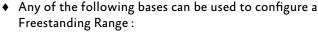
The 60" HestanChef Range Series™ is available in a number of configurations and consists of a 60" rangetop and 36" oven, plus a 24" cabinet base (plus 6" legs, casters or curb base)

Please refer to each specific product spec sheet for detailed product information

♦ Any of the following rangetops (or combinations) can be used to configure a Freestanding Range:



- o Hot Tops
- o French Tops
- Manual Griddles
- Thermostatic Griddles
- o Charbroilers
- o Planchas
- o Work Tops
- o Split Tops
- o Open Burner
- o Step Ups



- o Standard Ovens
- o Convection Ovens
- o Cabinet Bases
- o Refrigerated Bases
- o Freezer Bases
- A range-mount broiler can be added (except over a charbroiler) :
 - o Range-mount Salamander
 - o Range-mount Cheesemelter
- ♦ 1-1/4" front gas manifold
- ♦ Heavy gauge welded body construction
- ♦ Zamak die cast knobs and bezels with set screws (Patented)
- ♦ Stainless front, sides, 4.5" plate shelf, and bottom
- Oven or cabinet base may be configured left to right or right to left based on customer specifications
- ♦ 6" height adjustable legs (4)
- ♦ 9" tall LowRiser



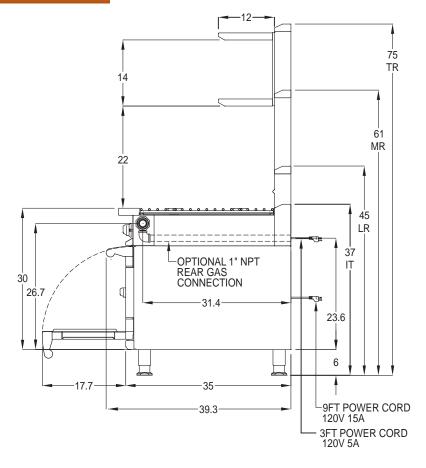
Range Mount Salamander

Adjustable Casters

- ♦ 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

- ♦ 6" height adjustable casters (4). Two (2) with brakes
- ♦ Curb base

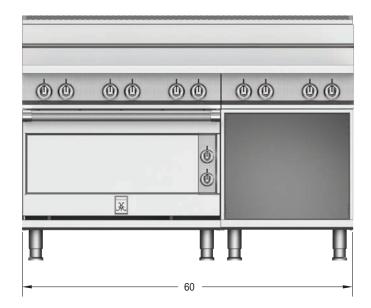




Approx Width (W) Model Gas [Btu/HR] **Description SHP WT**

> [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.



ELECTRICAL: No electrical requirements except: With sealed burner rangetops with spark ignition, standard oven bases with spark ignition, 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.







