

7750 Georgetown Road, Indianapolis, IN 46268 Sales: 317.634.2550 Tech Service: 887.368.2797

LP & Natural Gas Hot Plates

69K-780 / 2 Burner / 50,000 BTU 69K-781 / 4 Burner / 100,000 BTU 69K-782 / 6 Burner / 150,000 BTU

KRATOS Countertop Hot Plates are perfect for busy operations that are tight on space, easily adding compact convenience to your kitchen! With a countertop design, the unit is space efficient allowing you to cook without a full-size range. Boasting 25,000 BTU burners, you can cook up sauces, sides, entrees, stir-fry's and even desserts in a high-demand environment.



69K-780





CONSTRUCTION & FEATURES

- Stainless steel body construction for long life and easy maintenance
- Reversible, heavy duty cast iron trivets
- Manually controlled 25,000 BTU independent burners
- · Large burner control dials
- · Easy access front panel pilot adjustment
- Durable anti-clogging dual-ported burners
- Bottom-mounted waste tray for easy clean up
- Easily monitored gas valve and continuous pilot provide simple reliable regulation of the gas burner
- Adjustable feet for stability
- Meets all North American gas cooking appliance design, construction and performance regulations, safety standards and design codes.
- Units come equipped for Natural Gas, kit to convert to Liquid propane (including orifices) is included.
- Electricity not needed.

	69K-780	69K-781	69K-782	
# of Burners & BTUs	2 Burners @ 25,000 BTU	4 Burners @ 25,000 BTU	6 Burners @ 25,000 BTU	
Total BTU / Hour	50,000 BTU per Hour	100,000 BTU per Hour	150,000 BTU per Hour	
Hose Connection	.75"	.75"	.75"	
in: Dimensions (W x D x H)	12" x 27.6" x 12.7"	24" x 27.6" x 12.7"	36" x 27.6" x 12.7"	
mm: Dimensions (W x D x H)	305 x 701 x 323	610 x 701 x 323	914 x 701 x 323	
Shipping Weight	74 lbs	125 lbs	179 lbs	

Commercial Duty 3rd Party Approvals:



5004906



Conforms to ANSI STD Z83. 11-2016 Certified to CSA STD 1.8-2016 Conforms to NSF/ANSI Std.4

The built in performance enhancing functions ensure that given proper attention and preventative maintenance each model will deliver years of trouble-free, reliable, low-maintenance, efficient operation.



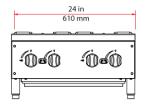
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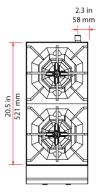
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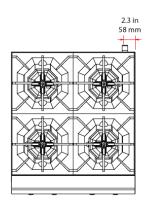
69K-780 / 2 Burner / 50,000 BTU 69K-781 / 4 Burner / 100,000 BTU 69K-782 / 6 Burner / 150,000 BTU

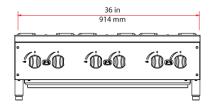
DIMENSIONS

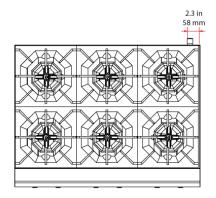




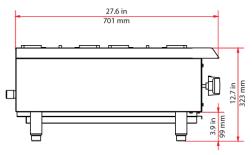








Model	W x D x H (In)	W x D X H (mm)	
69K-780	12 x 27.6 x 12.7	305 x 701 x 323	
69K-781	24 x 27.6 x 12.7	910 x 701 x 323	
69K-782	36 x 27.6 x 12.7	914 x 701 x 323	



GAS SUPPLY AND BURNER INFORMATION

Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. The hot plate comes with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

Model	Gas Type	Manifold Pressure	Rate Each BTUs / Hour	Total Rate BTUs / Hour	Orifice Size
69K-780	Natural Gas	4" W.C.	25,000	50,000	#43
	LP	10" W.C.	25,000	50,000	#53
69K-781	Natural Gas	4" W.C.	25,000	100,000	#43
	LP	10" W.C.	25,000	100,000	#53
69K-782	Natural Gas	4" W.C.	25,000	150,000	#43
	LP	10" W.C.	25,000	150,000	#53

- * Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- ** Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.
- *** Gas powered appliances must always be installed indoors, under an approved exhaust system with grease removal filters and a fire protection system.