GUSTO GAS HOT PLATES
Models AMHP2, AMHP4, & AMHP6

Gusto Gas Hot Plates

Features & Benefits:

Gusto 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 just about 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 a simple 1/4 turn for easy temperature control.

Cool to the touch stainless steel bull nose front provides knob protection and comfortable work zone.

Gas convertible in the field with conversion kit supplied with each hot plate. Units are shipped Natural Gas.

Removable crumb tray for easy cleaning.

Heavy-duty 4" adjustable legs to match the height of other Gusto equipment in your line.



Quality Construction:

Gusto hot plates are constructed of stainless steel fronts with attractive polycarbonate trim and a stainless steel bull nose for control knob protection. Body and drip pan are constructed of aluminized steel for long lasting durability.

Warranty:

Gusto gas hot plates are covered by Star Manufacturing’s Warranty for two year parts and labor.

Applications:

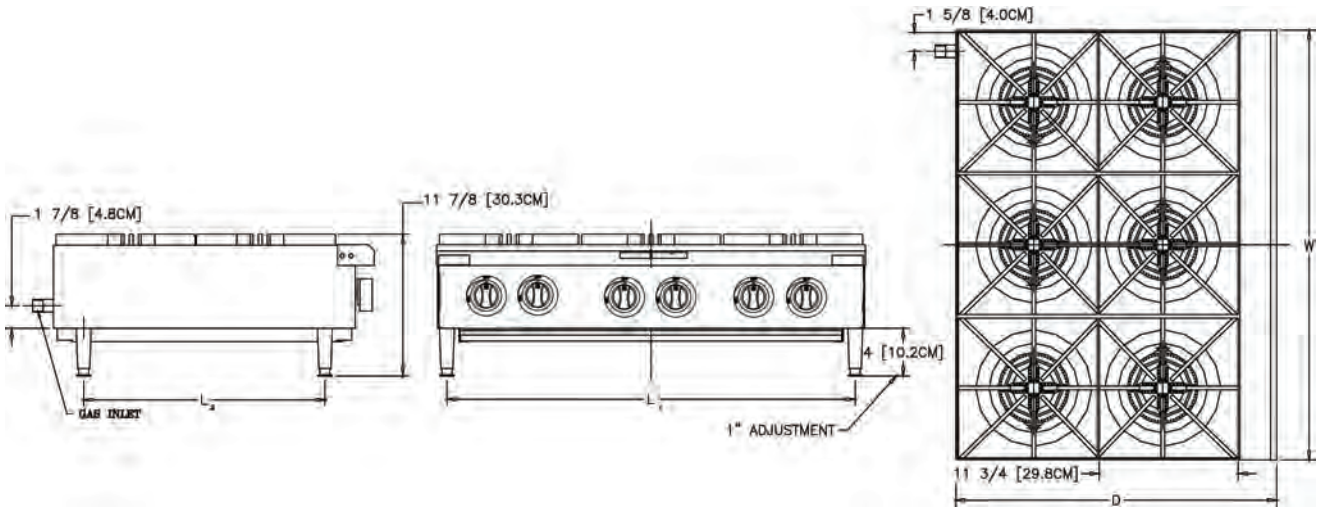
Gusto hot plates are designed for years of maintenance free operation and reliable cooking performance. No matter what the menu item is, Gusto hot plates will out perform the competition.

G207/1052

GUSTO EQUIPMENT www.gustoequipment.com info@gustoequipment.com

WARRANTY/SERVICE: ph. 314.678.6303 fax 314.781.2714

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Specifications

Model No.	A width inches/cm	B depth inches/cm	C height inches/cm	L1 length inches/cm	L2 length inches/cm	Cooking Surface height inches/cm	Approximate Weight installed lbs/kg	Approximate Weight shipping lbs/kg
AMHP2	12 3/16 /31	28 7/8 /73	11 15/16 /30	10 1/2 /27	20 3/8 /52	11 15/16 /30	66/60	75/34.1
AMHP4	24 3/16 /61	28 7/8 /77.8	11 15/16 /30	22 1/2 /57	20 3/8 /52	11 15/16 /30	110/50	125/56.8
AMHP6	36 3/16 /92	28 7/8 /73	11 15/16 /30	24 1/2 /87	20 3/8 /52	11 15/16 /30	176/80	200/90.9
4" (10cm) legs with 1-3/8" (3.5 cm) adjustment								

Gas Data

Model No.	Type Gas	BTU Rating	Type Connections
AMHP2	Natural / Propane	44,000	3/4" (1.9 cm) N.P.T. Male
AMHP4	Natural / Propane	88,000	3/4" (1.9 cm) N.P.T. Male
AMHP6	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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