBC36SS IBC49SS IBC64SS IBC95SS  
Stainless steel finish

## Millivolt Control Fryers



- 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

**IGF-35/40** SHIP WT: 150LBS  
**IGF-40/50** SHIP WT: 158LBS  
**IGF-75/80** SHIP WT: 265LBS

## Split Tank Gas Fryers



- 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

**IGF-40/40**  
SHIP WT: 205LBS

## 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

- Each 12" cook zone with its own infra-red burner of 15,000 BTU's
- Standing pilot ignition system
- Full width broiler pan



**IRSB-24**  
SHIP WT: 138LBS



**IRSB-36**  
SHIP WT: 186LBS

## 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

## Ranges

- Riser with removable shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven
- Stainless steel front, back riser, & lift off shelf
- NEW CO Models equipped with convection fan

**IR-4-24**  
SHIP WT: 366LBS  
**IR-4-24CO**  
SHIP WT: 361LBS



**IR-6-36**  
SHIP WT: 471LBS  
**IR-6-36CO**  
SHIP WT: 478LBS



**IR-36MG-36**  
SHIP WT: 528LBS



**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-10-60CO**  
SHIP WT: 771LBS



**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

NOW ENERGY STAR APPROVED



**IGCO**  
SHIP WT: 617LBS  
\*includes leg kit



**IGCO-2**  
SHIP WT: 1234LBS

## 2026 PRICE LIST

### Electric Ranges



- 9" heat plates / 2KW input per plate
- 5KW standard oven
- Single or three phase

**IER-4-24**    **IER-6-36**  
SHIP WT: 312LBS    SHIP WT: 434LBS



### Electric Convection Oven

Get the same quality and performance of our IGCO gas models, available in an electric:

- 3 high power 3.3KW heating elements
- Total 10KW
- Dial type easy to use thermostat
- Single or three phase, please specify

**IECO**  
SHIP WT: 560LBS  
\*includes leg kit

**IECO-2**  
SHIP WT: 1120LBS



### Electric Fryers



- 11.7-19KW heating elements
- Snap action thermostat, 200°- 400°F (93°-204°C)

**IEF-50**  
SHIP WT: 130LBS

### Electric Stone Belt Conveyor Ovens



- Refractory stone tile conveyor belt (18" or 32" wide)
- Independent digital temperature controls for upper and lower baking zones
- Maximum temperature of 842° F (450° C)
- Digitally controlled bake time and conveyor speed
- Removable crumb trays for easy cleaning
- Reversible conveyor direction
- Stainless steel construction
- Adjustable inlet and outlet shutters
- Stackable



**C1832E-SB**  
SHIP WT: 617LBS



**IBQ-60**  
**Full Stainless steel Outdoor Gas Grill**  
SHIP WT: 368LBS

**C3240E-SB**  
SHIP WT: 1279LBS



### Electric Griddles

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



**ITG-12E**  
SHIP WT: 125LBS



**ITG-24E**  
SHIP WT: 230LBS



**ITG-36E**  
SHIP WT: 335LBS



**ITG-48E**  
SHIP WT: 422LBS

### Electric Hotplates



- Stainless steel front, top, and sides
- Infinite heat controls & heavy-duty knobs

**IEHP-2-12**  
SHIP WT: 70LBS

**IEHP-4-24**  
SHIP WT: 128LBS

**IEHP-6-36**  
SHIP WT: 185LBS





## PLANETARY MIXERS Gear Drive Transmission

### AX-M7 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

SHIP WT: 100 lbs

### AX-M12 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

SHIP WT: 100 lbs

### AX-M20 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

SHIP WT: 275 lbs

### AX-M30 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

SHIP WT: 385 lbs

### AX-M40 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

SHIP WT: 510 lbs

### AX-M60 / AX-M60P 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

SHIP WT: 1.100 lbs

### AX-M80 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

SHIP WT: 1,400 lbs

## IMMERSION BLENDERS

**AX-IB550** SHIP WT: 13 lbs

**LIST PRICE: \$1,380**

**AX-VIB750** 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 whisk

## MIXER 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 (SKU - LIST PRICE)

MODEL	AX-M7	AX-M12	AX-M20	AX-M30	AX-M40	AX-M60 / AX-M60P	AX-M80
S/S BOWL	73729 -	730354 -	730049 -	730111 -	730150 -	730196 -	738081 -
S/S WHIP	737W32 -	730357 -	730052 -	730114 -	730153 -	730194 -	738085 -
ALUMINUM HOOK	73HOOK -	730356 -	730051 -	730113 -	730152 -	730195 -	738086 -
FLAT BEATER	077B30 -	730355 -	730050 -	730112 -	730151 -	730193 -	738082 -
BOWL DOLLY	N/A	N/A	N/A	738083 -	738346 -	730197 -	738083 -

## MEAT SLICERS



### AX-S10-ULTRA\* 10" MEAT SLICER BELT DRIVE

- 10" Blade - 115/60/1
- 0.33 H.P. - Built-in sharpener
- SHIP WT: 35 lbs

\*This model is NOT recommended for slicing cheese.



