



HDSGR-36

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front, back-riser, galvanized sides
- 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 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-36	6 burners with oven	211,000	915 x 829 x 1520 mm 36 x 32.6 x 60 inch	1040 x 1010 x 1320 mm 41 x 39.8 x 52 inch	167 kg 367 lbs	207 kg 455 lbs