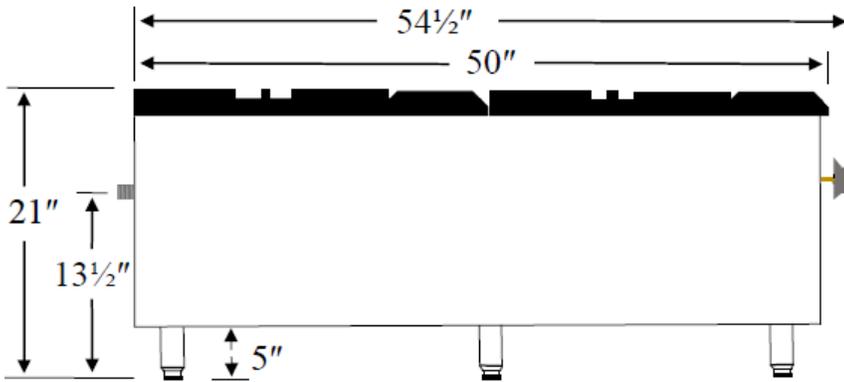
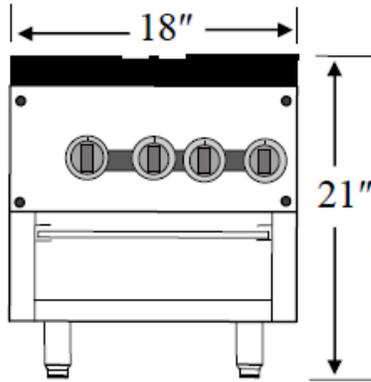




Est.1838 • Commercial Cooking Equipment

# STOCK POT STOVE

## Model CCSP2



## 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 3/4" cast-in bullnose landing accommodating 14" to 24" diameter pots.

**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 per 18" x 25" section.

**TESTING:** 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.

Model #	Packing inches ----- millimeters	Burners ----- Total BTU	Net Wgt. lbs. / kg.	Gross Wgt. lbs. / kg.
CCSP1	24 x 32 x 20 61 x 81 x 51	1 110,000	95 / 43	112 / 51
CCSP2	24 x 61 x 20 61 x 155 x 51	2 220,000	244 / 111	275 / 125



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