### AX-S12-ULTRA 12" MEAT SLICER BELT DRIVE

- 12" Blade - 115/60/1
- 0.50 H.P. - Built-in sharpener
- SHIP WT: 52 lbs



### AX-S14-ULTRA 14" MEAT SLICER BELT DRIVE

- 14" Blade - 115/60/1
- 0.50 H.P. - Built-in sharpener
- SHIP WT: 77 lbs



### AX-S14GiX 14" MEAT SLICER GEAR DRIVE MANUAL

- 14" Blade - 115/60/1
- 0.50 H.P. - Built-in sharpener
- High-performance gear drive
- Dual-action sharpener
- SHIP WT: 112 lbs



### AX-S13GAiX 13" MEAT SLICER GEAR DRIVE AUTOMATIC

- 13" Blade - 115/60/1
- 0.50 H.P. - Built-in sharpener
- High-performance automatic
- Dual-action sharpener
- SHIP WT: 165 lbs



## MEAT GRINDERS



**AX-MG12  
MEAT GRINDER#12 HUBL**

- 1.0 H.P. - 110/60/1
- 0.50 H.P. - Energy efficient motor
- Precision gear drive
- Side mounted controls
- Forward and reverse switch

**SHIP WT: 121 lbs**



**AX-MG22  
MEAT GRINDER#22 HUB**

- 1.5 H.P. - 110/60/1
- 0.50 H.P. - Energy efficient motor
- Precision gear drive
- Side mounted controls
- Forward and reverse switch

**SHIP WT: 121 lbs**

## VERTICAL BROILERS

- Top mounted motor
- 110/60/1
- All stainless construction
- Natural gas with propane conversion kit
- Optional extra skewer



**AX-VB3  
GAS VERTICAL  
BROILER  
3 BURNERS**

**SHIP WT: 62 lbs**



**AX-VB4  
GAS VERTICAL  
BROILER  
4 BURNERS**

**SHIP WT: 93 lbs**



**AX-VB5  
GAS VERTICAL  
BROILER  
5 BURNERS**

**SHIP WT: 106 lbs**

## DOUGH SHEETER



**AX-PZR17  
PIZZA DOUGH ROLLER**

- 250 pcs/hr output
- Adjustable dough thickness and diameter
- Metal gear transmission
- Safety hand guards

**SHIP WT: 133 lbs**

## VERTICAL BROILERS ACCESSORIES



**125MM DISK  
CODE: E-0213**



**PIN FOR SKEWER  
CODE: E-0215**



**MEAT SHOVEL  
CODE: E-0216**



**BASE FOR MEAT PRESPIT  
CODE: E-0217**



**MEAT PRESPIT  
CODE: E-0218**



**ROTATING SKEWER VB-4  
(910mm) CODE: E-0219**

**200MM DISK  
CODE: E-0214**

**ROTATING SKEWER VB-5  
(1090mm) CODE: E-0220**

## PASTA COOKERS



### AX-GPC-1 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

SHIP WT: 184 lbs



### AX-GPC-2 GAS PASTA COOKER - DOUBLE

- 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

SHIP WT: 318 lbs

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



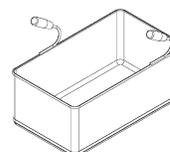
### Standard CODE: 116-0090 (1/6)

- 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)	116-0001 -	DRAIN WATER TEMPERING KIT	44-9921 -
SINGLE TANK COVER	116-0280 -	GAS PRESSURE REGULATOR	109-0012 -

## AXIS WARRANTY TERMS

### MIXERS\*\*

MODEL	WARRANTY TERMS	TYPE
AX-M7	2 Years Parts & 1 Year Labor	Carry-in
AX-M12	2 Years Parts & 1 Year Labor	Carry-in
AX-M20	2 Years Parts & 1 Year Labor	On site
AX-M30	2 Years Parts & 1 Year Labor	On site
AX-M40	2 Years Parts & 1 Year Labor	On site
AX-M60 / 60P	2 Years Parts & 1 Year Labor	On site
AX-M80	2 Years Parts & 1 Year Labor	On site

### SLICERS AND FOOD PROCESSORS

MODEL	WARRANTY TERMS	TYPE
AX-S10-ULTRA	1 Years Parts & Labor	Carry-in
AX-S12-ULTRA	1 Years Parts & Labor	Carry-in
AX-S14-ULTRA	1 Years Parts & Labor	On site
AX-S13GA	1 Years Parts & Labor	On site
AX-S13GAiX	1 Years Parts & Labor	On site
AX-S14GiX	1 Years Parts & Labor	On site

