



Project Name: _____

Location: _____

Item #: _____

Qty: _____

General 12" Gas Hot Plate, 2 Burners, in Stainless Steel

GCHP-12-2NGS

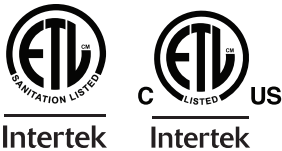


Cook with power, precision, and efficiency with the General 12" Gas Hot Plate. This commercial gas hot plate is designed for restaurants, catering operations, food trucks, and busy commercial kitchens. Built for high-volume cooking, this stainless steel countertop gas hot plate provides consistent, reliable heat for sautéing, boiling, frying, and simmering across multiple burners. This commercial hot plate is equipped with two powerful 30,000 BTU cast iron burners, providing a total of 60,000 BTUs, allowing chefs to achieve precise cooking temperatures with ease.

FEATURES AND CONSTRUCTION

- Crafted from durable stainless steel and cast iron for even heat distribution and long lasting use
- Features a powerful 60,000 BTUs for efficient cooking
- Equipped with 2 burners for versatile cooking options
- Compact design for kitchen with limited space
- Equipped with four adjustable legs for stability
- Has 2 gas conversion orifices
- Manual ignition
- Delivers high, consistent heat
- Includes a crumb tray to simplify cleaning
- Independent controls for precise cooking

3RD PARTY APPROVALS



WARRANTY (USA / CANADA)

1 year parts and labor

Contact General for details at info@generalfoodservice.com or 954.202.7419



INCLUDED COMPONENTS

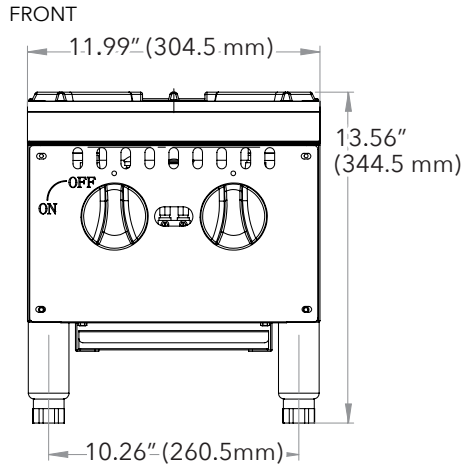
- (4) Adjustable Legs
- (2) Gas Conversion Orifices
- (1) Relief Valve
- (1) Crumb Tray



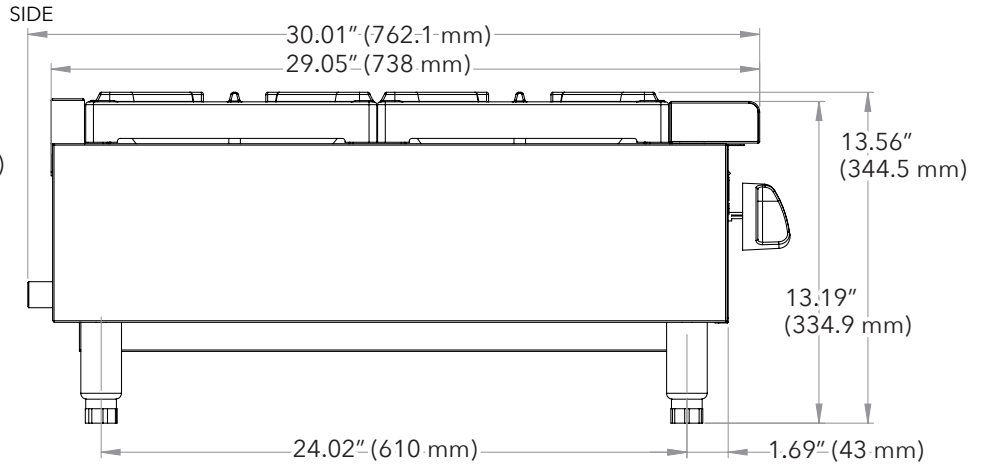
General 12" Gas Hot Plate

GCHP-12-2NGS

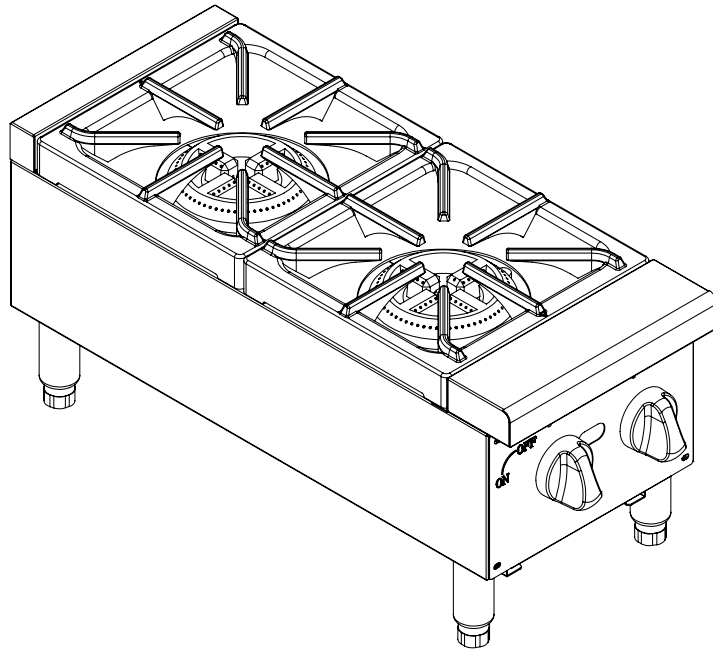
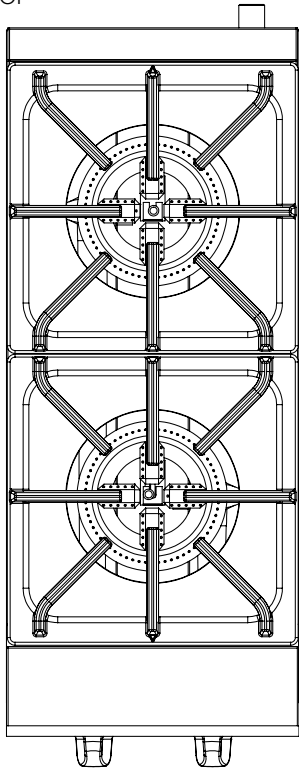
FRONT



SIDE



TOP



TOP

Gas

| Ignition Type | Total BTU/hr | Total Number of Burners | Cooking Surface | Number of Drip Trays | Assembled Dimensions (in) | Item Weight (lbs) | Shipping Weight (lbs) |
|---------------|--------------|-------------------------|-----------------|----------------------|---------------------------|-------------------|-----------------------|
| Manual | 60,000 | 2 | Cast Iron | 1 | 29.06" x 11.99" x 13.56" | 65.0 | 94.8 |

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