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Gas Range with Griddle&Oven HSD-B36-G12

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.

● 3/4" Polished Steel Plate.

● 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

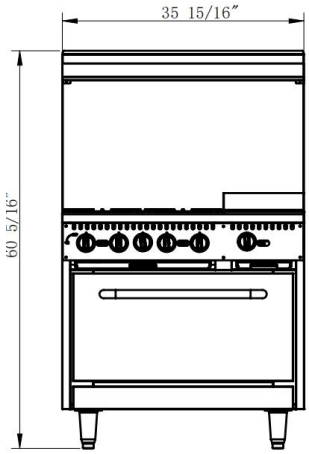
● One (1) gas pressure regulator

● Installation and operation manual

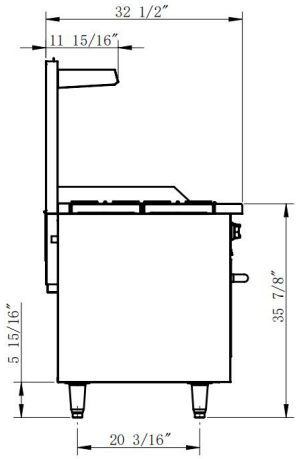
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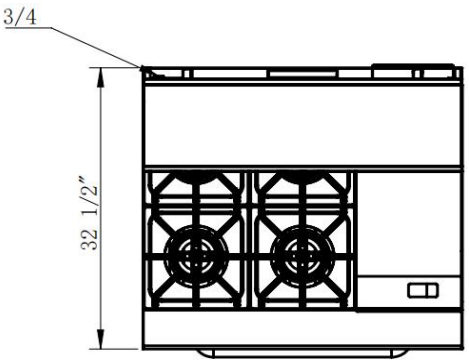
Dimensional Drawing



Front View



Side View



Top View

Specifications

Model	HSD-B36-G12	
Gas Type	Naural Gas(NG)	Liquid Propane(LP)
Top Burners	4	
Griddle Burners	1	
Oven Burners	1	
Top Burner Output	30,000 BTU each	
Griddle Output	14,000 BTU each	
Oven Burner Output	30,000 BTU each	
Total BTU Output	164,000 BTU	
Gas Inlet Pressure	5" W.C.	10" W.C.
Hot Plate Orifice Size	#42(Φ2.40mm)	#52(Φ1.68mm)
Griddle Orifice Size	#52(Φ1.68mm)	#56(Φ1.12mm)
Oven Orifice Size	#33(Φ2.90mm)	#52(Φ1.68mm)
Iginition System	Standing Pilot	
Exterior Dimension (WxDxH)	60" x 32.5" x 60.3"	
Hot Plates Working Area	24"x24"+12"x22"	
N.W.(lbs)	392	
G.W.(lbs)	459	