



Standalone Stock Pot Cooker

This appliance is constructed on a stainless steel frame with a stainless steel plate, ensuring prolonged life.

With water conservation becoming a significant environmental issue, B+S offers restaurateurs the choice of using the waterless stockpot cooker.

This unit does not require any water deck cooling and is powered by an 82Mj 18 jet burner fitted with flame failure.

All external surfaces are made of polished stainless steel that is strong, thick and durable. The cast-iron trivet comes as standard allowing for more efficient gas combustion. Lever handle gas controls allow for regulation of flame setting.

MODEL	LENGTH (mm)	DEPTH (mm)	HEIGHT (mm)	GAS CONSUMPTION (Mj/h)	
				NG	LPG
CSPK-1	555	555	530	82	82

Note: 610mm deep with support rail



APPROVED



WARRANTY