

BLACK◆DIAMOND®

Project Name: _____

Location: _____

Item #: _____

Qty: _____

Black Diamond 18" Pot Burner, 1 Burner, 76,000 BTU, in Stainless Steel

BDCTSP-1/NG



Designed for high-volume food preparation in commercial kitchens, the Black Diamond Stock Pot Burner is built to handle large stock pots and cook substantial quantities of soups, stocks, pastas and sauces. This compact unit is ideal for use in smaller spaces while still accommodating large pots. This commercial stock pot burner is constructed of durable stainless steel with a heavy-duty 1-7/8" thick removable cast iron grate and a 3-ring cast iron burner that puts out 76,000 BTU/hour. The sturdy grate supports heavy stock pots.

FEATURES AND CONSTRUCTION

- Makes it easier to prepare soups, stocks, pastas and sauces while taking up less space in your commercial kitchen
- Constructed of stainless steel
- Heavy-duty 1-7/8" thick removable cast iron grate supports heavy stock pots
- One 3-ring cast iron burner
- 76,000 BTU/hour
- Removable crumb tray for easy cleaning
- 2 standing pilot lights
- Dual control valves allow for total control of gas flow when in use
- Comes standard with 6" adjustable legs
- 3/4" rear NPT gas inlet
- Set up for use with Natural Gas (NG) and is field convertible to Liquid Propane (LPG)
- Maximum weight put on this stock pot burner should not exceed 110 lbs

3RD PARTY APPROVALS



Intertek



Intertek

WARRANTY (USA / CANADA)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment
for details at 1-877-672-7740



INCLUDED COMPONENTS

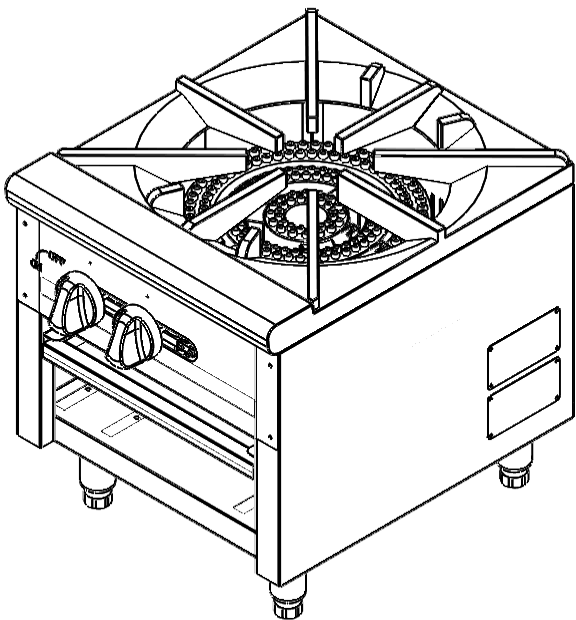
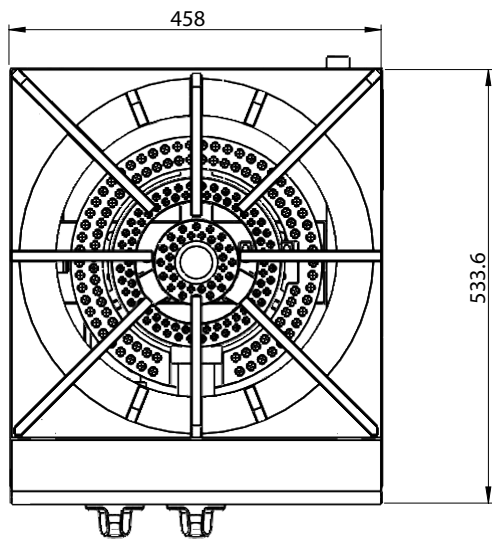
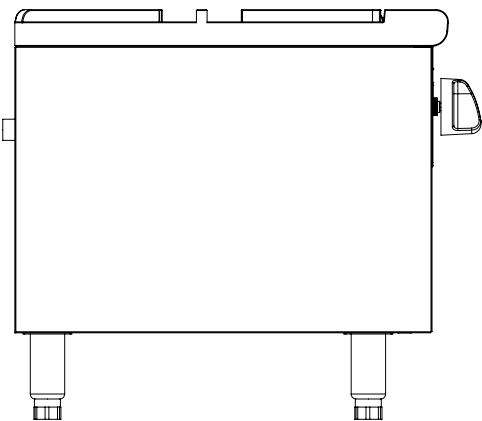
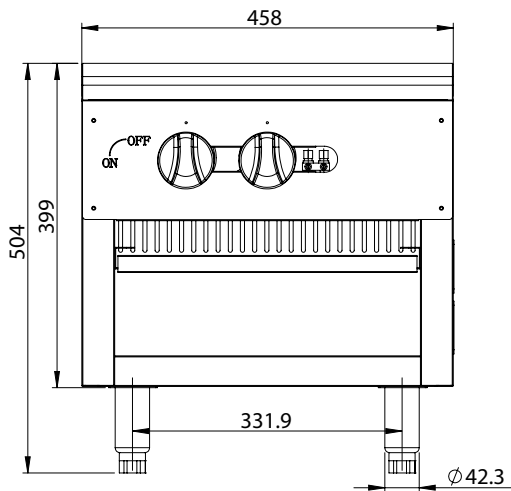
- (4) Adjustable Legs
- (2) Gas Conversion Orifices
- (1) Relief Valve
- (1) Drip Tray

BLACK♦DIAMOND® **Black Diamond 18" Pot Single Burner, NG**

BDCTSP-1/NG

FRONT

SIDE



TOP

Gas

Ignition Type	Total BTU/hr	Total Number of Burners	Cooking Surface	Number of Drip Trays	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
Manual	76000	1	Cast Iron	1	20.01" x 18.11" x 19.75"	97.0	114.7

ADDITIONAL INFORMATION

- Electricity not needed.
- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.