

# SCHOOL FOODSERVICE SOLUTIONS



MARKET FORGE

TODAY'S STEAM SOLUTIONS

# STEAM SOLUTIONS ARE OUR MISSION

Crown has dedicated over 40 years to achieving one goal - providing you with the best steam cooking equipment. Crown with Market Forge offers an extensive variety of steam solutions ideal for schools and universities.





## **COOK HEALTHIER** **COOK SMARTER**

Valuable vitamins and minerals that can be lost during other cooking processes are preserved during the steam cooking process. Steam cooking is an efficient and cost-effective cooking method. Many of our steamers are ENERGY STAR qualified, saving on water and energy consumption.

# ETP STEAMERS

Do you have a small kitchen where efficiency is key? How about a steamer and holding cabinet in one? Look no further than our Atmospheric Twin Generator ETP steamers. Operate each compartment individually for maximum control in your kitchen's daily operations.

ETP-10E



(Certifications vary by model. Refer to spec sheet)



ENERGY STAR QUALIFIED



## 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
- 64" in height
- Available in gas or electric
- Exclusive 2 year warranty for Schools and Universities

## OPTIONS AND ACCESSORIES

- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws
- Casters with gas hose strain relief
- Pans
- Pan covers



The ETP model steamers use only 8 gallons an hour as opposed to the 120 gallons in a typical two-compartment steamer. The water savings range is about 80-100 gallons over the other convection steamer.

Steam cooking is a versatile method of preparing a variety of dishes, from the perfect hard-boiled egg to protein such as chicken and fish. Retherm soups, chili, and sauces. Lock-in flavor, vitamins, and color in vegetables and legumes.

## WHAT YOU WILL LOVE

- Built-in Water Treatment System
- Less than 15 gallons of water per hour
- 10 pan capacity
- Steamer and holding cabinet in one
- Steam in both cavities in the morning and turn one of the cavities over to a holding cabinet in the afternoon.

# ALTAIR II & SIRIUS II

Looking for a steamer, but you don't want to spend time deliming it at the end of the night, and you don't want those hefty water bills that typically come with a steamer? Try our boilerless Altair and Sirius steamers.



## STANDARD FEATURES

- Water Treatment System
- 4, 6, 8, 10, 12 pan capacities (2.5 inch deep pans)
- 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
- Available in electric (Altair) or gas (Sirius II)
- Exclusive 2 year warranty for Schools and Universities

## OPTIONS AND ACCESSORIES

- Vega condenser hood with hose (Altair II-4 & Altair II-6 only)
- 34.5" tall mobile stand w/slide out shelf and under shelf (MSS)
- 29.75" tall stationary stand w/slide out shelf and under shelf (SSS)
- 12" tall stationary stand (Altair II-6 only)(STSS)
- 16-5/8" tall mobile stand (Altair II-6 only)(STSM)
- Pan rack assembly for MSS and SSS
- Set of 4 casters, 2 with brakes
- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws, (2) 4" adjustable front flanged feet
- Heat and water side shield
- Water hose kit - 60" line with quick disconnect



(Certifications vary by model. Refer to spec sheet)



ENERGY STAR QUALIFIED



## WHAT YOU WILL LOVE

- Water Treatment System included
- Ventless Vega Hood option
- Uses less than 2 gallons of water per hour
- No deliming
- ENERGY STAR steamer, rebates may apply

These Energy Star units are truly unique. They feature 3 different cooking settings for low-temperature cooking at 180°F, normal steaming at 212°F and Super Steam which heats to 227°F making it an ideal piece of equipment for multiple different cooking applications.

The Super Steam is achieved with a convection fan that increases steam velocity and distribution efficiency by pulling moist hot air past food, then forcing it against the cooking chamber to be reheated.

## GO VENTLESS WITH VEGA!

Market Forge's Optional Ventless VEGA Condenser Hood allows you to cook anywhere. The VEGA Condenser Hood works by reducing the steam output, allowing you to steam without the use of a hood system.



Altair II-6

VEGA Condenser Hood  
92-1008 (Altair II 4 & 6 pan ONLY)

### ALTAIR II 4 & 6 WITH VEGA HOODS

- Eliminate a traditional hood system saving thousands on the hood, installation, and maintenance.
- No additional space is required. Mounts directly to the Altair II-4 or Altair II-6.
- Steam anything with no limitations.
- 80% efficient at condensing steam.
- Condensate drains directly to bucket or air-gap drain.



# TWIN GENERATOR STEAMERS

Do you need fast recovery times, look no further than this workhorse. The 10 Pan GSX-HE is tops in its class with 190,000 BTU for those fast recovery times you need.

