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FRYSTAR™

GAS FRYERS

FRYSTAR 400

(3) 30,000 BTU burners, 40 lbs. capacity, stainless steel sides, 6" adjustable legs

BTU	SHIP WT.
90,000	150 lbs

FRYSTAR 500

(4) 30,000 BTU burners, 50 lbs. capacity, stainless steel sides, 6" adjustable legs

120,000	283 lbs
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FRYSTAR 750

(5) 30,000 BTU burners, 75 lbs. capacity, stainless steel sides, 6" adjustable legs

150,000	209 lbs
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FRYSTAR400/500



FRYSTAR750

GAS RANGES



SR-4-24

BTU	SHIP WT.
100,000	377 lbs

(4) 25,000 BTU heavy duty cast iron burners, 27,000 BTU oven with 26.5" depth, s/s front and sides



SR-6-36

BTU	SHIP WT.
150,000	509 lbs

(6) 25,000 BTU heavy duty cast iron burners, 33,000 BTU oven with 26.5" depth, s/s front and sides



SR-6-36CO

BTU	SHIP WT.
150,000	529 lbs

(6) 25,000 BTU heavy duty cast iron burners, 33,000 BTU 2-speed convection oven with 26.5" depth, s/s front and sides



SR-2B-24G-36

BTU	SHIP WT.
143,000	529 lbs

(2) 25,000 BTU heavy duty cast iron burners, 33,000 BTU oven with 26.5" depth, s/s front and sides, 24" griddle



SR-10-60

BTU	SHIP WT.
250,000	816 lbs

(10) 25,000 BTU heavy duty cast iron burners, 33,000 BTU oven with 26.5" depth, s/s front and sides



SR-4B-24G-48

BTU	SHIP WT.
214,000	846 lbs

(4) 25,000 BTU heavy duty cast iron burners, 54,000 total BTU ovens with 26.5" depth, s/s front and sides, 24" griddle



SR-4B-36G-60

BTU	SHIP WT.
250,000	1,085 lbs

(4) 25,000 BTU heavy duty cast iron burners, 60,000 total BTU ovens with 26.5" depth, s/s front and sides, 36" griddle



SR-6B-24G-60

BTU	SHIP WT.
250,000	1,085 lbs

(6) 25,000 BTU heavy duty cast iron burners, 60,000 total BTU ovens with 26.5" depth, s/s front and sides, 24" griddle



SR-6B-24RG-60

BTU	SHIP WT.
250,000	846 lbs

(6) 25,000 BTU heavy duty cast iron burners, 60,000 total BTU ovens with 26.5" depth, s/s front and sides, 24" raised griddle with broiler

2022 PRODUCT CATALOG



SRSP-18-2

STOCK POT RANGE

		BTU	SHIP WT.
SRSP-18	18" wide, (1) heavy duty cast iron burner, manual control with pilot, s/s exterior, galvanized back, 6" adjustable legs	90,000	121 lbs
SRSP-18-2	18" wide, (2) heavy duty cast iron burners, manual control with pilot, s/s exterior, galvanized back, 6" adjustable legs	180,000	222 lbs



SRRB-24

RADIANT BROILERS

		BTU	SHIP WT.
SRRB-18	18" wide, (1) "U" shaped burner, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray	30,000	132 lbs
SRRB-24	24" wide, (4) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray	60,000	183 lbs
SRRB-36	36" wide, (6) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray	90,000	258 lbs
SRRB-48	48" wide, (8) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray	120,000	329 lbs
SRRB-60	60" wide, (10) steel "fluted" burners, cast iron grates, manual control, s/s exterior, galvanized back, crumb tray	150,000	454 lbs



SRMG-24

MANUAL GRIDDLES

		BTU	SHIP WT.
SRMG-15	15" wide, 5/8" thick steel griddle plate, (1) "U" shaped burner, manual control, s/s exterior, galvanized back, 4" grease trough	30,000	132 lbs
SRMG-24	24" wide, 3/4" thick steel griddle plate, (2) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough	60,000	194 lbs
SRMG-36	36" wide, 3/4" thick steel griddle plate, (3) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough	90,000	273 lbs
SRMG-48	48" wide, 3/4" thick steel griddle plate, (4) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough	120,000	353 lbs
SRMG-60	60" wide, 3/4" thick steel griddle plate, (5) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough	150,000	430 lbs
SRMG-72	72" wide, 3/4" thick steel griddle plate, (6) "U" shaped burners, manual controls, s/s exterior, galvanized back, 4" grease trough	180,000	510 lbs



