

Model: ISP-1 / ISP-2



Stock Pot



FEATURES:

- Stainless steel sides and front valve cover
- Stainless steel tubing for pilots and pilot tips per burner ring
- Heavy duty cast iron three-ring burner, 40,000 BTU/H each
- Independent pilot for each burner
- Shipped standard natural gas, LP conversion kit included
- Two manual controls to operate the inner and outer rings independently
- 3/4" NPT rear gas connection and regulator
- Stainless steel legs
- Full length seamless drip pan for easy cleanup
- 1 year parts & labour warranty

Options



MAIN DATA

| MODEL | Product Size (in) (W*D*H) | Net Weight | Gross Weight | Gas Source | Burner Count | Single Burner | Combined | Gas Pressure | Nozzle | 40FT (PCS) |
|-------|---------------------------|------------|--------------|------------|--------------|---------------|----------|--------------------------|-----------------------|------------|
| ISP-1 | 18*27*22 | 115 | 157 | NG/Propane | 2 | 40000 | 80000 | NG:5"WC Propane:10"WC | NG:32# Propane:48# | 240 |
| ISP-2 | 18*52*22 | 224 | 310 | | 4 | BTU/H | 160000 | | | BTU/H |



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Description

Made of stainless steel, the Inferno Commercial Series Stock Pot Range is durable enough to withstand heavy-duty use in a commercial kitchen. Its heavy-gauge stainless steel construction offers durability and facilitates cleanup. To further support quick cleaning, a removable drip tray is included. The stock pot sits level on uneven floors with chrome-plated steel legs and adjustable bullet feet.

PLAN VIEW

