



# SECTIONAL RANGE STOCK POT

SPR-1J, SPR-2J, SPR-2J-FB

## Standard Features

- Stainless steel front, sides and plate shelf
- 14 gauge all welded construction
- SPR-1J has three ring cast iron burner (15K, 45K and 60K BTU)
- SPR-2J has (2) three ring cast iron burners (15K, 45K and 60K BTU)
- SPR-2J-FB has (2) cast iron burners (45K BTU)
- (1) Stainless steel pilot tip per burner ring
- Removable cast iron, grate
- Welded steel 14 gauge drip tray under burners
- Heavy gauge round tube legs with adjustable feet
- 3/4" gas regulator included
- One year Parts and Labor Warranty

The Southbend Stock Pot Range offers uncontested raw power to provide a consistent output for large volume cooking. The valve control system regulates the BTUs to ensure cooking accuracy, whether at a simmer setting or at the maximum BTUs.

SPR-1J - Single  
 SPR-2J - Double (Side to Side)  
 SPR-2J-FB - Double (Front to Back)



(SPR-1J)



(SPR-2J-FB)

Job \_\_\_\_\_  
Item# \_\_\_\_\_

## STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, front rail and sides standard.

**Range Top:** (1) three ring 120,000 BTU cast iron non-clogging burner for SPR-1J. (2) three ring 120,000 BTU cast iron non-clogging burners for SPR-2J. Heat is controlled by three separate knobs for maximum heat control. (15K BTU, 45K BTU and 60K BTU). Front-to-back models come with (2) 45,000 BTU burners. Center-to-Center measurements between burners not less than 12", side to side or front to back. Removable grates are cast iron and a one-piece tray is provided under burners to catch drippings.

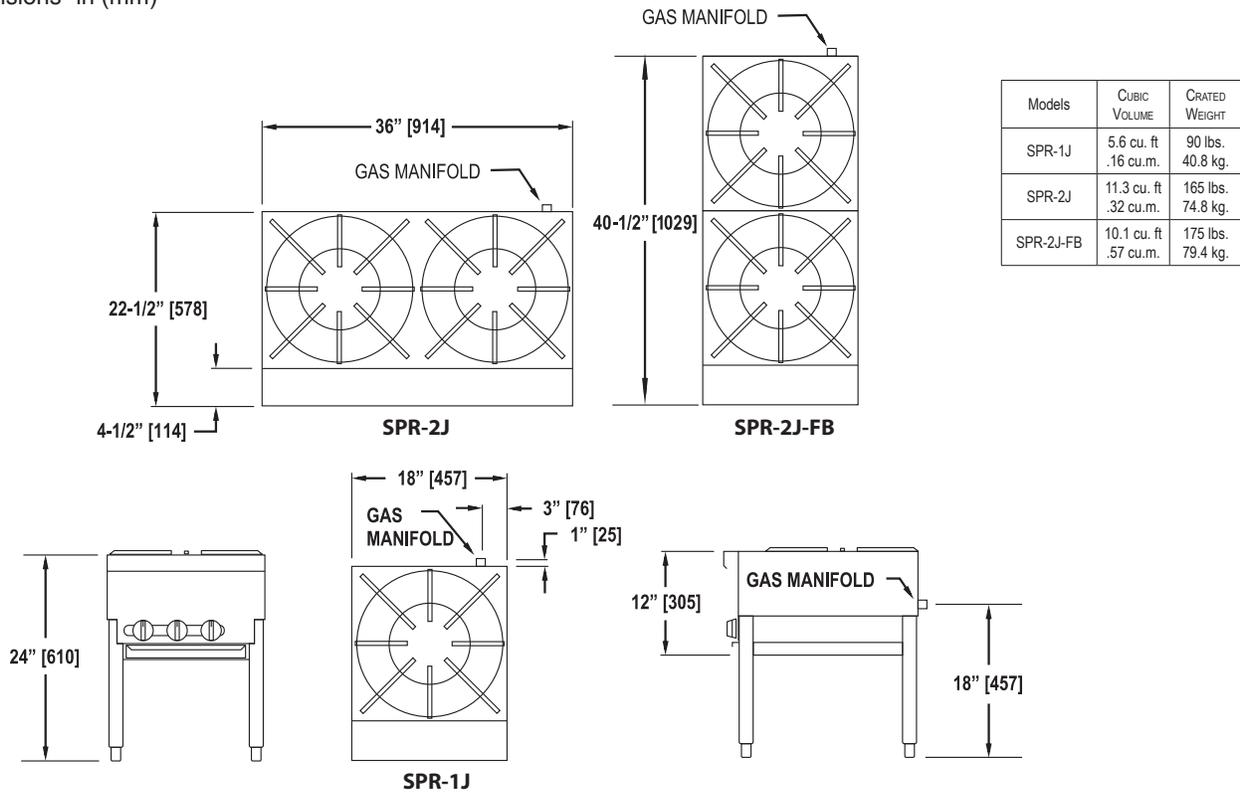
**Legs:** Heavy gauge round tube legs with adjustable feet

**Pressure Regulator:** Included



Models:  SPR-1J  SPR-2J  SPR-2J-FB

Dimensions -in (mm)



### UTILITY INFORMATION

**Model:** SPR-1J, SPR-2J, SPR-2J-FB

**Gas:**

- SPR -1J Total BTU-NAT or LP: 120,000
- SPR-2J Total BTU-NAT or LP: 240,000
- SPR-2J-FB Total BTU-NAT or LP: 90,000
- One 3/4" male connection required for single and double units
- Required operating pressure:  
 Natural Gas 5" W.C.  
 Propane Gas 10" W.C.
- If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected
- Check local codes for fire and sanitary regulations.

### MISCELLANEOUS

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- For installation on combustible floors and adjacent to combustible walls, allow 9" clearance on sides and 6" clearance on rear.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- Not recommended with use with casters on any model

**NOTICE:**

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

### OPTIONS AND ACCESSORIES

- Gas Shutoff Valve (specify size)       Side Rail Protectors       Wok Pot and Support Ring

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**



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