



Hot Plates

Eurodib Gas Range answers the needs of modern, busy catering establishments for reliable, well built equipment that offers flexibility, performance, style and value for money. Eurodib equipment has been designed with safety, ease of operation and performance as paramount. The gas series has a stylish and robust modular design, constructed of high quality brushed stainless steel, large “cool to touch” dials, large heavy duty adjustable feet and easy to clean accessories.

The Eurodib Hot Plate range is available in 2, 4 and 6 burner configurations, with individually controlled burners and heavy duty cast iron trivets for a sturdy work surface. The Eurodib hot plate range offers flexibility allowing you to expand your menu offer.

Product Features

- Stainless steel construction and finish
- Heavy duty cast iron trivets
- Manually controlled, independent hobs
- Large, robust dial controls
- Burner safety valves
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection

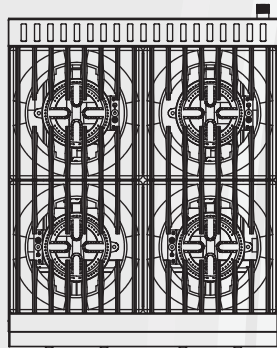
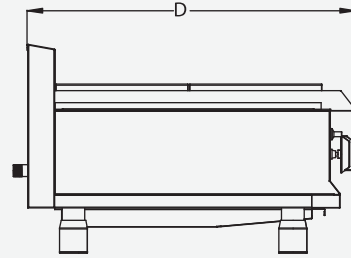
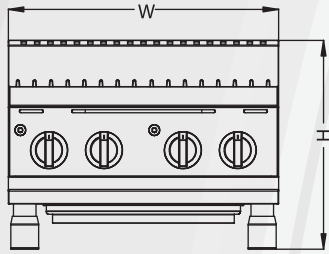


Gas Hot Plates



HP424

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Product Code	Open Burners	Capacity/ Cooking Area	Btu/hr Total	Product Overall Dimensions (inch)		
				Width	Depth	Height
HP212	2	12" x 24"	NAT 60000	12	29.1	18.9
HP424	4	24" x 24"	120000	24	29.1	18.9
HP636	6	36" x 24"	180000	36	29.1	18.9



HP212



HP424



HP636

- 3/4" male rear gas connection, all units supplied with Natural and LP gas regulator
- Installation: Allow 4" for gas regulator at rear of unit

- Warranty: 1 year Parts and Labor

