

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

**CONSULTANT / CONTRACTOR NOTES:**

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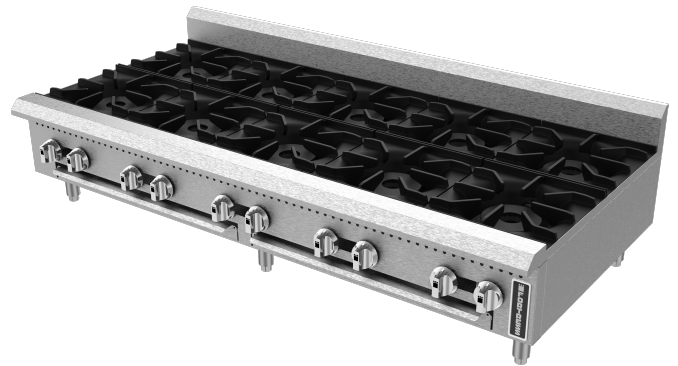
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## Countertop Gas Hot Plate

# FGHP60

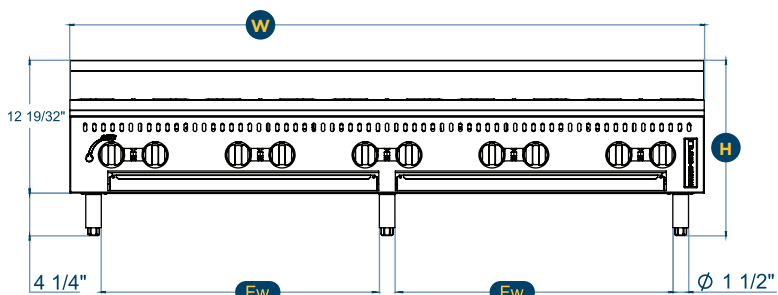
### Standard Features:

#### HOT PLATE

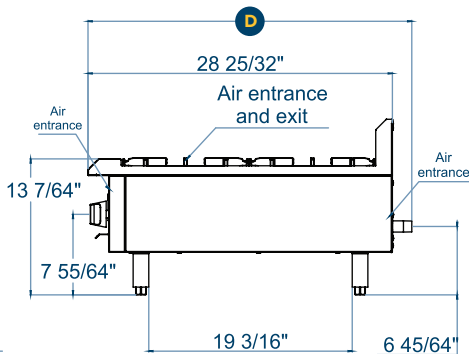
- Available in 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1219 mm) and 60" (1524 mm) width.
- High efficiency open burners.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chrome plated injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel crumb/drip pan.
- Crumb/drip pan capacity: 3.81 gal

# FGHP60

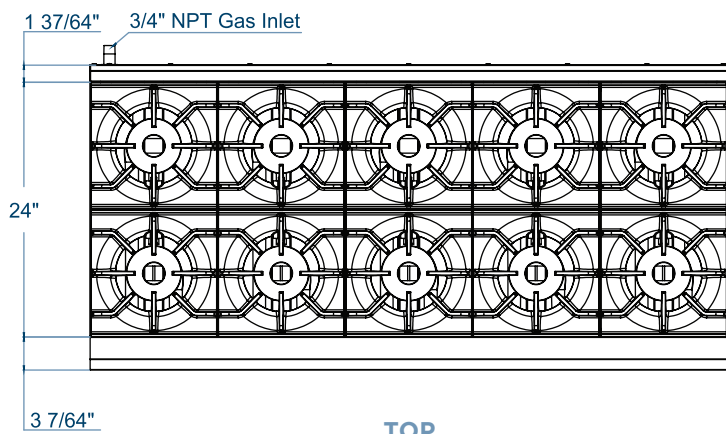
## Countertop Gas Hot Plate



FRONT



SIDE



TOP

### SPECIFICATIONS

- 28,000 BTU/h total output per burner.
- Manifold pressure is 5" W.C. (Natural Gas) or 10" W.C. (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
FGHP60	60"	30 33/64"	16 27/32"	2 x 26 9/32"	300 lb	64 1/16"	34 1/4"	19 19/64"	352 lb

### UTILITY INFORMATION

GAS SUPPLY							
MODEL	BURNERS	PROPANE		NATURAL		MANIFOLD PRESSURE	
		kcal/h	BTU/h	kcal/h	BTU/h	Natural Gas	Propane Gas
FGHP60	10	70,600	280,000	70,600	280,000	4" W.C	10" W.C

### INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, [www.NFPA.org](http://www.NFPA.org). When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, [www.AGA.org](http://www.AGA.org)

**\*NOTE:** In line with its policy to continually improve its product, Fortress™ reserves the right to change materials and specifications without notice.

- Specify altitude when above 2,000 feet.