

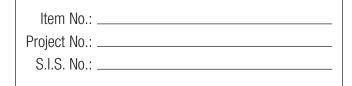
Profit from the Eagle Advantage®

# **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.



# 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



4-burner flat top style



2-burner step-up style

#### 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.
- $13^{3}$ /// (349mm) working height adjustable to  $14^{3}$ /// (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).



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.



## **EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA Phone: 302-653-3000 • 800-441-8440 • Fax: 302-653-2065

www.eaglegrp.com www.eaglemhc.com Certifications / Approvals

ORDER

OR



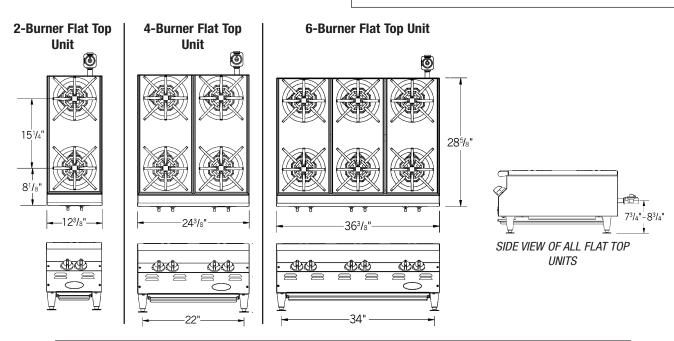
For custom configuration or fabrication needs, contact our **SpecFAB® Division**. Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

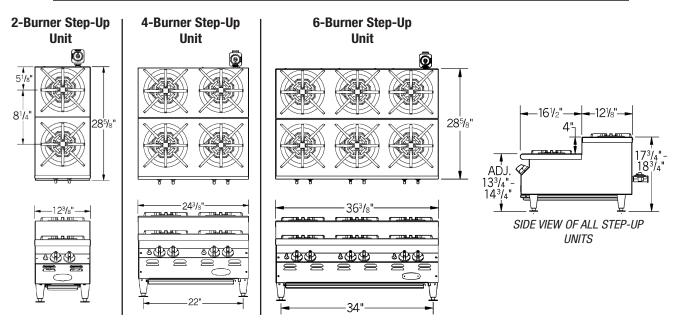
EG35.21 Rev. 10/24



Profit from the Eagle Advantage®

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





				Flat lop Units		Step-up units		
# of	BTU	width	depth		weight		wei	ight
burners	rating	in. mm	in. mm	model #	lbs. kg	model #	lbs.	kg
2	50,000	12%″ 314	285/″ 727	CLHP-2-NG	70 31.8	CLUHP-2-NG	78	35.4
4	100,000	24%″ 619	28%″ 727	CLHP-4-NG	110 49.9	CLUHP-4-NG	125	56.7
6	150,000	36%″ 924	285//″ 727	CLHP-6-NG	190 86.2	CLUHP-6-NG	210	95.3

**EAGLE GROUP** 

100 Industrial Boulevard, Clayton, DE 19938-8903 USA Phone: 302-653-3000 or 800-441-8440 • Fax: 302-653-2065 www.eaglegrp.com • www.eaglemhc.com

Printed in U.S.A. ©2024 by Eagle Group