

SPEC BOOK



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— ABOUT US —



www.hestan.com

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ABOUT HESTAN: Hestan is the award-winning culinary brand renowned for creating the market's most advanced, powerful and versatile commercial kitchen equipment, premium outdoor grills, and now a new indoor line of appliances. Founded by culinary icon Stanley Cheng and Eric Deng, and backed by some of the industry's most inventive and forward-thinking chefs and engineers, Hestan is forging new ground with visionary technologies and products. Headquartered in the heart of Southern California in a 130,000-square-foot, state-of-the-art manufacturing facility that includes a showroom, test kitchen and innovation lab, Hestan is led by a collaborative team of industry mavericks who bring together over 200 years of combined experience to create thoughtfully designed products that respond intelligently to the needs of the end user. Equipping the kitchens of acclaimed restaurateurs and Michelin-starred chefs such as Thomas Keller, as well as the legendary Culinary Institute of America, Hestan is setting the pace of the culinary evolution with products that provide the confidence and comfort of the highest quality materials and top craftsmanship. For more information, visit www.hestan.com.

This Four Year Limited Warranty is provided by Hestan Commercial Corporation (“HCC”). It applies exclusively to the original purchaser (“Purchaser”) of a new HCC Product (“Product”) who takes title directly from an HCC authorized dealer, provided the Product has been purchased and installed in the United States or Canada. No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative or agent of HCC will create a warranty or in any way increase the scope of this express Limited Warranty.

To obtain warranty service, the Purchaser must contact the dealer from whom the Product was purchased, an authorized agent or representative of the Hestan Commercial Service Network or HCC (see owner’s manual, provided with Product, for contact information).

STANDARD FOUR YEAR TERM:

The overall term of this Limited Warranty is four years. During the warranty period, operating parts are warranted to the original Purchaser not to fail as a result of defects in design, materials, or workmanship during normal use. The four year period begins on the date of installation, or the date which is six months after the date of manufacture, whichever comes first. To determine when the Product was manufactured, check the serial number. The first four numbers represent the year and month of manufacture. There are exceptions to the four year length of this Limited Warranty, which may reduce or extend the period of warranty, as described below.

EXCEPTIONS TO FOUR YEAR TERM:

The following parts have more than, or less than, a four year warranty period. Irrespective of when the period ends, the period starts at the time described in the paragraph above.

Exception #1, Lifetime Warranty. The Product’s stainless steel rod grates, brass burner heads (sealed burner), and welded steel frame have a limited warranty, to the original Purchaser, which does not expire.

Exception #2, Two Years, Plus an Additional Two Years Parts Only. The Product’s compressor and evaporator have a limited warranty, to the original Purchaser, of two years. As well, for an additional two years thereafter, these parts bear an additional limited warranty, to the original Purchaser, for replacement of the defective part only.

Exception #3, Two Years. The Product’s electrical components, convection fan motor, switches, capacitors, wiring, and stainless steel char broiler radiants, have a limited warranty, to the original Purchaser, of two years.

Exception #4, Six Months. The Product’s cast iron grate, radiant, and briquettes have a limited warranty, to the original Purchaser, of six months.

Exception #5, Three Months. The Product’s glass parts (including light bulbs), painted items, door gaskets, and decorative items, have a limited warranty, to the original Purchaser, of three months.

WHAT THE LIMITED WARRANTY COVERS:

If the limited warranty applies, HCC agrees to repair or replace, at HCC’s option, the above warranted parts or items that fail due to defects in design, materials or workmanship during the warranted period. The limited warranty is only for the original Purchaser, and only applies in instances of normal use.

WHAT THE LIMITED WARRANTY DOES NOT COVER:

By way of example and not limitation, this Limited Warranty does not cover and HCC will not be responsible for and will not pay for: color variations in color finishes, failure or damage from abuse, accident, fire, natural disaster, loss of electrical power or gas supply to the Product, alteration, outdoor use, improper installation, improper operation, improper repair or replacement, service by someone other than an authorized agent or representative of the Hestan Commercial Service Network, exposing the Product to a corrosive atmosphere containing chlorine, fluorine, or any other damaging chemicals or not providing normal care and maintenance. Commercial equipment sold for or used in residential/home applications is excluded from this Limited Warranty.

EXERCISING THE LIMITED WARRANTY:

PURCHASER’S SOLE REMEDY UNDER THIS LIMITED WARRANTY IS REPAIR OR REPLACEMENT OF THE DEFECTIVE PART. Purchaser is responsible for making the Product reasonably accessible for service or for paying the cost to make the Product reasonably accessible for service. Service is to be provided during normal business hours of the authorized Hestan Commercial Service Provider. The difference between regular rates and overtime or premium rates will be paid by the Purchaser. Purchaser is to pay the costs related to travel beyond 50 miles (one way) from the nearest authorized Hestan Commercial Service Provider.

IMPORTANT DISCLAIMERS:

EXCEPT AS EXPRESSLY SET FORTH IN THIS LIMITED WARRANTY, THE PRODUCT IS PROVIDED TO PURCHASER “AS IS”. THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR OTHER STATUTORY WARRANTIES, WHICH WARRANTIES ARE EXPRESSLY DISCLAIMED HEREBY. ANY IMPLIED WARRANTIES WHICH MAY NOT BE DISCLAIMABLE BY STATUTE WILL LAST ONLY FOR THE TERM OF THE EXPRESS LIMITED WARRANTY CONTAINED HEREIN. IN NO EVENT WILL THIS LIMITED WARRANTY BE CONSTRUED TO COVER, NOR WILL HCC BE LIABLE TO PURCHASER OR ANY OTHER PERSON FOR, ANY CONSEQUENTIAL, INCIDENTAL, ECONOMIC, DIRECT, INDIRECT, GENERAL OR SPECIAL DAMAGES, WHICH ARE HEREBY EXPRESSLY DISCLAIMED.

Some states do not allow the exclusion or limitation of incidental or consequential damages or do not allow limitations on how long an implied warranty or condition lasts, so the above limitations or exclusions may not apply to you.

Any questions about this Limited Warranty may be directed to Hestan Commercial Products at (888) 905-7463.

