

STOCK POT RANGE







Standard Features

- *Stainless Steel front, sides, cabinet, and bottom.
- *Three -ring burner with two adjustable gas valves provides flexibility and maximum 90,000 BTU/hr; or with three adjustable gas valves provides 105,000 BTU/hr. for high performance cooking.
- *Burner is equipped with two continuous pilots for instant ignition.
- *Roll front is easy to load and gradual slope design reduces spill-overs. Heavy -duty cast iron top grate removes easily for cleaning.
- * Durable stainless steel cabinet base provides additional storage. Chrome plated 6" legs with adjustable feet are standard.
- * One year parts and labor warranty

The TSI Stock Pot Range

TSI provides as standard many of the optional upgrades normally offered at a premium on other Stock Pot Range lines. Featuring a stainless steel front, sides and cabinet.

The three-ring burner provides a choice of 90,000 or 105,000 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 accomodate any size stock pot. For quick cleanups, a full width removable drip tray is standard.

The TSI Stock Pot series is also available in 18" height and a double stock pot design.

Constructed for durability, TSI Stock Pot Ranges are made of heavy gauge metal for years of reliable service.