

## STANDARD FEATURES



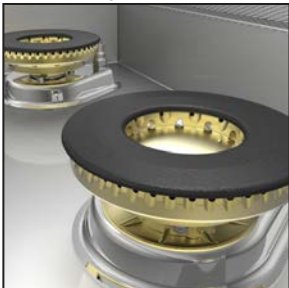
## SAUTE STATION

- ◆ High performance CircuFlame™ single flow burner systems
  - Single Ring at 25,000 Btu/hour for optimum cooking performance
  - Cast brass lift-off burner cap and base for easy cleaning
- ◆ Stainless steel fully sealed burner bowl for easy cleaning
- ◆ Brass standing pilot ignition at each burner position (HSSP models only)
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, *(Patented)* adjustable height for leveling
- ◆ Available from 36" to 72" wide configurations
- ◆ Heavy gauge welded body construction

1/2" Rod Grates



Single Flow Burners



Full Extension Drawer Slides



Induction Options



- ◆ 1-1/4" front gas manifold
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ Zamak die cast knobs and bezels with set screws *(Patented)*
- ◆ 9" tall Low FlueRiser
- ◆ Single point re-ignition direct spark system and modules at each burner position. Flame rectification means igniter will continue to spark until the burner flame is established (HSS Models)
- ◆ Drop-in induction burners w/integrated glass touch controls - 2600w each (HSI Models)
- ◆ Stainless steel night cover
- ◆ LED temperature display
- ◆ Heavy duty drawer slide system with full extension. Each can withstand 275 lbs
- ◆ Removable drawer slide for cleaning or simple replacement
- ◆ Heavy-Duty refrigerated bases with a modular design for maximum configuration and design flexibility
- ◆ Heavy duty top insulation for maximum heat protection
- ◆ Compact compressor compartment for self-contained models. Front accessible and removable service panel
- ◆ Stainless Steel cold rail wrapped with refrigerated coils with thermostatic control
- ◆ Available in self-contained (S) or remote (R) models



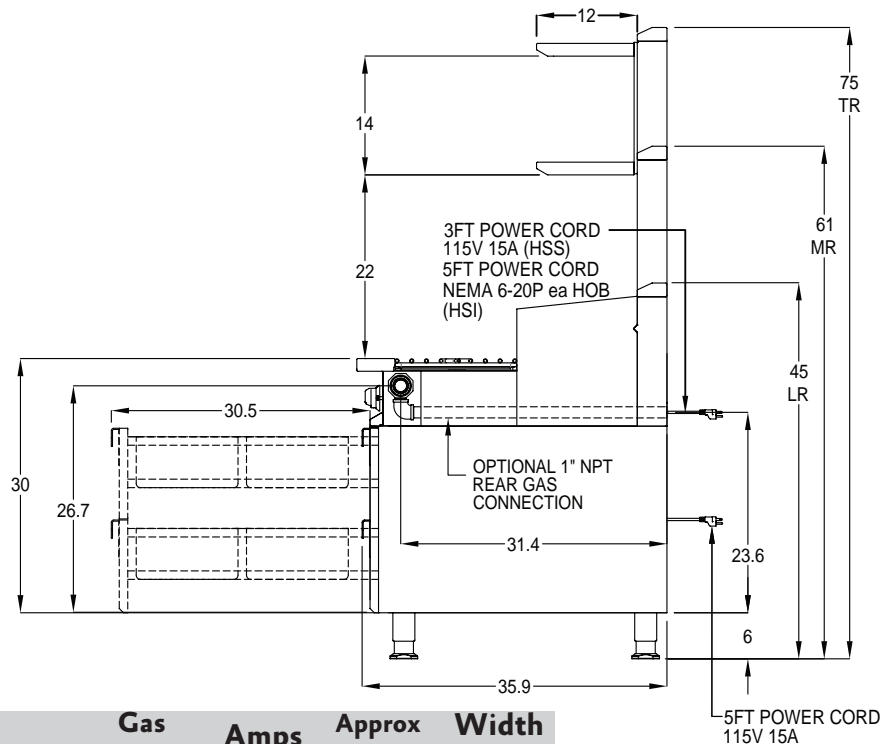
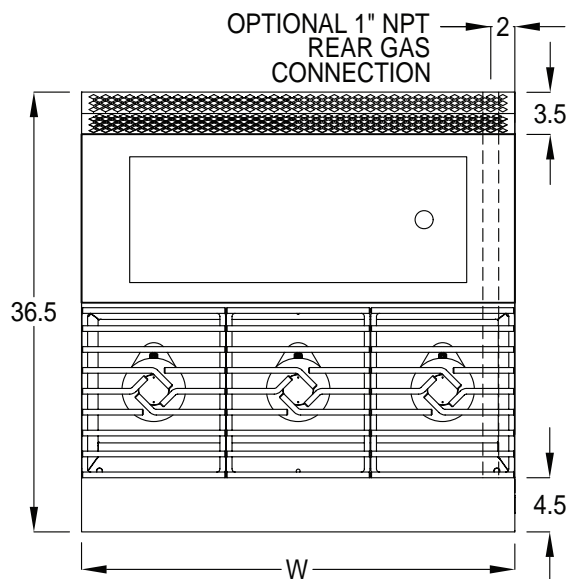
Model number as shown  
HRBSC72 with HSS726

