

Carr. 869, Calle 4 Las Palmas Industrial Park, Cataño, Puerto Rico 00962

Tel. 787-641-2420

# **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.





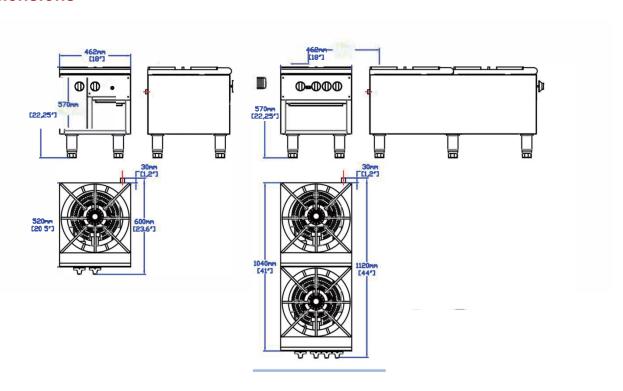
## **Features**

- 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
CP-SP-1	Natural Gas/ Liquid Propane	80,000	18"x24.8"x22.25" 46.2 x 63 x 57 cm	88 lbs 40 kg	19.7"x25.2"x21.7" 50 x 64 x 55 cm	99 lbs 45 kg
CP-SP-2	Natural Gas/ Liquid Propane	160,000	18"x45.2"x22.25" 46.2 x 115 x 57 cm	165 lbs 75 kg	19.7"x45.3 "x21.7" 50 x 115 x 55 cm	183lbs 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**









