



JOB _____ ITEM # _____

COUNTER TOP COMBINATIONS

FHP SERIES



FHP48-24



FHP60-24T-2LB



FHP24-12-1LB



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. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. 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.

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: Char-broiler and griddles have long life cast iron "H" pattern burners, evenly spaced, one for each 12" increment, for even heating. Char-broilers are rated at 25,000 BTU and griddles are rated at 20,000 BTU. Open top burners are highly efficient cast iron "star" pattern shape rated at 24,000 BTU.

CHAR-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.

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

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

ACCESSORIES: Thermostats, 3/4" & 1" thick plates, grill scrapers, spatulas, cleaning supplies, chrome plating, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

COMMON SPECIFICATIONS

Model Number	Description	Width in./mm.	Approx. lbs/kg
FHP24-12-1LB	12" griddle, 12" lava-broiler	24/61	195/89
FHP36-24	2 open burners, 24" griddle	36/914	265/120
FHP36-24T	2 open burners, 24" thermo-griddle	36/914	275/125
FHP36-2RB	2 open burners, 24" radiant-broiler	36/914	265/121
FHP36-2LB	2 open burners, 24" lava-broiler	36/914	265/121
FHP36-1RB	4 open burners, 12" radiant-broiler	36/914	250/114
FHP48-24-2LB	24" griddle, 24" lava-broiler	48/1219	400/182
FHP48-24	4 open burners, 24" griddle	48/1219	350/159
FHP48-24T	4 open burners, 24" thermo-griddle	48/1219	350/159
FHP48-36	2 open burners, 36" griddle	48/1219	355/161
FHP48-2RB	4 open burners, 24" radiant-broiler	48/1219	335/152
FHP48-2LB	4 open burners, 24" lava-broiler	48/1219	335/152
FHP48-3LB	2 open burners, 36" lava-broiler	48/1219	340/155
FHP60-24-2LB	2 burners, 24" griddle, 24" lava-broiler	60/1524	490/223



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