STANDARD FEATURES



36" FREESTANDING RANGE

- ◆ The 36" HestanChef Range Series™ is available in a number of configurations and consists of a 36" rangetop and base (plus 6" legs, casters or curb base)
- ◆ Please refer to each specific product spec sheet for detailed product information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Freestanding Range :

- Sealed Burner Rangetops
- Hot Tops
- French Tops
- Manual Griddles
- Thermostatic Griddles
- Charbroilers
- Planchas
- Work Tops
- Open Burner
- Split Tops
- Step Ups

- ◆ Any of the following bases can be used to configure a Freestanding Range :

- Standard Ovens
- Convection Ovens
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ A range-mount broiler can be added (except over a charbroiler) :
- Range-mount Salamander
- Range-mount Cheesemelter

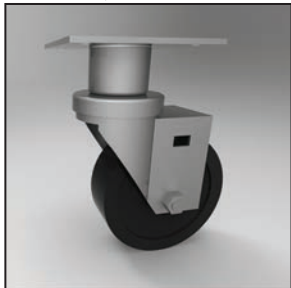
- ◆ 1-1/4" front gas manifold
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall LowRiser
- ◆ 6" height adjustable legs (4)



Model number as shown
HSB366 Rangetop with HCO36 Convection oven



Range Mount Salamander



Adjustable Casters

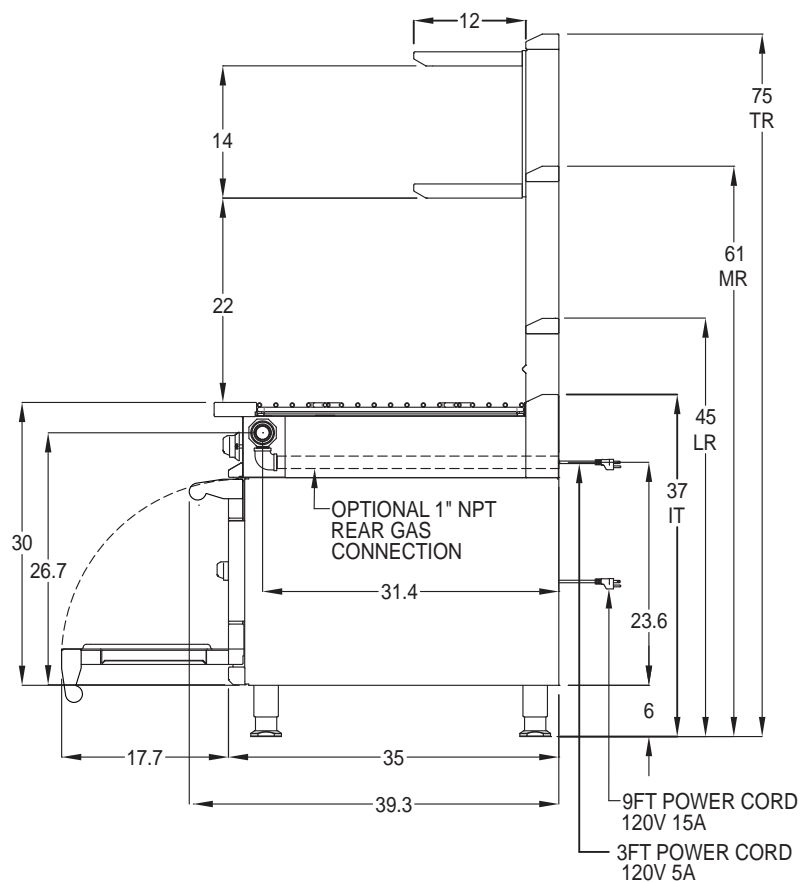


Colors Available

OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ valve panel (*patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers : Tall, Mid, or Island Trim
- ◆ Shelves : single or double, solid, tubular or mixed
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base





ELECTRICAL : No electrical requirements except : With sealed burner rangetops with spark ignition, standard oven bases with spark ignition, convection ovens, refrigerated bases, or freezer bases : 120V, 60Hz, 15A, 1 phase.

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES



48" FREESTANDING RANGE

- ◆ The 48" HestanChef Range Series™ is available in a number of configurations and consists of a 48" rangetop and 36" oven, plus a 12" cabinet base (plus 6" legs, casters or curb base)
- ◆ Please refer to each specific product spec sheet for detailed product information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Freestanding Range :

- Sealed Burner Rangetops
- Hot Tops
- French Tops
- Manual Griddles
- Thermostatic Griddles
- Charbroilers
- Planchas
- Work Tops
- Open Burner
- Split Tops
- Step Ups

- ◆ Any of the following bases can be used to configure a Freestanding Range :

- Standard Ovens
- Convection Ovens
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ A range-mount broiler can be added (except over a charbroiler) :
 - Range-mount Salamander
 - Range-mount Cheesemelter

- ◆ 1-1/4" front gas manifold
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ Oven or cabinet base may be configured left to right or right to left based on customer specifications
- ◆ 6" height adjustable legs (4)
- ◆ 9" tall LowRiser

OPTIONS

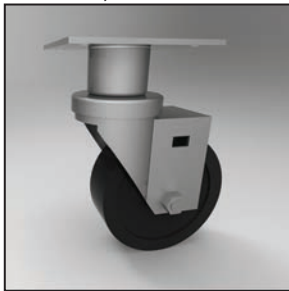
- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ valve panel (patented/ contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers : Tall, Mid, or Island Trim
- ◆ Shelves : single or double, solid, tubular or mixed
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base



Model number as shown
HSB36 and HSB12 Rangetop with HCO36 Convection oven
with HCB12 Cabinet Base



Range Mount Salamander

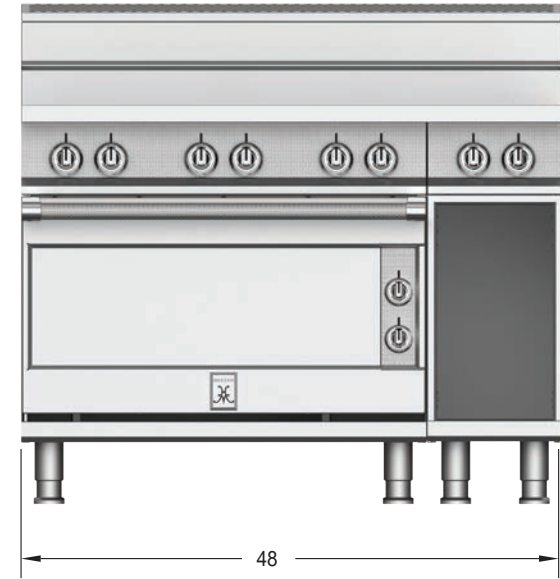
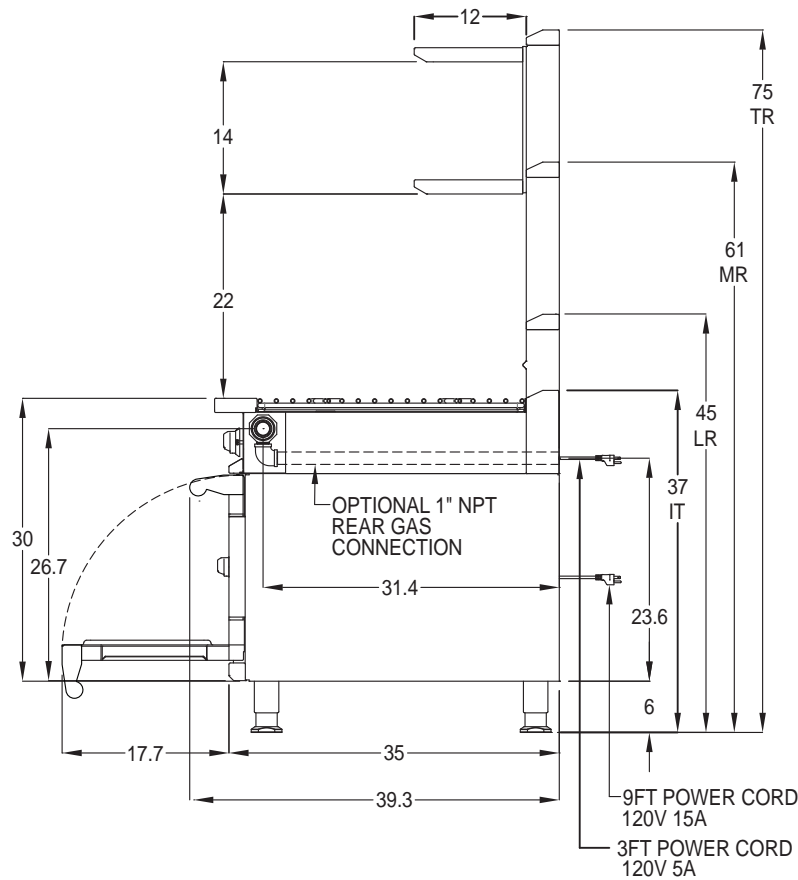


