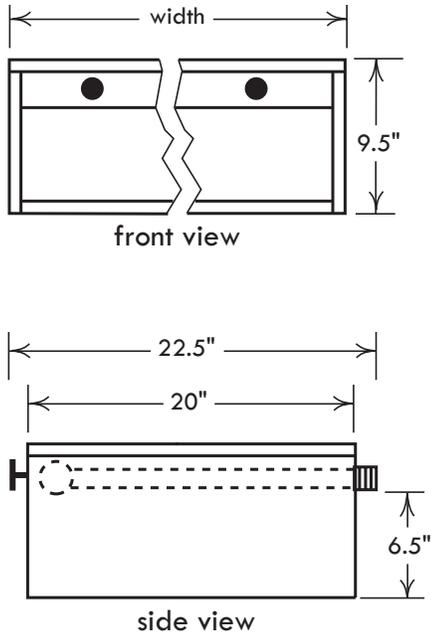


HOT PLATES

10 SERIES



1091



1092



1093



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Sturdy cabinet frame. Installation clearances for non combustible surfaces are 0" on the side and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12,000 BTU, long life cast iron burner bases with easy cleaning removable burner rings with protective spillage lip.

TOP GRATES: 10" w x 20" d easy cleaning, stainless steel 2-hole plate with spillover bowl. Removable cast iron spider grates.

ACCESSORIES: Legs, lift off griddles, gas hoses, carrying handles, knob protectors, cleaning supplies and matching equipment stands.

SPECIFICATIONS

Number	brnrs	in./mm.	BTU	Approx. lbs/kg
1091	2	10 / 254	24K	30 / 14
1092	4	20 / 508	48K	55 / 25
1093	6	30 / 762	72K	90 / 41
1094	8	40 / 1016	96K	120 / 54

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.

