



ATOSA CATERING EQUIPMENT INC.

WE MAKE THE KITCHEN BETTER



Hot Plates



ATHP-24-4



ATHP-12-2

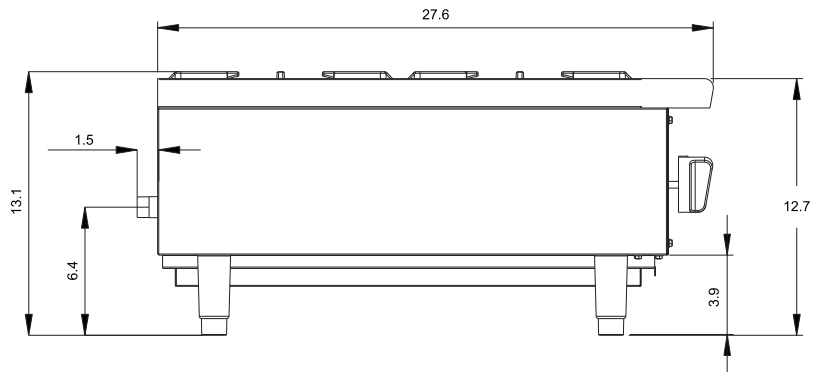
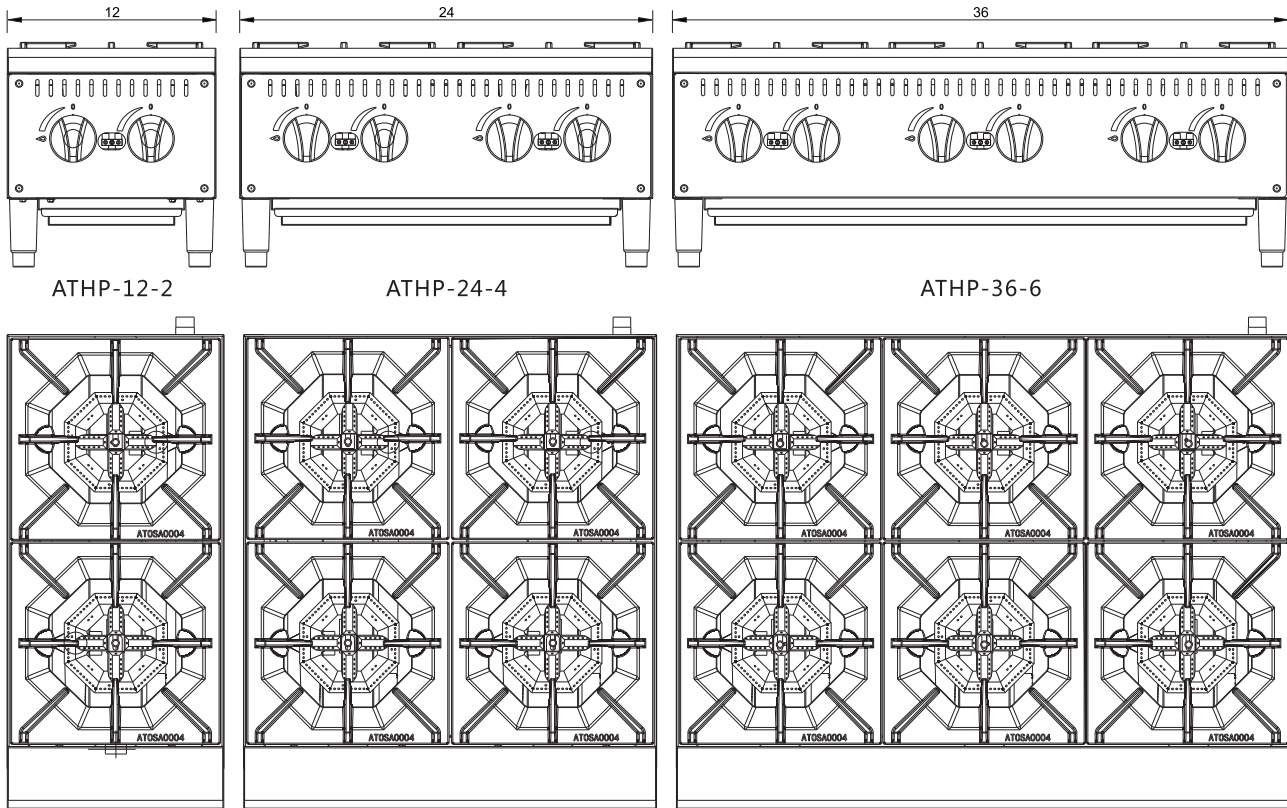


ATHP-36-6

Standard Features

- ◆ Durable Stainless steel structure , Corrosion – resistant and easy to clean
- ◆ Simple and reasonable structure , easy to manipulate and maintain
- ◆ Heavy duty burners, with stable flame, standby pilots
- ◆ Heavy duty Cast iron grates for a strong bearing performance
- ◆ Independent manual controls to save energy
- ◆ Adjustable stainless steel legs

Plan View



Specifications

Model	Burners and Control Method	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
ATHP-12-2	2 Burners Independent Manual control	NG	4	25,000	50,000	#43	55.1
		LP	10	25,000	50,000	#53	
ATHP-24-4	4 Burners Independent Manual control	NG	4	25,000	100,000	#43	97
		LP	10	25,000	100,000	#53	
ATHP-36-6	6 Burners Independent Manual control	NG	4	25,000	150,000	#43	136.7
		LP	10	25,000	150,000	#53	