




AUGUST 2020 PRICE LIST



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 MVPGROUPCORP.COM

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Millivolt Control Fryers



- IGF-35/40** - Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning
- \$1,520
- SHIP WT: 150LBS
- IGF-40/50** - Millivolt (snap action) thermostat, 200°F - 400°F
- \$1,680
- SHIP WT: 158LBS
- IGF-75/80** - Superior construction, finish, & appearance
- \$2,170
- SHIP WT: 265LBS
- Available in Natural gas(NG) or Liquid Propane(LP)
- Models: 3, 4, & 5 tube

Split Tank Gas Fryers



- IGF-40/40** - Stainless steel fry tanks are completely pressure blasted (peened) for smoother finish and easy cleaning
- \$3,380
- SHIP WT: 205LBS
- Millivolt (snap action) thermostat, 200°F - 400°F
- Superior construction, finish, & appearance
- Available in Natural gas(NG) or Liquid Propane(LP)
- Models: 4 tubes, 2 split tanks

Gas Hotplates

- Heavy-duty 12" x 12" cast iron grates
- 25,000 BTU/ burner
- Two infinite heat controls per section
- All stainless steel cabinet



IHP-2-12
\$690
SHIP WT: 93LBS



IHP-4-24
\$1,060
SHIP WT: 152LBS



IHP-6-36
\$1,440
SHIP WT: 214LBS

Stock Pot Ranges

- Stainless Steel front and Sides



ISP-18
\$900
SHIP WT: 132LBS



ISP-18-2
\$1,630
SHIP WT: 222LBS

Salamander Broiler

- 35,000 BTU Infra-red burner
- Manual gas control from 300°F to 750°F



ISB-36
\$2,350
SHIP WT: 150LBS

Radiant Broilers

- Gas control knob every 12"
- All stainless steel cabinet
- Adjustable stainless steel legs, non-skid feet
- Adjustable pilot light lit from front of unit 35,000 BTU / burner



IRB-12
\$830
SHIP WT: 101LBS



IRB-24
\$1,330
SHIP WT: 170LBS



IRB-36
\$1,810
SHIP WT: 229LBS



IRB-48
\$2,260
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
\$770
SHIP WT: 121LBS



IMG-24
\$1,160
SHIP WT: 196LBS



IMG-36
\$1,540
SHIP WT: 284LBS



IMG-48
\$1,890
SHIP WT: 355LBS



IMG-60
\$2,400
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
\$2,360
SHIP WT: 174LBS



ITG-36
\$3,310
SHIP WT: 242LBS



ITG-48
\$4,150
SHIP WT: 304LBS



ITG-60
\$5,320
SHIP WT: 372LBS

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Electric Griddles

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



ITG-12E
\$1,150
SHIP WT: 125LBS



ITG-24E
\$1,760
SHIP WT: 230LBS



ITG-36E
\$2,340
SHIP WT: 335LBS



ITG-48E
\$2,990
SHIP WT: 422LBS

Ranges

- Riser with removable shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven
- Stainless steel front, back riser, & lift off shelf
- 30,000 BTU top burner (each), 30,000 BTU Oven



IR-4-24
\$2,570
SHIP WT: 366LBS



IR-6-36
\$2,860
SHIP WT: 471LBS



IR-10-60
\$5,830
SHIP WT: 769LBS



IR-6B-24MG-60
\$5,990
SHIP WT: 831LBS

IR-6B-24TG-60
\$7,070
SHIP WT: 864LBS



IR-6B-24RB-60
\$6,060
SHIP WT: 787LBS



IR-6B-24RG-60
\$6,610
SHIP WT: 860LBS

Gas Convection Oven

- 3 inshot burners, 18,000 BTU each-total 54,000 BTU
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F (66°-260°C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced "cool down" fan mode
- Porcelain enamel oven interior for easy cleaning
- Stainless steel front, sides & top exterior
- 5 nickel plated Heavy Duty racks, 11 rack positions



IGCO
\$6,010
SHIP WT: 617LBS



IGCO-2
\$11,650
SHIP WT: 1234LBS

Electric Convection Oven

- 3 high power 3.3KW heating elements-total 10KW
- Dial type easy to use thermostat
- Temperature range: 150°-500°F (66°-260°C)
- Independent doors with full view windows
- 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced "cool down" fan mode
- Porcelain enamel oven interior for easy cleaning
- Stainless steel front, sides & top exterior
- 5 nickel plated Heavy Duty racks, 11 rack positions
- Single or three phase, please specify phase when ordering



IECO
\$5,510
SHIP WT: 560LBS



IECO-2
\$10,720
SHIP WT: 1120LBS

FRYER ACCESSORIES	IGF-35/40	IGF-40/50	IGF-75/80
BASKET	119-0002 – \$120		19-0025 – \$180
TANK COVER 1	19-0027 – \$100		119-0028 – \$110
CLEANING TOOL SET 1	19-0032 – \$140		
JOINING STRIP 1	19-0029 – \$40		19-0030 – \$40
CASTERS - SET OF 4	119-0021 – \$130		

