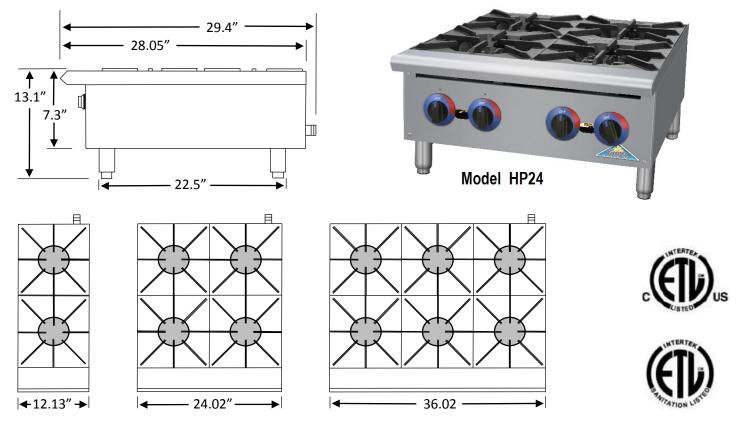


Est 1838 • Commercial Cooking Equipment

HOT-PLATES

New Value - HP Series 12", 24" & 36" widths; 2, 4 & 6 burners



Standard Features, Benefits & Options

CONSTRUCTION: 12", 24" & 36" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. 5¹/₄" bull-nose landing. 4" tall adjustable legs. Stainless steel over-flow spill tray.

CONTROLS: Castle griddles are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs with securing set screws.

BURNERS: Efficient cast iron "hex" burners are rated at 25,000 BTU's each provide even heating across the cooking surface.

TOP GRATES: Heavy $12 \times 12''$ wide cast iron top grates designed to slide pots easily across the cook-top.

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Width x Depth		Burners	Ship Wgt.	
	in.	mm	Total BTU	lbs.	kg.
	12.13″	308	2		
HP12	х	Х		86	39
	29.4 ″	747	50,000		
	24.02″	910	4		
HP24		Х		168	76
	х	747	100,000		
	29.4″				
	36.02 ″	915	6		
HP36	х	Х		243	110
	29.4″	747	150,000		



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