SRTG-24

THERMOSTAT GRIDDLES

		BTU	SHIP WT.
SRTG-15	15" wide, 1" thick steel griddle plate, (1) "U" shaped burner, thermostat controls, s/s exterior, galvanized back, 4" grease trough	35,000	136 lbs
SRTG-24	24" wide, 1" thick steel griddle plate, (2) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough	70,000	196 lbs
SRTG-36	36" wide, 1" thick steel griddle plate, (3) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough	105,000	282 lbs
SRTG-48	48" wide, 1" thick steel griddle plate, (4) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough	140,000	355 lbs
SRTG-60	60" wide, 1" thick steel griddle plate, (5) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough	175,000	439 lbs
SRTG-72	72" wide, 1" thick steel griddle plate, (6) "U" shaped burners, thermostat controls, s/s exterior, galvanized back, 4" grease trough	210,000	519 lbs

2022 PRODUCT CATALOG



SRHP-4-24

HOT PLATES

Model	BTU	SHIP WT.
SRHP-2-12	12" wide, (2) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back	93 lbs
SRHP-4-24	24" wide, (4) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back	154 lbs
SRHP-6-36	36" wide, (6) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back	176 lbs
SRHP-8-48	48" wide, (8) 25,000 BTU, lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back	298 lbs
SRHP-10-60	60" wide, (10) 25,000 BTU lift top piece cast iron burners, manual control w/ pilot ignition, s/s exterior, galvanized back	352 lbs



SRS-24

SALAMANDERS

Model	BTU	SHIP WT.
SRS-24	24" wide, (1) infrared tile burner, manual control with pilot, chrome plated rack assembly, 4 rack adjustable positions, s/s exterior, galvanized back, wall mount kit included	99 lbs
SRS-36	36" wide, (2) infrared tile burners, manual control with pilot, chrome plated rack assembly, 4 rack adjustable positions, s/s exterior, galvanized back, wall mount kit included	135 lbs



Volare

GAS-FIRED PIZZA OVEN

WITH DUAL ROTATING CERAMIC DECKS AND INDIVIDUAL TEMPERATURE CONTROLS

BTU	SHIP WT.
90,000	650 lbs

COOK UP TO 160 12" PIZZAS PER HOUR!

- Stainless steel construction
- 2 tempered glass doors for easy access
- Cooks food directly on the ceramic decks
- Temperature adjustable up to 650°F
- Stainless steel base with under-shelf

FULL STAINLESS STEEL OUTDOOR GAS GRILLS



Manufactured to provide the chef with superior performance and reliability; and have the cooking power that a commercial environment is accustomed to. Body, base, burners and roll covers constructed entirely of 304 stainless steel for longevity and utmost durability.

SRBQ-30	SHIP WT.
	216 lbs

SRBQ-60	SHIP WT.
	368 lbs

SRCO

S/S construction
Porcelain enamel interior
S/S inshot burners

GAS

SRCO	BTU	SHIP WT.
	54,000	617 lbs
SRCO-2	BTU	SHIP WT.
	108,000	1,234 lbs

SRCO-E

S/S construction
Porcelain enamel interior
Electronic ignition
Power: 10Kw/208V/60Hz/3ph

ELECTRIC

SRCO-E	POWER	SHIP WT.
	10 KW	560 lbs
SRCO-2E	POWER	SHIP WT.
	20 KW	1,120 lbs



SRCO-2



SRCO

PIZZA CONVEYOR OVENS ELECTRIC & GAS

THERMALLY INSULATED FOR ENERGY EFFICIENCY

COOK TIME FROM 1 - 20 MINUTES

The Sierra Range conveyor ovens are ideal for a variety of cooking applications including pizzas, calzones, baked dishes, omelettes, chicken wings, pre-cooked meats, cookies, pies, pita breads, bakery products, nachos, hot submarine sandwiches, and many Mexican specialty dishes.

- ❖ High velocity precision targeted air flow distribution panels for consistent repeatable baking results.
- ❖ Stackable (up to 2 units high).
- ❖ Removable front panel, crumb tray, top and bottom air flow distribution panels for easy cleaning.
- ❖ Legs with locking casters (17", 23" or 29" available)
- ❖ 30"-36"-40"-48"-60" conveyor belt.
- ❖ Stainless Steel Construction.
- ❖ Front mount controls for easy view and access.
- ❖ Electronic temperature control with digital read-out.
- ❖ Variable digital speed control on conveyor belt.
- ❖ Cook time from 1 - 20 minutes.
- ❖ Reversible conveyor belt direction.
- ❖ Thermally insulated for energy efficiency.



C1830E C1830G

POWER	BTU	SHIP WT.
9.9 KW	50,000	360 lbs



C1840E C1840G

POWER	BTU	SHIP WT.
13.5 KW	60,000	425 lbs



C3236E C3236G

POWER	BTU	SHIP WT.
27.0 KW	120,000	950 lbs



C3248E C3248G

POWER	BTU	SHIP WT.
40.5 KW	140,000	1,050 lbs



C3260E C3260G

POWER	BTU	SHIP WT.
40.5 KW	160,000	1,090 lbs

FULL SIZE DECK OVENS



SRPO-48G
SRPO-48G-2
SRPO-60G

SRPO-60G-2
SRPO-72G
SRPO-72G-2