



Item No. _____
 Project _____
 Quantity _____

Gas, ChefSeries™ Countertop Range Models: GHP2, GHP4, GHP6 & GHP8



Model GHP4 shown with new optional on demand burner technology

SIZING AND PERFORMANCE GUIDE

Model/Width	Controls & Burners	BTU Input*
GHP2	2	64,000
GHP4	4	128,000
GHP6	6	192,000
GHP8	8	256,000

* Natural and propane gas

SHORT/BID SPECIFICATION

RANGE shall be a **LANG Manufacturing Model GHP_** [specify width: 2, 4, 6 or 8 burner] unit with: 32,000 BTU/hr gas heat burners; individual controls for every burner"; heavy-duty cast iron grates; large capacity drip pan; and all the features listed and the options/accessories checked:

STANDARD PRODUCT WARRANTY

One year, parts & labor

CONSTRUCTION FEATURES

- Stainless steel front, back & sides
- 32,000 BTU per burner
- Heavy-duty 12X12 cast iron cooking grates
- Stainless steel removable bottom drip tray
- 4" adjustable legs provided

PERFORMANCE FEATURES

- Gas hot plates are designed for the most demanding foodservice applications and deliver years of maintenance free operation.
- Available in 2, 4, 6 and 8 burner styles to accommodate a variety of foodservice operations.
- Matchless electronic ignition for each open burner.
- High performance 32,000 BTU 2-piece burner provides superior performance and sectional control. Plus our anti-clogging burner design provides years of maintenance free operation.
- Standing pilot with anti-clogging shield for each burner for easy ignition.
- Manual hi/lo control valve and gas regulator for consistent temperature control.
- Removable crumb tray for easy cleaning.

OPTIONAL FEATURES

- New energy efficient on demand burner technology available on rear burner only or all burners. Please specify accordingly.
 - Rear burner/s only
 - All burners

CONTROL PACKAGE

- Gas control for every burner



Sheet No. LSP-GHP (rev. 02/11)

LANG MANUFACTURING • 10 SUNNEN DR. ST. LOUIS, MO 63143
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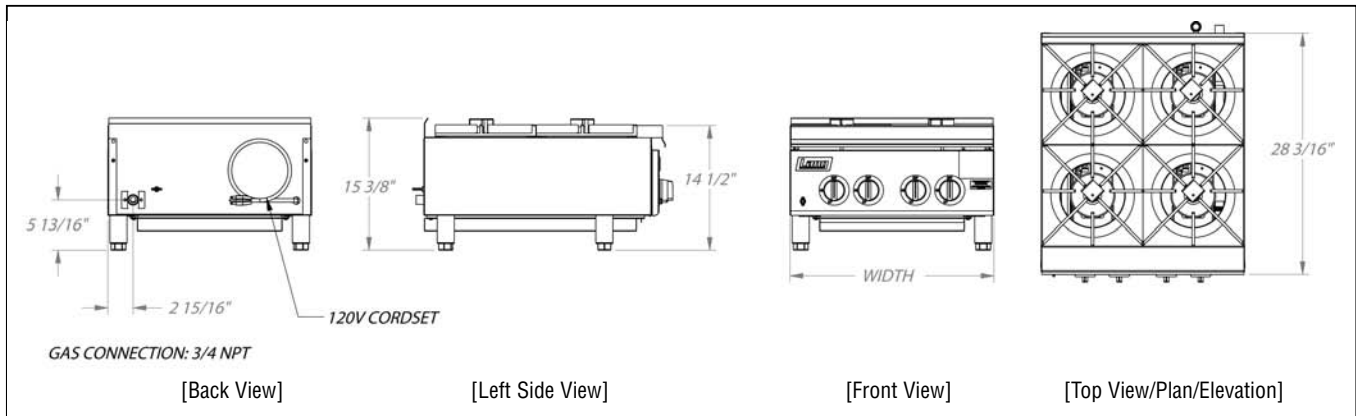
Gas, ChefSeries™ Countertop Range Models: GHP2, GHP4, GHP6 & GHP8

INSTALLATION REQUIREMENTS

- Specify: natural gas or propane gas: via 3/4" NPT connection
 - Gas pressure regulator provided
 - Specify elevation if project is over 2000 feet.
 - Installation under approved vent hood required.
- [All connections from rear. See below for location and delivery requirements]

OPTIONS & ACCESSORIES

- Stainless steel support stand with adjustable feet
- 5" compression-mount locking swivel casters for support stand



Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface*	Weight		Freight Class
			Actual	Shipping	
GHP2	15-3/8" x 11-7/8" x 28-3/16" 390.525mm x 301.625mm x 715.963mm	Sides & Back: 7"	NA	110 lbs.	85
			NA	50 kg	
GHP4	15-3/8" x 23-7/8" x 228-3/16" 390.525mm x 606.425mm x 715.963mm		NA	196 lbs.	85
			NA	89 kg	
GHP6	15-3/8" x 35-7/8" x 28-3/16" 390.525mm x 911.225mm x 715.963mm		NA	225 lbs.	85
			NA	102 kg	
GHP8	15-3/8" x 47-7/8" x 28-3/16" 390.525mm x 1,216.025mm x 715.963mm		NA	290 lbs.	85
			NA	132 kg	

* Non-combustible floor only.

Model	Ⓒ Gas Requirement (3/4" NPT)	Voltage
GHP2	64,000 BTU/hr	120V 60hz
GHP4	128,000 BTU/hr	120V 60hz
GHP6	192,000 BTU/hr	120V 60hz
GHP8	256,000 BTU/hr	120V 60hz

Cord set included

CAD SYMBOLS & PRICING



AutoQuotes

Due to continuous improvements, specifications subject to change without notice.

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