

STANDARD FEATURES



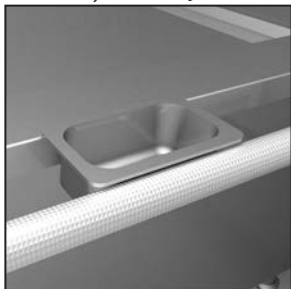
CUSTOM LINEUPS

- ◆ A Custom Lineup consists of multiple freestanding ranges, rangetops, and /or bases, plus 6" legs, casters, or curb base
- ◆ Please refer to each specific product spec sheet for detailed information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Custom Lineup:

- Sealed Burner Rangetops (*Patented*)
- Hot Tops
- French Tops (*Patented*)
- Manual Griddles
- Thermostatic Griddles
- Charbroilers (*Patented*)
- Planchas
- Work Tops



Belly Bar To Fit 1/9 Pans



Colors Available



Baseless Support

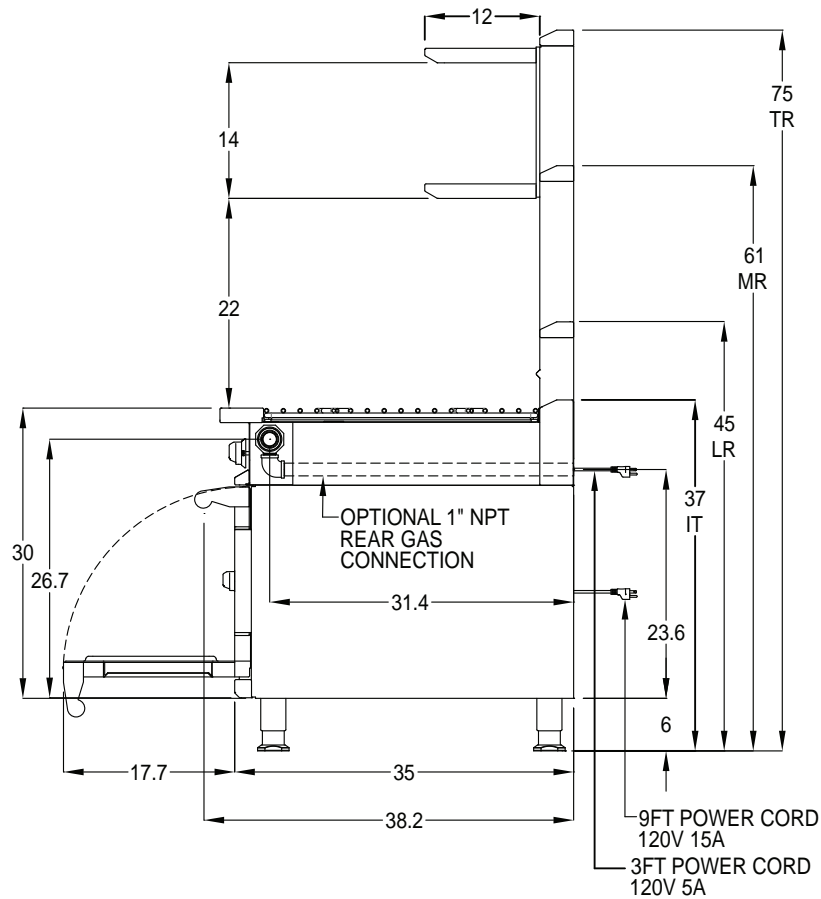


- ◆ Any of the following bases can be used to configure a Custom Lineups:
 - Standard Ovens (*Patented*)
 - Convection Ovens (*Patented*)
 - Cabinet Bases
 - Refrigerated Bases
 - Freezer Bases
- ◆ Range-mount broiler(s) can be added (except over a Charbroiler, Pasta Cooker or Fryer)
 - Range-mount Salamander (*Patented*)
 - Range-mount Cheesemelter (*Patented*)
- ◆ Fryer(s) and Pasta Cooker(s) can be added to a Custom Lineup
- ◆ 1-1/4" front gas manifold
- ◆ Heavy gauge welded body construction
- ◆ Stainless front, sides, and bottom
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ 6" height adjustable legs

OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ 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
- ◆ 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, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base





ELECTRICAL : No electrical requirement except with sealed burner rangetops, standard ovens, convection ovens, refrigerated bases, or freezer bases : 120V, 60Hz, 15A, 1 phase.

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.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET
FOR DETAILED INFORMATION]

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.