- ◆ Cold rail is supplied with 1" drain
- ◆ Holds 1/4 size pans
- ◆ Drawer track removable for replacement or cleaning
- ◆ 11.5" wide compressor compartment for self-contained modules



## OPTIONS

- ◆ Customizable Marquise Accented™ valve panel *(Patented)* / contact sales department for available options
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Shelves: single or double, solid, tubular or mixed
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers: Tall or Mid



Model	Description	Gas [Btu/HR]	Amps	Approx SHP WT	Width (W)
HSS363	36" Width 3 Burner Top	75,000	1	110	36"
HSS484	48" Width 4 Burner Top	100,000	1	150	48"
HSS605	60" Width 5 Burner Top	125,000	1	180	60"
HSS726	72" Width 6 Burner Top	150,000	1	220	72"
HSSP363	36" Width 3 Burner Top, Standing Pilot	75,000	N/A	110	36"
HSSP484	48" Width 4 Burner Top, Standing Pilot	100,000	N/A	150	48"
HSSP605	60" Width 5 Burner Top, Standing Pilot	125,000	N/A	180	60"
HSSP726	72" Width 6 Burner Top, Standing Pilot	150,000	N/A	220	72"
HSI362	36" Width 2 HOB Induction Top 2600w Each	N/A	25	110	36"
HSI482	48" Width 2 HOB Induction Top 2600w Each	N/A	25	150	48"
HSI603	60" Width 3 HOB Induction Top 2600w Each	N/A	37.5	180	60"
HSI724	72" Width 4 HOB Induction Top 2600w Each	N/A	50	220	72"

