

## Hot Plates

### 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

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

#### Side by Side Tabletop and Floor Models

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|----------------|---|
| <b>AHP2-24</b> | (2) Open Burners (52,000 BTU/hr.) 24" Wide Hot-Plate  |
| <b>AHP2-30</b> | (2) Open Burners (52,000 BTU/hr.) 30" Wide Hot-Plate  |
| <b>AHP3-36</b> | (3) Open Burners (76,000 BTU/hr.) 36" Wide Hot-Plate  |
| <b>AHP3-48</b> | (3) Open Burners (76,000 BTU/hr.) 48" Wide Hot-Plate  |
| <b>AHP4-48</b> | (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](http://www.abamaster.com)



Model No. AHP4-24



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.

## Hot Plates

Top Configuration	Model	Description	Dimensions			Total BTU	Approx. Ship Weight Lbs
			W	D	H		
	<b>AHP1-12</b>	(1) Open Burner	12"	17"	10"	26,000	45
	<b>AHP2-12</b>	(2) Open Burners	12"	30"	10"	52,000	80
	<b>AHP2-24</b>	(2) Open Burners	24"	17"	10"	52,000	80
	<b>AHPS2-25</b>	25" Equipment Stand S/S	25"	18"	26"		35
	<b>AHP2-30</b>	(2) Open Burners with 6" middle spacer	30"	17"	10"	52,000	90
	<b>AHPS2-31</b>	31" Equipment Stand S/S	31"	18"	26"		35
	<b>AHP3-36</b>	(3) Open Burners	36"	17"	10"	78,000	120
	<b>AHPS3-37</b>	37" Equipment Stand S/S	37"	18"	26"		40
	<b>AHP3-48</b>	(3) Open Burners with two 6" middle spacer	48"	17"	10"	78,000	120
	<b>AHPS3-49</b>	49" Equipment Stand S/S	49"	18"	26"		55
	<b>AHP4-48</b>	(4) Open Burners	48"	17"	10"	104,000	150
	<b>AHPS4-49</b>	49" Equipment Stand S/S	49"	18"	26"		55
	<b>AHP4-24</b>	(4) Open Burners	24"	30"	10"	104,000	150
	<b>AHP4-36</b>	(4) Open Burners with 12" middle spacer	36"	30"	10"	104,000	160
	<b>AHPS4-25</b>	25" Equipment Stand S/S	25"	30"	26"		40
	<b>AHPS6-37</b>	37" Equipment Stand S/S	37"	30"	26"		55
	<b>ACB-24HP</b>	24" Heavy Duty Cabinet Base S/S	24"	28"	26"		55
	<b>ACB-36HP</b>	36" Heavy Duty Cabinet Base S/S	36"	28"	26"		75
	<b>AHP6-36</b>	(6) Open Burners	36"	30"	10"	156,000	280
	<b>AHPS6-37</b>	37" Equipment Stand S/S	37"	30"	26"		55
	<b>ACB-36HP</b>	36" Heavy Duty Cabinet Base S/S	36"	28"	26"		75
	<b>AHP8-48</b>	(8) Open Burners	48"	30"	10"	208,000	325
	<b>AHPS8-49</b>	49" Equipment Stand S/S	49"	30"	26"		65
	<b>ACB-48HP</b>	48" Heavy Duty Cabinet Base S/S	48"	28"	26"		105

**Note:** Specify type of gas when ordering.

**Note:** For additional information on equipment stand and cabinet base, see page 20