Adjustable Casters



Colors Available





ELECTRICAL : No electrical requirements except : With sealed burner rangetops with spark ignition, standard oven bases with spark ignition, convection ovens, refrigerated bases, or freezer bases : 120V, 60Hz, 15A, 1 phase.

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]

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STANDARD FEATURES



60" FREESTANDING RANGE

- ◆ The 60" HestanChef Range Series™ is available in a number of configurations and consists of a 60" rangetop and 36" oven, plus a 24" cabinet base (plus 6" legs, casters or curb base)
- ◆ Please refer to each specific product spec sheet for detailed product information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Freestanding Range :

- Sealed Burner Rangetops
- Hot Tops
- French Tops
- Manual Griddles
- Thermostatic Griddles
- Charbroilers
- Planchas
- Work Tops
- Open Burner
- Split Tops
- Step Ups

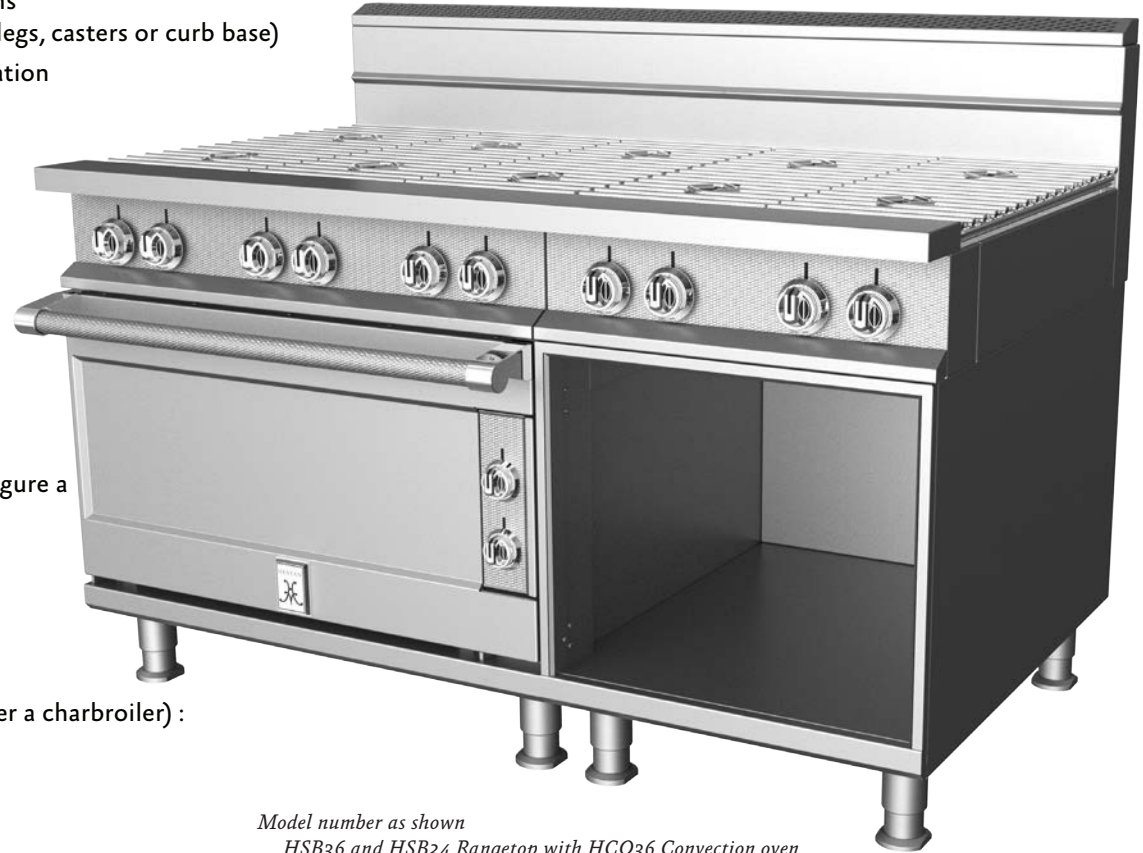
- ◆ Any of the following bases can be used to configure a Freestanding Range :

- Standard Ovens
- Convection Ovens
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ A range-mount broiler can be added (except over a charbroiler) :

- Range-mount Salamander
- Range-mount Cheesemelter

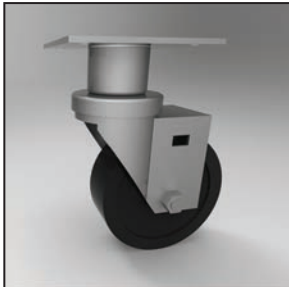
- ◆ 1-1/4" front gas manifold
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ Oven or cabinet base may be configured left to right or right to left based on customer specifications
- ◆ 6" height adjustable legs (4) ◆ 9" tall LowRiser



Model number as shown
 HSB36 and HSB24 Rangetop with HCO36 Convection oven
 with HCB24 Cabinet Base



