ANOTICK

PROJECT:

ITEM #: _____

QUANTITY #:

DATE #:

HOT PLATES **ITEM NUMBERS**

MT-HP12-M MT-HP24-M MT-HP36-M SPECIAL FEATURES

- The Manotick Gas Hotplates are available in 2, 4 and 6 burner models, 12", 24" & 36" widths.
- The continous 25,000 BTU output per burner provides even heat to each cast iron grate with a built-in aeration bowl.
- Adjustable manual gas controls provide easy and safe operations
- Heavy-duty 12" x 12" cast iron grates
- Octagonal cast iron burners
- 25,000 BTU/ burner
- Standing pilot light for each burner
- All stainless steel cabinet
- Cast iron grates positioned evenly with s/s front ledge
- "Cool-to-the-touch" front s/s edge
- Aeration bowl in each grate to retain heat to • each pot/pan
- Adjustable pilot lights
- Adjustable stainless steel legs, non-skid feet
- Full length seamless drip pan, easy to remove and clean
- Hotplate is fully serviceable from the front



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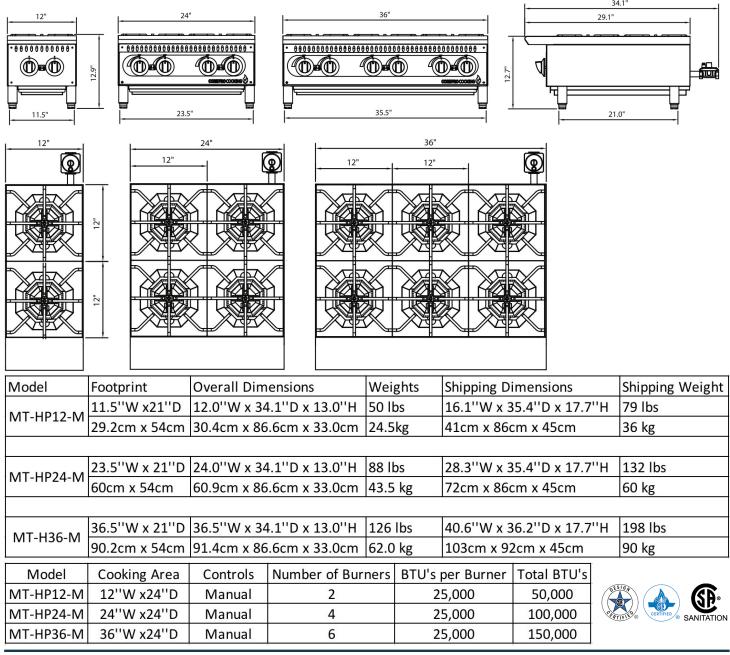




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HOT PLATES-Products Specifications



GAS REQUIREMENTS:

- Natural Gas Gas main supply required, 3/4" NPT gas connection
- Natural gas 4" W.C., One pilot light per burner

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit

• A conversion kit is supplied with each unit. In order to avoid any waranty issues, conversion of your unit must be completed by anauthorized Manotick service agent.

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