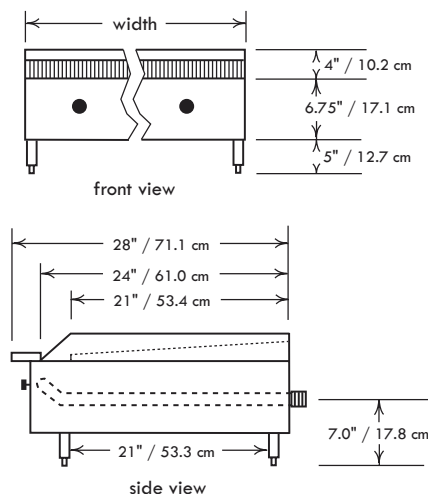




JOB _____ ITEM # _____

CHAR-BROILERS

FHP Series: 21" Cook Depth



FHP24-2RB



FHP36-3RB

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" heavy duty stainless pipe legs with adjustable feet. Stainless steel bullnose-rail is functional on which to set plates or utensils and also serves as control. Corrosion resistant, 16 gauge, welded aluminized steel firebox with excellent heat reflection characteristics. 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.

TOP GRATES: Cast iron top grate sections measure 20.5" deep, designed with cast-in grease trough on each blade to allow grease run off into the front cold zone grease trough and reduces flare up. Each section is reversible for sloped or level grilling. Stainless steel splash guards on 3 sides graduating up to 4" high. Grease drain slot is 3.5" x 1" and feeds into a large, removable grease drawer.

BURNERS: 12" incremental broilers feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 20,000 BTU. Optional 35,000 BTU "H" burners available on 12" incremental broilers.

RADIANTS: Char-broiler radiants are either lava rock or heavy duty angle iron, inverted "V" type for superior uniform heating temperature. "V" type radiants are easily removable for cleaning.

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.

MATCH-UP: FHP Series char-broilers are designed to match up with FHP griddles and hot plates.

ACCESSORIES & OPTIONS: Lava rock, grate scrapers, spatulas, cleaning supplies, gas hoses, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Broiler Type	Width in./mm.	Total BTU	Approx. kg/lbs
FHP12-1LB	Lava	12 / 305	25K	45 / 100
FHP12-1RB	Radiant	12 / 305	25K	45 / 100
FHP18-1.5LB	Lava	18 / 457	40K	80 / 175
FHP18-1.5RB	Radiant	18 / 457	40K	80 / 175
FHP24-2LB	Lava	24 / 610	50K	84 / 185
FHP24-2RB	Radiant	24 / 610	50K	84 / 185
FHP30-2.5LB	Lava	30 / 762	80K	111 / 245
FHP30-2.5RB	Radiant	30 / 762	80K	111 / 245
FHP36-3LB	Lava	36 / 914	75K	125 / 275
FHP36-3RB	Radiant	36 / 914	75K	125 / 275
FHP42-3.5LB	Lava	42 / 1069	120K	125 / 275
FHP42-3.5RB	Radiant	42 / 1069	120K	148 / 325
FHP48-4LB	Lava	48 / 1219	100K	148 / 325
FHP48-4RB	Radiant	48 / 1219	100K	164 / 360
FHP60-5LB	Lava	60 / 1524	125K	205 / 450
FHP60-5RB	Radiant	60 / 1524	125K	205 / 450
FHP72-6LB	Lava	72 / 1829	150K	273 / 600
FHP72-6RB	Radiant	72 / 1829	150K	273 / 600



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