Est,1838 • Commercial Cooking Equipment

STOCK POT STOVE Model CCSP-2

Commercial Cooking Equipment

21"

421/8"

411/4"

Standard Features, Benefits & Options

CONSTRUCTION: Heavy gauge frame for rugged usage. Easy cleaning stainless steel finish. 5" heavy duty stainless legs with adjustable feet up to an additional 2". Cast iron top grate with 6 \(^3\lambda''\) cast-in bullnose landing accommodating 14" to 24" diameter pots.

111/8"

- 18" -

CONTROLS: CCSP models are equipped with high BTU gas valves, automatic standing pilots, pressure regulators and cool to the touch control knobs. Double venturi, cast iron burners rated up to a total of 110,000 BTU's for model CCSP-1 and model CCSP-2 up to a total of 160,000 BTU; 80,000 per section.

TESTING: $\frac{3}{4}$ " gas lines are factory tested before shipment. Optimal pressure is 4" WC for natural gas, 10" for propane gas.

ACCESSORIES & OPTIONS: Gas hoses, wok rings and set screw knobs.

	SPECIFICATIONS:				
Width		Total Gas BTU			
Model	x Depth	Natural	LP	Ship Weight	
CCSP-1	18" x 25"	110,000	90,000	155 lbs.	
CCSP-2	18" x 50"	160,000	150,000	285 lbs.	



