

AMERICAN RANGE

QUALITY LINE OF COOKING EQUIPMENT

SPSH ECONOMY STOCK POT STOVES

STANDARD FEATURES

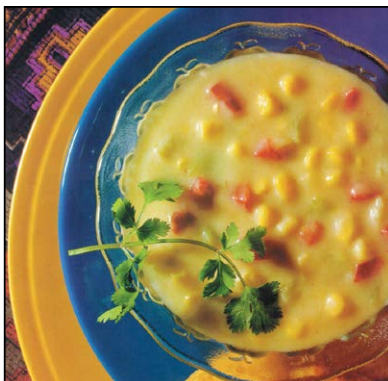
- Stainless Steel front and sides.
- Cast iron 3 ring burner (90,000 BTU/hr.).
- Standing pilots for instant ignition.
- Dual control valves, one for inner and middle rings, second for the outer ring.
- Full width removable crumb tray for easy cleaning.
- Heavy gauge construction.
- Polished glossy black 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 125,000 BTU/hr.
- 18" tip anti-clogging jet burner.
- Swivel casters.



SPSH-18



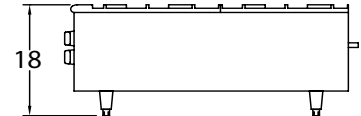
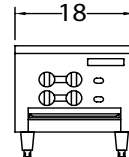
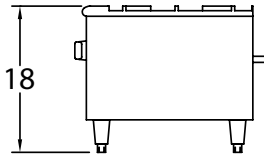
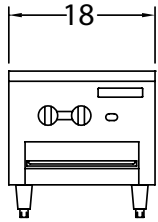
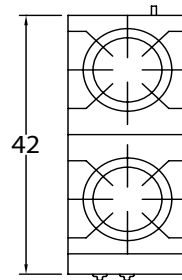
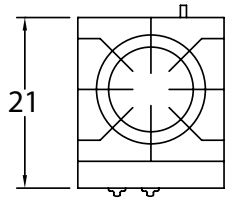
American Range SPSH - Series Stock Pot Ranges are design engineered to handle the heaviest loads. Heavy duty construction with Stainless Steel front and sides, they are both attractive and easy to clean. Heavy duty cast iron 3 ring burners rated at 90,000 BTU/hr. give instant high heat while the dual 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.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

www.americanrange.com



SPSH ECONOMY STOCK POT STOVES



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 (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 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.



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