Range Mount Salamander



Adjustable Casters

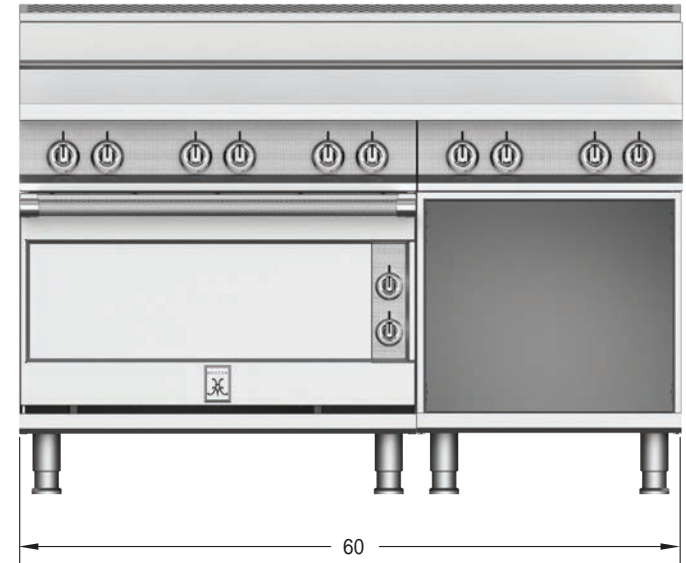
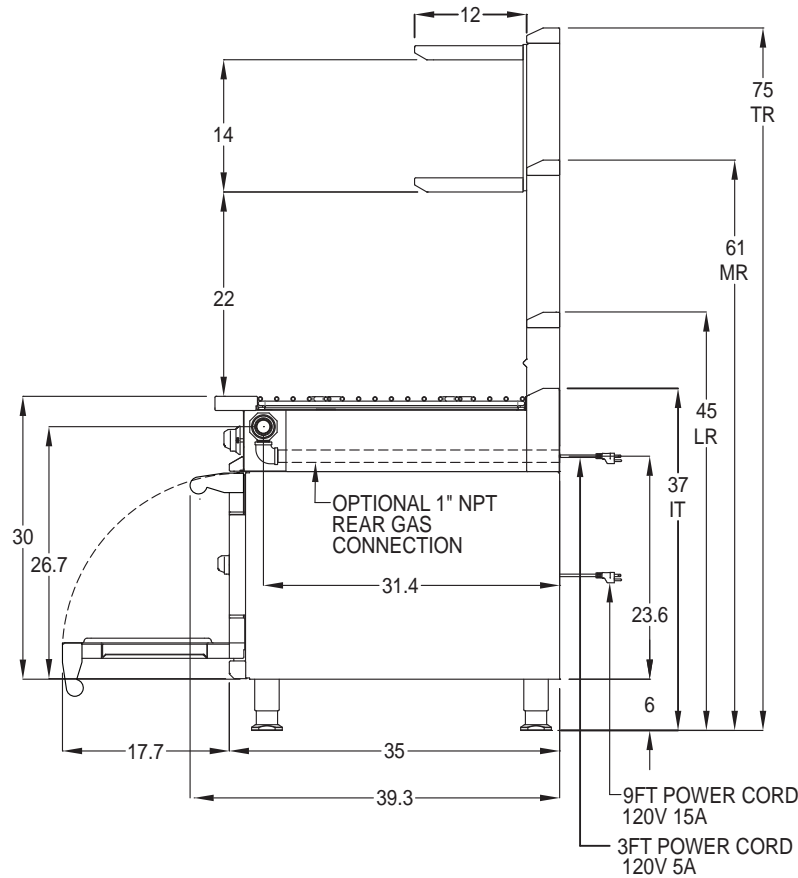


Colors Available

OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquee Accented™ valve panel (patented/ contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers : Tall, Mid, or Island Trim
- ◆ Shelves : single or double, solid, tubular or mixed
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base





ELECTRICAL : No electrical requirements except : With sealed burner rangetops with spark ignition, standard oven bases with spark ignition, convection ovens, refrigerated bases, or freezer bases : 120V, 60Hz, 15A, 1 phase.

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]

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STANDARD FEATURES



72" FREESTANDING RANGE

- ◆ The 72" HestanChef Range Series™ is available in a number of configurations and consists of a 72" rangetop and two oven bases (plus 6" legs, casters or curb base)
- ◆ Please refer to each specific product spec sheet for detailed product information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Freestanding Range :

- Sealed Burner Rangetops
- Hot Tops
- French Tops
- Manual Griddles
- Thermostatic Griddles
- Charbroilers
- Planchas
- Work Tops
- Split Tops
- Open Burner
- Step Ups

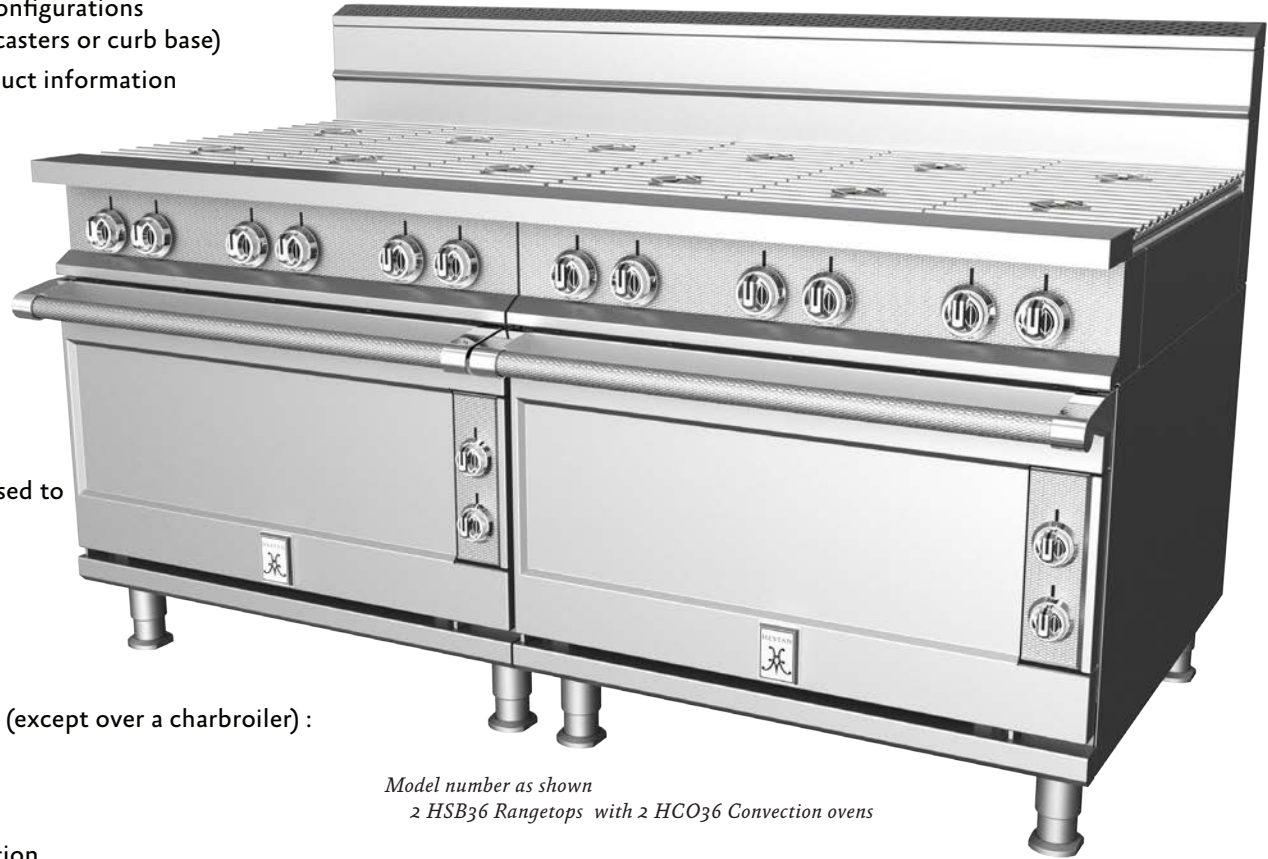
- ◆ Any of the following bases can be used to configure a Freestanding Range :

