



HDSGR-24



HDSGR-36



HDSGR-60



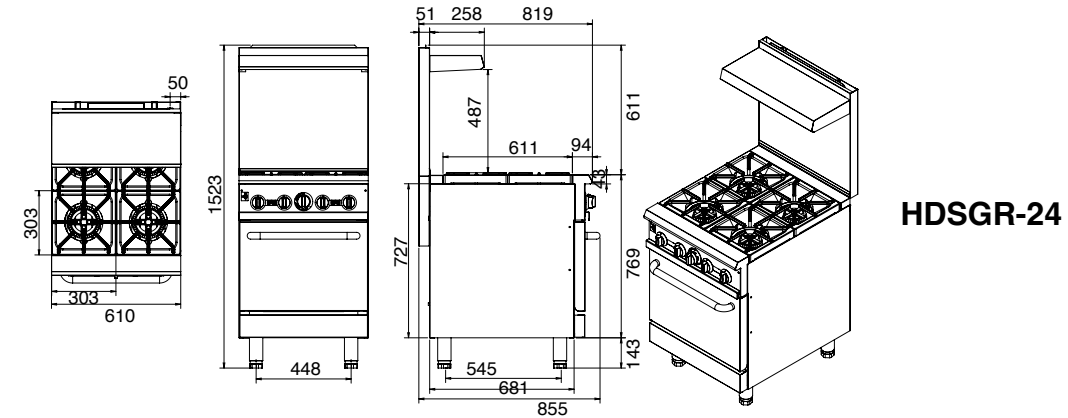
STANDARD FEATURES

- Fully MIG welded frame for stability
- Stainless steel front, sides and back-riser
- 6” stainless steel adjustable heavy duty legs
- Open top burners, each 30,000 BTU/hr
- Stainless Steel Burner and Top Grate Support Bracket
- Covered pilot burner to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast iron grates, 12” x 12” (30x30cm) in size, easy to be removed
- Deep Range Top for Large Cookware (1.5” deeper than most competitors)
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

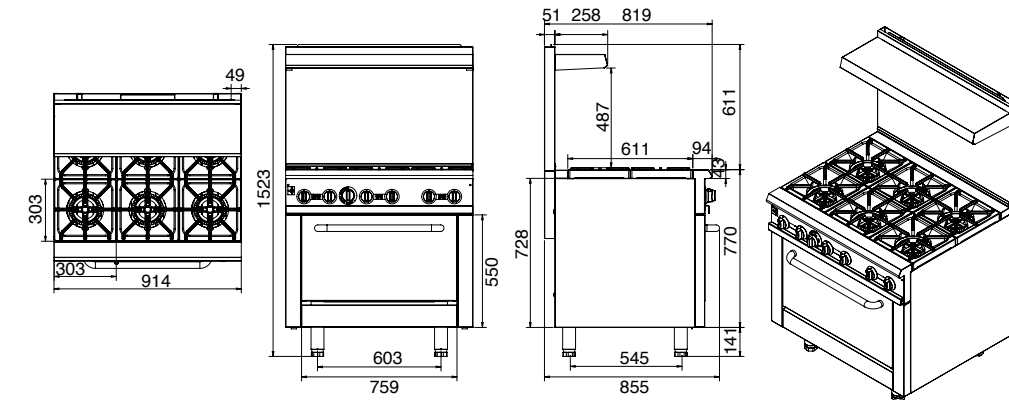


- 30,000 BTU cast iron burner (6.5” diameter) with lift-off burner heads for easy cleaning

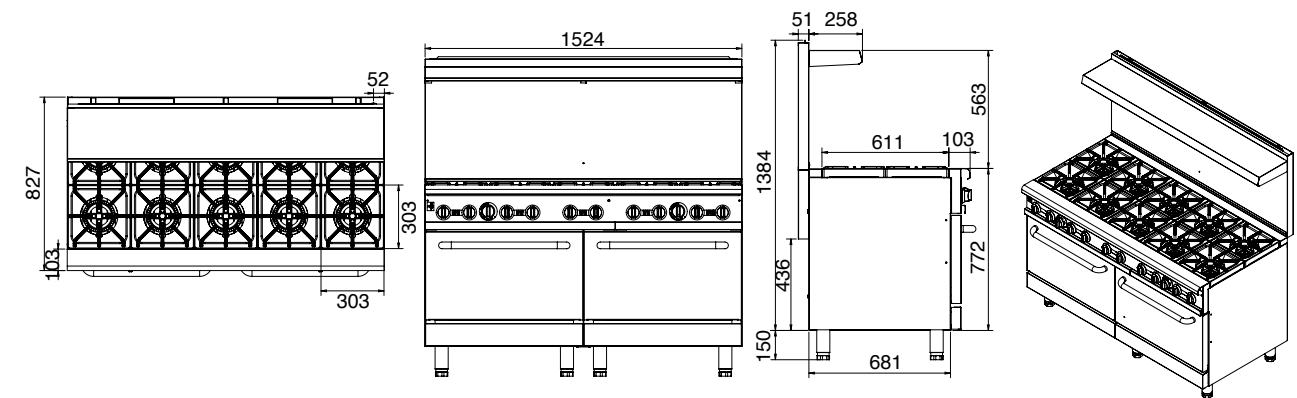
- **Gas Products available in either Natural or LP Gas setup**
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**



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MODEL	DESCRIPTION	TOTAL INPUT (btu/hr)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
HDSGR-24	4 burners with oven	151,000	609 x 830 x 1520 mm 24 x 32.7 x 60 inch	720 x 1010 x 1320 mm 28.3 x 39.8 x 15.6 inch	132 kg 290 lbs	162 kg 411 lbs
HDSGR-36	6 burners with oven	211,000	915 x 829 x 1520 mm 36 x 32.6 x 60 inch	1040 x 1010 x 1320 mm 41 x 39.8 x 52 inch	167 kg 367 lbs	207 kg 455 lbs
HDSGR-60	10 burners with oven	362,000	1524 x 829 x 1520 mm 60 x 32.6 x 60 inch	1650 x 1010 x 1320 mm 65 x 39.8 x 52 inch	280 kg 616 lbs	335 kg 737 lbs

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