

## Heavy Duty Hot Plates



Model IHPA-6-36



Burner heads remove for easy cleaning

### Hot Plate Features

- Stainless steel front, sides, and landing ledge.
- Welded stainless steel seams.
- Large 5" (127) stainless steel landing ledge.
- 4" (102) heavy duty stainless steel legs with adjustable feet.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



### Model Numbers

- IHPA-2-12
- IHPA-4-48
- IHPA-6-36
- IHPA-8-48
- IHPA-10-60

### Cook Top Features - Open Burners

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 26.0 (NG) & 29.0 (LPG) mj/hour with a low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning.
- No gaskets or screws.
- Grates are in 12" x 12" (305 x 305) sections to easily lift off for cleaning.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.
- Pots slide easily from section to section.

All measurements in ( ) are metric equivalents.



Anti-clogging shield designed in the grate protects the pilot from grease and debris

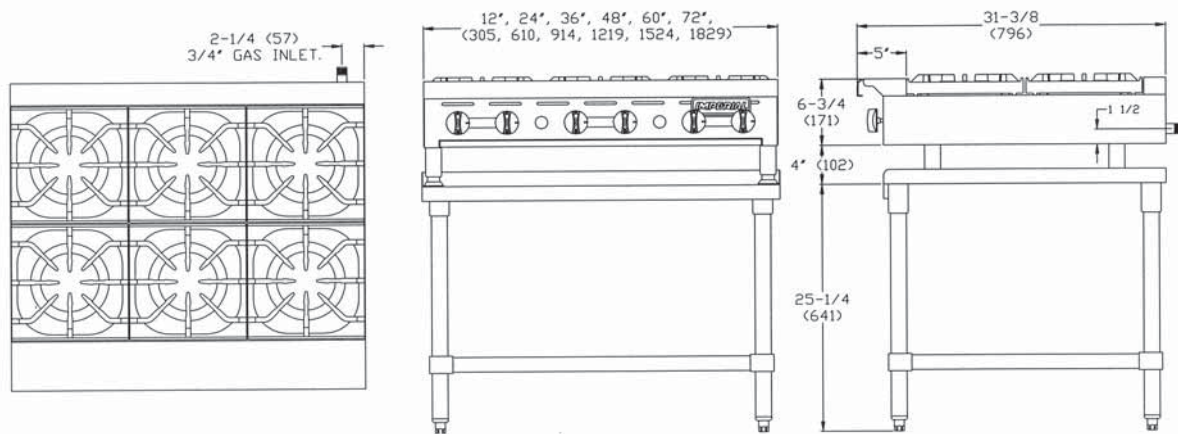


Optional, Interchangeable Sauté and Wok Burner Heads  
Optional, Stainless Steel Wok Ring



12" x 12" heavy-duty cast grates lift off for easy cleaning

# Imperial Heavy Duty Hot Plates



Model #	Description	Dimensions (W x D x H)	NAT	LPG	Weight
IHPA-2-12	2 open burners	305 x 800 x 175-275	52.0	58.0	37
IHPA-4-24	4 open burners	610 x 800 x 175-275	104.0	116.0	64
IHPA-6-36	6 open burners	915 x 800 x 175-275	156.0	174.0	95
IHPA-8-48	8 open burners	1220 x 800 x 172-275	208.0	232.0	123
IHPA-10-60	10 open burners	1525 x 800 x 175-275	260.0	290.0	147

\*Gas rating: mj/per hour / Shipping weight: kg / Dimensions: mm

NOTE: DIMENSIONS OF THE BACK GUARD HEIGHT HAVE BEEN MODIFIED TO AUSTRALIAN PREFERENCE, REFER TO DIMENSIONS ABOVE FOR HEIGHT, NOT ILLUSTRATION

## Standard Exterior Specifications

Front, sides, landing ledge and control panel shall be stainless steel. All stainless steel seams shall be welded and finished. Control knobs shall be durable cast metal with a polished chrome finish. Legs shall be 4" (102) stainless steel with adjustable feet.

## Range Tops Specifications

Open Burners shall be 26.0 (NG) & 29.0 (LPG) mj/hour per burner with a low simmer feature.

Lift-off PyroCentric™ burner heads with no gaskets and no screws. There shall be one standing pilot for each burner.

Top Grates shall be constructed in 12" x 12" (305 x 305) lift-off sections and be made of heavy-duty cast iron. Cast-in bowl shall direct heat upward. Top grate design shall include an integrated pilot shield.

Full width, one piece drip tray shall be removable.

**Gas:** Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection. Specify type of gas and elevation if over 2000 ft. (610 m).

**Clearance:** For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 8" (203) from combustible surfaces.

## Optional Items:

- 10" (254) stainless steel wok ring
- Saute burner head
- Wok burner head
- Stainless steel equipment stand
- 6" (152) casters for equipment stand



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