CPG Stock Pot Ranges



Big Results for Your Small Space

Equipped with a heavyduty cast iron top grate for increased durability and protection from spills and clogs.



Built-in cabinet base provides additional storage and includes a sliding drip tray for effortless cleaning at the end of a busy shift.

The durable, stainlesssteel construction features adjustable 6" legs for increased stability on your surfaces and elevation compliance for your equipment.



Boasting 80,000 BTUs this range ensures efficiency and even cooking.



Rear gas connection readily connects to a natural gas supply or liquid propane.

CPG Stock Pot Ranges



Where Convenient Cooking Meets High Output

Prepare large quantities of steaming soups, hearty stews, and robust stocks without taking up valuable kitchen space with the small footprint offered by Cooking Performance Group stock pot ranges. Situate the range between larger pieces of equipment or at the end of your cooking station for a convenient burner designated specifically for tall and wide stock pots. No more oversized cookware consuming valuable stovetop real estate! Offering as much reliable fuel power as a full-size range, these stock pot ranges efficiently boil pasta water, slowly simmer stocks, and reheat veggie-laden soups with ease using natural gas or liquid propane. Each unit is equipped with cast iron grates, 6" adjustable stainless-steel legs, an open cabinet base, and a sliding drip tray for optimized performance. Available models include single and double burner configurations with either natural gas or liquid propane.

351CPGSP18N/L



Single Burner Stock Pot Range 80,000 BTU Natural Gas or Liquid Propane Models Available 351CPGDSPRN/L



Double Burner Stock Pot Range 160,000 BTU Natural Gas or Liquid Propane Models Available