



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Chef's Line® Flat Top Gas Hot Plate, model _____. Heavy gauge stainless steel top and front with aluminized steel sides. Manual controls at a 45° angle for ergonomic operation. Standing pilot, heavy duty cast iron grates, convertible pressure regulator with orifices for field conversion to LP, and stainless steel water pan. Cast metal legs with flanged feet. 25,000 BTU per burner. UL Gas Fired Listed.

Eagle Chef's Line Step-Up Gas Hot Plate, model _____. Heavy gauge stainless steel top and front with aluminized steel sides. Manual controls at a 45° angle for ergonomic operation. Standing pilot, heavy duty cast iron grates, convertible pressure regulator with orifices for field conversion to LP, and stainless steel water pan. Cast metal legs with flanged feet. 25,000 BTU per burner. UL Gas Fired Listed.



2-burner flat top style



2-burner step-up style

Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

RedHots® Chef's Line® Gas Hot Plates

MODELS:

- CLHP-2-NG
- CLHP-4-NG
- CLHP-6-NG
- CLUHP-2-NG
- CLUHP-4-NG
- CLUHP-6-NG

Design and construction features on all units

- Bullnosed edge provides solid protection to controls.
- Manual controls feature 1/4-turn, and are positioned at a 45° angle for easier operation.
- Available in two styles: flat top and step-up.
- 25,000 BTU/hr burners for all units
- Available with two, four, or six burners.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 or 127mm).
- Heavy duty cast iron grates.
- 13³/₄" (349mm) working height adjustable to 14³/₄" (375mm).
- Full size polished stainless steel crumb tray.
- 3/4" (19mm) NPT gas connection.
- All units are for natural gas (NG), complete with convertible pressure regulator and orifices for field conversion to liquid propane (LP).

Warranty

- Backed by a 1-YEAR Parts & Labor Warranty.

NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com



AUTOQUOTES



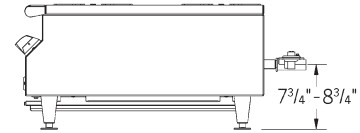
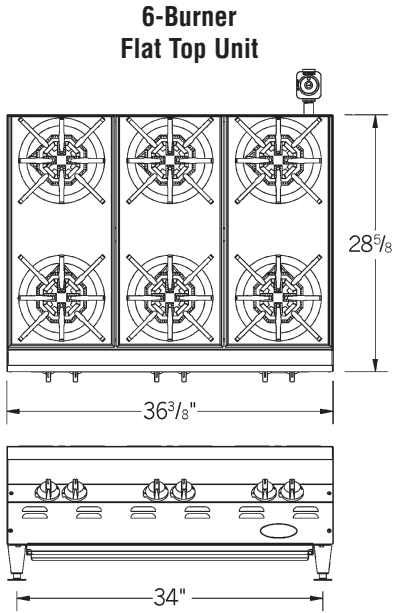
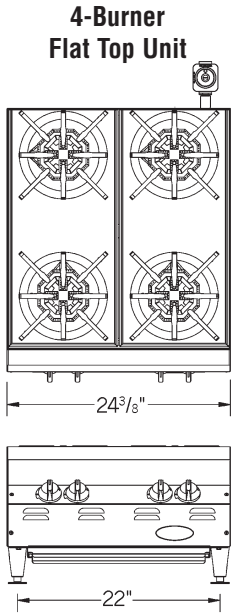
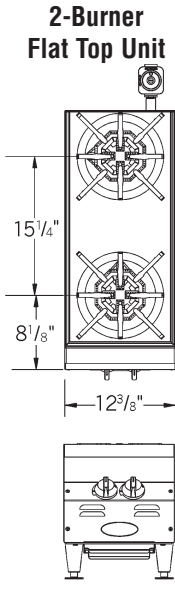
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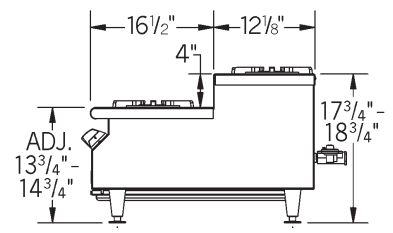
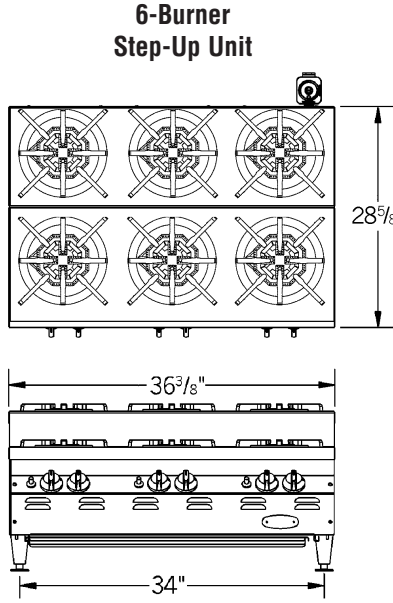
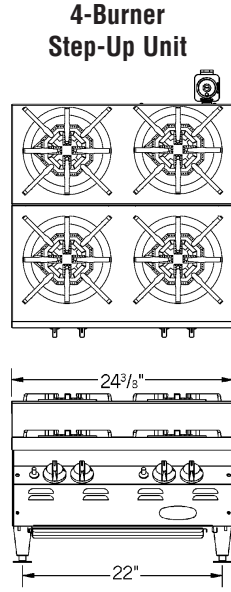
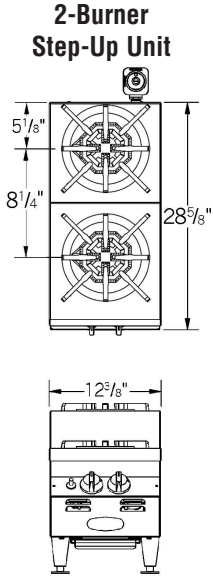


Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____



SIDE VIEW OF ALL FLAT TOP UNITS



SIDE VIEW OF ALL STEP-UP UNITS

# of burners	BTU rating	width		depth		Flat Top Units			Step-Up Units		
		in.	mm	in.	mm	model #	weight lbs. kg		model #	weight lbs. kg	
2	50,000	12 3/8"	314	28 5/8"	727	CLHP-2-NG	70	31.8	CLUHP-2-NG	78	35.4
4	100,000	24 3/8"	619	28 5/8"	727	CLHP-4-NG	110	49.9	CLUHP-4-NG	125	56.7
6	150,000	36 3/8"	924	28 5/8"	727	CLHP-6-NG	190	86.2	CLUHP-6-NG	210	95.3

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