



Countertop Electric Hot Plate

Models: EHP-H 208V EHP-H 240V SEHP-H 208V SEHP-H 240V
QUANTITY: ITEM#:

PRODUCT:

Designed Smart.

Compact Design With High Output

- Fits in tight counter space.
- Reaches boiling temperatures fast (8 minutes).

Saves Time and Clean-Up Labor Cost

- Available in a style that fits your operations:
 - High output coil loops.
 - Solid plate burners.
- Easy to service with "easy to open" front panel.
- Maintenance is easier with bottom-mounted grease collection pan and removable top grates.
- Improved Infinite Control design gives operators maximum ability to control temperature and higher reliability.



MODEL EHP COUNTERTOP ELECTRIC HOT PLATE

Built Solid.

Built to Last

- Thick, stainless steel construction protects against kitchen "wear and tear" and rust.
- High temperature wiring used for long life.

Reliability backed by APW Wyott's Warranty

- All APW Wyott cooking equipment is backed by a 3-year limited warranty and a one-year on-site labor warranty.
- Tested by the following agencies:



APW Wyott Design Features

- Heavy-duty stainless steel construction.
- Dual 8" (20 cm) coil loops.
- 4" (10 cm) adjustable legs.
- Hinged front panel with quick-release screws for easy service access.
- Dual infinite controls with indicator lights (one for each coil).
- Removable chrome-plated drip pans under each heating coil.

Options:

- Solid Plate burners

See Reverse Side for product specifications

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company

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For more information e-mail us at: Info@APWwyott.com

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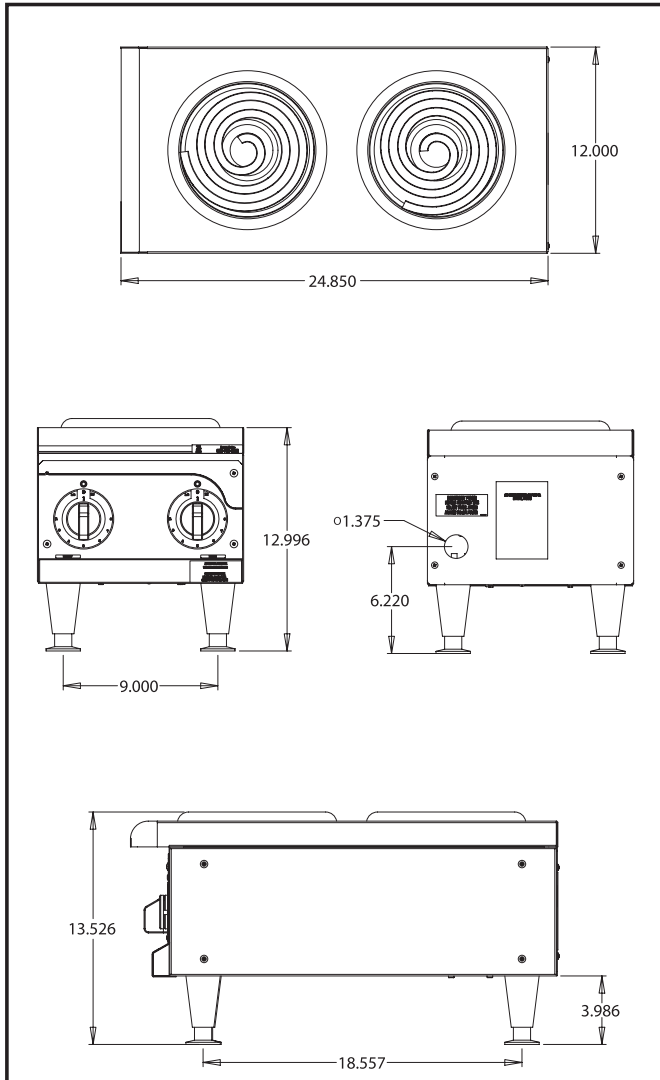
Countertop Electric Hot Plate

Models: EHP-H 208V EHP-H.CE 240V SEHP-H.CE 208V SEHP-H.CE 240V

PRODUCT:

QUANTITY:

ITEM#:



Model EHP, Countertop Electric Hot Plate

PRODUCT SPECIFICATIONS

Construction:

Heavy-duty stainless steel. Chrome-plated drip pans, legs, solid plate burner.

Electrical Specifications:

- EHP-H 208: 208V, 4000W, 19.3 Amp
(17.5 @ 3PH) 1/3 PH; rear panel terminal block access
 - EHP-H 240: 240V, 4000W, 16.7 Amp
(15.2 @ 3PH) 1/3 PH; rear panel terminal block access
 - SEHP-H 208: 208V, 4000W, 19.3 Amp
(17.5 @ 3PH) 1/3 PH
 - SEHP-H 240: 240V, 4000W, 16.7 Amp
(15.2 @ 3 PH) 1/3 PH
- Specify wattage and voltage when ordering.

Electrical Information:

Unit is configured for hard wiring in the field.

Overall Dimensions:

14" H x 14" W x 24-3/4" D
(35.6 cm x 35.6 cm x 63 cm)

Ship Weight:

- EHP: 33 lbs. (15 kg)
 - SEHP: 44 lbs. (19.5 kg)
- F.O.B. / Cheyenne, WY

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to (214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.



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