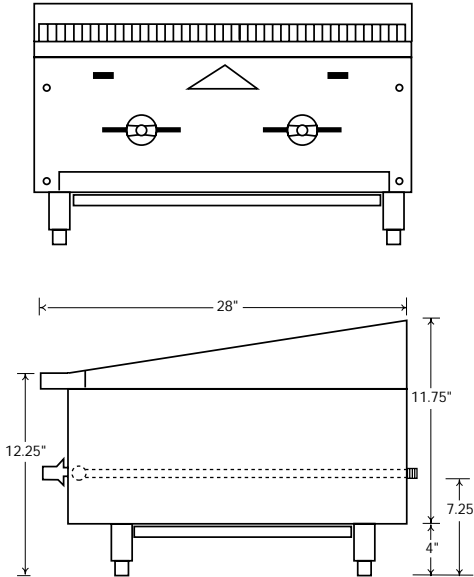




CHAR-BROILERS

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. 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. 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: Long life, 25,000 BTU cast iron "H" pattern burners are evenly spaced, one for each 12" increment, for even heating.

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.

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
FHP24-2RB	Radiant	24/610	50K	175/80
FHP24-2LB	Lava	24/610	50K	185/84
FHP36-3RB	Radiant	36/914	75K	245/111
FHP36-3LB	Lava	36/914	75K	260/118
FHP48-4RB	Radiant	48/1219	100K	360/164
FHP48-4LB	Lava	48/1219	100K	360/164
FHP60-5RB	Radiant	60/1524	125K	450/205
FHP60-5LB	Lava	60/1524	125K	450/205



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