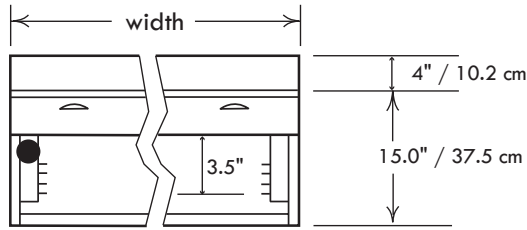




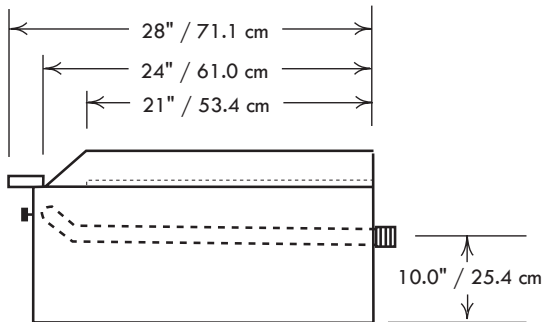
JOB _____ ITEM # _____

GRIDDLE CHEESE-MELTER / BROILER

FHP SERIES



front view



side view



Standard Features, Benefits & Options

CONSTRUCTION: Cabinet style frame. Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control protection. 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.

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.

BURNERS: Cast iron "H" pattern burners each with attached stainless steel mesh flame spreader brackets to radiate heat downward onto the warming rack below. 24" models have 1 burner, 30" and 36" models have 2 burners, and 42" and 48" models feature 3 burners.

OPEN TOP GRATES: Open burner grates are 12" x 12" solid cast iron with spillover bowl that also reflects heat to the cooking surface for added efficiency and designed for easy movement of pots across top sections.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard, 1" thick is available. 4" high splash guard is standard. Higher sides are also available. 21 1/4" deep cooking surface with front cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CHEESEMELTER-BROILER: Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 6" less than the width of the griddle.

OPTIONS & ACCESSORIES: 1" thick plates, grill scrapers, spatulas, cleaning supplies, chrome & grooved griddle plates, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
FHP24-24B	24/61.0	510	30,000	91 / 200
FHP30-30B	30/76.2	638	50,000	116 / 250
FHP36-36B	36/91.4	766	60,000	136 / 300
FHP36-24B	36/91.4	510	78,000	125 / 275
FHP42-42B	42/106.7	893	60,000	164 / 360
FHP48-48B	48/121.9	1020	60,000	182 / 400
FHP48-36B	48/122	766	108,000	191 / 420

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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