

Item:	Model #:
Quantity (Qty):	Project:

Gas Stock Pot

PSP181G-CB | PSP182G-CB | PSP181G-CL | PSP182G-CL



PSP181G-CB

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

STANDARD FEATURES

STOCK POT RANGE

- Stock Pot Range: (1) 3-Ring Burner and (2) 3-Ring Burners.
- Stainless steel front and sides.
- 18" x 21" cast iron top grates.
- Deflectors to direct waste to crumb/drip pan.
- Landing ledge, promoting safety and great functionality.
- Black paint injected aluminum knobs providing for better toughness and durability.
- Lower cabinet storage cavity.
- Easily removable stainless steel crumb/drip pan.
- Heavy duty 6" legs with adjustable feet.

CERTIFICATION:



Rev. 03 12/2021



THREE RING BURNER

- 90,000 BTU total output per burner.
- Heat selections from simmer to high heat.
- Burner utilizes two adjustable gas valves for the inner and outer rings.

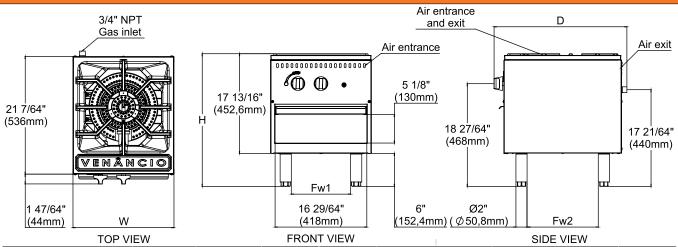
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

	(4) 6	6" swive	l casters	with.	front	locking	brakes
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Quick disconnect	(3/4	Flex	hose	quick	disconnect	4'	long
with install kit).							

PSP181G-CB | PSP182G-CB | PSP181G-CL | PSP182G-CL



	Exterior Product Dimensions & Weight							Shipping Crate Dimensions & Weight			
Model	Width	Depth	Height (H)	Fw		\4/a:=b4	\A/:- a a	D 4 b	11-1-1-4	\A/=:=b+	
	(W)	(D)		Fw1	Fw2	Weight	Width	Depth	Height	Weight	
PSP181G-CB			23 13/16 "			104 lb			24 31/64 "	121lb	
P3P161G-CB		23 53/64 "	(605 mm)		12 51/64 "	(47 kg)		28 35/64 "	(622 mm)	(55 kg)	
PSP181G-CL		(605 mm)	19 13/16 "		(325 mm)	99 lb		(725 mm)	20 15/32 "	117 lb	
P3P181G-CL	18 "		(503 mm)	10 5/8 "		(45 kg)	22 3/64 "		(520 mm)	(53 kg)	
PSP182G-CB	(460 mm)		23 13/16 "	(270 mm)		196 lb	(560mm)		24 31/64 "	222lb	
PSP18ZG-CB		44 7/8 "	(605 mm)		33 13/16 "	(89 kg)		46 29/64 "	(622 mm)	(101 kg)	
PSP182G-CL		(1140 mm)	19 13/16 "		(859 mm)	187 lb		(1.180mm)	20 15/32 "	214 lb	
			(503 mm)			(85 kg)			(520 mm)	(97 kg)	

UTILITY INFORMATION

GAS SUPPLY								
MODEL	3-RING BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE				
MODEL	3-KING BURNERS	BTU/h	BTU/h	Natural Gas	Propane Gas			
PSP181G-CB	1	90,000	90,000					
PSP181G-CL	1	90,000	90,000	5 " W.C	10 " W.C			
PSP182G-CB	2	180,000	180,000	5 W.C	10 W.C			
PSP182G-CL	2	180,000	180,000					

SPECIFICATIONS

- 90,000 BTU total output per burner.
- Manifold pressure is 5"W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4 "NPT rear gas connect ang pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000ft.
- *NOTE: In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.
- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

Venancio USA

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