

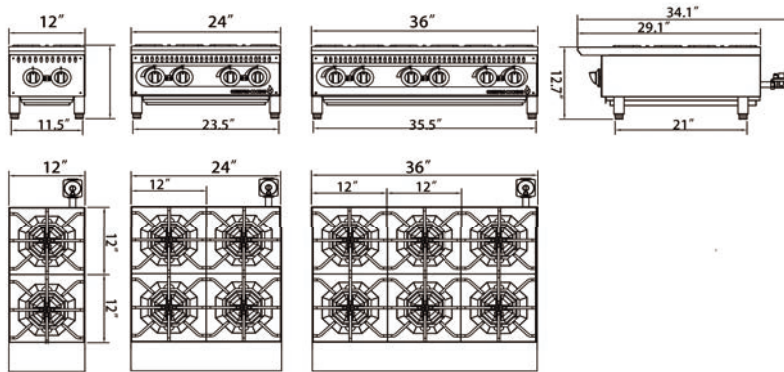
# Gas Hotplates - Millivolt Control



The gas countertop line includes Hotplates, Charbroilers, and Griddles that can be adjusted to line up with even height for a great appearance in any cooking application. With robust construction, continuous output, and operator friendly controls, equipment meets all commercial cooking demands!

Available in 2, 4, and 6 burner models, 12", 24", & 36" widths, the continuous 25,000 BTU Output per burner provides even heat to each cast iron grate with a built-in aeration bowl. Adjustable manual gas controls provide easy and safe operations.

- Heavy-duty 12" x 12" cast iron grates
- Octagonal cast iron burners
- 25,000 BTU / burner
- Standing pilot light for each burner
- All stainless steel cabinet
- Double wall insulated sides
- Cast iron grates positioned even with s/s front ledge
- "Cool-to-the-touch" front s/s edge
- Aeration bowl in each grate to retain heat to each pot/pan
- Adjustable pilot lights
- Adjustable stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove and clean
- Hotplate is fully serviceable from the front



Model	Number of Burners	Controls	Ext. Dimensions W x D x H (in)	Cooking Area W x D (in)	Total BTU	Net Weight(lbs)	Shipping Dimensions	Ship Weight(lbs)
TR-HP12-M	2	Manual	12.0 x 29.1 x 13.0	12 x 24	50,000	50	35.4 x 16.1x 17.7	79
TR-HP24-M	4	Manual	24.0 x 29.1 x 13.0	24 x 24	100,000	88	35.4 x 28.3 x 17.7	132
TR-HP36-M	6	Manual	36.0 x 29.1 x 13.0	36 x 24	150,000	126	36.2 x 40.6 x 17.7	198

## GAS REQUIREMENTS:

3/4" NPT gas connection  
 Natural Gas or Liquid Propane(LP) Gas main supply required  
 All units ship ready for Natural Gas. An LP conversion kit is included for converting to LP Gas  
 In order to avoid any warranty issues, conversion of your unit from Natural Gas to must be completed by an authorized service agent

