

## **Gas Equipment**



## Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 6" stainless steel adjustable heavy duty legs
- Four 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 bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (WxDxH)	Packing (WxDxH)	NW	GW
HDSGR-24	4 burners with oven	151,000	609 x 830 x 1520 mm 24 x 32.7 x 60 inch	720 x 1010 x 1320 mm 28.3 x 39.8 x 15.6 inch	132 kg 290 lbs	162 kg 411 lbs