### MEAT GRINDERS, DOUGH SHEETER & COOKING

MODEL	WARRANTY TERMS	TYPE
AX-MG12**	1 Years Parts & Labor	Carry-in
AX-MG22**	1 Years Parts & Labor	Carry-in
AX-TDS	1 Years Parts & Labor	On site
AX-VB4 & AX-VB5	1 Years Parts & Labor	On site
AX-GPC-1 & AX-GPC-2	1 Years Parts & Labor	On site



Tel.: 786.600.4687 / Toll Free: 844.218.8477  
sales@mvpgroupcorp.com



Updated January 2026



# MARCH 2026 PRICE LIST



## 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



NEMA-5-15P



### PS-12

SHIP WT: 62 lbs

#### 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

#### 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*



## DOUGH SHEETERS

- Most compact and foldable design; perfect for smaller shops
- Easy release scraper assemblies for convenient cleaning and maintenance
- Triple safety protection guard, emergency stop switch, and thermal overload protection

- Versatile and reliable sheeter with foldable and extendable tables saving space
- High quality food-grade conveyor belt for peace of mind and safety
- Heavy duty steel base, using a precise gap between rollers which ensures consistent dough thickness
- Stable chain drive with high frequency sprockets guarantees smooth operation



### PSD-50

SHIP WT: 198 lbs

VOLTAGE	110V 60Hz
AMPS	3.8
RATED POWER (kw)	.42
BELT DIMENSIONS	13.7" x 49.5"
WEIGHT	180 lbs
SHIP DIMENSIONS	30.0" x 64.3" x 21.2"



### PSD-70

SHIP WT: 285 lbs

VOLTAGE	220V 60Hz
AMPS	2.5
RATED POWER (kw)	.56
BELT DIMENSIONS	16.9" x 67.4"
WEIGHT	266 lbs
SHIP DIMENSIONS	32.2" x 69.7" x 24.4"



## PLANETARY MIXERS

- Reliable and dependable gear drive design
- Quiet operation
- 3 speeds (PM-10, PM-20, PM-30)

- Heat-treated hardened alloy steel gears and shaft
- Stainless steel bowl safety guard
- #12 Power Hub Attachment (Excluding PM-7)

Infinite Speed Control with 11 Settings



NEMA-5-15P



### PM-7

SHIP WT: 40 lbs

#### 7 QUART MIXER

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

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



NEMA-5-15P



### PM-10

SHIP WT: 120 lbs

#### 10 QUART MIXER

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

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



NEMA-5-15P



### PM-20

SHIP WT: 236 lbs

#### 20 QUART MIXER

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

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



NEMA-5-20P



### PM-30

SHIP WT: 452 lbs

#### 30 QUART MIXER

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

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



## SPIRAL MIXERS

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

Comes without a cord set or plug



### PSM-50E

SHIP WT: 833 lbs

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

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

### PSM-60E

SHIP WT: 1,257 lbs

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

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

### PSM-80E

SHIP WT: 1,300 lbs

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

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

### PSM-120E

SHIP WT: 1,653 lbs

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

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

## ACCESSORIES & ATTACHMENTS

MODEL	BOWL	WHIP	HOOK	FLAT BEATER
PM-7	01-PM7005 -	01-PM7001 -	01-PM7002 -	01-1110 -
PM-10	01-P130 -	01-P101 -	01-P102 -	01-P106 -
PM-20	01-P205 -	01-P201 -	01-P202 -	01-P203 -
PM-30	01-P305 -	01-P303 -	01-P301 -	01-P302 -



## HEATED DISPLAY MERCHANDISER

Sierra's heated display merchandisers are the perfect solution to display and keep warm hot wrapped sandwiches, burgers or boxed foods while keeping them at the optimal serving temperatures.

- Each shelf has independent heat and light controls
- Adjustable thermostats for both upper and lower shelves
- Handsome black powder coated finish for any décor setting
- Tempered glass sides for safety and complete product visibility
- Adjustable divider rods makes it easy to load the boxed foods or sandwiches
- Pass through design allows either the operator or customer to grab the food
- SHDM-PT's are available in five different lengths: 24" 32" 38" 44" & 50"

MODEL	SHIP WT.
<b>SHDM-24PT</b>	<b>80 lbs</b>
<b>SHDM-32PT</b>	<b>97 lbs</b>
<b>SHDM-38PT</b>	<b>115 lbs</b>
<b>SHDM-44PT</b>	<b>128 lbs</b>
<b>SHDM-50PT</b>	<b>150 lbs</b>



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