



HDSGR60-GS24

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30x30cm) in size, easy to be removed
- 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

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
HDSGR60-GS24	6 burners with griddle & ovens	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



HDSFGH-90

Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat, available in 4 models
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 1/4" drain cock for easy drainage of oil
- Thermostat adjusts from 200 - 400°F (93 - 204°C)
- 450°F (232°C) hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
HDSFGH-90	Gas fryer	90,000	394 x 767 x 1182 mm 15.5 x 30.2 x 46.5 inch	460 x 830 x 860 mm 18.1 x 32.7 x 33.6 inch	65 kg 143 lbs	71 kg 156 lbs