

Model: IHP-12 / IHP-24 / IHP-36 / IHP-48



Hot Plate



FEATURES:

- Stainless steel exterior
- 28,000 BTU burners per 12" section with standby pilots
- Each hot plate is shipped standard with natural gas, and LP conversion kit provided
- Lift-off cast iron burner
- Adjustable stainless steel legs included
- Full length, easy to remove, seamless drip pan
- Gas pressure:
NG: 4" WC Propane: 10" WC
- Single burner: 28,000 BTU/H
- Gas source: NG/Propane
- 1 year parts & labour warranty

Options



MAIN DATA

MODEL	Product Size (in) (W*D*H)	Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	40FT (PCS)
IHP-12	12*28*13	66.14	88.18	NG/Propane	2	28000 BTU/H	56000 BTU/H	NG:4"WC Propane:10"WC	NG:40# Propane:52#	480
IHP-24	24*28*13	110.23	143.3		4		112000 BTU/H	NG:4"WC Propane:10"WC	NG:40# Propane:52#	225
IHP-36	36*28*13	154.32	209.44		6		168000 BTU/H	NG:4"WC Propane:10"WC	NG:40# Propane:52#	150
IHP-48	48*28*13	198.42	264.56		8		224000 BTU/H	NG:4"WC Propane:10"WC	NG:40# Propane:52#	120



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Description

The Inferno hot plate features a sleek look and design. Constructed with heavy duty stainless steel and cast iron burners and grates, it withstands the most demanding commercial kitchen use.

All-stainless steel construction, and a powerful capacity of 28,000 BTU per burner.

PLAN VIEW

