



HOT PLATE

GAS BURNERS

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"Anvil's Hot Plate gas burners, provide a simple and effective way to prepare a variety of foods, sauces and stews in an economical, safe and hassle free way."

APPLICATION

- IDEAL FOR USE IN STEAK HOUSES, RESTAURANTS, COFFEE SHOPS, CLUBS AND PUBS
- AVAILABLE IN VARIOUS SIZES

CONSTRUCTION

- STAINLESS AND ALUMINIZED CONSTRUCTION
- HEAVY DUTY PAINTED CAST IRON GRATES WITH "CENTER SLOPE" HOLES
- FULL WIDTH STAINLESS STEEL DRIP PAN
- HEAVY DUTY BRASS VALVES
- 3/4 NPT GAS INLET

HEATING

- ENCLOSED BACK DIRECTS HEAT TO THE STOVE TOP NOT OUT OF THE BACK



Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, which in our opinion, will provide better performance, durability and efficiency.



ALL ANVIL EQUIPMENT COMES WITH A ONE YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP

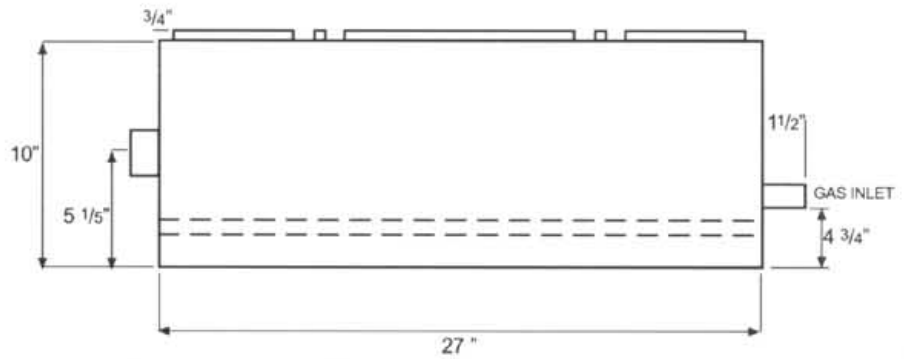
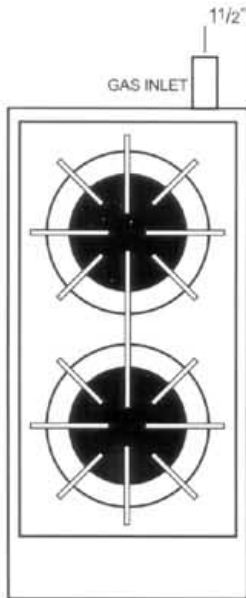


NOTE:

When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right ; the depth (D) of the product is the total distance from front to back ; the height (H) is the total distance from the bottom of the product to the top

**HOT PLATE
GAS BURNERS**

MODELS:
HPA1002
HPA1004
HPA1006



DESCRIPTION	2 BURNERS	4 BURNERS	6 BURNERS
MODELS	HPA1002	HPA1004	HPA1006
GAS	NATURAL / LP	NATURAL / LP	NATURAL / LP
OUTPUT: BTU	56000	112000	168000
DIMENSIONS (inch) (W x D x H)	12 x 27 x 10	24 x 27 x 10	36 x 27 x 10
BOX DIMNS (inch) (W x D x H)	16 x 31 x 14	28 x 31 x 14	40 x 31 x 14
PACKED WEIGHT (lbs)	60	110	160
COMPLIES WITH SPEC	-	-	-



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