



Equipment for the Foodservice Industry
value + quality + service

Stock Pot Range

RCTSPL-18-2



RCTSPL-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 grated
- Adjustable stainless steel legs included
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

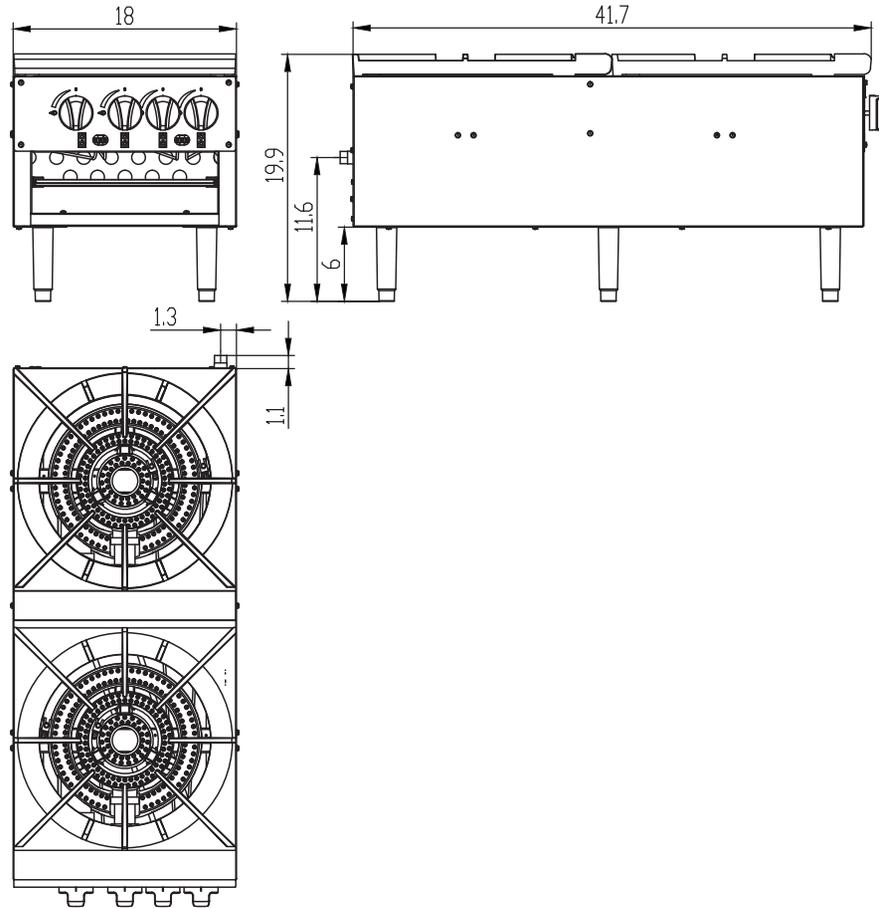
Warranty:

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



RCTSPL-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
RCTSPL-18-2-N	2	Manual	NG	4	40,000	160,000	#32	220
RCTSPL-18-2-P			LP	10	40,000	160,000	#49	

Specifications subject to change without notice.