



Heavy-Duty Cookline Countertop Flat Hot Plate

Models HHP-212i HHP-424i HHP-636i HHP-848i

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Heavy-Duty Flat Hot Plates with a low profile design are only 13 7/8" tall to range surface making them ideal for use on refrigerated cabinets or countertops. Heavy-Duty Series Hot Plates are designed to mix and match with the Heavy-Duty Char-broilers and Griddles.

The Heavy-Duty countertop Hot Plates feature exceptionally heavy, removable, individual cast iron top grates. Four widths are available including a 12" wide (305mm) two-burner, 24" wide (610mm) four-burner, 36" wide (915mm) six-burner and a 48" wide (1220mm) eight-burner.

The Heavy-Duty Hot Plate Series features two high-performance, cast iron, 30,000 BTUH burners located every 12" with lift-off burner heads for easy cleaning and with individual, operator-controlled valves. Patented valve has a low setting of only 5,000 BTUH for simmering and energy savings. The interior combustion chamber is heavy-duty heat resistant 11- and 16- gauge steel, and is hand-welded for strength and durability. Standard features include all stainless steel and aluminized exterior, stainless steel landing ledge, optional stainless steel backsplash and large capacity, slide-out stainless steel crumb tray.

Additional features include individual 3/4" NPT rear gas connection in natural or LP gas, pressure regulator and 4" (102MM) adjustable legs.

APW Wyott Design Features

- 30" deep range top
- Heavy gauge, hand-welded, heat-resistant steel combustion chamber
- 30,000 BTUH burners-two per every 12"
- Up to 240,000 total BTUH in natural or LP
- All stainless steel exterior and stainless steel landing ledge
- Low profile, counter top design – only 13 7/8" to range surface
- Stainless steel, slide-out crumb tray
- Heavy-duty 4" adjustable legs
- 180° individually operated controlled burner valves for precise control & low-flame standby position
- 3/4" (19mm) NPT rear gas connection



Model HHP-424i Heavy Duty Flat Hot Plate

Options & Accessories

- Stainless steel front-mounted work deck with or without sauce pans cut-outs
- Gas connector hoses
- Equipment stands with or without caster

Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Cookline Equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

•Certified by the following agencies:



See reverse side for product specifications.

*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.



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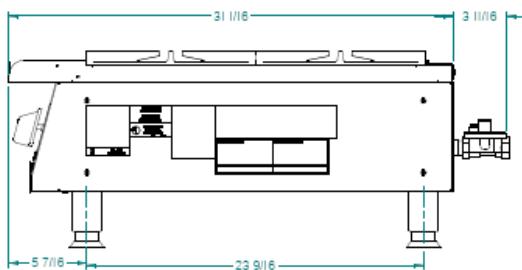
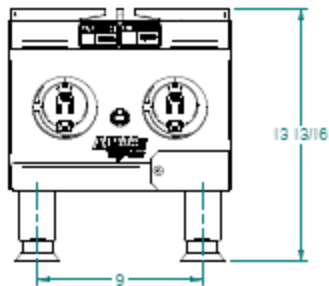
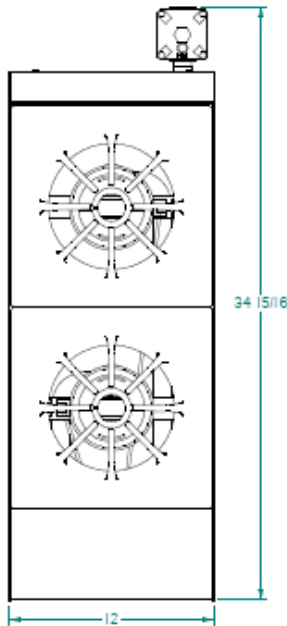
PRODUCT:

QUANTITY:

ITEM:

Model: HHP-424

Product Specifications



Construction:

Stainless steel top skirt, grease trough, grease collector drawer, and front panel. Stainless steel radiant. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:

HHP-212i: 2 burners, 60,000 BTUH total
 HHP-424i: 4 burners, 120,000 BTUH total
 HHP-636i: 6 burners, 180,000 BTUH total
 HHP-848i: 8 burners, 240,000 BTUH total

Cooking Surface:

HHP-212i: 23 3/4"D x 12"W (60.3 cm x 30.5 cm)
 HHP-424i: 23 3/4"D x 24"W (60.3 cm x 60.3 cm)
 HHP-636i: 23 3/4"D x 36"W (60.3 cm x 91.4 cm)
 HHP-848i: 23 3/4"D x 48"W (60.3 cm x 121.9 cm)

Overall Dimensions:

HHP-212i: 13 13/16"H x 12"W x 34 15/16"D
 (35.1 cm x 30.5 cm x 79 cm)

 HHP-424i: 13 13/16"H x 24"W x 34 15/16"D
 (35.1 cm x 61 cm x 79 cm)

 HHP-636i: 13 13/16"H x 36"W x 34 15/16"D
 (35.1 cm x 91.4 cm x 79 cm)

 HHP-848i: 13 13/16"H x 48"W x 34 15/16"D
 (35.1 cm x 121.9 cm x 79 cm)

Shipping Weights:

HHP-212i: 88 lbs (39 kg) HHP-424i: 173 lbs (78 kg)
 HHP-636i: 179 lbs (81 kg) HHP-848i: 260 lbs (117 kg)

F.O.B. Allen, TX 75013
 Freight Class: 70

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

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