



Champion Series Gas Hot Plate Standard Series

PRODUCT:

QUANTITY:

Models ☐ GHP-2i ☐ GHP-4Hi ☐ GHP-6i
ITEM:

Designed Smart

Increased Performance

- Champion high output gas burners generate 30,000 BTU's per burner
- Reduces amount of labor time to boil water by 50%
- Fast start-up to prime cooking temperatures
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel
- Thick, stainless steel construction on front panel and top skirt protects against kitchen "wear and tear" and rust
- Thick cast iron grates stand up to years of high output use
- Welded construction

Safety Features

- Bull-nose front extension protects employees from burns

Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mount grease collection pan and removable top grates
- Self-cleaning radiants
- Field convertible gas regulator

APW Wyott Design Features

- Heavy-duty stainless steel and aluminized steel construction
- 30,000 BTU/hr per cast iron burner
- Smooth action, infinitely adjustable gas valves turn 180 degrees, giving the operator ultimate control
- Field convertible and adjustable gas regulator
- Removable cast-iron grate
- Stainless steel collection pans
- Adjustable viewable pilot
- 4" (10.2cm) heat-resistant, adjustable legs
- Front or top-serving



Model GHP-2i Standard Gas Hot Plate

Options & Accessories

- WOK Ring Accessory – Part # 21815507
- High altitude versions available (contact factory)

Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Cookline Equipment is backed by our 2-year parts & labor warranty.

•Certified by the following agencies:



*Warranty does not include cooking grates or fireboxes.

See reverse side for product specifications.



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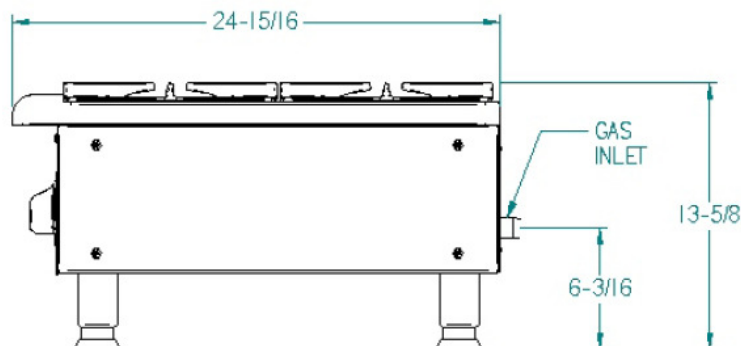
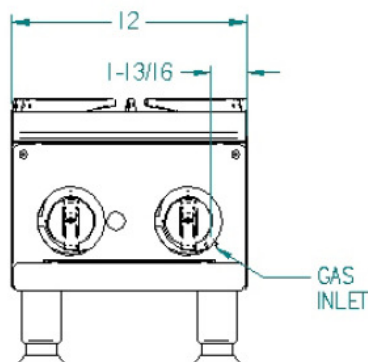
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ITEM:

GHP-2i



PRODUCT SPECIFICATIONS

CONSTRUCTION:

Stainless steel top skirt, crumb tray and front panel. Aluminized steel sides and back panel. Welded construction. Field convertible gas regulator. 4" adjustable legs.

Gas Specifications:

- GHP-2i: 2 burners, 30,000 BTU/hr. each, total
GHP-4i: 4 burners, 30,000 BTU/hr. each, total 120,000 BTU/Hr. input, 4 manual infinitely adjustable controls (Propane is 120,000 BTU/hr.)
GHP-6i: 6 burners, 30,000 BTU/hr. each, total 180,000 BTU/hr. input, 6 manual infinitely adjustable controls (Propane is 180,000 BTU/hr.)

Overall Dimensions:

- GHP-2i: 13 5/8"H x 12"W x 24 15/16"D
GHP-4i: 13 5/8"H x 24"W x 24 15/16"D
GHP-6i: 13 5/8"H x 36"W x 24 15/16"D

NOTE: Regulator and pipe add 1 1/4" to the rear of the unit.

Shipping:

- GHP-2i: 63 lbs (23.6 kg)
GHP-4i: 122 lbs (55.3 kg)
GHP-6i: 188 lbs (85.3 kg)

Freight Class: 85

FOB: Cheyenne, WY

*APW Wyatt reserves the right to modify specifications or discontinue models without incurring obligation.



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