VOCOOK website:www.vocook.com

with Oven HSD-B36

Standard Features

- Heavy-duty stainless steel front with corrosion-resistant aluminized steel sides and back.
- Commercial-grade cast iron top grates provide superior heat retention.
- High-performance burners deliver consistent heat for demanding commercial kitchens.
- Individual manual controls for precise flame adjustment.
- Standing pilot ignition system for dependable operation.
- Chrome-plated oven rack(s) with multiple rack positions.
- Full-width removable crumb tray for easy maintenance.
- Convertible for natural gas (NG) or liquid propane (LP)



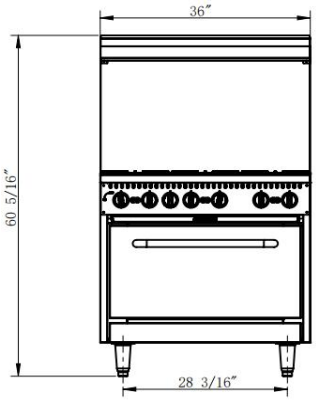
Standard Acessories

- One (1) set of heavy-duty cast iron top grates
- Four (4) heavy-duty casters for easy mobility
- One (1) removable stainless steel drip tray
- One (1) set of natural gas (NG) orifice (pre-installed)
- One (1) set of liquid propane (LP) conversion kit
- One (1) gas pressure regulator
- Installation and operation manual

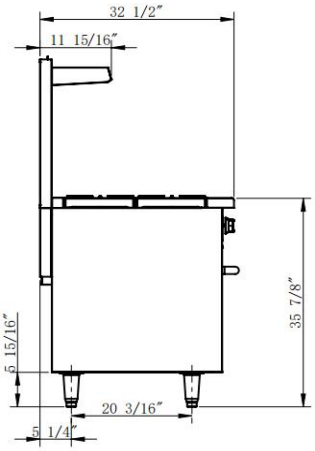
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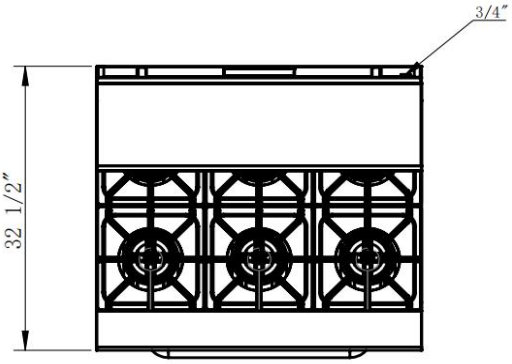
nensional Drawing



Front View



Side View



Top View

Specifications

Model	HSD-B36	
Gas Type	Naural Gas(NG)	Liquid Propane(LP)
Top Burners	6	
Oven Burners	1	
Top Burner Output	30,000 BTU each	
Oven Burner Output	30,000 BTU each	
Total BTU Output	210,000 BTU	
Gas Inlet Pressure	5" W.C.	10" W.C.
Orifice Size	#39(Φ2.53mm)	#52(Φ1.68mm)
Iginition System	Standing Pilot	
Exterior Dimension (WxDxH)	36" x 32.5" x 60.3"	
Hot Plates Working Area	36"x24"	
N.W.(lbs)	359	
G.W.(lbs)	423	