



Equipment for the Foodservice Industry
value + quality + service

Stock Pot Ranges

RCTSP-18-2



RCTSP-18-2

Features

Features:

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Extended top side walls to hold grates in place
- Highly efficient stainless steel burner, for maximum heat transfer
- Manually controlled valves for each burner, giving the ability to adjust and save energy
- Standby pilots for instant ignition
- Heavy duty cast iron top grates
- Adjustable stainless steel legs included
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

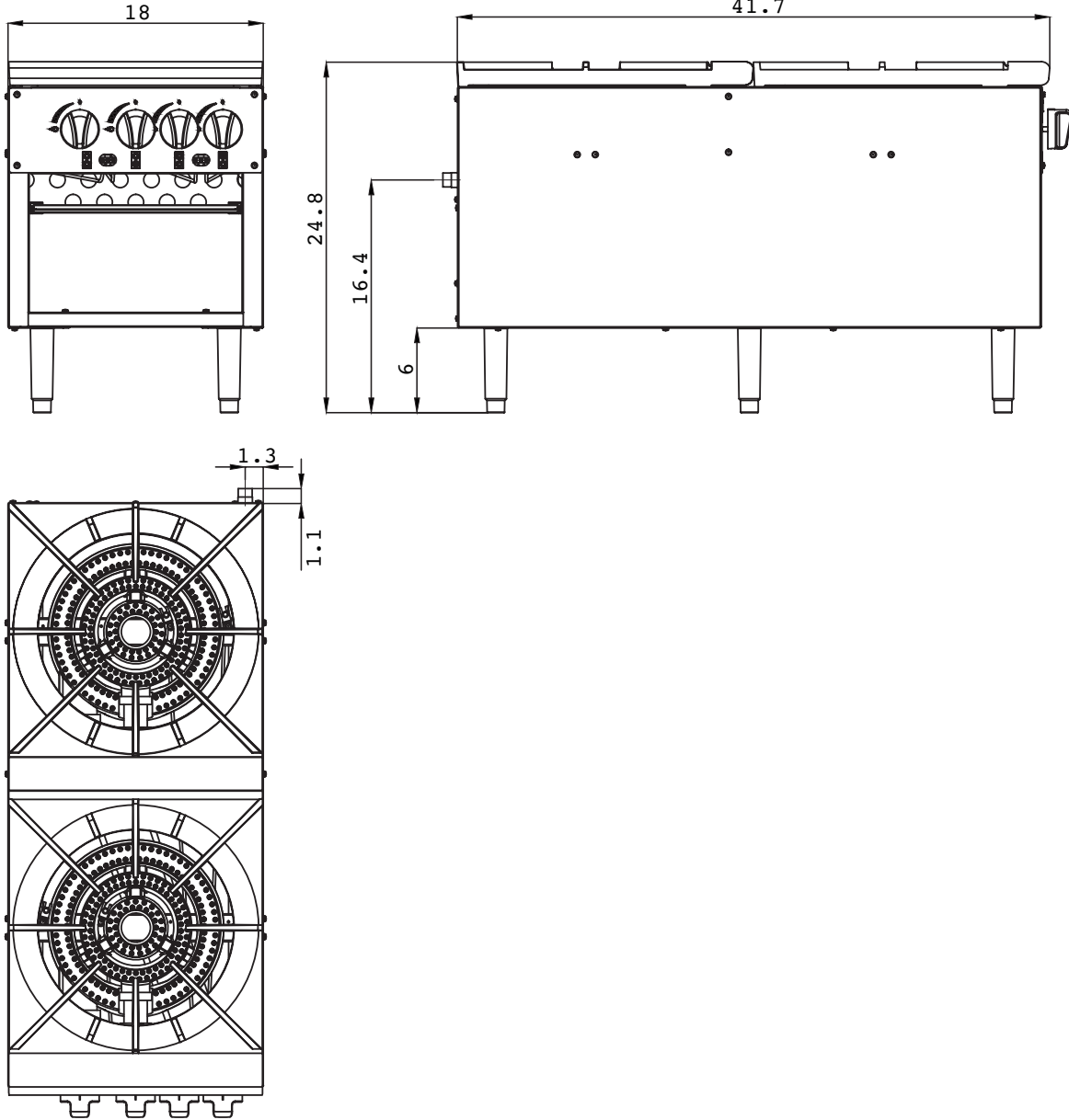
Warranty:

- One year limited warranty parts and labour.
For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>



RCTSP-18-2

Specifications



| Model | Burners | Ignition | Gas type | Intake-tube pressure (in.W.C.) | Per BTU B.T.U./h | Total BTU B.T.U./h | Nozzle No. | Net weight (LBS) rock |
|--------------|---------|----------|----------|--------------------------------|------------------|--------------------|------------|-----------------------|
| RCTSP-18-2-N | 2 | Manual | NG | 4 | 40,000 | 160,000 | #32 | 201.7 |
| RCTSP-18-2-P | | | LP | 10 | 40,000 | 160,000 | #49 | |

Specifications subject to change without notice.