



Project:

Item Number:

Quantity:

GAS HOT PLATE RANGES



HPG4-24

DESCRIPTION

Vollrath® Gas Hot Plate Ranges are a simple, effective way to prepare food economically and safely. These units are ideal for steak houses, restaurants, coffee shops, clubs, and pubs.

CLEARANCE AND ENVIRONMENT

- Units must be installed adjacent to non-combustible surfaces only, with a minimum spacing of 6" at the back.
- Adequate clearance must be maintained for proper ventilation and servicing; 4" legs must be installed for airflow.

AGENCY LISTINGS



Conforms to NSF/ANSI STD 4



Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item No./Model No.	Description
HPG2-12	Gas Hot Plate Ranges, 12"
HPG4-24	Gas Hot Plate Ranges, 24"
HPG6-36	Gas Hot Plate Ranges, 36"

FEATURES & BENEFITS

- High-Output, individually-controlled 26,000 BTU burners are placed every 12" (30.4 cm) for full coverage and precision.
- Each burner covers 12" (30.4 cm) for large pots.
- Unit is natural-gas-ready; propane conversion kit is included.
- Smoother, welded stainless-steel and individual burner grates ensure easier cleaning.
- Metal knobs are **GUARANTEED FOR LIFE**.
- 12" model provides an option for tight spaces.
- Full-width stainless steel Drip Pan catches grease.
- Zero side clearance from non-combustibles saves space.
- Bull-nose design protects from burns.
- Adjustable flame settings create consistent, even heating.
- Heavy-duty gas valves ensure long life.
- Heavy-duty legs make leveling simple.
- Vollrath components improve durability and cleanability.
- Standard ¾" NPT gas inlet allows convenient installation.

WARRANTY

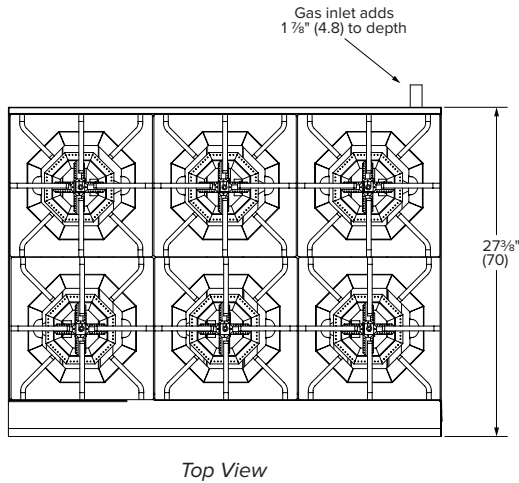
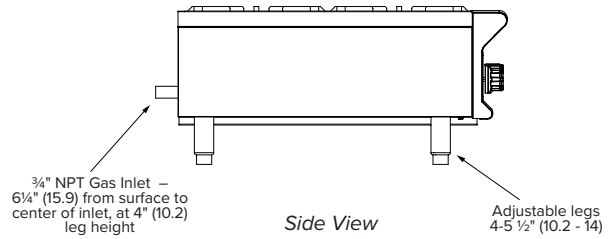
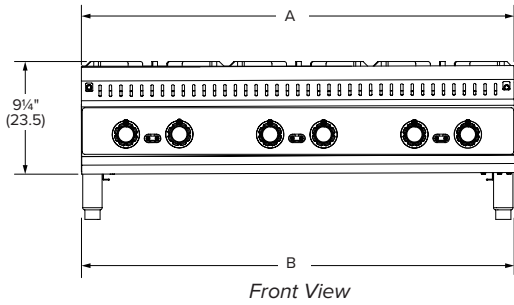
All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

GAS HOT PLATES

DIMENSIONS

Shown in inches (cm)



SPECIFICATIONS

Item No.	(A) Width	(B) Leg Width	Number of Burners	Output (BTU)	Control Type	Pilot Type	Number of Drip Trays
HPG4-12	12.2 (30.9)	12 (30.4)	2 (front and back)	52,000	Manual	Standing	1
HPG4-24	24.1 (61.2)	23.9 (60.7)	4	104,000			
HPG6-36	36.1 (91.6)	36.0 (91.4)	6	156,000			



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