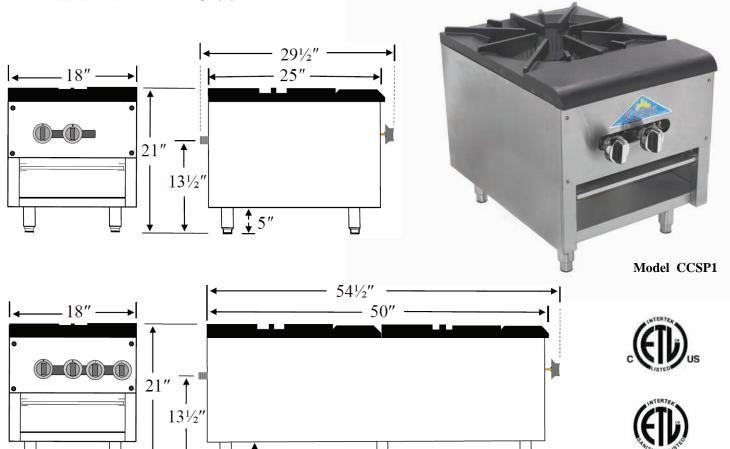
Est,1838 • Commercial Cooking Equipment

STOCK POT STOVES

CCSP Series



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 $6\sqrt[3]{4}''$ 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. Ibs. / kg.	Gross Wgt. Ibs. / kg.
CCSP1	24 × 32 × 20 61 × 81 × 51	<u>1</u>	120/55	160 / 73
CCSP2	24 × 61 × 20 61 × 155 × 51	2 220,000	244/111	275 / 125



