



New Hot Plate

Standard Features and Benefits

Compact heavy gauge chassis for long life. Stainless steel sides, front and ledge. Double Side panels for better insulation, and removable crumb tray for easy cleaning.

Stainless Steel exterior provides reliability, durability and easy cleaning.

Models: Available from One up to Eight open burners.

Two- Piece Burner: Cast Iron burner and venturi rated at (26,000 BTU/hr.). Removable burner heads for easy cleaning. One standing pilot per burner for instant ignition.

Burners Top Grate: Heavy duty cast iron top grate remove easily and safely for easy cleaning. Cast in bowl directs heat upward.

Controls: Equipped with brass gas valves and manual on/off control Knob for each burner.

Gas: Manifold pressure is 5" W.C. for natural gas or 10" W.C. for propane gas. Manifold size 3/4" NPT rear gas connection. Specify type of gas and elevation if over 2,000 ft.

Cleaning: Cast iron top grate, burners and crumb tray are removable for easy cleaning.

Options and Accessories

Equipment Legs: Set of four, 4" height with adjustable feet.

Knock Down or Welded Equipment Stand

Equipment Stand Casters: Set of swivel casters with brakes.

Knock Down or Welded Cabinet Base

Cabinet Base Casters: Set of swivel plate casters with brakes.

Note: For additional information, see page 20

Equipment Dimensions: Width= 24" Depth= 30" Height= 10"
Height extended with optional 4" legs

Approx. Ship Weight (lbs): 150

Note: Install pressure regulator at the gas line inlet.

An adequate ventilation system is required for commercial cooking equipment.

Other Models Available

- AHP1-12** (1) Open Burner (26,000 BTU/hr.) 12" Wide Hot-Plate
- AHP2-12** (2) Open Burners (52,000 BTU/hr.) 12" Wide Hot-Plate
- AHP4-24** (4) Open Burners (104,000 BTU/hr.) 24" Wide Hot-Plate
- AHP4-36** (4) Open Burners with 12" middle spacer 36" Wide Hot-Plate
- AHP6-36** (6) Open Burners (156,000 BTU/hr.) 36" Wide Hot-Plate
- AHP8-48** (8) Open Burners (208,000 BTU/hr.) 48" Wide Hot-Plate

Side by Side Tabletop and Floor Models

- AHP2-24** (2) Open Burners (52,000 BTU/hr.) 24" Wide Hot-Plate
- AHP2-30** (2) Open Burners (52,000 BTU/hr.) 30" Wide Hot-Plate
- AHP3-36** (3) Open Burners (76,000 BTU/hr.) 36" Wide Hot-Plate
- AHP3-48** (3) Open Burners (76,000 BTU/hr.) 48" Wide Hot-Plate
- AHP4-48** (4) Open Burners (104,000 BTU/hr.) 48" Wide Hot-Plate

The most updated product information available for viewing, printing or downloading online at www.abamaster.com

(4) Open Burners with 12" middle spacer



Model No. AHP4-36



Stainless Steel Cabinet Base
Shown with optional swivel plate casters
Model No. ACB-24HP

Cabinet Base, Equipment Stand or any Appliance supplied with casters must be installed with approved restraining device to restrict movement.



(26,000 BTU/hr.). Removable burner heads for easy cleaning.