- Standard Ovens
- Convection Ovens
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ A range-mount broiler can be added (except over a charbroiler) :

- Range-mount Salamander
- Range-mount Cheesemelter

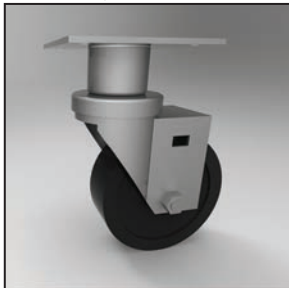
- ◆ 1-1/4" front gas manifold
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ Oven or cabinet base may be configured left to right or right to left based on customer specifications
- ◆ 6" height adjustable legs (4) ◆ 9" tall LowRiser



Model number as shown
2 HSB36 Rangetops with 2 HCO36 Convection ovens



Range Mount Salamander



Adjustable Casters

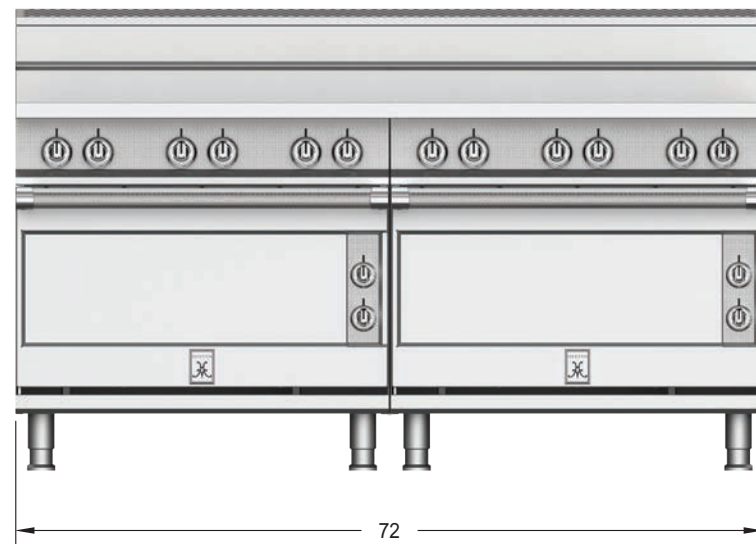
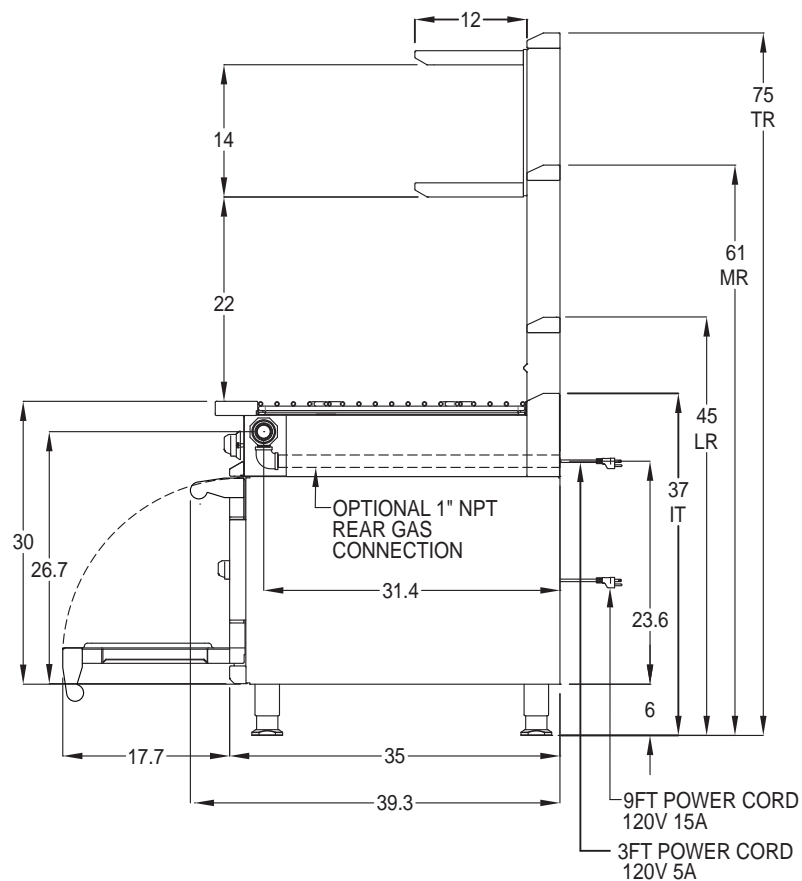


Colors Available

OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ valve panel (patented / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers : Tall, Mid, or Island Trim
- ◆ Shelves : single or double, solid, tubular or mixed
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base





ELECTRICAL : No electrical requirements except : With sealed burner rangetops with spark ignition, standard oven bases with spark ignition, convection ovens, refrigerated bases, or freezer bases : 120V, 60Hz, 15A, 1 phase.

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]

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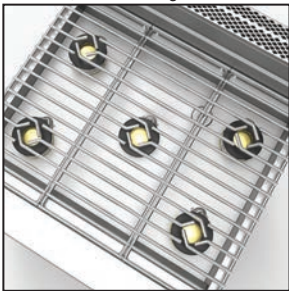
STANDARD FEATURES

 HESTAN

SEALED BURNER

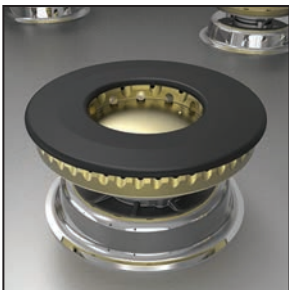
- ◆ High performance CircuFlame™ single flow burner systems
 - Single Ring at 30,000 Btu/hour for optimum cooking performance
 - Cast brass lift-off burner cap and base for easy cleaning
- ◆ Stainless steel fully sealed burner bowl for easy cleaning
- ◆ Heavy gauge welded body construction

5 Burner Configuration



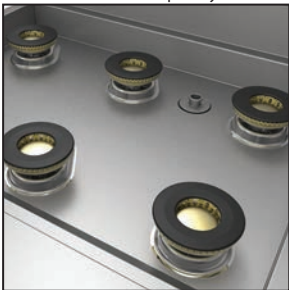
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, (Patented) adjustable height for leveling
- ◆ Water bath with stainless steel overflow drain, plug, and strainer for easy cleaning
- ◆ Available from 12" to 36" wide configurations
- ◆ 1-1/4" front gas manifold

CircuFlame™ Burner



- ◆ Single point re-ignition direct spark system and modules at each burner position. Flame rectification means igniter will continue to spark until the burner flame is established (HSB Models)
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low FlueRiser
- ◆ Standing pilot system with clog resistant pilot design (HSP Models)

