

CPG heavy duty hot plates are available in 2, 4 and 6 burner configurations with individually controlled burners and cast iron trivets to provide a sturdy work surface. The removable trivets simplify cleaning and the 22,000 BTU burners create high performance cooking. For quick clean-ups, a removable full width waste tray is standard on all hot plates.

Product Features:

- Stainless Steel construction and finish
- Heavy duty cast iron removable trivets
- 22,000 BTU manually controlled burners
- All burners are equipped with continuous pilots for instant ignition
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 2, 4 and 6 burner configurations
- Shipped with L.P. orifice kit for field conversion



2 Burner
HP212

Certifications:



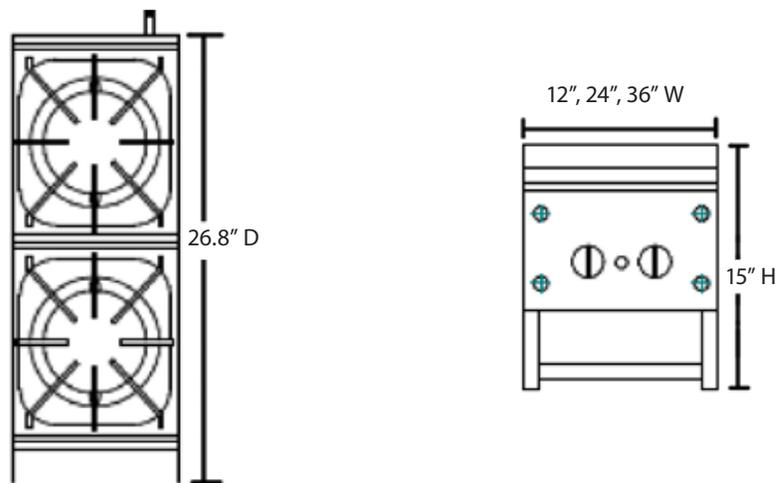
Options & Accessories:

- Regency stainless steel stands
- Casters (front two are locking)
- Quick disconnect and flexible gas hose

PRODUCT SPECIFICATIONS

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL BTU/Hr	W.C. IN.
HP212	12(305)	26.8(680)	15(380)	2	22,000	44,000	6/10
HP424	24(610)	26.8(680)	15(380)	4	22,000	88,000	6/10
HP636	36(915)	26.8(680)	15(380)	6	22,000	132,000	6/10

Note: regulator - 75mm/3.25 inch depth. Dimensions above do not include regulator.



Weight:

HP212: 93 lbs.

HP424: 166 lbs.

HP636: 234 lbs.

Freight Class: 85