

Stratus Stock Pot

STANDARD FIXTURES

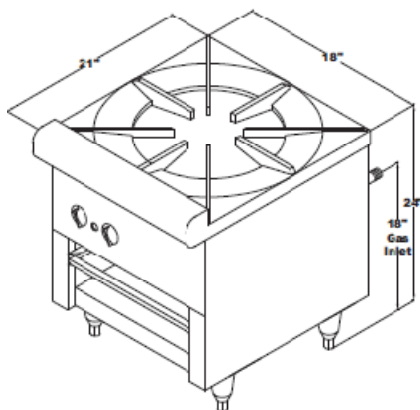


Model_ SSP-18-24H.
Shown above.

- Stainless steel front, sides and cabinet.
- Heavy duty cast iron top grates are easily removable for cleaning. Inner bowl slope design reduces spill over.
- Three ring burner with two adjustable gas valves that provides flexibility and 90,000 BTU/hr high performance cooking.
- Burners are equipped with two continuous pilots for instant ignition.
- Sturdy stainless cabinet base provides additional storage.
- Chrome plated 6" legs with adjustable feet are standard.
- Commercial cooking, Rethermalization and powered Hot Food Holding and Transport Equipment (ANSI/NSF 4-2009)
- Gas Food Service Equipment ANSI Z83.11 / CSA 1.8



**PROUDLY MADE
IN THE USA.**



SSP-18



SSP-18D

Model	Description	Length	Depth	Height	Total BTU's
SSP-18-24H	Stock pot 24"H.Single	18"	21"	24"	90,000
SSP-18-18H	Stock pot 18"H.Single	18"	21"	18"	90,000
SSP-18D-24H	Stock pot 24"H.Double	18"	42"	24"	180,000
SSP-18D-18H	Stock pot 18"H.Double	18"	42"	18"	180,000

Gas: ¾" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

Pressure: 5" W.C Natural Gas. 10" W.C Propane Gas.

Note: Install the pressure regulator supplied with the appliance, at the inlet of the gas line.



CONFORMS TO ANSI STD Z83.11, ANSI/NSF STD 4
CERTIFIED TO CSA STD 1.8