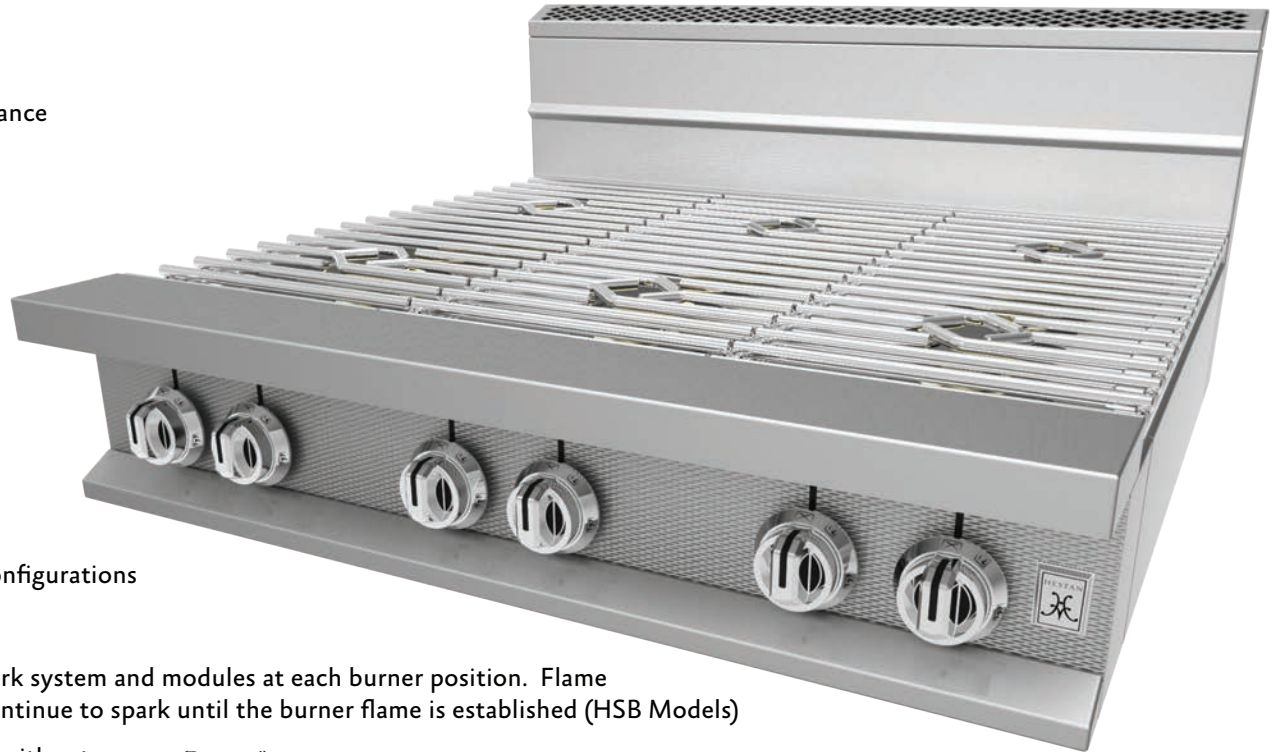
Water Bath Capability



Adjustable Fill Kit



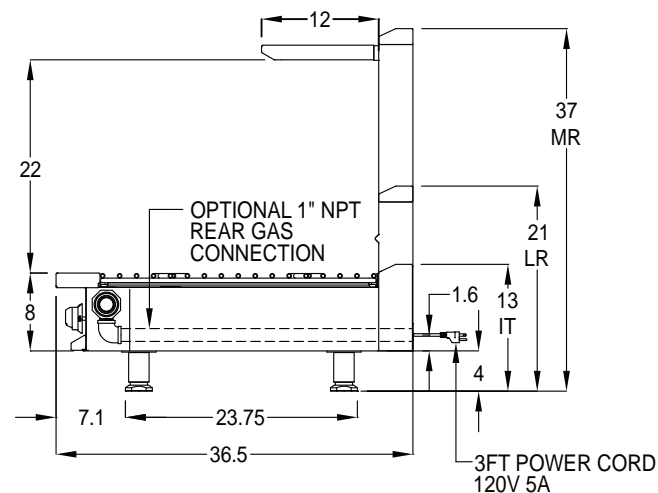
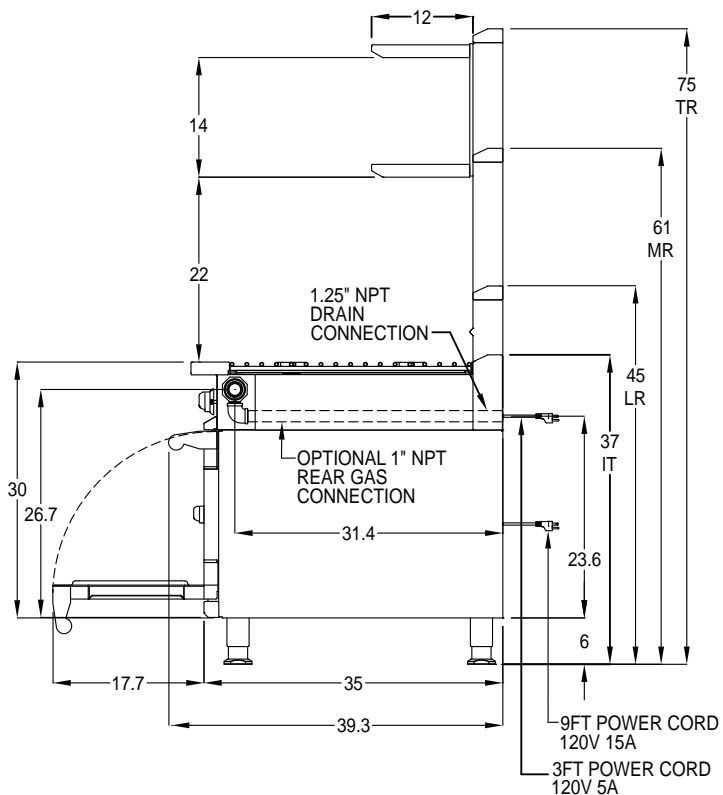
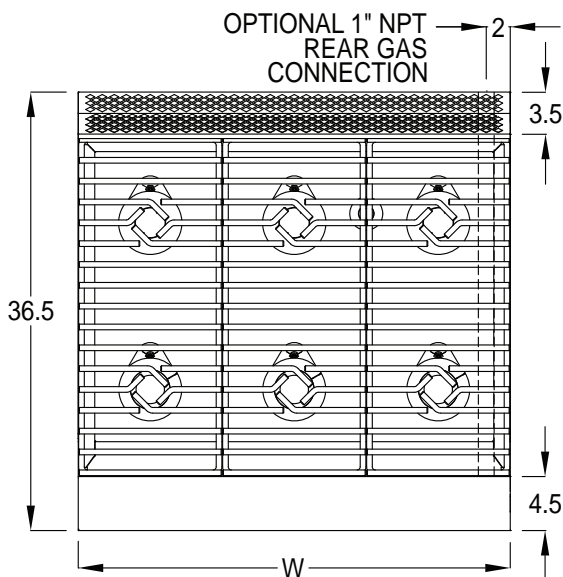
- ◆ Customizable Marquise Accented™ valve panel (Patented / contact sales department for available options)
 - ◆ Manifold caps and covers
 - ◆ 1" rear gas supply connection
 - ◆ Front manifold union connections
 - ◆ Stainless steel back cover
 - ◆ Common plate shelf up to 108" wide
 - ◆ Extended plate shelf (6" or 8")
 - ◆ Adjustable Fill Kit (#AHAFK)
- ◆ 4" legs for countertop models (Hot Plates)
 - ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
 - ◆ Risers: Tall, Mid, or Island Trim
 - ◆ Wok Ring
 - ◆ Shelves: single or double, solid, tubular or mixed



