

### Features/Benefits:

- ★ Gas Hot Plates are designed for the most demanding foodservice applications and deliver years of maintenance free operation.
- ★ Available in 2, 4, and 6 burner styles to accommodate many volume operations.
- ★ Sizes available in 12", 24", or 36" widths to fit almost anywhere and suitable for a variety of pots and pans.
- ★ High performance 22,000 BTU cast iron burners provide maximum heat distribution and control.
- ★ Heavy-duty cast iron grates stand up to constant use.
- ★ Standing pilot for each burner for easy ignition.
- ★ Manual on/off control valve has 1/4 turn for easy temperature control.
- ★ Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- ★ Units shipped Natural Gas ready. Reversible regulator and LP conversion kit included.
- ★ Removable crumb tray for easy cleaning.
- ★ Heavy-duty 4" adjustable legs to match the height of other Central equipment in your line.

### Applications:

Gas hot plates are designed for years of maintenance free operation and reliable cooking performance. Whatever the menu item, hot plates will out perform the competition.

### **Quality Construction:**

Hot plates are constructed of stainless steel fronts with attractive polycarbonate trim and a stainless steel bull nose to provide control knob protection. The body and drip pan are constructed of aluminized steel for long lasting durability. Units are shipped from the factory for operation on natural gas. Propane gas conversion can be accomplished in the field by changing orifices (supplied with units) and regulator setting.

#### Warranty:

Gas hot plates are covered by Star's one year parts and labor warranty.



MODEL CPHP4

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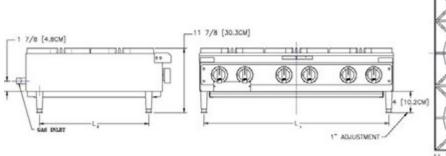


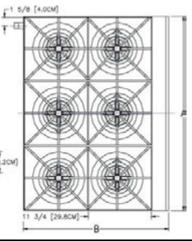


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S207/1103







### Specifications

			Dimension	s				
	(A)	(B)		(L1)	(L2)	Cooking Surface	Approxima	te Weight
	Width	Depth	Height	Length	Length	Height	Installed	Shipping
Model	Inches	Inches	Inches	Inches	Inches	Inches	lbs.	lbs.
No.	(cm)	(cm)	(cm)	(cm)	(cm)	(cm)	(kg)	(kg)
CPMP2	12-3/16	28-7/8	11-7/8	10-1/2	20-3/8	11-15/16	66	75
	(31.0)	(73.0)	(30.3)	(27.0)	(52.0)	(30.0)	(60.0)	(34.1)
CPMP4	24-3/16	28-7/8	11-7/8	22-1/2	20-3/8	11-15/16	110	125
	(61.0)	(77.8)	(30.3)	(57.0)	(52.0)	(30.0)	(50.0)	(56.8)
CPMP6	36-3/16	28-7/8	11-7/8	34-1/2	20-3/8	11-15/16	176	200
	(92.0)	(73.0)	(30.3)	(87.0)	(52.0)	(30.0)	(80.0)	(90.9)
4" (10 cm) legs with 1-3/8" (3.5 cm) adjustment								

Gas Data			
Model No.	Type Gas	BTU Rating	Type Connections
CPMP2	Natural/Propane	44,000	3/4" (1.9 cm) N.P.T. Male
CPMP4	Natural/Propane	88,000	3/4" (1.9 cm) N.P.T. Male
CPMP6	Natural/Propane	132,000	3/4" (1.9 cm) N.P.T. Male

### **Typical Specifications**

Gas hot plates are constructed of aluminized steel with stainless steel front with black polycarbonate trim. Unit has aluminized steel drip pan, heavy-duty cast iron grates, cast iron 22,000 BTU burners, on-off manual control valve, standing pilot for each burner and pressure regulator. Hot plates are available in 12", 24", or 36" wide sizes and operate on natural or propane gas. Hot plates are AGA certified and NSF and CGA listed. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

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