

STOCK POT RANGE

Model TSSP182 and TSSP182D

STANDARD EXTERIOR FINISH

Stainless Steel: Front, sides and cabinet base.

Control Knobs: Durable, Cool to the touch

Drip Tray: Full width dip pan removes for cleaning.

Cabinet Base: Stainless steel cabinet base with 6" chrome plated legs and adjustable feet.

RANGE TOP

3 Ring Burners: Inner ring provides 45,000 BTU/hr. and outer ring provides an additional 45,000 BTU/hr.

Gas Valves: Equipped with two adjustable gas valves and two continuous pilot for instant ignition.

Top Grates: Heavy-duty casting is designed with a gradual slope to reduce spill overs.

Limited Warranty

Omcans warrants this new Tri-Star product to be free from defects in material and workmanship for a period of one (1) year from the original date of installation not to exceed 18 months from date of shipment from our warehouse. Cast Iron Parts carry a 90 day warranty. This warranty is subject to the parameters set out in the Warranty section, of the Omcans Price list.

SPECIFICATIONS

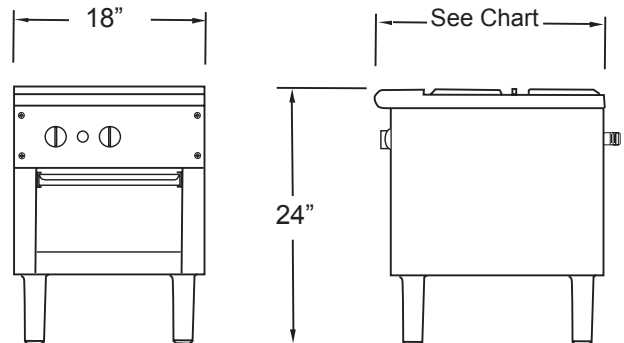
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|-------------------------|-----------------|
| Model | TSSP182 |
| Total B.T.U. | 90,000 |
| Burners | 3 ring 2 valves |
| Ship Weight | 130 lbs. |
| Dimensions (LWH) | 21" x 18" x 24" |



MODEL TSSP182



MODEL TSSP182D



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