

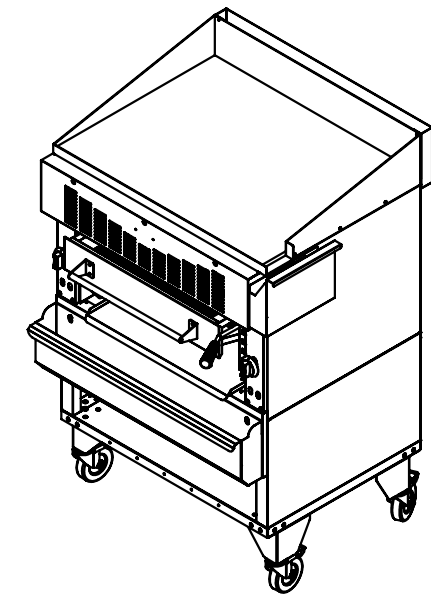
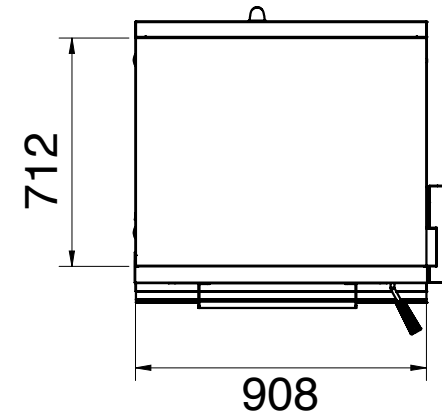
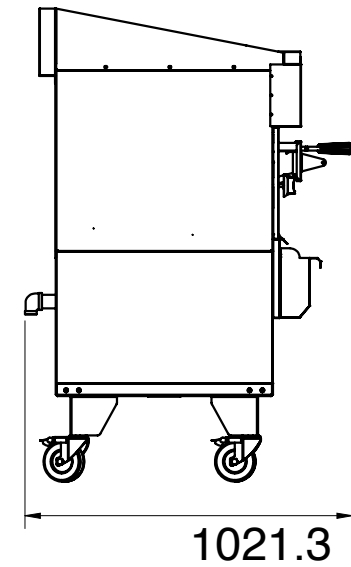
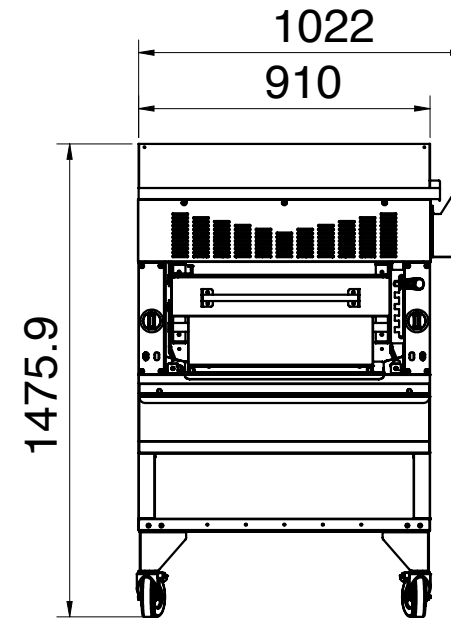


HDSBRC-40

STANDARD FEATURES

- Stainless steel structure with thick insulation for energy efficiency
- (3) 32,500 BTU radiant burners with ceramic tiles
- 500 - 900°F high intense infrared heat to penetrate food core
- Spring-balanced lifting system, easy to adjust
- Grills can be rolled out for easy loading, unloading and cleaning
- Grill stopper to prevent grills falling off
- 5-height locking position to have different temperature
- Stand-by pilot to provide instant and safe lighting burners
- Stainless steel crumb tray to collect grease
- Instant heating within one minute
- The 25 1/2" x 25" spacious cooking grids
- Cold rolled steel grids to produce attractive grill marks on food
- 1/2" searing griddle plate on top with 2" side and backsplashes
- Supplied with casters and under-shelf
- 3/4" NPT rear gas connection

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



HDSBRC-40

MODEL	DESCRIPTION	TOTAL INPUT (btu/hr)	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
HDSBRC-40	Gas Overfired Broiler	100,000	1022x1021x1476 mm 40.2x40.2x58.1 inch	1010x1110x1600 mm 40x44x63 inch	182 kg 400 lbs	212 kg 466 lbs

sales@heavydutysystems.com