GSX-10HE



(Certifications vary by model. Refer to spec sheet)



## STANDARD FEATURES

- Water Treatment System
- 7, 10, 16 pan capacities (2.5 inch deep pans)
- Separate controls and generator for each compartment
- Stainless steel construction -including cabinet and generators
- Electronic ignition
- Coved interior corners
- Automatic generator blow-down
- Delime mode power setting
- Delimiting port is located at the front of the generator for easy access to allow cleaning of the tank
- Split water connections for a simple Water Treatment System installation.
- Left side access panel
- Thermostatically controlled drain
- Single drain connection
- Safety relief valves
- Available in gas
- Exclusive 2 year warranty for Schools and Universities

## OPTIONS AND ACCESSORIES

- 220 VAC, 1 Phase, 50 Hz controls (SGVS-2)
- Correctional package
- 120 minute timer (T-120-2)
- Constant Steam (CSF-2)
- Load Compensating Timer (LCT-2)
- Sheet pan support, (SPS-2) GSX-16HE ONLY
- Full width wire shelf, GSX-16HE ONLY (CXSS-16 must order SPS)
- High sensitivity level controls for R.O. water (HSB-2)
- Casters
- Water in "Y" strainer (condenser feed)
- Single pantry spray hose and bracket (SP-RSH)
- Double pantry spay hose and bracket (DP-RSH)

## WHAT YOU WILL LOVE

- Independent steam generators
- Water Treatment System included
- 7-10 pan capacities
- Coved interior corners - easy to clean

With the highest BTU in the industry, the GSX line is the ultimate workhorse in the kitchen. From high-volume banquets to fast-paced ala carte this unit can easily handle high production needs. With two generators, you have the benefit of always having a fully operational cavity even when one is being serviced or not in operation.





## **COOKING FROM A TO Z**

Braising Pans and Titling Skillets are all-in-one kitchen solution. Sear meats to lock in juices, fry eggs, or even batch-cook grilled cheese sandwiches. Slow-cook meats or prepare soups and chili - there is nothing you can not cook with this, truly versatile, equipment.

# BRAISING PANS

Skillets, a.k.a. Braising Pans, are ideal for braising, shallow frying, steaming, roasting, warming, a griddle, or a kettle. 3/4" thick plate helps retain heat longer than other manufacturers cooking surfaces. 3/4" triple-ply construction, with 3/8" aluminum core, carbon back, and stainless steel cooking surface ensuring even heat distribution.

ELTS-30



(Certifications vary by model. Refer to spec sheet)

## STANDARD FEATURES

- 304 Stainless Steel liner
- Power tilt
- Pour strainer
- 4" vent port
- Etched gallon markings
- Flanged feet (rear)
- Electronic ignition (gas models)
- Exclusive 2 year warranty for Schools and Universities

## OPTIONS AND ACCESSORIES

- Prison package, includes lockable stainless steel hinged control cover, tamper proof screws
- 2" (51 mm) draw-off valve with strainer (TVT-2)
- 3" (76 mm) draw-off valve with strainer (TVT-3)
- Etched liter markings (LMS-30, LMS-40)
- Pan carrier (PC-3)
- Steam pan insert (SPI-30, SPI-40)
- 12" Single pantry faucet with swing spout (SF-12)
- 12" Double pantry faucet with swing spout (DF-12)
- 3" Stainless steel faucet plumbing enclosure (SPE-1)
- Single pantry rinse spray head with 68" hose (SP-RSH)
- Double pantry rinse spray head with 68" hose (DP-RSH)
- Faucet bracket (FB)



## WHAT YOU WILL LOVE

- 304 Stainless Steel line
- Power tilt
- Vent port
- 30 to 40 gallon capacities



**BRAISE**



**SHALLOW FRY**



**ROAST**



**STEAM**



**RETHERM**



**GRIDDLE**



## **SOUP-ER COOKERS**

Kettles, while versatile, are ideal for soups, stews, broths, sauces, pasta, and more. Our Jacketed Steam Kettles use steam to operate similarly to a double boiler - eliminating the chances of scorching foods.

# SHORT TILTING KETTLE

Tilting floor kettles are perfect for preparing a large amount of food. This Kettle was designed with ease of use in mind. Its short height is easier to operate and can be tilted past 90° for making complete emptying of the vessel a breeze.

FT-40GLS



(Certifications vary by model. Refer to spec sheet)

## STANDARD FEATURES

- Short-height kettle (FT-40GLS) has a height of 36 inches for improved ergonomics
- Rated for operation to 50 PSI
- 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
- Exclusive 2 year warranty for Schools and Universities

## OPTIONS AND ACCESSORIES

- Single pantry faucet with swing spout (SF-18)
- Double pantry faucet with swing spout (DF-18)
- Single pantry kettle filler (SP-KF-GK)
- Double pantry kettle filler (SP-KF-GK)
- 2" Tangent Draw-Off Valve, for Tilting Kettles (TVT-2)
- 3" Tangent Draw-Off Valve, for Tilting Kettles (TVT-3)
- Solid disc for 2" draw-off valve (TSS-2)
- Solid disc for 3" draw-off valve (TSS-3)
- Etched gallon markings (GM-40)
- Etched liter markings (LM-151)
- Lip strainer (TKS-40G)
- Strainer hook (SH)
- Spring assist stainless steel cover (CH-40)
- Tri-basket assembly (TBA-40G)
- Graduated measuring strip (CMS-40)

Steam-jacketed kettles are widely used as a substitute for stock-pot cooking. Kettle cooking is more gentle, highly consistent, and much faster than stockpot and other cooking methods. Together, Crown and Market Forge offer a variety of Full Jacketed and 2/3 Jacketed Kettles ranging from 6 to 100 gallon capacities.



## WHAT YOU WILL LOVE

- Short-height
- 316L Stainless Steel Liner
- Power Tilting
- 2/3 Jacketed Kettle

 MARKET FORGE



*At Crown Steam Group, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our ENERGY STAR qualified steamers have all the features a busy kitchen needs from the inside out.*



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