



728 Calle C, Parque Industrial Mario Julia, San Juan, PR 00920

Tel. 787-522-1011

## Sterling Gas Hot Plate



**Model: SP-HP36-M**

The countertop line includes Griddle, Charbroiler, and Hot plate that can be adjusted to line up with even height for a great appearance in any cooking application. With robust construction, continuous output, and operator friendly controls, all equipment meets all commercial cooking demands!

### Features

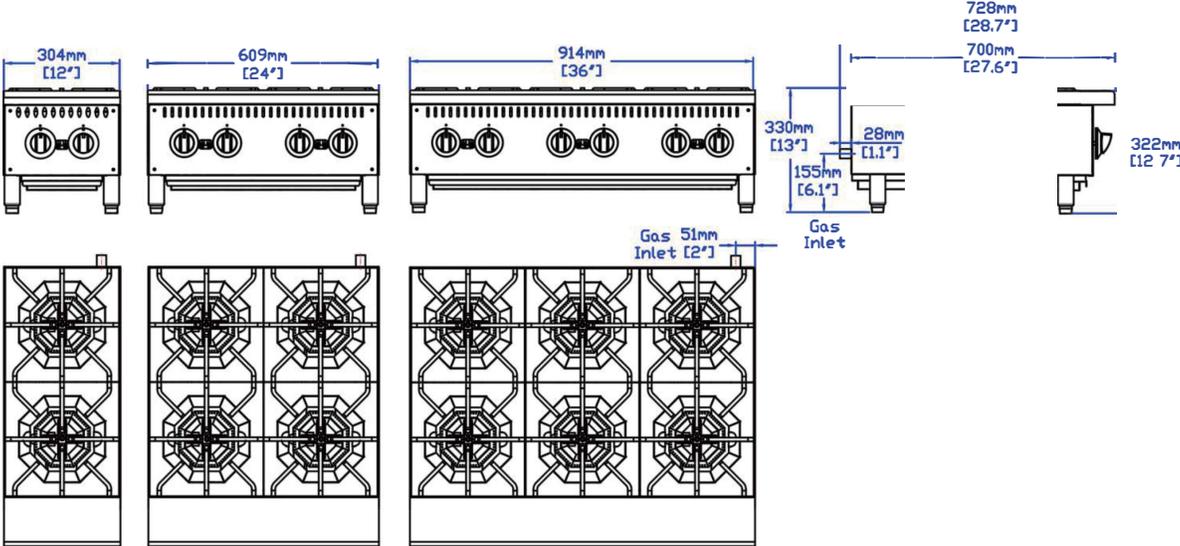
- 12"x12" cast iron grates, Octagonal open burner, 25,000BTU/h
- Standing pilot light for each burner
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet
- Adjustable stainless steel non-skid feet
- Full width front crumb trays, easy to remove and clean
- Shipped standard Natural gas, LP conversion kit included

### Technical Data

Model	Gas Type	Burners	Total BTU	overall Dimensions	Net Weight	Package Size	Shipping Weight
SP-HP12-M	Natural Gas/ Liquid Propane	2	50,000	12"x28.7"x13" 30.4 x72.8x33 cm	55 lbs 25 kg	15 75"x33.5"x17.25" 40x85x44 cm	84 lbs 38 kg
SP-HP24-M	Natural Gas/ Liquid Propane	4	100,000	24"x28.7"x13" 60.9 x72.8x33 cm	96 lbs 43.5 kg	27.5x33.5"x17.25" 70x85x44 cm	137 lbs 62 kg
SP-HP36-M	Natural Gas/ Liquid Propane	6	150,000	36"x28.7"x13" 91.4 x72.8x33 cm	136 lbs 62 kg	39.5"x33.5"x17.25" 100x85x44 cm	189lbs

- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI) Natural gas operating pressure - 4.0" W.C, Recommended supply pressure 7-9" W.C Propane gas operating pressure - 10.0" W.C, Recommended supply pressure 11-12" W.C
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- CSA design certified NSF listed.

# Dimensions



# Certifications

