



Stock POT RANGES

Features

- The Ikon Stock Pot Ranges are available in two sizes and offer 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 (ISP-18) and the double grate burner (ISP-18-2) have galvanized crumb trays and a storage area below the control panel
- The adjustable legs satisfy the most demanding commercial kitchen environment
- Heavy duty construction
- 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
- **Available in Natural gas(NG) or Liquid propane(LP). A conversion kit is supplied with each unit**



ISP-18



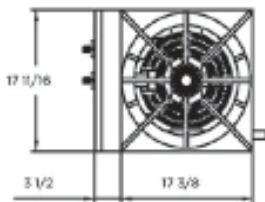
ISP-18-2



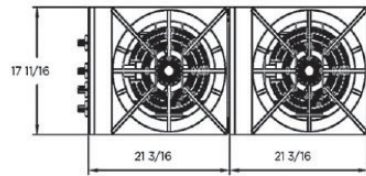
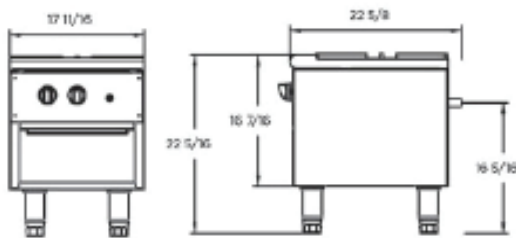


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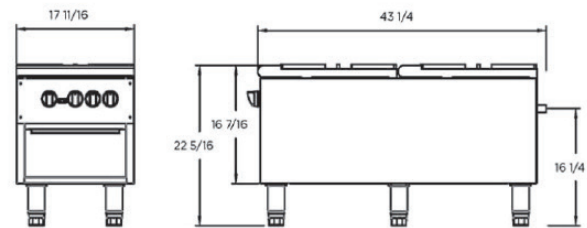
Dimensions in inches



ISP-18



ISP-18-2



Specifications

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 5" W.C., LP gas 10" W.C.



Model	# of Burners	Total BTU	Overall Dimensions	Weight	Shipping Dimensions	Shipping Weight
ISP-18	1	80,000	17.9"W x 25.6"D x 22.3"H (45.6cm x 65.0cm x 56.6cm)	101 lbs (46.0 kg)	21.2"W x 27.5"D x 23.6"H (54cm x 70cm x 60cm)	132 lbs (60.0 kg)
ISP-18-2	2	160,000	17.9"W x 50.2"D x 22.3"H (45.6cm x 127.5cm x 56.6cm)	178 lbs (81 kg)	21.2"W x 56.6"D x 23.6"H (54cm x 143.7cm x 60cm)	222 lbs (101 kg)