



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

HOT PLATES - LIQUID PROPANE (LP) / NATURAL GAS (NG)

MODEL: GCHP-12-2(LP/NG) GCHP-24-4(LP/NG) GCHP-36-6(LP/NG)



GCHP-12-2LP/NG



GCHP-24-4LP/NG



GCHP-36-6LP/NG

	GCHP-12-2(LP/NG)	GCHP-24-4(LP/NG)	GCHP-36-6(LP/NG)
# of Burners & BTUs	2 @ 25,000 BTU	4 @ 25,000 BTU	6 @ 25,000 BTU
Total BTU / hr	50,000 BTU / hr	100,000 BTU / hr	150,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	12" x 27.6" x 12.7"	24" x 27.6" x 12.7"	36" x 27.6" x 12.7"
mm: Dimensions (W x D x H)	305 x 701 x 323	610 x 701 x 323	914 x 701 x 323
Product Weight	54 lbs	94 lbs	135 lbs
Shipping Weight	74 lbs	125 lbs	179 lbs

General Countertop Hot Plates are perfect for busy food service operations that are tight on space, easily adding compact convenience to your kitchen! With a countertop model, the unit is space efficient allowing you to cook without a full-size range. Boasting 25,000 BTU burners, you can prepare sauces, sides, entrees, stir-fry's and even desserts in a high-demanding kitchen environment.

FEATURES AND CONSTRUCTION

- Durable stainless steel body construction is easy to maintain and allows for a longer life span
- Reversible, heavy duty cast iron trivets
- Manually controlled 25,000 BTU independent burners
- Large burner control dials
- Easy access front panel pilot adjustment
- Durable anti-clogging dual-ported burners
- Bottom-mounted waste tray for easy clean up
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations

Liquid Propane (LP) or Natural Gas (NG) units available.

Field convertible from LP to NG and vice versa.

Electricity not needed.

3RD PARTY APPROVALS



Conforms to ANSI STD Z83.11-2016
 Certified to CSA STD 1.8-2016
 Conforms to NSF/ANSI Std.4

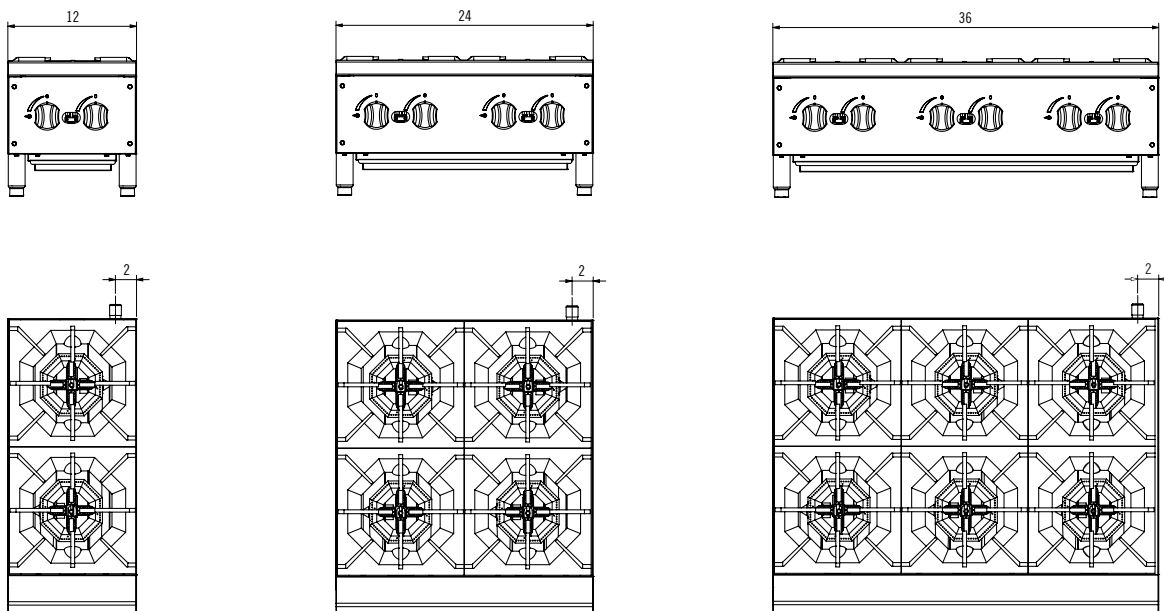
GENERAL WARRANTY (USA / CANADA)

General Hot Plates are warrantied for one (1) year from date of installation against defective materials and workmanship.

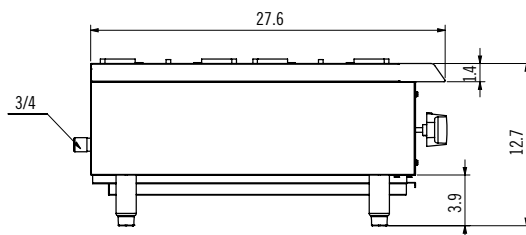
Contact General for details at info@generalfoodservice.com or 954.202.7419



HOT PLATES LIQUID PROPANE (LP) / NATURAL GAS (NG)



MODEL	W x D x H (in)	W x D x H (mm)
GCHP-12-2(LP/NG)	12 x 27.6 x 12.7	305 x 701 x 323
GCHP-24-4(LP/NG)	24 x 27.6 x 12.7	610 x 701 x 323
GCHP-36-6(LP/NG)	36 x 27.6 x 12.7	914 x 701 x 323



GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. Hot plates are equipped with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

MODEL	GAS TYPE	MANIFOLD PRESSURE	RATE EACH BTUs / hr	TOTAL RATE BTUs / hr	ORIFICE SIZE
GCHP-12-2(LP/NG)	Propane	10" W.C.	25,000	50,000	53
	Natural	4" W.C.	25,000	50,000	43
GCHP-24-4(LP/NG)	Propane	10" W.C.	25,000	100,000	53
	Natural	4" W.C.	25,000	100,000	43
GCHP-36-6(LP/NG)	Propane	10" W.C.	25,000	150,000	53
	Natural	4" W.C.	25,000	150,000	43

ADDITIONAL INFORMATION

- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.