

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:



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.

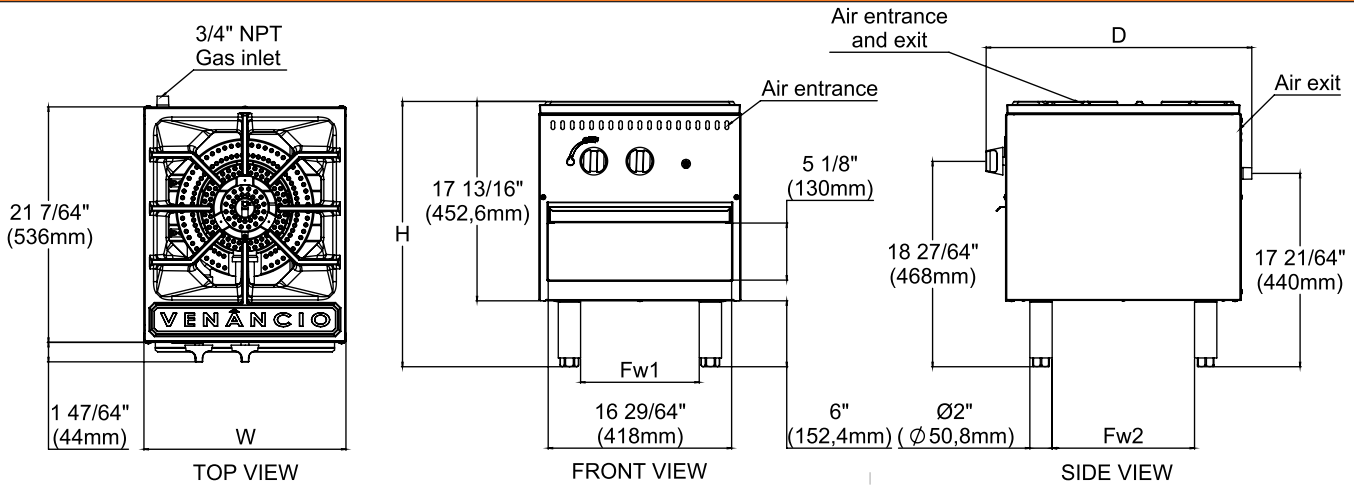
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

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

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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight				
	Width (W)	Depth (D)	Height (H)	Fw		Weight	Width	Depth	Height	Weight
				Fw1	Fw2					
PSP181G-CB	18" (460 mm)	23 53/64" (605 mm)	23 13/16" (605 mm)	10 5/8" (270 mm)	12 51/64" (325 mm)	104 lb (47 kg)	22 3/64" (560mm)	28 35/64" (725 mm)	24 31/64" (622 mm)	121lb (55 kg)
PSP181G-CL			19 13/16" (503 mm)		99 lb (45 kg)				20 15/32" (520 mm)	117 lb (53 kg)
PSP182G-CB		23 13/16" (605 mm)	33 13/16" (859 mm)		196 lb (89 kg)				24 31/64" (622 mm)	222lb (101 kg)
PSP182G-CL		19 13/16" (503 mm)	187 lb (85 kg)		20 15/32" (520 mm)				214 lb (97 kg)	

UTILITY INFORMATION

GAS SUPPLY					
MODEL	3-RING BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
PSP181G-CB PSP181G-CL	1	90,000	90,000	5" W.C	10" W.C
PSP182G-CB 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 and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

***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.

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