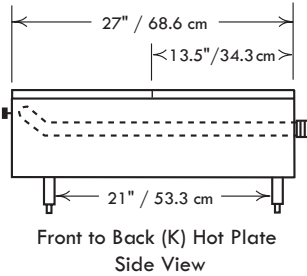
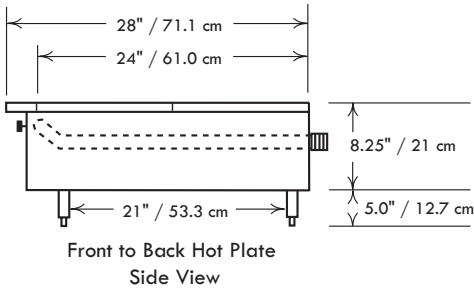
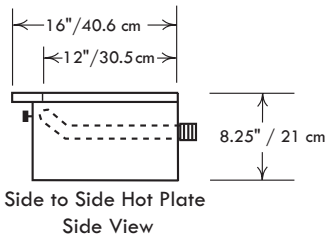




JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# HOT PLATES

## FHP SERIES



### Standard Features, Benefits & Options

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is safely flush with the cook tops and functional to straddle pots, skillets and plates and also serves as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

**CONTROLS:** Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

**BURNERS:** 24,000 BTU large 7" cast iron "star" pattern top burners compliment 12" x 12" top grates. Cooks faster with less fuel consumption. 40,000 BTU large cast iron top burners compliment 18" x 14" top grates.

**TOP GRATES:** 12" x 12" solid cast iron for 8" to 12" vessels compliment 24,000 BTU burners. Grates are flush with the front rail for tip & spill safety, more space and easy movement for pots & pans across the tops. 18" x 14" solid cast iron for 14" to 16" vessels compliment 40,000 BTU burners.

**MATCH-UP:** FHP Series hot plates are designed to match up with FHP char-broilers and griddles.

**ACCESSORIES & OPTIONS:** Porcelain top grates, lift off griddles, gas hoses, carrying handles, knob protectors, cleaning supplies and matching equipment stands.

#### SPECIFICATIONS

Model Number	# of burnrs	width in./mm.	Total BTU	Approx. kg/lbs
<b>FRONT TO BACK</b>				
FHP12	2	12 / 305	48K	36 / 80
KEHP18*	2	18 / 457	80K	57 / 125
FHP24	4	24 / 610	96K	68 / 150
FKHP36*	4	36 / 914	160K	95 / 210
FHP36	6	36 / 914	144K	95 / 210
FHP48	8	48 / 1219	192K	155 / 340
FHP60	10	60 / 1524	240K	182 / 400
FHP72	12	72 / 1829	288K	205 / 450
<b>SIDE BY SIDE (legs extra)</b>				
FHP1	1	12 / 305	24K	19 / 40
FHP2	2	24 / 610	48K	41 / 90
FHP3	3	36 / 914	72K	48 / 105
FHP4	4	48 / 1219	96K	70 / 155
FHP2S	2	24 / 610	48K	48 / 105
FHP3S	3	36 / 914	72K	59 / 130
FHP4S	4	48 / 1219	96K	89 / 195

\*not ETL design listed & no bullnose

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301  
 Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com

