



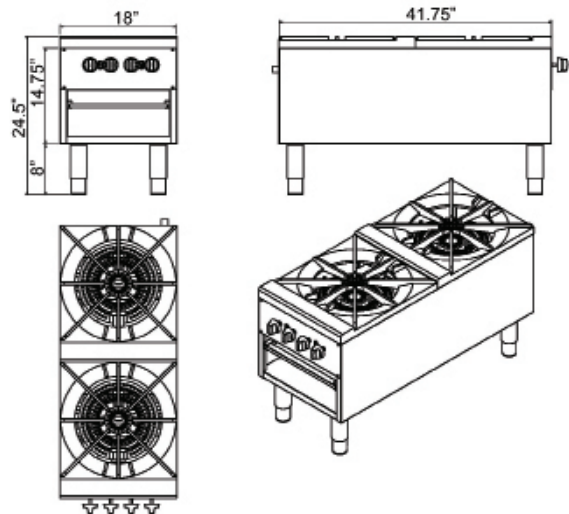
Prepare your signature stews, soups and sauces with this double stock pot range. This stainless steel unit is equipped with a cast iron burner, giving a remarkable temperature range of 50 - 300°C / 122 - 572°F, that has stainless steel drip pans. The smooth appearance and arc-shaped edge design makes this unit easy to clean. It comes equipped with a flame out protector, ensuring the user's safety. Use this unit in a commercial kitchen, the solid structure of this unit is guaranteed to be long lasting and durable for all your kitchen demands. This powerful stock pot range will help keep your foods hot and ready to serve.

<b>ITEM#</b>	34000-019
<b>NUMBER OF BURNERS</b>	2 units (3 ring/unit), 4 valves
<b>B.T.U</b>	200,000 BTU
<b>TEMPERATURE RANGE</b>	50 - 300°C / 122 - 572°F
<b>NET DIMENSIONS</b>	41.75" x 18" x 24.5" / 106cm x 46cm x 62cm
<b>GROSS DIMENSIONS</b>	48" x 40" x 28" / 1219 x 1016 x 711 mm
<b>NET WEIGHT</b>	191.4 lbs / 86.8kg
<b>GROSS WEIGHT</b>	250 lbs / 113 kg

**1 YEAR**  
**WARRANTY**  
PARTS AND LABOUR



### TECHNICAL DRAWING WITH DIMENSIONS



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