# CULITEK Gas Stock Pot Range 

## Model: CULCTSP1NG



## Gas Stock Pot Range

The professional line of gas cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Our stock pot burner is constructed of stainless steel with a heavy duty cast iron grate that is built to last! Its small footprint allows you to cook efficiently, while taking up minimal space in your kitchen. The low-profile design makes it the perfect match to the demands of batch cooking of soups, chili, stocks, stews, pastas, sauces, and other delicious dishes. ETL Listed and ETL Sanitation, these units are backed by a 1-year warranty.

## Standard Features

- Stainless steel construction for extra durability
- Two standing pilot lights for instant ignition
- Removable crumb tray
- 3/4" NPT rear gas connection and pressure regulator
- 6" adjustable legs
- ETL listed and ETL sanitation

Stock Pot Range Configurations

- 18 " stock pot range with a 3 -ring burner assembly for maximum heat output
- 80,000 BTU
- Lift-off, heavy duty $1^{17 / 8 " ~ t h i c k ~ c a s t ~}$ iron top grate
- Field convertible to liquid propane (LP)


Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

## CULITEK Gas Stock Pot Range Specifications



| STOCK POT RANGE | CULCTSP1NG |
| :--- | :---: |
| Total BTU | 80,000 |
| Number of Burners | 1 |
| Overall Dimensions | $18 \mathrm{~W} \mathrm{~W} \times 22^{\prime \mathrm{D}} \times 21^{3 / 4} \mathrm{H} \mathrm{H}$ |
| Net Weight | 103 |
| Gross Weight | 139 |
| Shipping Dimensions | $28 " \mathrm{~W} \times 24 \mathrm{DD} \times 24 " \mathrm{H}$ |

