



Item# \_\_\_\_\_

## Stock Pot Range



Model# ISPA-18

### Standard Features

- Stainless steel front, sides and cabinet.
- Three-ring burner with two adjustable gas valves provides flexibility and maximum 90,000 BTU/hr. high performance cooking.
- Burner is equipped with two continuous pilots for instant ignition.
- Heavy duty cast iron top grate removes for cleaning. Roll front is easy to load and gradual slope design reduces spill-overs.
- Sturdy stainless steel cabinet base provides additional storage. Chrome plated 6" legs with adjustable feet are standard.
- One year parts and labor warranty.
- AGA and CGA design certified and NSF Certified.



Three-ring 90,000 BTU burner.

### Imperial Stock Pot Ranges

Imperial provides as standard many of the optional upgrades normally offered at a premium on other Stock Pot Range lines. The new look features a stainless steel front, sides and cabinet.

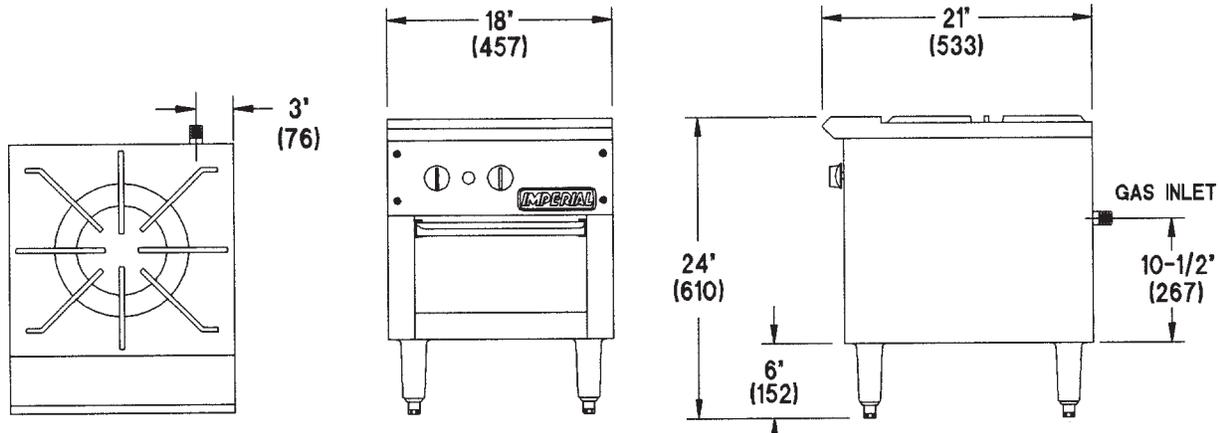
The three-ring burner provides a total of 90,000 BTU/hr. output for high performance cooking in a wide variety of applications. The heavy duty cast iron grate is designed with a roll front for easy loading. It also has a gradual slope to reduce spill-overs and will accommodate any size stock pot. For quick clean-ups a full width, removable drip tray is standard.

Imperial Stock Pot Ranges are also available in 18" height and a double stock pot design in a 42" depth.

Constructed for durability, Imperial Stock Pot Ranges are made of heavy gauge steel with an angle iron chassis.



# Stock Pot Range



Model#	Width	Depth	Height	Burners	B.T.U.	Ship Weight	
Stock Pot Range						(Kg)	(Lbs)
ISPA-18	18"	21"	24"	(1) 3-Ring Burner	90,000	57	125
ISPA-18-2	18"	42"	24"	(2) 3-Ring Burners	180,000	114	250
Hi-Temp Stock Pot Range							
ISP-J-SP	18"	21"	24"	(1) Non-Clogging Jet Burner	125,000	62	135
ISP-J-SP-2	18"	42"	24"	(2) Non-Clogging Jet Burner	250,000	114	250

**Note:** For 18" height, add "-18" to model number. For custom side-by-side models - contact factory.

**Crated Dimensions:** Height = 28" (712) Depth = 23" (585) Width = 21" (534)

## Standard Exterior Finish

- **Stainless Steel:** Front, sides and cabinet base.
- **Control Knobs:** Durable cast metal, polished chrome finish.

## Range Top

- **3 Ring Burner:** Inner ring provides 45,000 BTU/hr. and outer ring provides an additional 45,000 BTU/hr. Heavy duty burner weighs 32 lbs.
- **Gas Valves:** Equipped with two adjustable gas valves and two continuous pilots for instant ignition.
- **Top Grate:** Heavy duty casting weighs 38 lbs. Designed with a gradual slope to reduce spillovers.
- **Drip Tray:** Full width drip pan removes for cleaning.
- **Cabinet Base:** Stainless steel cabinet base with 6" chrome plated legs and adjustable feet.

## Optional Items

18" height available for ISPA-18 and ISPA-18-2; casters (front two are locking); quick disconnect and flexible gas hose. Interchangeable 13" or 16" Wok Tops.

## Interchangeable Tops

ISPA-18 Stock Pot Range top grate may be easily interchanged with Wok Top for model ISP-18W. Hi-Temp Stock Pot top grate with welded-in cylinder (ISP-J-SP) may be interchanged with Mandarin Wok Top (ISP-JW-13). Available in 13" or 16" Wok Tops. No tools needed.

## Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2000 ft.

## Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 4" from combustible surfaces.



Commercial Cooking Equipment