

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