Model number as shown HSB366



OPTIONS



Model	Description	Gas [Btu/HR]	Amps	Approx SHP WT	Width (W)
H__122	12" 2-burner Rangetop	60,000	1	80	12"
H__182	18" 2-burner Rangetop	60,000	1	100	18"
H__244	24" 4-burner Rangetop	120,000	1	150	24"
H__364	36" 4-burner Rangetop	120,000	1	180	36"
H__365	36" 5-burner Rangetop	150,000	1	200	36"
H__366	36" 6-burner Rangetop	180,000	1	220	36"

SB = All Single Flow SP = All Single Flow with Standing Pilot Option

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

ELECTRICAL : 120V, 60Hz, 5A, 1 phase. (HSB models only)

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

DRAIN : 1-1/4" male NPT rear drain connection. Consult factory for location.



CONTACT US: www.hestancommercial.com

phone 888.905.7463

3375 E. La Palma Ave., Anaheim, CA 92806

STANDARD FEATURES



OPEN BURNER

- ◆ 35,000 Btu/hr for optimum cooking and searing performance
- ◆ 304 stainless steel venturi, gasketless design
- ◆ Cast brass lift-off burner cap and base for easy cleaning
- ◆ Brass standing pilot resistant to plugs from drippings
- ◆ Heavy gauge welded body construction
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, (Patented) adjustable height for leveling

6 Burner Configuration



- ◆ Stainless steel lower drip tray pulls out for easy cleaning
- ◆ Drop in stainless steel burner pan(s) to catch 90% of spills
- ◆ Hidden stainless steel pilot tubing
- ◆ Available from 12" to 36" wide configurations

High Performance Burner System



- ◆ 1-1/4" front gas manifold
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low FlueRiser

Stainless Steel Burner Pans

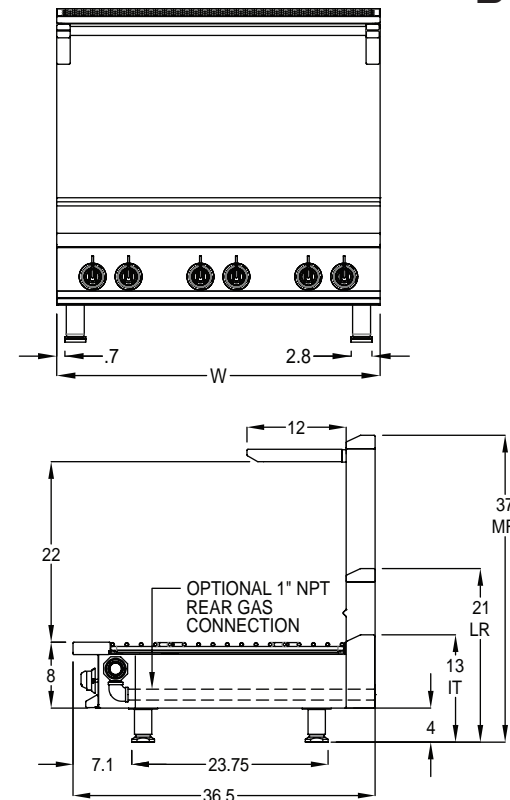
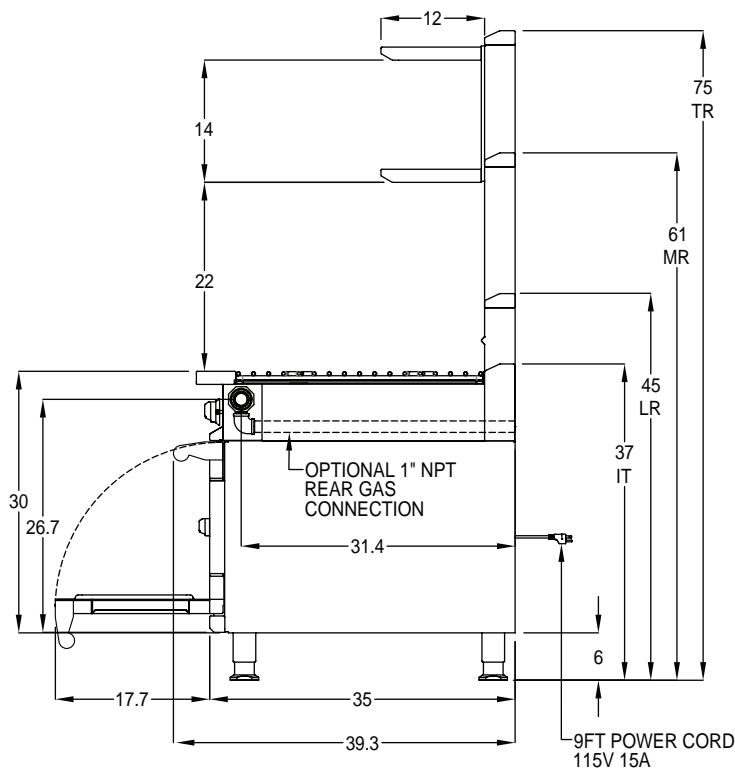
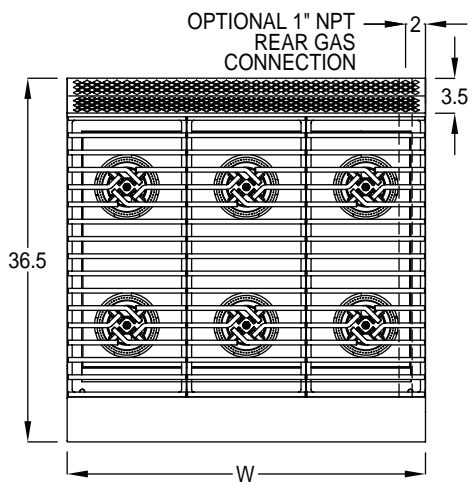


Model number as shown HOP366



OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (Patented / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models (Hot Plates)
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed
- ◆ Wok Ring



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HOP122	12" 2-open burners w/ standing pilot Rangetop	70,000	80	12"
HOP182	18" 2-open burners w/ standing pilot Rangetop	70,000	100	18"
HOP244	24" 4-open burners w/ standing pilot Rangetop	140,000	150	24"
HOP364	36" 4-open burners w/ standing pilot Rangetop	140,000	180	36"
HOP366	36" 6-open burners w/ standing pilot Rangetop	210,000	200	36"

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.



