

# AMERICAN RANGE

Chef Inspired, Professional Cooking Equipment

## *Culinary Series* SPSH ECONOMY STOCK POTS

### STANDARD FEATURES

- Stainless steel front and sides.
- Cast iron 3 ring burner (**Power-Plus** 90,000 BTU/hr.).
- Standing pilots for instant ignition.
- Dual control valves, one for inner and middle rings, second for the outer ring.
- Full width removable crumb tray for easy cleaning.
- Heavy gauge construction.
- Polished glossy black knobs.
- Chrome plated 6" steel legs, with 3" adjustable bullet feet.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- 23 tip jet burners rated at **Power-Plus** 125,000 BTU/hr.
- 18" tip anti-clogging jet burner.
- Swivel casters.



GAS TYPE:  NATURAL  LP



**Model Shown SPSH-18**  
Shown with optional casters

**Power-Plus**  
90,000 BTU/hr. Burner

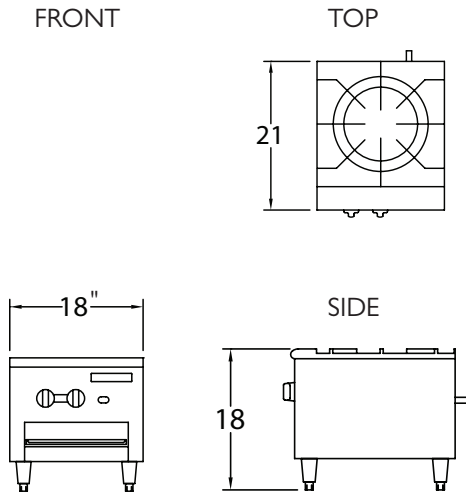
The **Culinary Series** Range by American Range, SPSH - Series Stock Pot Ranges are engineered to handle the heaviest loads. Heavy duty construction with stainless steel front and sides, they are both attractive and easy to clean. Heavy duty cast iron 3 ring burners rated at **Power-Plus** 90,000 BTU/hr. give instant high heat while the dual control valves for the inner and outer rings allow maximum flexibility to maintain desired heat settings.

A full width drip tray catches spills and allows the lower cabinet to be used for additional storage. You will find that these rugged units will give many years of trouble-free performance.

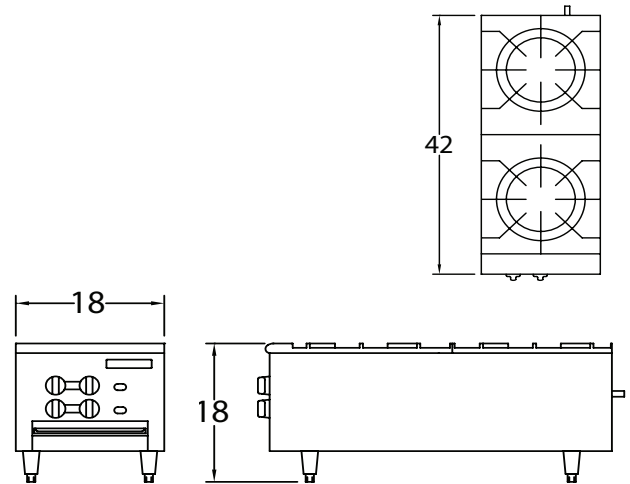
Quality, dependability and customer satisfaction make American Range the **brand of choice among professional chefs and restaurateurs worldwide.**

# Culinary Series

## SPSH ECONOMY STOCK POTS



SPSH-18



SPSH-18-2

| Model     | Width | Depth | Height | Burners  | Total BTU | KW | Shipping Weight | Lbs. | Kg. |
|-----------|-------|-------|--------|----------|-----------|----|-----------------|------|-----|
| SPSH-18   | 18"   | 21"   | 18"    | 3 - RING | 90,000    | 26 |                 | 130  | 54  |
| SPSH-18-2 | 18"   | 42"   | 18"    | 3 - RING | 180,000   | 52 |                 | 230  | 104 |

### STANDARD FEATURES

- Stainless steel front and sides.
- Cast iron 3 ring burner (**Power-Plus** 90,000 BTU/hr.).
- Standing pilots for instant ignition.
- Dual control valves, one for inner and middle rings, second for the outer ring.
- Full width removable crumb tray for easy cleaning.
- Heavy gauge construction.
- Polished glossy red knobs.
- Chrome plated 6" steel legs, with 3" adjustable bullet feet.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- 23 tip jet burners rated at **Power-Plus** 125,000 BTU/hr.
- 18" tip anti-clogging jet burner.
- Swivel casters.

### GAS SUPPLY:

3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

### CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.