

Standard Features and Benefits

Stock Pot Stove is constructed of Stainless Steel sides and front valves cover. Heavy gauge construction. Full width pull-out crumb tray for easy cleaning.

Stainless Steel exterior provides reliability, durability and easy cleaning.

Burner: Heavy duty cast iron, one three ring burner rated at (90,000 BTU/hr.). Burner is equipped with two brass gas valves and two continuous pilots for instant ignition. Manual on/off control Knob for each burner.

Top Grate: Heavy duty one piece cast iron top grate. Designed to accommodate pots as large as 18" & 20" in diameter. Remove easily and safely for easy cleaning.

Gas: Manifold pressure is 5" W.C. for natural gas or 10" W.C. for propane gas. Manifold size 3/4" NPT rear gas connection. Specify type of gas and elevation if over 2,000 ft.

Gas convertible in the field with conversion kit supplied with each stock pot Stove. Units are shipped in Propane Gas.

Equipment Legs: Set of four Heavy-duty steel chrome plated, 6" height with 3" adjustable feet.

Cleaning: Cast iron top grate, burner and crumb tray are removable for easy cleaning.

Options and Accessories

All Stock Pots Stoves are available in Stainless Steel upon request.

Casters: Set of swivel plate casters with brakes.

Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.

Equipment Dimensions: Width = 18" Depth = 21" Height = 24"

Approx. Ship Weight (lbs): 130

Note: Install pressure regulator at the gas line inlet.

An adequate ventilation system is required for commercial cooking equipment.

Other Models Available

- ASP-18** (1) 3-Ring Burner (90,000 BTU/hr.) 18"W 21"D 24"H
- ASP-18L** (1) 3-Ring Burner (90,000 BTU/hr.) 18"W 21"D 18"H Low Profile
- ASP-18-2** (2) 3-Ring Burner (180,000 BTU/hr.) 18"W 42"D 24"H
- ASP-18-2H** (2) 3-Ring Burner (180,000 BTU/hr.) 18"W 42"D 32"H
- ASP-18-2L** (2) 3-Ring Burner (180,000 BTU/hr.) 18"W 42"D 18"H Low Profile
- ASP-36-2** (2) 3-Ring Burner (180,000 BTU/hr.) 36"W 21"D 24"H
- ASP-36-2H** (2) 3-Ring Burner (180,000 BTU/hr.) 36"W 21"D 36"H
- ASP-36-2L** (2) 3-Ring Burner (180,000 BTU/hr.) 36"W 21"D 18"H Low Profile

The most updated product information available for viewing, printing or downloading online at www.abamaster.com



Model No. ASP-18



Model No. ASP-36-2H

Shown with optional swivel plate casters
Cabinet Base, Equipment Stand or any
Appliance supplied with casters
must be installed with approved restraining
device to restrict movement.



Three ring burner rated at (90,000 BTU/hr.)

Stock Pot Stoves

Top Configuration	Model	Description	Dimensions			Total BTU	Approx. Ship Weight Lbs
			W	D	H		
	ASP-18	(1) 3-Ring Burner	18"	21"	24"	90,000	130
	ASP-18SS	(1) 3-Ring Burner	18"	21"	24"	90,000	130
	All Stainless Steel						
	ASP-36-2	(2) 3-Ring Burner	36"	21"	24"	180,000	250
	ASP-36-2H	(2) 3-Ring Burner	36"	21"	36"	180,000	295
	ASP-36-2SS	(2) 3-Ring Burner	36"	21"	24"	180,000	250
	All Stainless Steel						
	ASP-18-2	(2) 3-Ring Burner	18"	42"	24"	180,000	250
	ASP-18-2H	(2) 3-Ring Burner	18"	42"	32"	180,000	295
	ASP-18-2SS	(2) 3-Ring Burner	18"	42"	24"	180,000	250
	All Stainless Steel						
	ASP-18-L	(1) 3-Ring Burner	18"	21"	18"	90,000	125
	ASP-18-LSS	(1) 3-Ring Burner	18"	21"	18"	90,000	125
	All Stainless Steel Low Profile						
	ASP-36-2-L	(2) 3-Ring Burner	36"	21"	18"	180,000	185
	ASP-36-2-LSS	(2) 3-Ring Burner	36"	21"	18"	180,000	185
	All Stainless Steel Low Profile						
	ASP-18-2-L	(2) 3-Ring Burner	18"	42"	18"	180,000	185
	ASP-18-2-LSS	(2) 3-Ring Burner	18"	42"	18"	180,000	185
	All Stainless Steel Low Profile						

Note: Specify type of gas when ordering.

Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.