



Countertop Hotplates

A Professional Line of Commercial Cooking Equipment

Models: TEKHP-12-NG/LP, TEKHP-24-NG/LP, TEKHP-36-NG/LP

EQUIPMENT THAT DOMINATES
For Culinary Professionals



TEKHP-12-NG/LP



TEKHP-24-NG/LP



TEKHP-36-NG/LP

Countertop Hotplates

The professional line of countertop gas cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Gas countertop hotplates are a space-saving alternative to full-size restaurant ranges, and are the perfect choice for preparing soups, stocks, steaks, and other delicious entrees. Each burner has its own individual standing pilot light and manual control, allowing you to set different cooking zones. With models ranging from two burner to six burner, you are sure to find the exact setup you need. cETLus Listed and ETL Sanitation, these units are backed by a 1-year warranty.

Standard Features

- Durable stainless steel construction
- Separate gas valves for each burner, with standing pilot ignition system
- Full width stainless steel drip tray
- 3/4" NPT rear gas connection and pressure regulator
- Adjustable legs create the ideal working height and accommodate uneven surfaces

Hotplate Configurations

- Available in 12", 24", and 36" sizes with two cast iron burners every 12" grate width
- 32,000 BTU per burner
- Field convertible to liquid propane (LP) with included conversion kit

STANDARD FEATURES

- Stainless steel exterior and interior
- Stainless steel full width drip tray
- 32,000 BTU per burner
- Heavy-duty burners with a standing pilot for open top burners
- Heavy-duty cast iron top grates
- Independent manual controls for each burner
- 3/4" NPT rear gas connection and regulator standard
- Adjustable legs



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to www.P65warnings.ca.gov

MADE IN CHINA



Countertop Hotplates Specifications

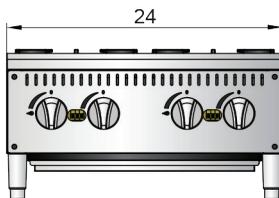
A Professional Line of Commercial Cooking Equipment

TEKHP-12-NG/LP, TEKHP-24-NG/LP, TEKHP-36-NG/LP

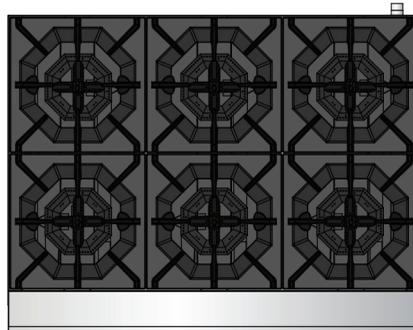
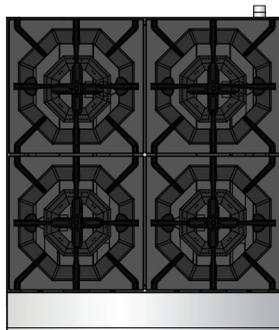
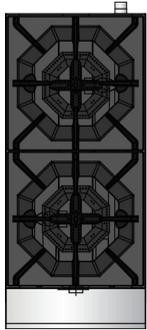
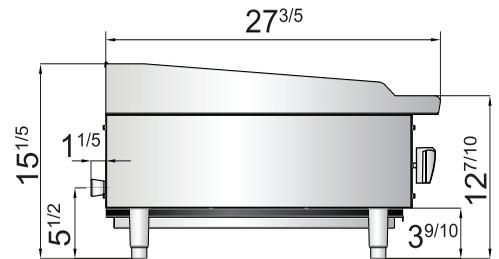
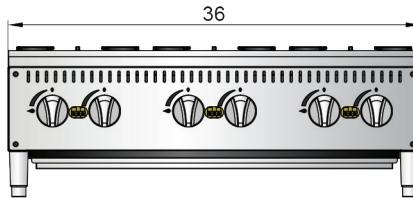
TEKHP-12-NG/LP



TEKHP-24-NG/LP



TEKHP-36-NG/LP



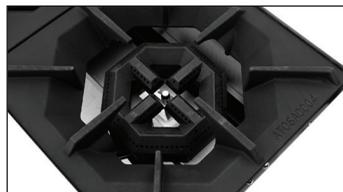
HEAVY DUTY HOTPLATES

	TEKHP-12		TEKHP-24		TEKHP-36	
Total BTU	64,000		128,000		192,000	
Number of Burners	2		4		6	
Exterior Dimensions	12" x 27 ³ / ₅ " x 15 ¹ / ₅ "		24" x 27 ³ / ₅ " x 15 ¹ / ₅ "		36" x 27 ³ / ₅ " x 15 ¹ / ₅ "	
Net Weight	54		94		134	
Gross Weight	80		130		185	
Gas Type	NG	LP	NG	LP	NG	LP
Intake-tube Pressusre (in.W.C.)	4	10	4	10	4	10
Per BTU B.T.U./h	32,000	32,000	32,000	32,000	32,000	32,000
Regulator	4" w.c.	10" w.c.	4" w.c.	10" w.c.	4" w.c.	10" w.c.
Shipping Dimensions	15" x 30" x 17"		27" x 30" x 17"		39" x 30" x 17"	

Heavy-duty burners



Heavy-duty cast iron top grates



Stainless steel knobs



Stainless steel legs

