



Equipment for the Foodservice Industry  
value + quality + service

## Stock Pot Range

RCTSP-18-1



\*Optional Casters and Oven rack available

**RCTSP-18-1**

**Features**

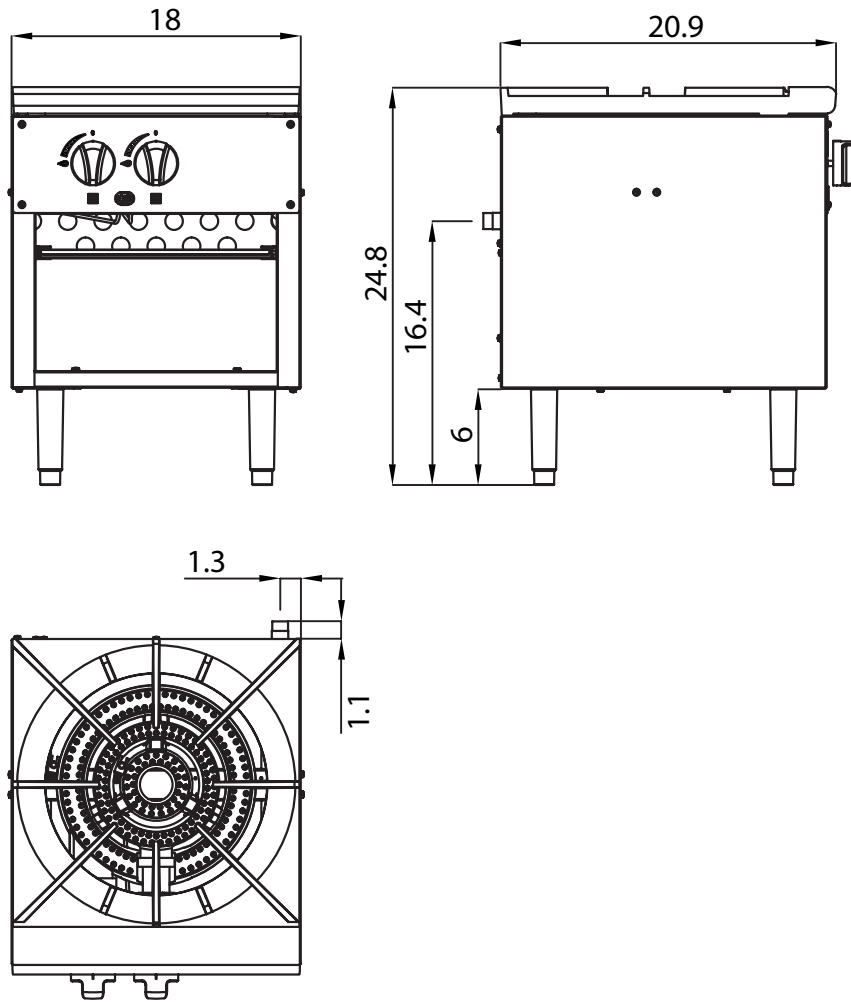
Features:

- Durable Stainless Steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient Stainless
- Steel burner, for maximum heat transfer
- Manually controlled valves for each burner, giving the ability to adjust and save energy
- Standby pilots for instantignition
- Heavy duty cast iron top grated
- Adjustable stainless steel legs included
- Available in natural gas & propane

Warranty:

- One year limited warranty parts and labour
- Specifications subject to change without notice



**RCTSP-18-1****Specifications**

Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS) rock
RCTSP-18-1-N	1	Manual	NG	4	40,000	80,000	#32	105.8
RCTSP-18-1-P			LP	10	40,000	80,000	#49	