

STANDARD FEATURES



INDUCTION RANGETOP

- ◆ Heavy gauge welded body construction
- ◆ Available in 18" and 36" wide configurations
- ◆ 3500W of power for each burner module, 208 or 240 Volts, 6-20P cord & plug (4 burners for 36", 2 burners for 18")
- ◆ Flush mounted glass with adjacent worktop for smooth transitions
- ◆ Boils 4 quarts of water in approximately 6 minutes
- ◆ "Continuous Field" technology keeps the pan energized even if tipped or lifted (not more than 40 seconds), allowing the flexibility to "float" the pan, "dip" the edges, and its ingredients.

High Performance Burner System



Welded Construction



Electronic Controls



- ◆ Works with induction capable pots and pans with bottom diameters 4.75" - 10.25"
- ◆ 10 cooking setting options, 7 warm / hold settings, and a timer shutoff function
- ◆ Up to 90% energy efficiency
- ◆ Automatic shutoff safety feature when the pan is removed for 40 seconds
- ◆ Stainless steel front, sides, bottom, and 4.5" plate shelf
- ◆ 9" tall Low Riser

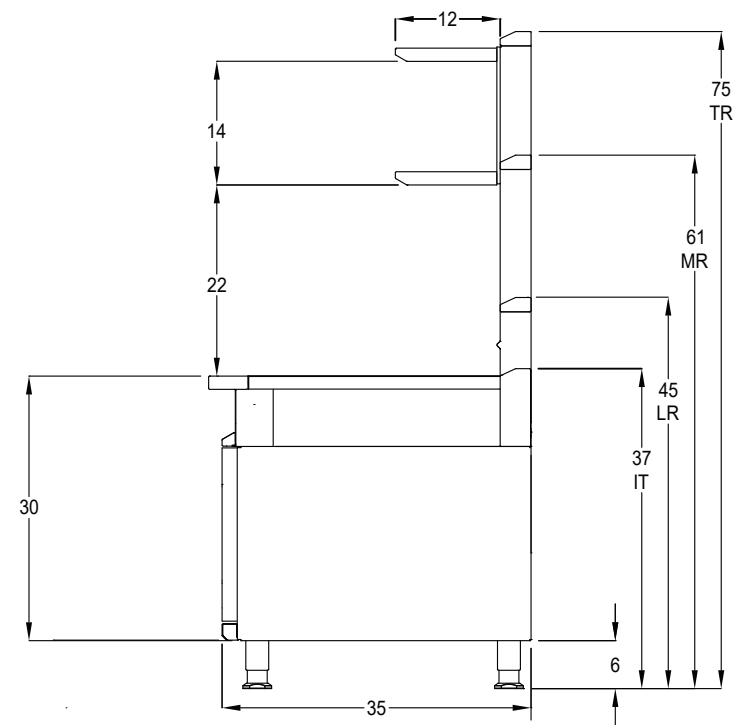
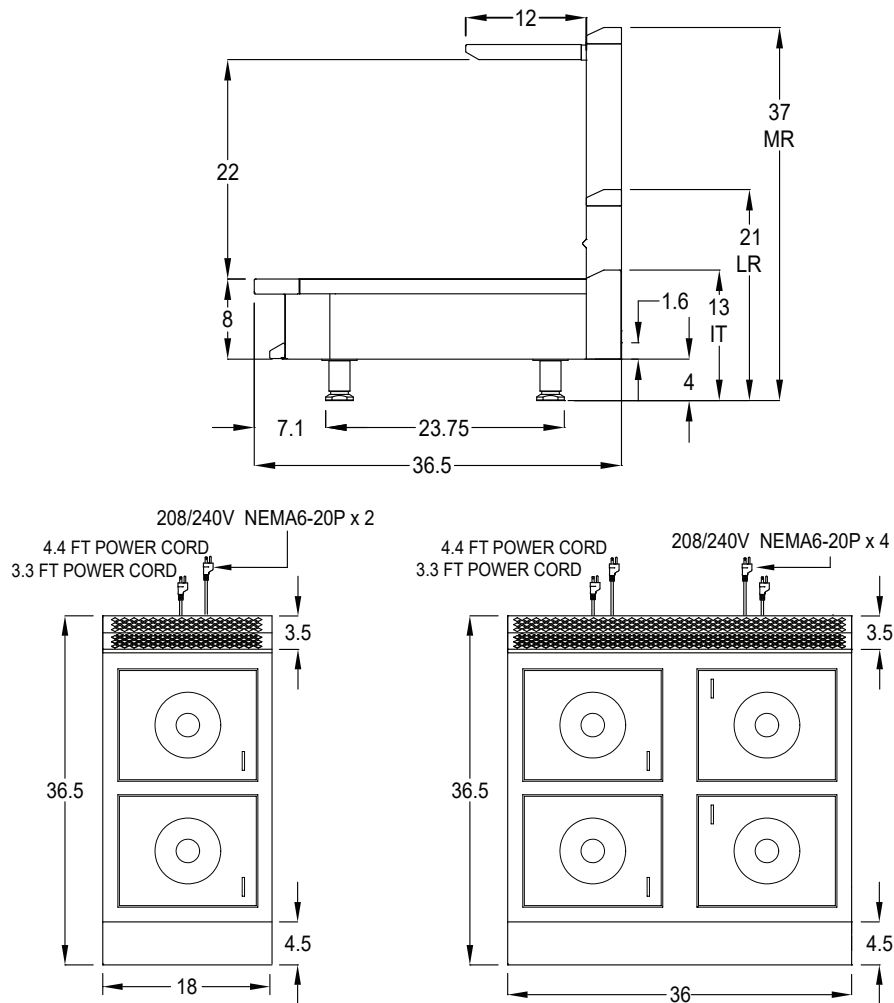
OPTIONS

- ◆ Customizable Marquise Accented™ control panel (*Patented* / contact sales department for available options)
- ◆ 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
- ◆ 4" legs for countertop models
- ◆ Risers : Tall, Mid, or Island Trim
- ◆ Shelves : single or double, solid, tubular or mixed



Model number as shown HIR364





ELECTRICAL : 208/240V 16.8 /14.6A for each module

GAS : No gas requirement

VENTILATION : No vent requirement (Check Local Code Requirements)



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.

Model	Description	Approx SHP WT	Width (W)
HIR182	18" wide 2-burner Induction Top	80	18"
HIR364	36" wide 4-burner Induction Top	100	36"