



HDSGR36-G12

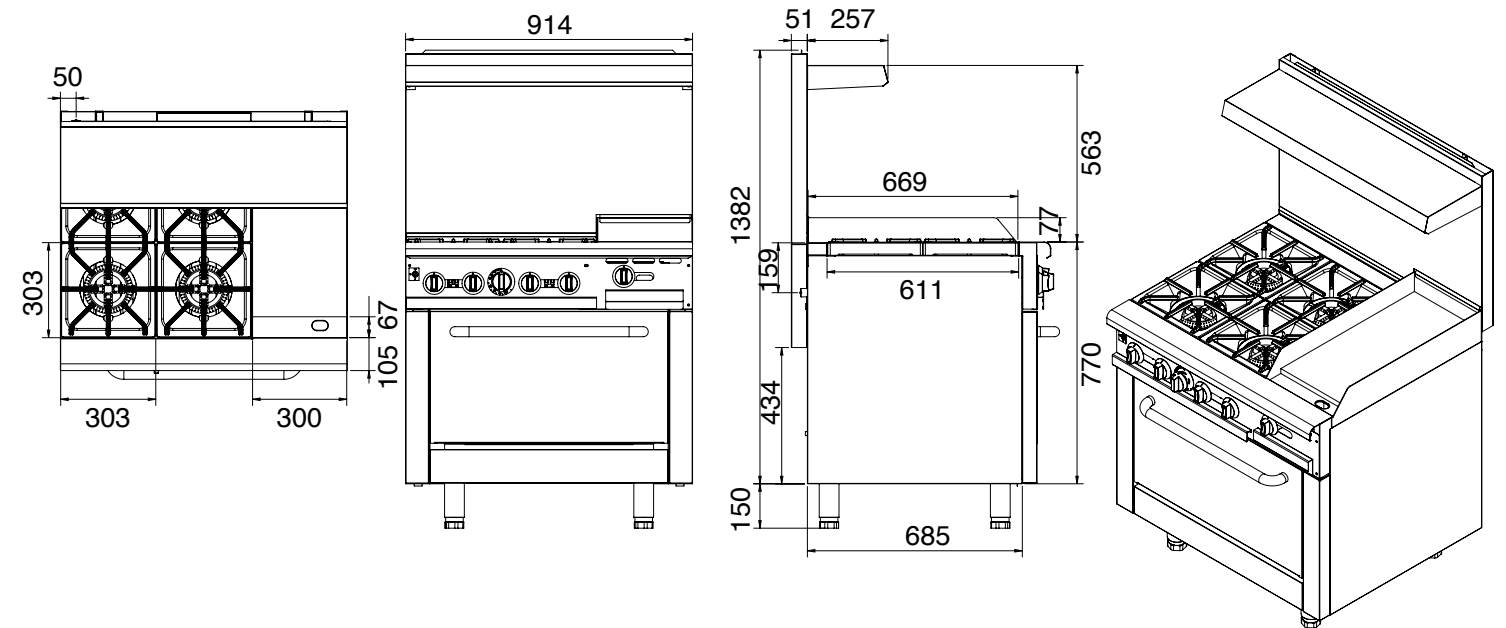
STANDARD FEATURES

- 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 each bottom oven
- With 20000 BTU/hr burner (1 pc) for griddle
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250 - 550°F (121 - 288°C)
- Two oven racks and four rack positions
- 12" griddle plate , 3/4" thickness
- 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
HDSGR36-G12	4 burners with griddle & oven	171,000	914 x 826 x 1532 mm 36 x 32.5 x 60.3 inch	1040 x 1010 x 1320 mm 40.9 x 39.8 x 52 inch	108 kg 238 lbs	208 kg 458 lbs

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