

Ideal Commercial Cooking Products Heavy Duty Hot Plates have a unique compact design offering an easy to fit product in any chef's kitchen to maximize space and satisfy the most demanding needs. Assuring optimal performance with low operating and maintenance costs. The double sided panels and heavy duty cast iron top grates and burners along with short and long venturies complement these units rough appearance. Models ranging from two to eight lift-off open burners are available. Ideal Cooking Products Counter top Line-up align perfectly with other Ideal Products on height, depth and other design alike features such as bull noses. and same valve alinement height among others.



Heavy Duty Hot Plates

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDHP-12	12"W x 29"D x 10"H	65 Lbs.	52,000	\$1,025.00
IDHP-24	24"W x 29"D x 10"H	115 Lbs	104,000	\$1,575.00
IDHP-30	30"W x 29"D x 10"H	145 Lbs	104,000	\$1,995.00
IDHP-36	36"W x 29"D x 10"H	160 Lbs	156,000	\$2,090.00
IDHP-48	48"W x 29"D x 10"H	215 Lbs	208,000	\$2,790.00



Front Row Hot Plates

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDHP-12-1	12"W x 17"D x 10"H	45 Lbs.	26,000	\$ 650.00
IDHP-24-2	24"W x 17"D x 10"H	75 Lbs	52,000	\$1,320.00
IDHP-36-3	36"W x 17"D x 10"H	115 Lbs	78,000	\$2,120.00
IDHP-48-4	48"W x 17"D x 10"H	155 Lbs	104,000	\$2,985.00

Gas:

Note:

Pressure:



NSF NSF/ANSI Std. 4 Intertek 5002553

HOT PLATE

STANDARD FEATURES

- Heavy gage stainless steel exteriors.
- 1" double side panels for better insulation.
- 5" stainless steel bull nose provides large extra work space.
- Unique 12" x 12" heavy cast iron top grate design allows pots to slide easy from section to section.
- Cast iron lift-off burner, rated at 26,000 btu/hr.
- All burners are equipped with continuous anti-clogging stainless steel pilots for instant ignition.
- Each burner controlled manually by a heavy duty knob.
- Large capacity full width removable crumb tray.
- Available in 12", 24", 30", 36", and 48" wide models.
- Complies with "NSF/ANSI Std. 4-2009 "Commercial, Rethermalization, and Powered Hot Food Holding and Transport Equipment"
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8
- · One year parts and labor warranty.



Step-Up Hot Plates

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDHP-24SU	24"W x 29"D x 14"H	130 Lbs.	104,000	\$1,320.00
IDHP-36SU	36"W x 29"D x 14"H	195 Lbs	156,000	\$2,120.00
IDHP-48SU	48"W x 29"D x 14"H	260 Lbs	208,000	\$2,985.00



Model	Dimensions	Weight	Total BTU's/hr	Price List
IDHP-12S	12"W x 25"D x 9"H	55 Lbs.	50,000	\$ 860.00
IDHP-24S	24"W x 25"D x 9"H	85 Lbs	100,000	\$1,300.00
IDHP-36S	36"W x 25"D x 9"H	130 Lbs	150,000	\$1,655.00
IDHP-48S	48"W x 25"D x 9"H	175 Lbs	200,000	\$2,200.00

3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

5" W.C. - Natural Gas 10" W.C. - Propane Gas

Install the supplied pressure regulator at the inlet of the gas line.

Tel: (626) 789-2412 Fax: (626) 812-5858 216 S. Motor Ave. Azusa, CA 91702 www.idealcookingproducts.com