**ELECTRICAL** : 120V, 60Hz, 5A, 1 phase. (HSS models only)  
208/240V, 12.5A ea HOB, 1 phase (HSI models)

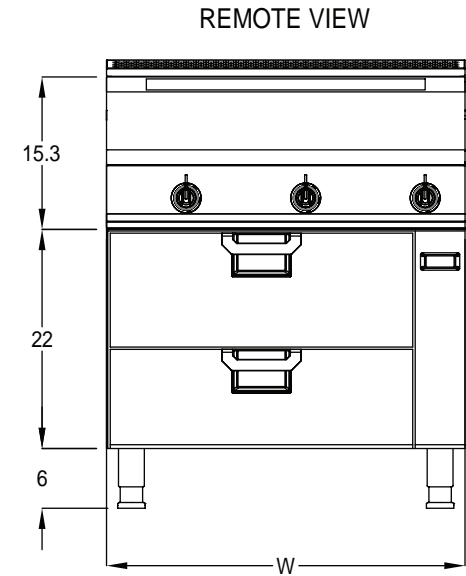
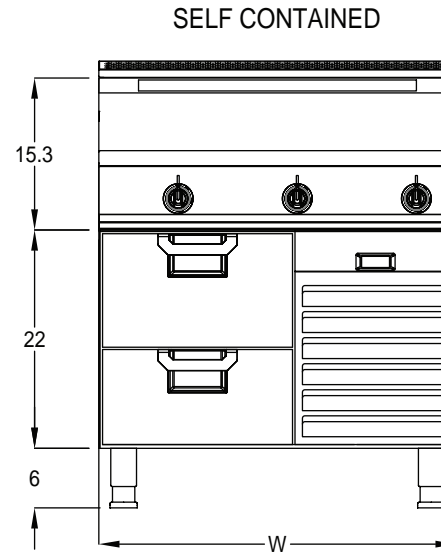
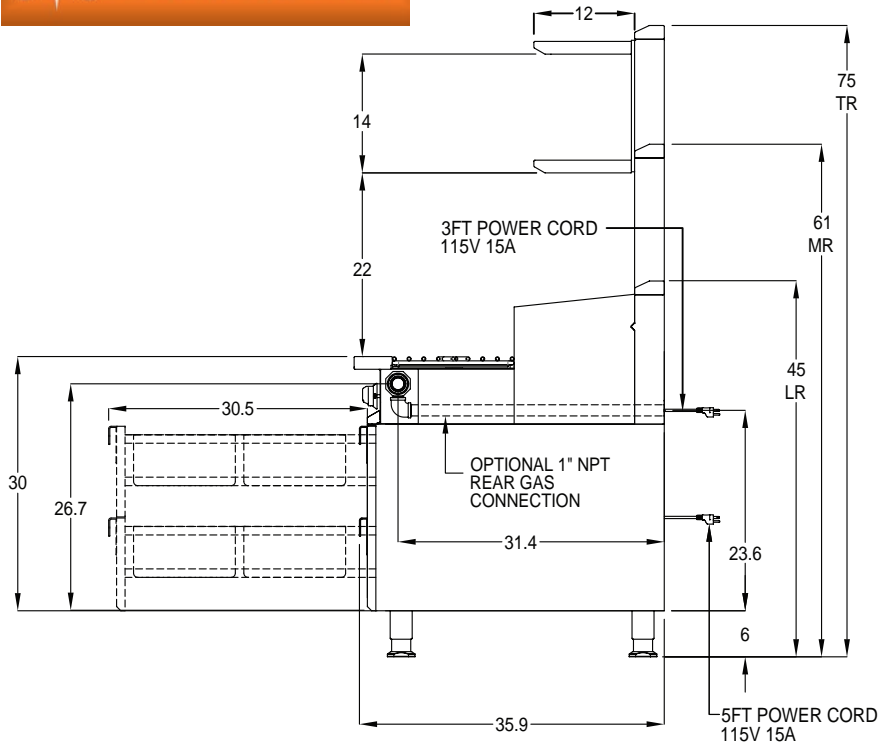
**GAS** : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

**VENTILATION** : The product is required to be installed under an exhaust hood.

*Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice.*

*Specify type of gas when ordering. Specify altitude when above 2,000 ft.*





Model	Description	[Btu/HR]		# of Pans / Drawers		# of 1/4 Pans in Cold Rail	AMPS		Approx SHP WT (lbs)		Width
		R	S	R	S		R	S	R	S	
HRB_C36	36" Refrigerated Base with Cold Rail	2700	2860	4/2	2/2	5	2.6	10.4	380	480	36"
HRB_C48	48" Refrigerated Base with Cold Rail	3200	3520	6/2	4/2	6	2.6	11	500	640	48"
HRB_C60	60" Refrigerated Base with Cold Rail	3700	4500	8/4	6/2	8	4.2	14.8	630	800	60"
HRB_C72	72" Refrigerated Base with Cold Rail	5200	6430	8/4	8/4	10	4.2	17.8	725	835	72"

R = Remote      S = Self-Contained

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**REFRIGERANT TYPE:** R448A

**ELECTRICAL :** 120V, 60Hz, 20A, 1 phase.

**GAS :** No gas requirements

**VENTILATION :** No ventilation requirements.



**CONTACT US:** [www.hestancommercial.com](http://www.hestancommercial.com)

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