

# Tabletop Griddle Cheesemelter-Broiler Combinations



Model FHP36-24B



Model FHP24-24B

**Available 12", 18", 24", 30", 36", 42" & 48"...**

Space saving cheesemelter-"broiler"-griddles can also be combined with open top burners and char-broilers saving critical counter space. Griddle plates measure 21-1/4" deep by 3/4" thick. 4-1/2" high back and side splashes taper to the front. The burners feature an attached stainless steel flame spreader to radiate heat downward combined with insulated aluminized steel side panels for superior heat reflection and fuel efficiency. Adjustable heavy duty, nickel plated, cheesemelter racks measure 18" deep by 6" less than the width of the griddle. Char-broiler burners are rated at 25,000 BTUH on 12" incremental sizes, 40,000 and 80,000 total BTU's respectively on 18" and 30" char-broiler sections. Griddle burners are rated at 20,000 BTUH on 12" incremental sizes, 36,000 and 72,000 total BTU's respectively on 18" and 30" griddle sections. Open top burners are cast iron featuring a large 7" star pattern for excellent efficiency. Open burner top grates are 12" x 12" cast iron with a cast in bowl to direct heat to the cooking surface.

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