



Project:

Item Number:

Quantity:

**GAS HOT PLATE RANGES**



**HPG4-24**

**DESCRIPTION**

Vollrath® Gas Hot Plate Ranges are a simple, effective way to prepare food economically and safely. These units are ideal for steak houses, restaurants, coffee shops, clubs, and pubs.

**CLEARANCE AND ENVIRONMENT**

- Units must be installed adjacent to non-combustible surfaces only, with a minimum spacing of 6" at the back.
- Adequate clearance must be maintained for proper ventilation and servicing; 4" legs must be installed for airflow.

**AGENCY LISTINGS**



Conforms to NSF/ANSI STD 4



Conforms to ANSI STD Z83.11-2016  
Certified to CSA STD 1.8-2016

*Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.*

**ITEMS**

Item No./Model No.	Description
HPG2-12	Gas Hot Plate Ranges, 12"
HPG4-24	Gas Hot Plate Ranges, 24"
HPG6-36	Gas Hot Plate Ranges, 36"

**FEATURES & BENEFITS**

- High-Output, individually-controlled 26,000 BTU burners are placed every 12" (30.4 cm) for full coverage and precision.
- Each burner covers 12" (30.4 cm) for large pots.
- Unit is natural-gas-ready; propane conversion kit is included.
- Smoother, welded stainless-steel and individual burner grates ensure easier cleaning.
- Metal knobs are **GUARANTEED FOR LIFE**.
- 12" model provides an option for tight spaces.
- Full-width stainless steel Drip Pan catches grease.
- Zero side clearance from non-combustibles saves space.
- Bull-nose design protects from burns.
- Adjustable flame settings create consistent, even heating.
- Heavy-duty gas valves ensure long life.
- Heavy-duty legs make leveling simple.
- Vollrath components improve durability and cleanability.
- Standard ¾" NPT gas inlet allows convenient installation.

**WARRANTY**

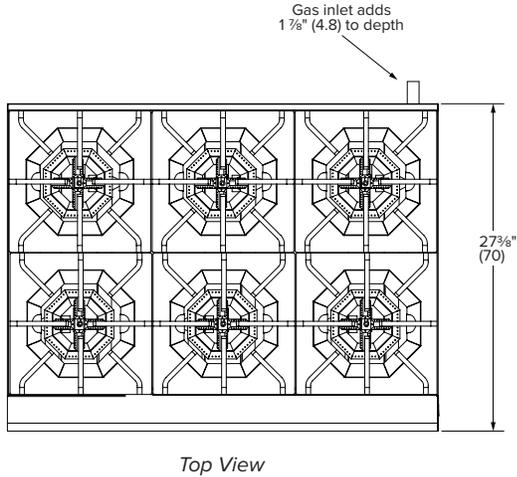
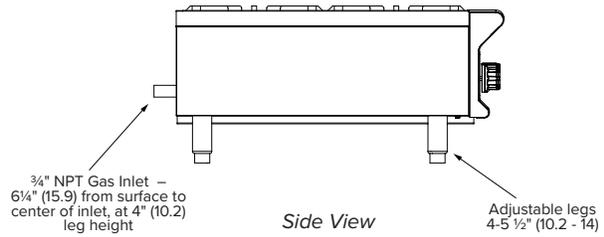
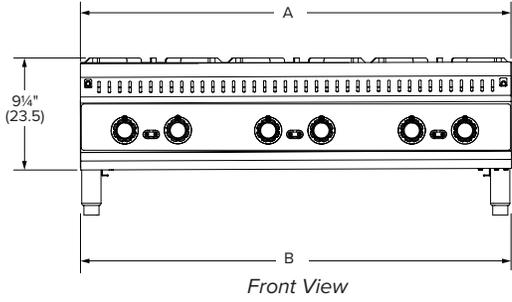
All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

## GAS HOT PLATES

### DIMENSIONS

Shown in inches (cm)



### SPECIFICATIONS

Item No.	(A) Width	(B) Leg Width	Number of Burners	Output (BTU)	Control Type	Pilot Type	Number of Drip Trays
HPG4-12	12.2 (30.9)	12 (30.4)	2 (front and back)	52,000	Manual	Standing	1
HPG4-24	24.1 (61.2)	23.9 (60.7)	4	104,000			
HPG6-36	36.1 (91.6)	36.0 (91.4)	6	156,000			



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