

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

**CONSULTANT / CONTRACTOR NOTES:**

---

---

---

---

---

---

---

---

---

---



## Stock Pot With Double Burner

## FGSP2

### Standard Features:

#### STOCK POT RANGE

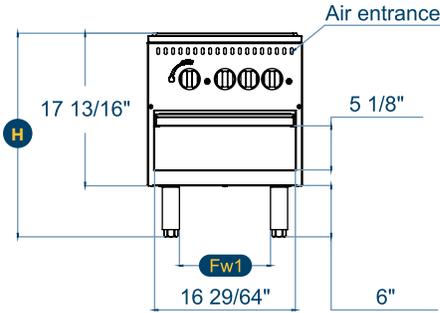
- Stock Pot Range: (2) 3-Ring Burners.
- Stainless steel front panel and sides.
- 18" x 21" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- Lower cabinet storage cavity.
- Easily removable stainless steel crumb/drip pan.
- Heavy duty legs with adjustable feet.

#### THREE RING BURNER

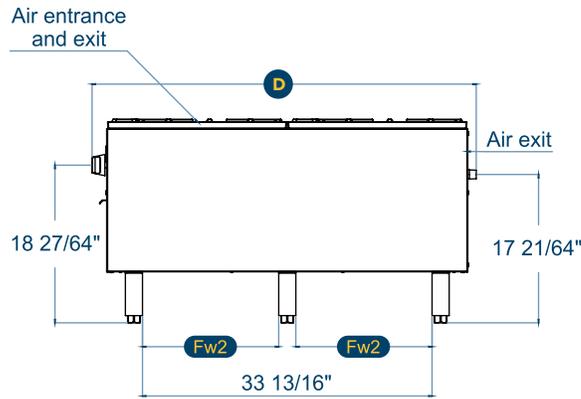
- 90,000 BTU total output per burner.
- Heat selections from simmer to high heat.
- Burner utilizes two adjustable gas valves for the inner and outer rings.

# FGSP2

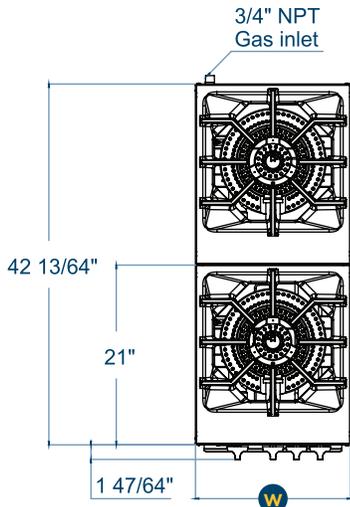
## Stock Pot With Double Burner



FRONT



SIDE



TOP

### SPECIFICATIONS

- 90,000 BTU total output per burner.
- Manifold pressure is 5" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

Model	Exterior Product Dimensions & Weight						Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw		Weight	Width	Depth	Height	Weight
				Fw1	Fw2					
FGSP2	18"	44 7/8"	23 13/16"	10 5/8"	33 13/16"	196 lb	22 3/64"	46 29/64"	24 31/64"	222 lb

### UTILITY INFORMATION

MODEL	GAS SUPPLY				
	3-RING BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
FGSP2	2	180,000	180,000	5" W.C	10" W.C

### INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org)

**\*NOTE:** In line with its policy to continually improve its product, Fortress™ reserves the right to change materials and specifications without notice.

- Specify altitude when above 2,000 feet.