

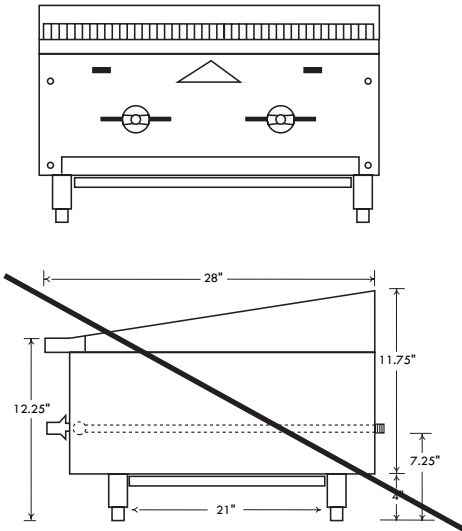


America's Oldest Stove Company
(Est. 1838)

JOB _____ ITEM # _____

CHAR-BROILERS

FHP SERIES



FHP36-3RB



FHP24-2RB



FHP48-4RB

Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control. Corrosion resistant, 16 gauge, welded aluminized steel firebox with excellent heat reflection characteristics. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 4" in the rear. Char-broilers are approved for use in non-combustible locations only.

TOP GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

BURNERS: 12" incremental griddles feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 20,000 BTU. Optional 40,000 BTU "H" burners available.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

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.

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

ACCESSORIES: Lava rock, grate scrapers, spatulas, cleaning supplies, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

| Model Number | Broiler Type | Width in./mm. | Total BTU | Approx. lbs/kg |
|--------------|--------------|---------------|-----------|----------------|
| FHP12-1LB | Lava | 12/305 | 25K | 100/45 |
| FHP12-1RB | Radiant | 12/305 | 25K | 100/45 |
| FHP18-1.5LB | Lava | 18/457 | 40K | 175/80 |
| FHP18-1.5RB | Radiant | 18/457 | 40K | 175/80 |
| FHP24-2LB | Lava | 24/610 | 50K | 185/84 |
| FHP24-2RB | Radiant | 24/610 | 50K | 175/80 |
| FHP30-2.5LB | Lava | 30/762 | 80K | 275/125 |
| FHP30-2.5RB | Radiant | 30/762 | 80K | 275/125 |
| FHP36-3LB | Lava | 36/914 | 75K | 260/118 |
| FHP36-3RB | Radiant | 36/914 | 75K | 245/111 |
| FHP48-4LB | Lava | 48/1219 | 100K | 360/164 |
| FHP48-4RB | Radiant | 48/1219 | 100K | 360/164 |
| FHP60-5LB | Lava | 60/1524 | 125K | 450/205 |
| FHP60-5RB | Radiant | 60/1524 | 125K | 450/205 |
| FHP72-6LB | Lava | 72/1829 | 150K | 600/273 |
| FHP72-6RB | Radiant | 72/1829 | 150K | 600/273 |



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