



HDSGR60-GS24

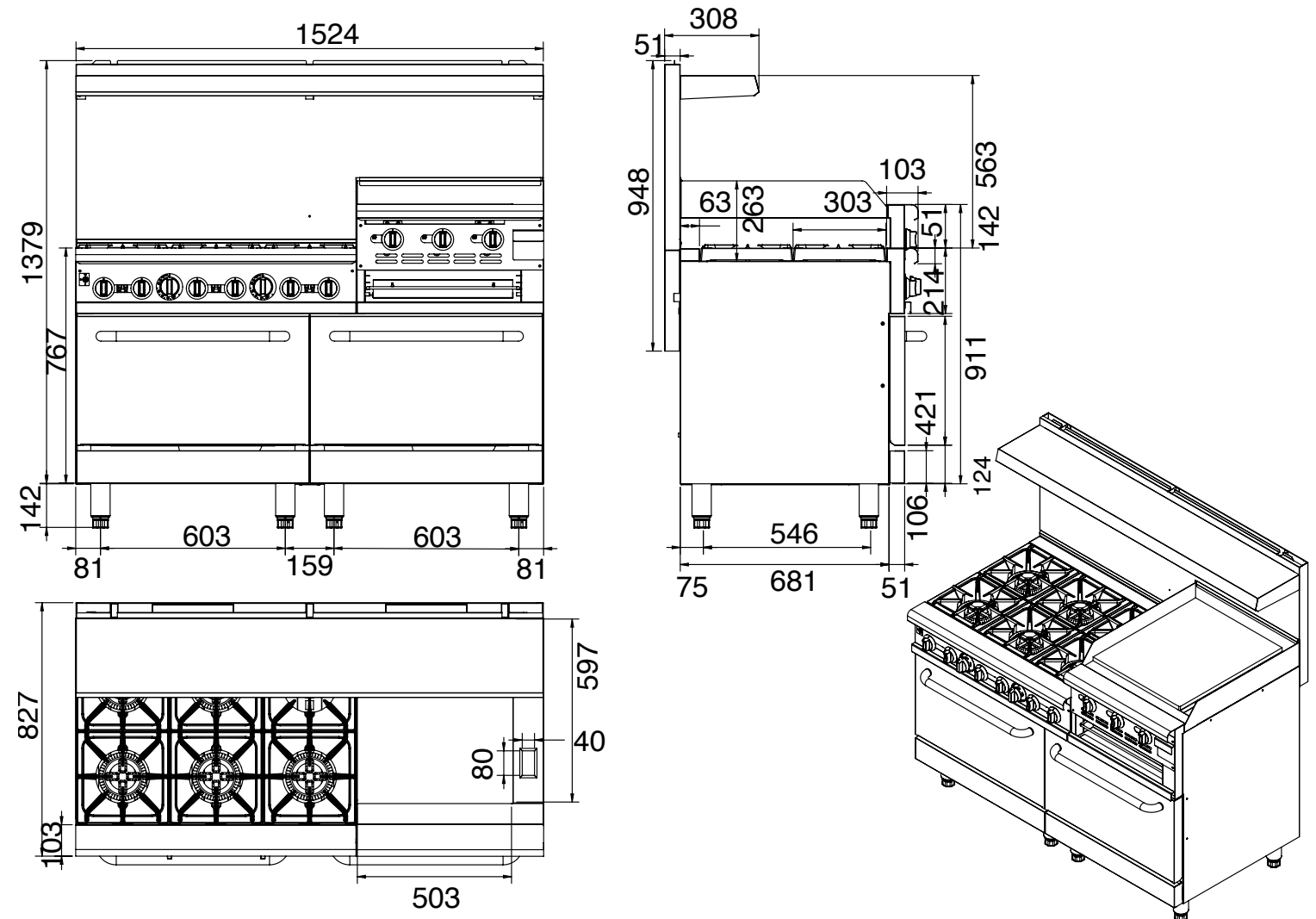
STANDARD FEATURES

- Fully MIG welded frame for stability
- Stainless steel front, sides and back-riser
- 6" stainless steel adjustable heavy duty legs
- Six 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
- 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
- 24" griddle plate, 3/4" thickness with 12,000BTU cast iron burner(3pcs)
- 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
HDSGR60-GS24	6 burners with griddle & oven	278,000	1523 x 774 x 1532 mm 60 x 30.5 x 60.3 inch	1650 x 1010 x 1320 mm 65 x 39.8 x 52 inch	330 kg 726 lbs	390 kg 858 lbs

sales@heavydutysystems.com