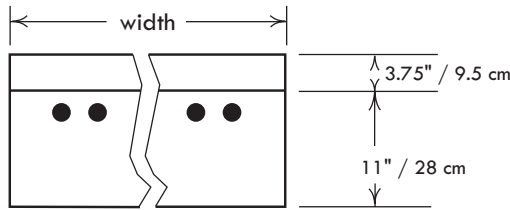


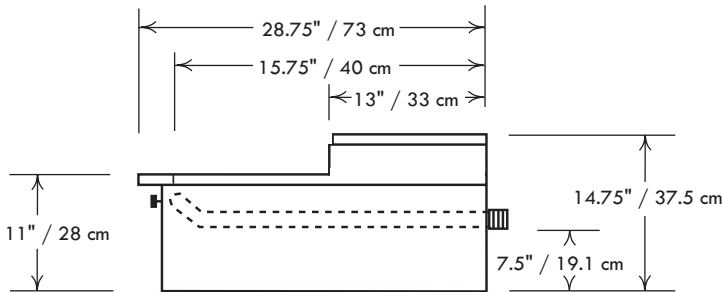
SUFHP24



Front View



SUFHP36



Side View

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel. Welded double walled cabinet frame. Stainless steel front control panel. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

TOP GRATES: 12" x 12" solid cast iron top grate sections feature cast-in aeration bowls that catch spills for easy clean up and also reflect heat upwards for maximum burner efficiency. Designed for easy movement of pots across top sections in any direction.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the type of 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. Installation, calibration and adjustments are the responsibility of the purchaser.

BURNERS: Open top burners are cast iron without gaskets, featuring a "star" pattern with extra large 7" flame spread, for superior efficiency, rated at 24,000 BTU. Cooks faster with less fuel consumption. Works equally well for large and small pots.

MATCH UPS: All FHP series hot match up with FHP series griddles char-broilers.

ACCESSORIES: Legs, lift off griddle plates and lift off char-broilers, gas hoses, knob protectors, carrying handles, spatulas, scrapers and matching equipment stands.

SPECIFICATIONS

Model Number	Approx. in./mm.	No. of burners	Total BTU	Approx. lbs./kg.
SUFHP12	12/305	2	48K	95/43
SUFHP24	24/610	4	96K	170/77
SUFHP36	36/914	6	144K	240/108
SUFHP48	48/1219	8	192K	320/144
SUFHP60	60/1524	10	240K	420/191
SUFHP72	72/1829	12	288K	480/218

