CULITEK Heavy Duty Countertop Hotplates

A Professional Line of Commercial Cooking Equipment

Models: CULCTH12NG, CULCTH24NG, CULCTH36NG

EQUIPMENT THAT DOMINATES
For Culinary Professionals

CULCTH12NG

CULCTH24NG

CULCTH36NG

STANDARD FEATURES

- **Stainless steel front and sides**
- **Fully welded to withstand the toughest kitchen environments**
- **25,000 BTU per burner**
- **Separate gas valves for each burner, with standing pilot ignition system**
- **High output, gas powered for operators requiring all day long use—breakfast, lunch and dinner**
- **Two cast iron burners every 12" grate width**
- **Removable stainless steel drip tray for easy cleaning**
- **3/4" rear NPT gas inlet**
- **4" to 5" adjustable legs**

Heavy Duty 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 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. ETL Listed and ETL Sanitation, these units are backed by a 1-year warranty.

Standard Features

- Stainless steel front and sides that are fully welded for extra durability
- Separate gas valves for each burner, with standing pilot ignition system
- Removable stainless steel drip tray,
- 3/4" NPT rear gas connection and pressure regulator
- 4" to 5" adjustable legs
- ETL listed and ETL sanitation

Hotplate Configurations

- Available in 12", 24", and 36" sizes with two cast iron burners every 12" grate width
- 25,000 BTU per burner
- Field convertible to liquid propane (LP)

1 YEAR WARRANTY
Parts & Labor

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

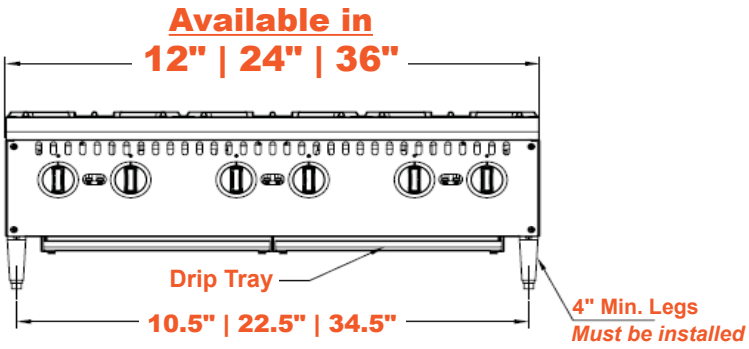
MADE IN CHINA

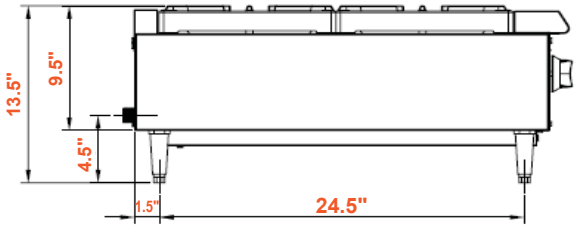
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

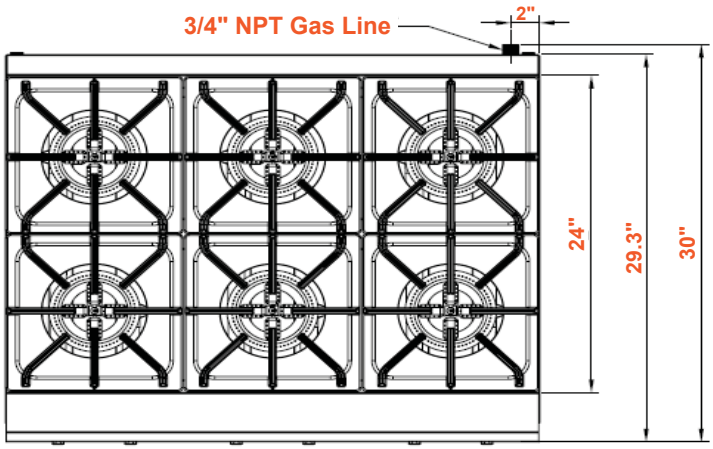
CULITEK Heavy Duty Hotplates Specifications

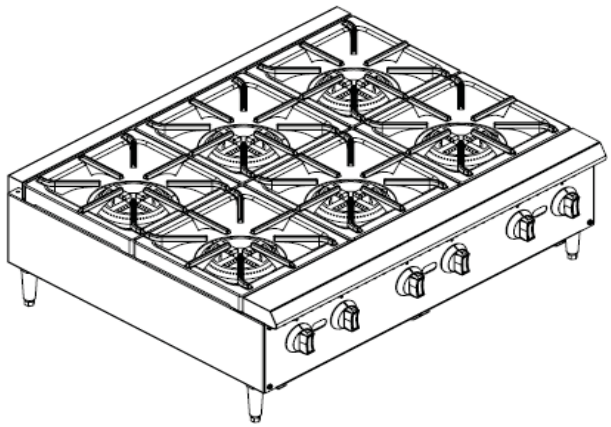
A Professional Line of Commercial Cooking Equipment

CULCTH12NG, CULCTH24NG, CULCTH36NG









HEAVY DUTY HOTPLATES	CULCTH12NG	CULCTH24NG	CULCTH36NG
Total BTU	50,000	100,000	150,000
Number of Burners	2	4	6
Number of Drip Trays	1	1	2
Overall Dimensions	12"W x 30"D x 13½"H	24"W x 30"D x 13½"H	36"W x 30"D x 13½"H
Net Weight	62	119	187
Gross Weight	95	152	222
Shipping Dimensions	17"W x 35"D x 17"H	29"W x 35"D x 17"H	38"W x 35"D x 17"H