



HDSGR-36C

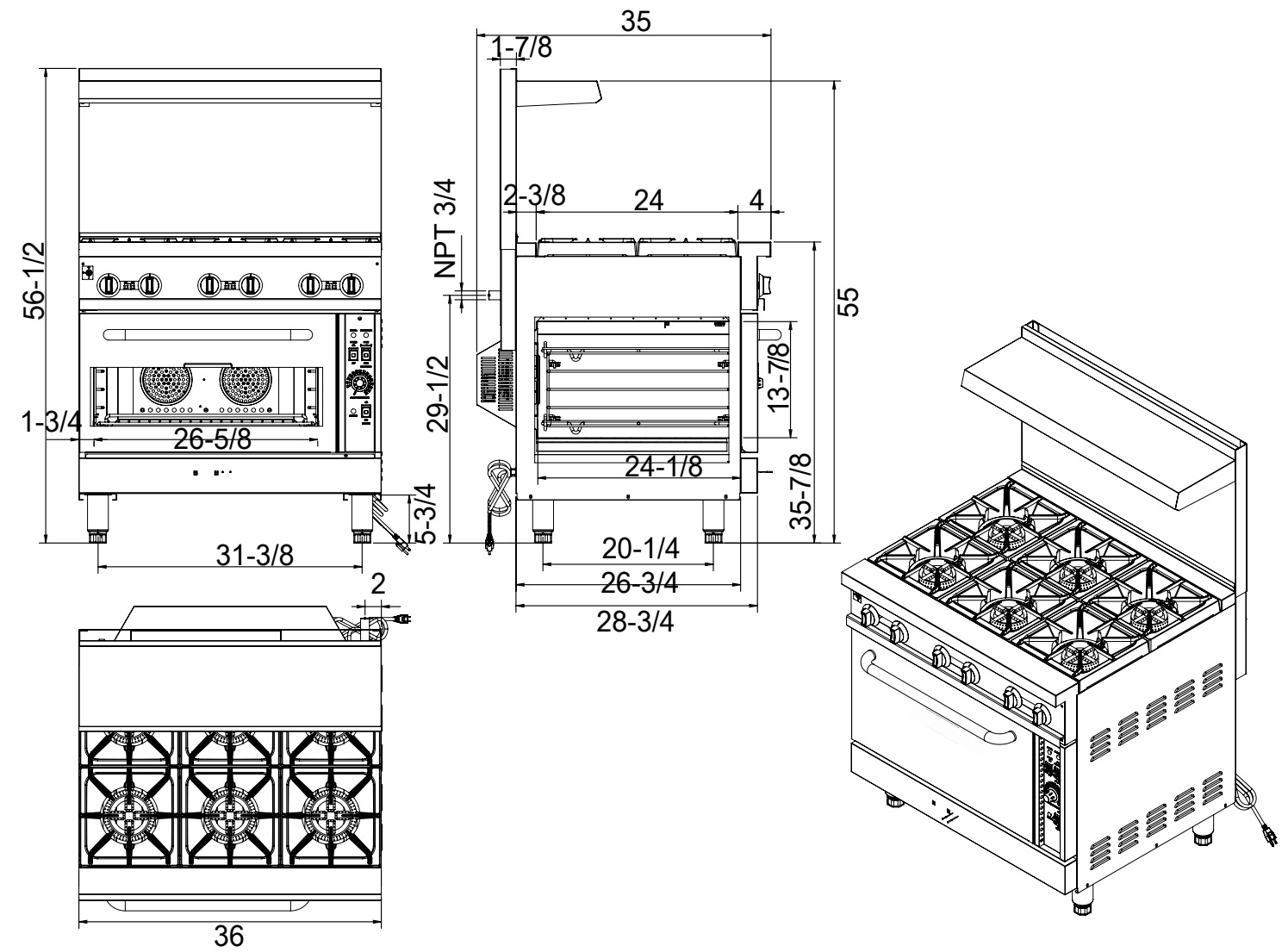
STANDARD FEATURES

- Stainless steel front and sides
- Six Open top burners, each 30,000 BTU/hr
- Stainless Steel Burner and Top Grate Support Bracket
- Thermostat controlled oven (250°F to 550°F)
- Cooling switch to reduce cavity temperature quickly
- Double circulating fans to ensure temperature evenness
- Welded frame structure for best stability
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- 12" x 12"(30x30cm) heavy duty cast iron grates
- Deep Range Top for Large Cookware (1.5" deeper than most competitors)
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner with 31,000 BTU/hr
- Thermal coupling safety valve for the oven
- Stainless steel oven door with good insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing
- 3/4" NPT rear gas connection



- 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)	VOLTAGE/AMP	PRODUCT (WxDxH)	PACKING (WxDxH)	NW	GW
HDSGR-36C	Gas range 6 burners with convection oven	211,000	120VAC, 60Hz, 1.5A	914 x 826 x 1532 mm 36 x 35 x 56.5 inch	1040 x 1010 x 890 mm 41 x 40 x 35 inch	175 kg 386 lbs	208 kg 485 lbs

sales@heavydutysystems.com