

SUFHP24



SUFHP36

## Standard Features, Benefits & Options

**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel. Welded double walled cabinet frame. Stainless steel front control panel. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

**TOP GRATES:** 12" x 12" solid cast iron top grate sections feature cast-in aeration bowls that catch spills for easy clean up and also reflect heat upwards for maximum burner efficiency. Designed for easy movement of pots across top sections in any direction.

**CONTROLS:** Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the type of 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. Installation, calibration and adjustments are the responsibility of the purchaser.

**BURNERS:** Open top burners are cast iron without gaskets, featuring a "star" pattern with extra large 7" flame spread, for superior efficiency, rated at 24,000 BTU. Cooks faster with less fuel consumption. Works equally well for large and small pots.

**MATCH UPS:** All FHP series hot match up with FHP series griddles char-broilers.

**ACCESSORIES:** Legs, lift off griddle plates and lift off char-broilers, gas hoses, knob protectors, carrying handles, spatulas, scrapers and matching equipment stands.

### SPECIFICATIONS

Model Number	Approx. in./mm.	No. of burners	Total BTU	Approx. lbs./kg.
SUFHP12	12 / 305	2	48K	95 / 43
SUFHP24	24 / 610	4	96K	170 / 77
SUFHP36	36 / 914	6	144K	240 / 108
SUFHP48	48 / 1219	8	192K	320 / 144
SUFHP60	60 / 1524	10	240K	420 / 191
SUFHP72	72 / 1829	12	288K	480 / 218

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.

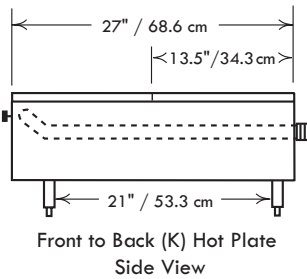
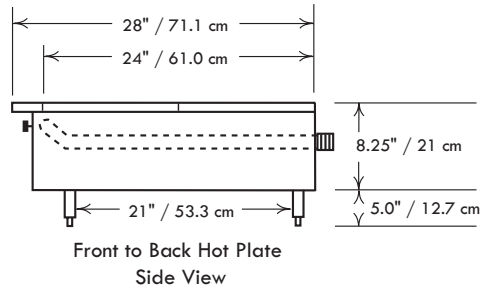
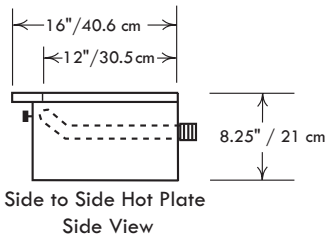




JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# 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

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