



728 Calle C, Parque Industrial Mario Julia, San Juan, PR 00920

Tel. 787-522-1011

Sterling Stock Pot Range

The unit offers a solution to a kitchen that has limited space And requires a low work height for large pots and kettles. Two models, Single grate burner and double grate burner. Have galvanized crumb trays and a storage area below the panel. The adjustable legs satisfy the most demanding commercial Kitchen environment.



SP-SP-1



SP-SP-2



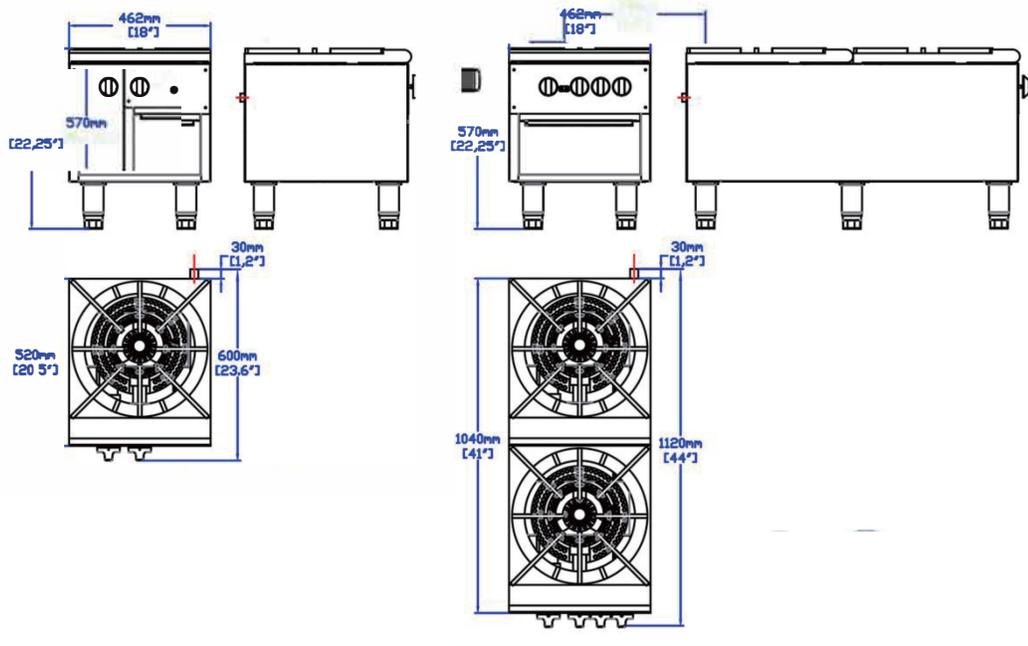
Features

- Stainless Steel front and Sides
- Heavy Duty cast iron top grate(s)
- Three concentric ring burners per grate, 80,000 BTU total per section.
- Standing pilot ignition system
- Two infinite heat controls per section
- 3/4" rear gas connection with regulator
- Adjustable Stainless Steel legs
- Storage area in cabinet
- LP gas conversion kit included



*Four head style or
The Flame Protection style*

Dimensions



Technical Data

Model	Gas Type	Total BTU	overall Dimensions	Net Weight	Package Size	Shipping Weight
SP-SP-1	Natural Gas/	80,000	18"x24.8"x22.25"	88 lbs	19.7"x25.2"x21.7"	99 lbs
	Liquid Propane		46.2 x 63 x 57 cm	40 kg	50 x 64 x 55 cm	45 kg
SP-SP-2	Natural Gas/	160,000	18"x45.2"x22.25"	165 lbs	19.7"x45.3 "x21.7"	183lbs
	Liquid Propane		46.2 x 115 x 57 cm	75 kg	50 x 115 x 55 cm	83 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI) Natural gas operating pressure - 5.0" W.C. Recommended supply pressure 7-9" W.C. Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- CSA design certified NSF listed

Certifications

