

PROJECT

ITEM NO:

QUANTITY:__

Gas Hot Plates

FEATURES & CONSTRUCTION:

- Stainless steel front and galvanized sides
- Octagon cast iron burner, each 25,000 BTU/hr
- 12"x12" cast iron grate
- Standby pilot for easy start
- Adjustable stainless steel legs
- Full width crumb tray at the bottom
- Durable brass control valve
- Zinc alloy control knobs
- Easy access to pilot valve with adjustment screws
- Easy gas conversion in field, conversion kit included.
- Gas pressure regulator included
- 3/4" NPT rear gas connection
- Packaged with carton box, wood strip and with pallet.
- All units shipped K.D., but easily assembled.



Intertek Intertek



MATERIAL:

Front & Landing: Stainless Steel Body Rear & Sides: Galvanized Steel Top grate: Cast Iron Crumb Tray: Galvanized Steel Leg: Stainless Steel (1" Adjustable)

Model: SE-CHP4

Model: SE-CHP2

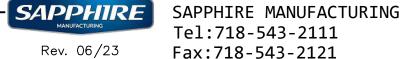
| Model # | BTU/HR | Packing Size | Net Weight | Gross Weight | Unit Size | | |
|---------|---------|--------------|------------|--------------|-----------|---------|---------|
| | | | | | W | D | Н |
| SE-CHP2 | 50,000 | 19"x30"x20" | 71 lbs. | 95 lbs. | 12" | | |
| SE-CHP4 | 100,000 | 28"x30"x20" | 126 lbs. | 154 lbs. | 24" | 27-1/4" | 13-5/8" |
| SE-CHP6 | 150,000 | 39"x30"x20" | 183lbs. | 220 lbs. | 36" | | |

Installation Instruction

- 1. A gas pressure regulator supplied with the unit must be installed. 3/4" gas connection, Natural gas 4.0" W.C. Propane gas 10.0" W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment
- 3. These units are manufactured for installation in accordance with National Fuel Gas Code ANSI-Z223.1/NFPA #54 (latest edition).
- 4. This appliance is intended for commercial installation only and is not intended for home use.
- 5. Equipment clearance requirement: Non-Combustibles: Sides 0" Back 0" Combustible: Side 4" Back 4"
- 6. All the installation must be performed by qualified technicians.
- 7. For gas conversion, please refer to conversion instruction in the instruction manual book.

Specifications subject to change without notice.

All dimensions are typical (Tolerance 1/2").



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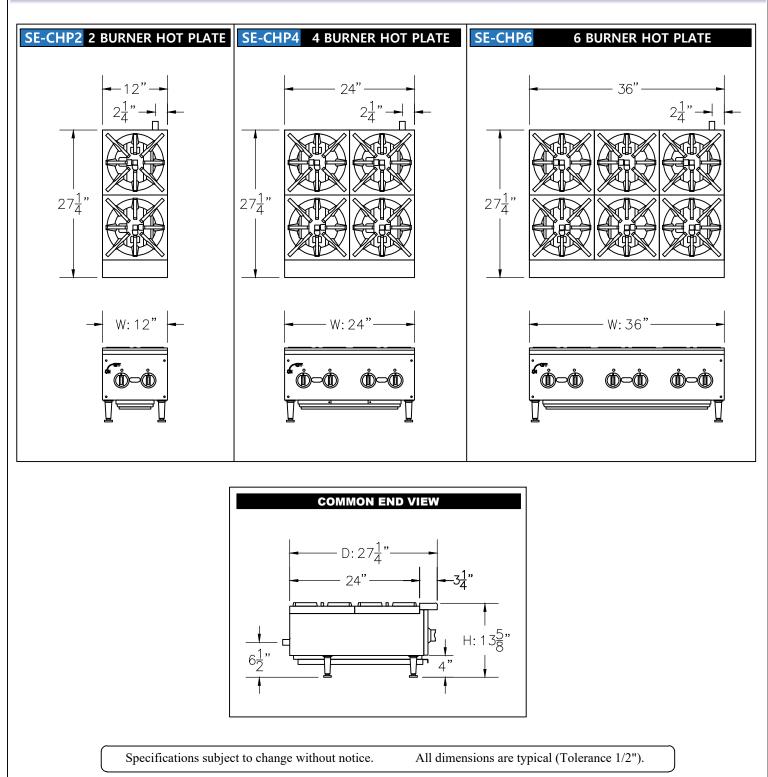


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