



**EQUIPMENT FOR THE
FOODSERVICE INDUSTRIES**

Project Name: _____
Product Number: _____
Quantity: _____

HOT PLATES

GENERAL

Structure

Durable stainless steel structure. Corrosion-resistant and easy to clean. Simple and reasonable structure, easy to manipulate and maintain.

Highly efficient stainless steel burner, standby pilots.

Thick stainless steel radiant plates for quick and even heating.

Cast iron grates to maintain the thermal inertia.

Independent manual controls to save the energy.

Adjustable multi-level top grates.

Adjustable stainless steel legs included.



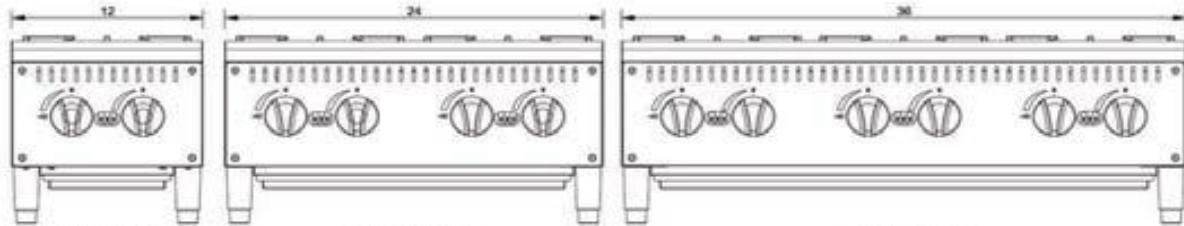
RCTHP-12-N



RCTHP-24-N



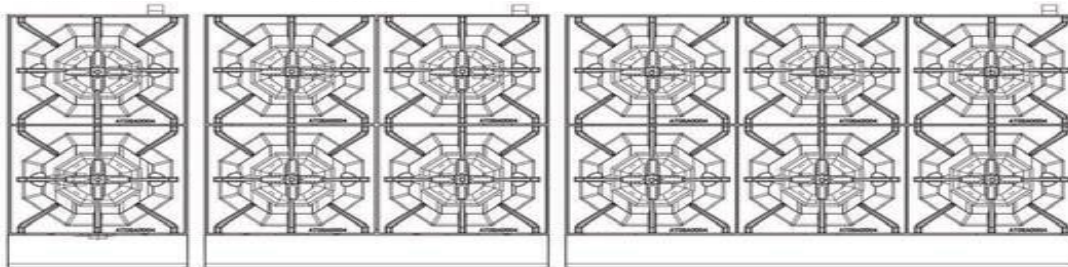
RCTHP-36-N



RCTHP-12-N

RCTHP-24-N

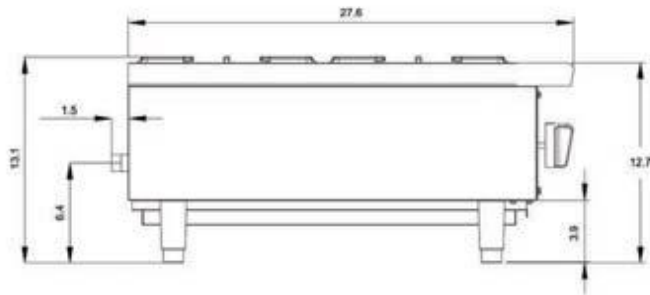
RCTHP-36-N



Model	Burners and Control Method	Gas Type	Intake-tube pressure (in W.C.)	Per BTU B.T.U./h	Total B.T.U./h	Nozzle No.	ATRC Net Weight (LBS) radiant
RCTHP-12	2 Burners Independent Manual Control	NG	4	25,000	50,000	#43	55.1
		LP	10	25,000	50,000	#53	
RCTHP-24	4 Burners Independent Manual Control	NG	4	25,000	100,000	#43	97
		LP	10	25,000	100,000	#53	
RCTHP-36	6 Burners Independent Manual Control	NG	4	25,000	150,000	#43	136.7
		LP	10	25,000	150,000	#53	



WARRANTY INFORMATION
One year parts and labour.



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