GAS RANGE ACCESSORIES	
CASTERS - SET OF 4	119-0281 – \$170
CASTERS - SET OF 6	119-0282 – \$260
OVEN RACK 24"	119-0347 – \$110
OVEN RACK 36"	119-0461 – \$140

IGCO & IECO OVEN ACCESSORIES	
LEGS & CASTERS KIT	118-SRCOLK – \$650
STACKING KIT	118-SRCOSK – \$440
BULLET-FOOT - SET OF 4	118-SRCOBF – \$70
CASTERS - SET OF 4	118-SRCCOR – \$100
OVEN RACK	119-0094 – \$90

Accessories

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Terms & Conditions

SHIPMENT: (F.O.B) MVP Warehouse

TERMS: 2% – 10 Days or Net 30 Days upon approved credit.

RETURNS: All returns are subject to a minimum of 35% restocking fee.

PRICING: All prices shown are List. MVP GROUP assumes no responsibility for carrier rates or charges, nor will it make any allowance for prices from freight charges. Prices are subject to change without any notice, and as exist at time of shipment. Export duties and overseas shipping costs are not included in prices listed.

DAMAGE: If goods are shipped via 3rd party, any claim for damages must be made by the consignee directly with the carrier.

- MVP GROUP assumes no responsibility for damage while in transit.

- Merchandise must be inspected prior to carrier leaving your premises and damage noted at this time.

SHIPMENT: Whenever feasible, preferred carrier will be used, however we reserve the right to ship via any responsible carrier. (Air ride suspension-recommended). Rate charges or discrepancies are between carrier and consignee. These conditions are the terms upon which an order is accepted and constitutes an Agreement of Sales. MVP GROUP assumes no responsibility for the product when misused, abused, or incorrectly applied. In any such instance, the warranty becomes null and void.

Warranty

MVP GROUP (MVP) warrants, to the original purchaser, all of its new equipment to be free from defects in material or workmanship, under normal use and maintenance service, for a period of one (1) year from the date of original purchase, or 18 months after shipment date from MVP, whichever occurs first. Warranty coverage is limited to the repair and/or replacement, including labor charges, and travel charges within 100 miles round trip. Warranty service must be arranged by calling toll free (888)-275-4538 for service in the United States. Warranty service coverage is not offered outside the United States.

A special warranty covers the IGF series. These units carry the regular one (1) year parts and labor plus an additional fry tank warranty to the original end user only; if the fry tank leaks within the first two (2) years of operation due to a manufacturing defect, as confirmed by an MVP Group Corp. authorized service agent, MVP Group Corp. shall replace the fryer in its entirety. Any associated freight and/or installation charges shall not be included with the replacement. Exceptions to above warranty are: (A) Damages resulting from shipping, handling or abuse. (B) Incorrect installation and/or connections. (C) Adjustments or calibration of any thermostats or timers. (D) Faults due to lack of regular maintenance or cleaning of any internal or external part(s). (E) Replacement of any wearable items such as: baskets, grills, knobs, etc. (F) Excessive soot accumulation due to poor gas conditions. (G) Poor results due to: excessive or inadequate temperature(s) or gas pressure conditions (H) Failure to follow manual's lighting instructions, maintenance and/or usage.

All service under this warranty, for either labor or parts, must be performed by a preferred service provider arranged by the MVP toll free (888)-275-4538. Warranty claims should include the model number, serial number and a proof of purchase. Service coverage is limited to units located in the United States only. This part and labor warranty is the sole warranty policy offered by MVP Group. MVP's sole obligation under this warranty is limited to either repair or replacement of parts and is subject to the limitations listed below.

1. MVP will bear no responsibility or liability for any equipment which has been misapplied, mishandled, misused, subject to harsh chemical action, or external causes such as the use of extension cords, electrical power fluctuations, lack of proper maintenance, non-factory approved revisions or modifications, or equipment damaged by fire, flood, or other acts of God, consequential loss or damages such as, including but not limited to, economic loss, profit loss, personal injury, property damage, damage during transit, losses or damages arising from food or product spoilage claims, parts or labor coverage for component failure or other damages resulting from improper usage, installation, or maintenance as described in the owners manual.

2. Exceptions to one (1) year part warranty: light bulbs and door gaskets are limited to 90 day warranty period, parts only.

3. MVP equipment is intended for commercial use only and this warranty is void if the equipment is installed in other than commercial applications.

4. All other warranties, either express or implied, arising under law or equity or custom of the trade, including but not limited to, warranties or merchantability or fitness for a particular purpose, are excluded. MVP's liability on any claim, including but not limited to negligence, shall not exceed the price of the equipment that gives rise to the claim.



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