

## HOT PLATE **EBSHPS**



### Sizzling Success: Quakity Cooking with Hot Plates

The **EBSHPS Hot Plates** stand as indispensable assets in the bustling kitchens of restaurants, redefining the art of precision cooking. Powered by gas, these culinary workhorses provide chefs with a reliable and responsive platform for preparing a wide array of dishes. The versatility of gas hot plates allows chefs to control heat levels with precision, ensuring optimal cooking conditions for diverse menu items. Whether searing, simmering, or sautéing, these hot plates deliver consistent and efficient performance. Their compact and space-saving design makes them ideal for busy restaurant kitchens where every inch of workspace matters. Gas hot plates not only expedite cooking processes but also contribute to the consistent quality of dishes, making them an essential component in the quest for culinary excellence.

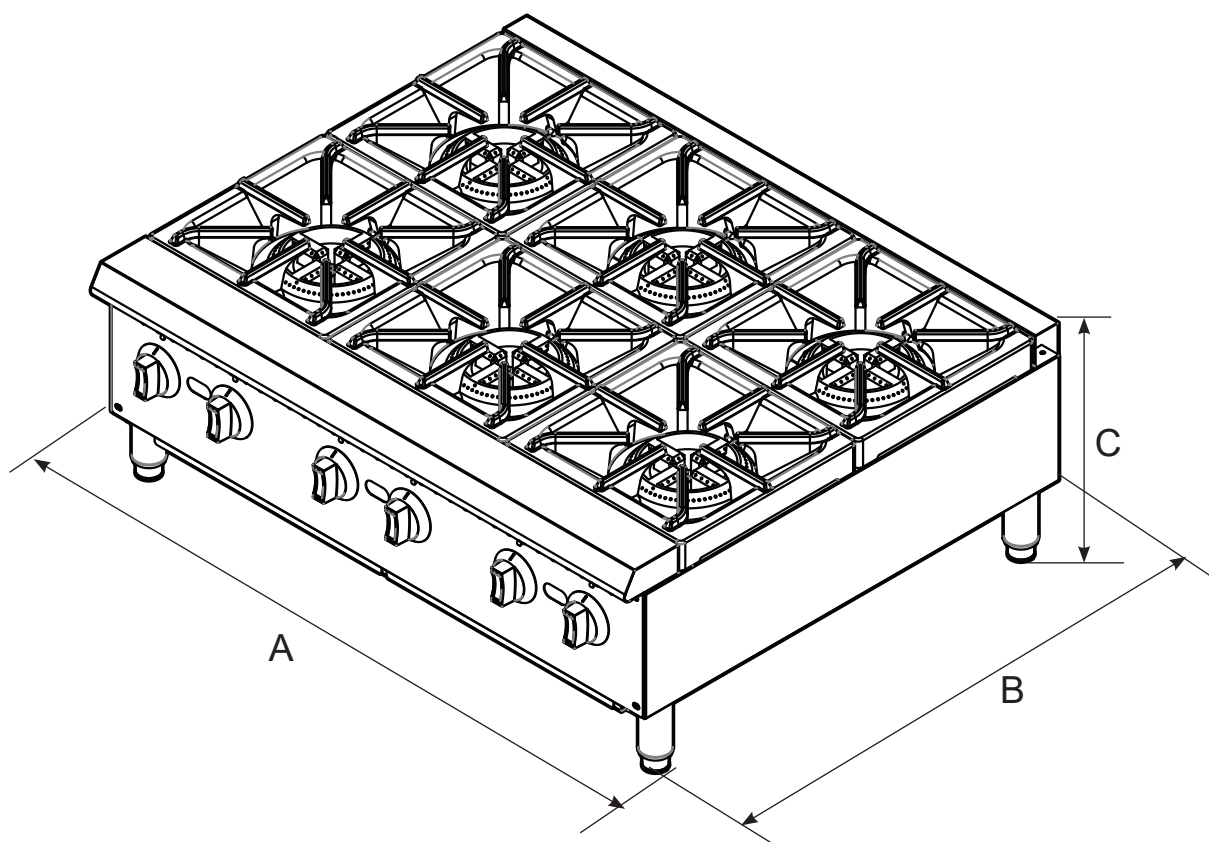
### Standard Features

- ◆ 25,000 BTU per burner
- ◆ Durable stainless steel construction
- ◆ Front edge is cool to the touch for safe cooking
- ◆ Octagonal burners provide even heat distribution
- ◆ Heavy-duty, cast iron grates for maximum heat distribution
- ◆ Full length, seamless drip pan
- ◆ Adjustable pilots with front access
- ◆ Unit servicable from the front
- ◆ Ships natural gas with an LP conversion kit
- ◆ Stainless steel legs have adjustable, no-skid feet

# Technical Data

## HOT PLATE EBSHPS

Model	Dimensions			Number of Burners	Weight	Power
	WIDTH (A)	DEPTH (B)	HEIGHT (C)			
	in	in	in	in	lbs	Per Burner
EBSHPS-12	12.0	27.2	11.3	2	100	25,000
EBSHPS-24	24.0	27.2	11.3	4	140	25,000
EBSHPS-36	36.0	27.2	11.3	6	205	25,000



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

*Please note: It is our policy to continually improve our equipment. Therefore, we reserve the right to change specifications and/or design without notice.*



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