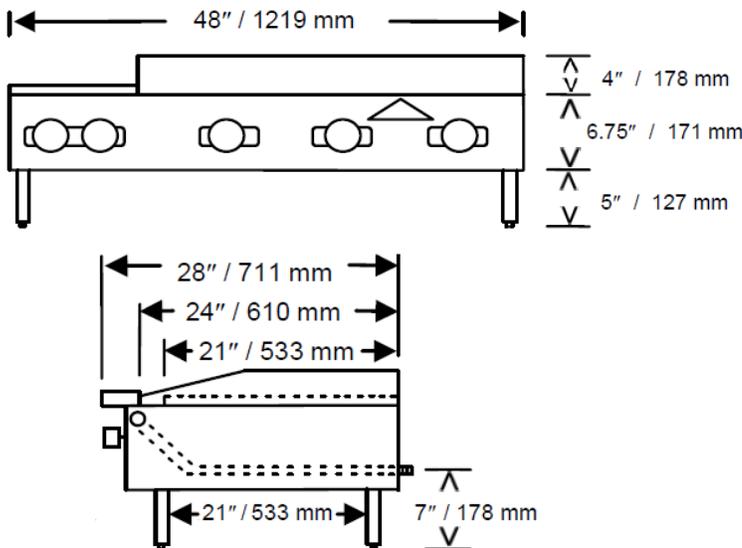




Counter Combo Model FHP48-36



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" 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 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: Four (4) griddle burners are cast iron "H" pattern burners, rated at 20,000 BTU's each. Two (2) open burners are cast iron "star" pattern cast iron rated at 24,000 BTU's each.

GRIDDLE PLATE: Highly polished to minimize food sticking. 3/4" thick plate is standard. 4" high splash guard is standard. 48" wide by 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.

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.

ACCESSORIES & OPTIONS: Thermostats, safety pilots, 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.

Model		FHP48 - 36
Width	in.	48
	mm	1219
Depth	in.	28
	mm	711
Height	in.	15.75
	mm	400
Approx. Ship Weight	lbs.	370
	kgs.	168
Total BTU		128,000

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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