

Models GHPW-2i GHPW-3i

PRODUCT:

QUANTITY:

ITEM:

### **Designed Smart**

#### **Increased Performance**

- •Workline high output gas burners generate 28,000 BTU's per burner
- •Reduces amount of labor time to boil water by 50%
- ·Fast start-up to prime cooking temperatures
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel
- Front extension protects employees from burns

#### Saves Time and Clean-up Labor Cost

• Maintenance is easier with bottom-mount grease collection pan and removable top grates

· Heavy-duty stainless steel and aluminized steel

Smooth action, infinitely adjustable gas valves

turn 90 degrees, giving the operator ultimate

4" (10.2cm) heat-resistant, adjustable legs

• Field convertible gas regulator

**Design Features** 

28,000 BTU/hr per cast iron burner

Field convertible gas regulator
Removable cast-iron grate
Stainless steel collection pans

Adjustable viewable pilot

· Front or top-serving

construction

control



Model GHPW-2i Wide Gas Hot Plate

## **Options & Accessories**

- •WOK Ring Accessory Part # 21815507
- High altitude versions available (contact factory)

# Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Equipment is backed by a 2year limited warranty and a 1-year on-site labor warranty, including on-site service calls within 50 miles of authorized service technicians. \*

•Certified by the following agencies:



\*Warranty does not include cooking grates

See reverse side for product specifications.



**APW Wyott Foodservice Equipment Company** · 1307 N Watters Rd Suite 180., Allen, TX 75013 (800) 527-2100 · (972) 908-6100 · Fax (214) 565-0976 · <u>www.apwwyott.com</u>



Workline Series Gas Hot Plate – Wide Series

PRODUCT:

QUANTITY:

ITEM:

#### GHPW-2i







#### GHPW-3i







# **PRODUCT SPECIFICATIONS**

#### CONSTRUCTION:

Stainless steel top skirt, crumb tray and front panel. Aluminized steel sides and back panel. Welded construction. Field convertible gas regulator. 4" adjustable legs.

#### **Gas Specifications:**

GHPW-2i:	56,000 BTU/hr. input 2 manual infinitely adjustable controls Propane is 60,000 BTU/hr.
GHPW-3i:	84,000 BTU/Hr. input 3 manual infinitely adjustable controls Propane is 90,000 BTU/hr.

#### **Overall Dimensions:**

GHPW-2i:	14"H x 24"W x 19 1/2"D (35.5cm x 61cm x 50.5cm)
GHPW-3i:	14"H x 36"W x 19 7/8"D (35.5cm x 91cm x 50.5cm)

NOTE: Regulator and pipe add 1 <sup>1</sup>/<sub>4</sub>" to the rear of the unit.

#### Shipping:

GHPW-2i: 64 lbs (29 kg) GHPW-3i: 104 lbs (47.2 kg)

Freight Class: 70 FOB: Allen, TX 75013

\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



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