



Project Name: \_\_\_\_\_

Location: \_\_\_\_\_

Item #: \_\_\_\_\_

Qty: \_\_\_\_\_

# General 36" Gas Hot Plate, 6 Burners, in Stainless Steel

## GCHP-36-6NGS

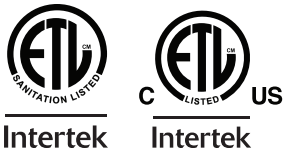


Cook with power, precision, and efficiency with the General 36" Gas Hot Plate. This commercial gas hot plate is designed for restaurants, catering operations, food trucks, and busy commercial kitchens. Built for high-volume cooking, this stainless steel countertop gas hot plate provides consistent, reliable heat for sautéing, boiling, frying, and simmering across multiple burners. This commercial hot plate is equipped with six powerful 30,000 BTU cast iron burners, providing a total of 180,000 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 180,000 BTUs for efficient cooking
- Equipped with 6 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](mailto:info@generalfoodservice.com) or 954.202.7419



### INCLUDED COMPONENTS

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

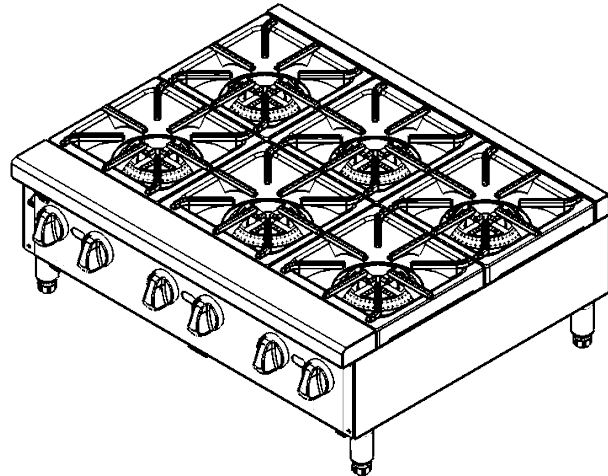
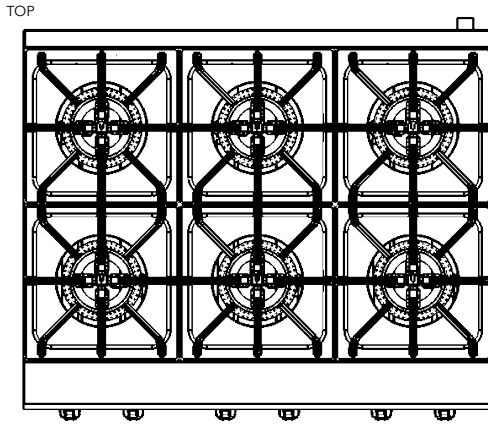
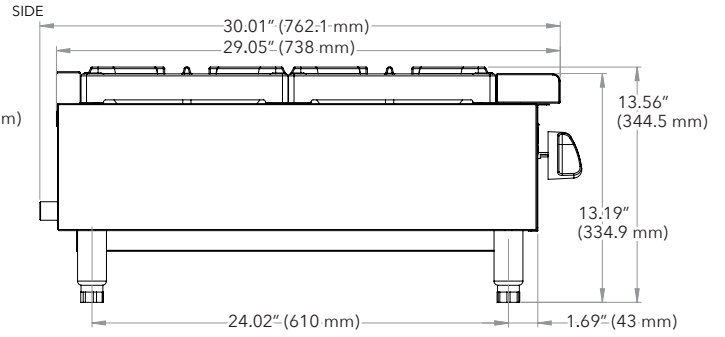
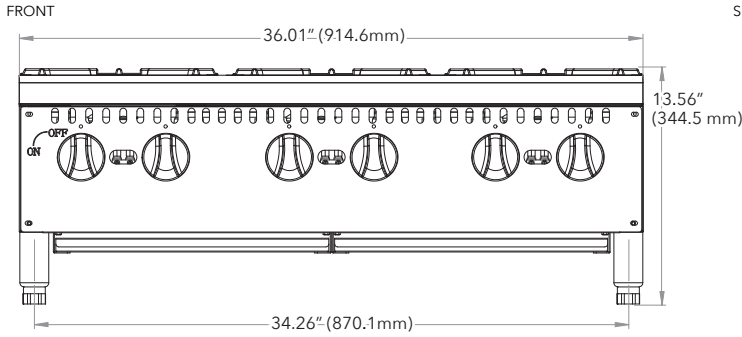


# General 36" Gas Hot Plate

GCHP-36-6NGS

FRONT

SIDE



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	180,000	6	Cast Iron	2	29.05" x 36.00" x 13.56"	169.8	221.6

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