

Quality at an affordable price
RANKIN-DELUX
COMMERCIAL COOKING EQUIPMENT



STOCK POT RANGE
THREE RING BURNER
GAS OPERATED

SUPER STOCK POT RANGE

**Individually Controlled
Ring Burners**

100,000 B.T.U.

HIGH SPEED COOKING

One piece heavy cast iron top grates with "center slope" design for spill over control, with full rib coverage for easy handling of all sizes of utensils.

HEAVY DUTY ALL WELDED BODY



MODEL SSPR-110-C

This ruggedly built stock pot range features a three ring burner specially designed for high performance and energy efficiency.

The two center rings of the burner are controlled with a smooth action valve, these two rings are rated at 50,000 BTU for natural gas and 45,000 BTU for LP. The outer ring is controlled with a separate valve and has the same rating as the two inner rings, giving you a combined total of 100,000 BTU or 90,000 BTU.

If speed is what your after, you need not look any further.

Available in one or two sections.

Quality at an affordable price

Designed for Commercial
Use Only

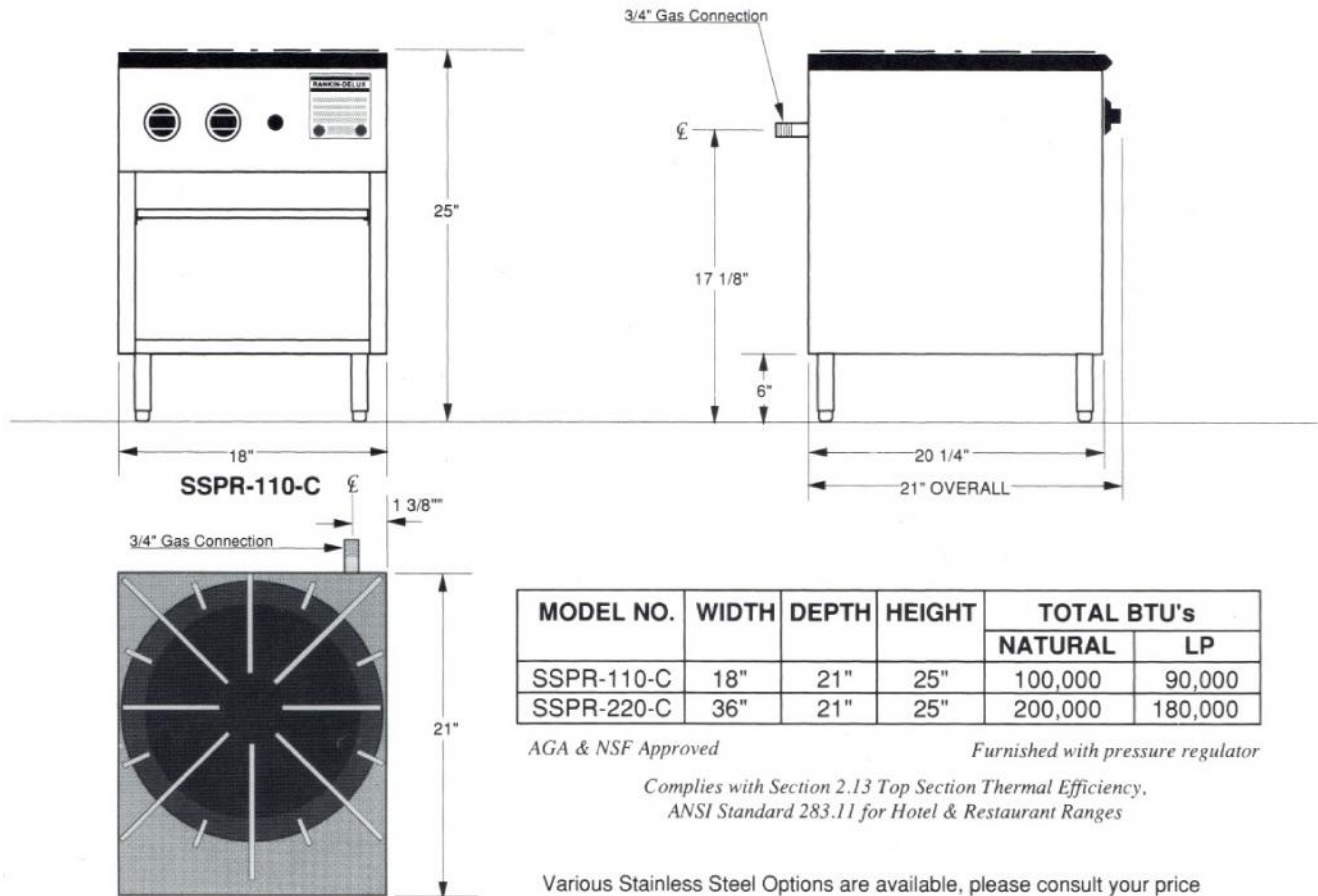
RANKIN-DELUX, INC.

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SUPER STOCK POT RANGE

SSPR SERIES



AGA & NSF Approved Furnished with pressure regulator

*Complies with Section 2.13 Top Section Thermal Efficiency,
ANSI Standard 283.11 for Hotel & Restaurant Ranges*

Various Stainless Steel Options are available, please consult your price guide or contact the factory.

CLEARANCES TO:
 COMBUSTIBLES: SIDES 16" BACK 16"
 NONCOMBUSTIBLES: 0" 6"

Specifications are subject to change without notice.

FINISH: Stainless Steel valve panel with balance in electrostatically applied *Deluxtone Electro Finish.

CONSTRUCTION: All welded heavy gauge steel frame.

LEGS: Heavy duty 1 5/8" w/adjustable bullet feet.

TOP GRATES: Grates shall be a one piece heavy duty cast iron top, with "center-slope" design for spill over control. Top shall have full ridge coverage for ease of handling all sizes of heavy utensils.

CRUMB TRAY: Full width crumb tray made from heavy gauge aluminized steel, all welded construction.

BURNERS: Each grate shall be furnished with a dual ring burner for the ultimate in heat control. Each ring will be individually controlled to enable the user to produce high temperature heat fast or a low simmering flame when required. The outer ring is rated at 50,000 BTU's and the inner ring is rated at 50,000 BTU's.

GAS CONNECTION: 3/4" gas pipe inlet located at the right rear of the cabinet.

*Deluxtone Electro Finish is a special granite like finish of a charcoal gray color. This finish is electrostatically applied and heat fused to the metal for an extra durable scratch resistant finish.
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