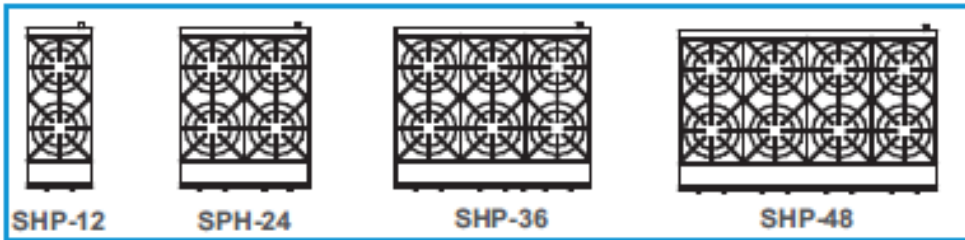
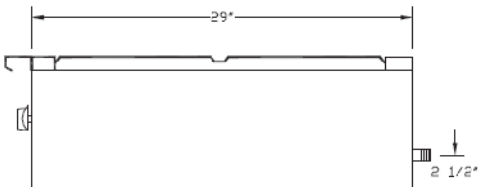
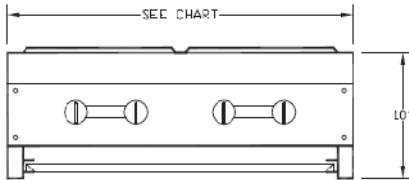


## STANDARD FIXTURES



Model\_ SHP-24-4.  
Shown above.

- Stainless steel front, ledge and sides.
- Double side panels for better insulation.
- Stainless steel 3" landing ledge provides extra work space.
- Heavy duty cast iron burner, rated at 26,000 btu's /hr.
- Cast iron rear and front venturies.
- All burners are equipped with continuous anti-clogging pilots for instant ignition.
- Manual control for each burner.
- 12" x 24" cast iron top grates. Cast in bowl directs heat upward.
- Grate design allows pots to slide pans easy from section to section.
- One top grate for every two burners.
- Full width removable crumb pan.
- 4"appliance legs are optional.
- Available in 12", 24", 36" and 48" wide models.
- Commercial cooking, Rethermalization and powered Hot Food Holding and Transport Equipment (ANSI/NSF 4-2009)
- Gas Food Service Equipment ANSI Z83.11 / CSA 1.8



Model	Description	Length	Depth	Height	Total BTU's
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SHP-12-1	12' HOT PLATE (1 BURNER)	12"	17"	10"	26,000
SHP-12-2	12' HOT PLATE (2 BURNER)	12"	29"	10"	52,000
SHP-24-4	24' HOT PLATE (4 BURNERS)	24"	29"	10"	104,000
SHP-36-6	36' HOT PLATE (6 BURNERS)	36"	29"	10"	156,000
SHP-48-8	48'HOT PLATE (8 BURNERS)	48"	29"	10"	208,000

**Gas:** 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

**Pressure:** 5" W.C Natural Gas. 10" W.C Propane Gas.

**Note:** Install the pressure regulator supplied with the appliance, at the inlet of the gas line.

4" Appliance legs are available as per request.



CONFORMS TO ANSI STD Z83.11, ANSI/NSF STD 4  
CERTIFIED TO GSA STD 1.8

# Stratus Hot Plate