



**EQUIPMENT FOR THE  
FOODSERVICE INDUSTRIES**

Project Name: \_\_\_\_\_  
Product Number: \_\_\_\_\_  
Quantity: \_\_\_\_\_

## STOCK POT STOVES

### **SPECIFICATIONS**

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.

Full width removable drip pan.

Manually controlled valves for each burner, giving you the ability to adjust and save energy.

Standing pilots for instant ignition.

Heavy duty cast iron top grates.

Adjustable multi-level positioning on top grates.

Lava rock for even heat distribution.

Sectioned grates for easy removal + cleaning.

Adjustable stainless steel legs included.

1 year limited warranty for parts + labour.

Available in natural gas + propane.

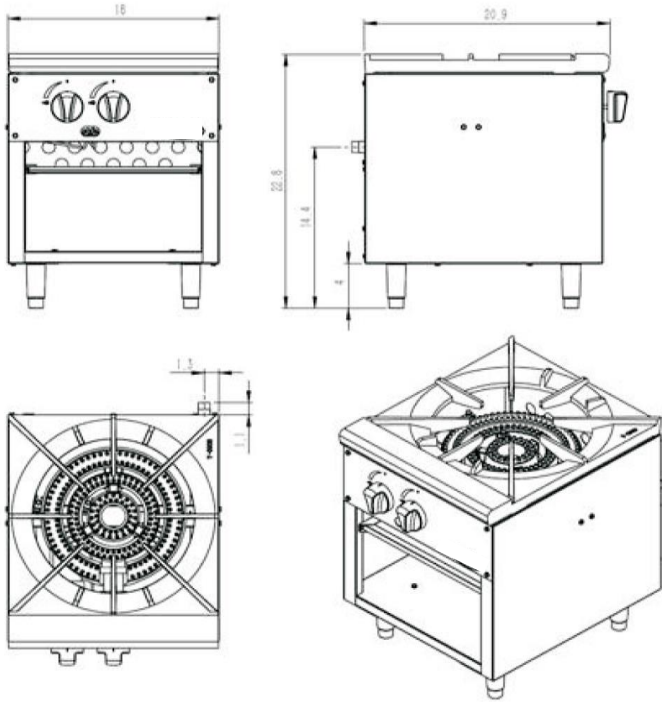


**RCTSP-18-1N**

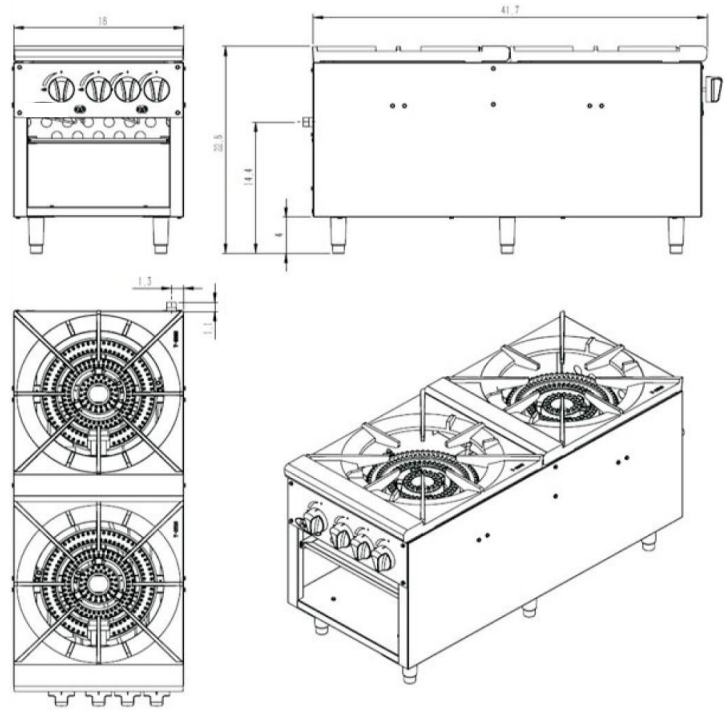


**RCTSP-18-2N**

**RCTSP-18-1N**



**RCTSP-18-2N**



Model	Burners and Control Method	Gas Type	Intake-tube pressure (in W.C.)	Per BTU B.T.U./h	Total B.T.U./h	Nozzle No.	ATRC Net Weight (LBS) radiant
RCTSP-18-1	1 Burners Independent Control	NG	4	40,000	80,000	#32	105.8
		LP	10	40,000	80,000	#49	
RCTSP-18-2	2 Burners Independent Control	NG	4	40,000	160,000	#32	201.7
		LP	10	40,000	160,000	#49	



**WARRANTY INFORMATION**

One year parts and labour.



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