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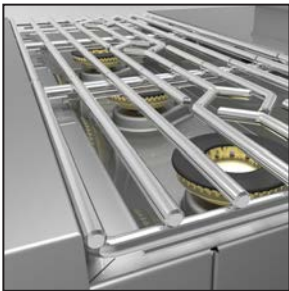
STANDARD FEATURES



SPLIT TOP

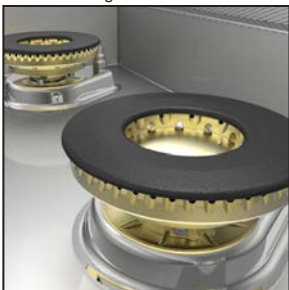
- ◆ High performance CircuFlame™ single flow burner systems in front
 - o Single Ring at 25,000 Btu/hour for optimum cooking performance
 - o Cast brass lift-off burner cap and base for easy cleaning
- ◆ Heavy duty 1 piece 3/8" thick steel (24" or 36" wide) hot top with cast iron lift-off burner in the back
- ◆ Brass standing pilot ignition at each front burner position with clog resistant design
- ◆ Stainless steel fully sealed burner bowl for easy cleaning

1/2" Diameter Rod Grates

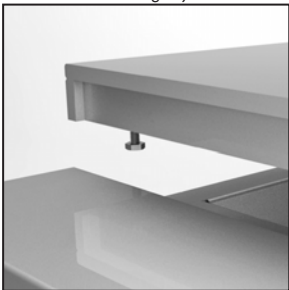


- ◆ Heavy gauge welded body construction
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, (Patented) adjustable height for leveling
- ◆ 1-1/4" front gas manifold
- ◆ Water-tight SS burner bowl
- ◆ Available from 24" to 36" wide configurations
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low FlueRiser

Single Flow Burner



Surface Leveling Adjustment



Model number as shown HST366



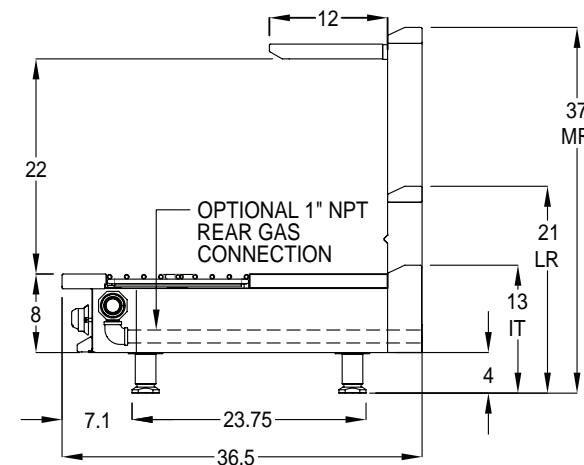
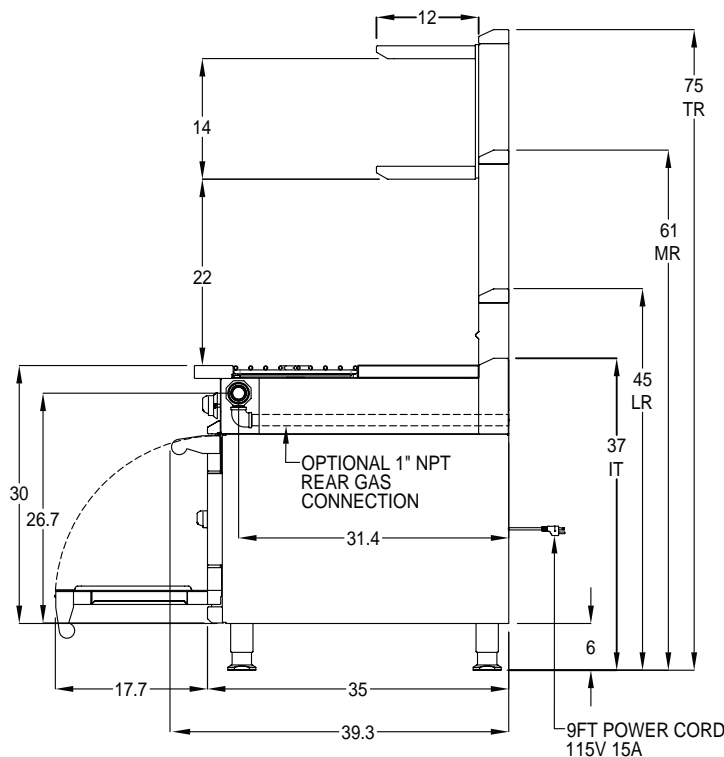
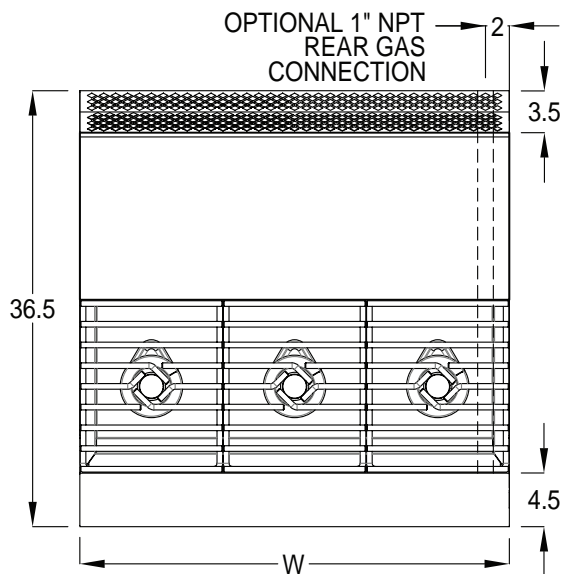
AUTODESK
REVIT



BIM | CAD | MOBILE

OPTIONS

- ◆ Customizable Marquise accented™ valve panel (Patented / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HST244	24" Width Split Top (2 Front, 2 Rear Burners)	100,000	188	24"
HST364	36" Width Split Top (2 Front, 2 Rear Burners)	100,000	220	36"
HST366	36" Width Split Top (3 Front, 3 Rear Burners)	150,000	260	36"

ELECTRICAL : No electrical requirements

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

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STANDARD FEATURES

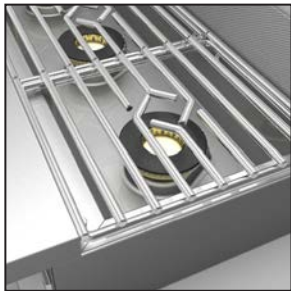


STEP UP

- ◆ High performance CircuFlame™ single flow burner systems
 - Single Ring at 25,000 Btu/hour for optimum cooking performance
 - Cast brass lift-off burner cap and base for easy cleaning
- ◆ Stainless steel fully sealed burner bowl for easy cleaning
- ◆ Brass standing pilot ignition with clog resistant design at each burner position (HSUP models only)
- ◆ 5.5" Step Up to rear burners

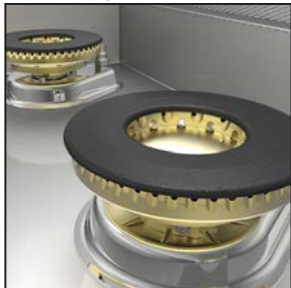


1/2" Diameter Rod Grates



- ◆ Heavy gauge welded body construction
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, (Patented) adjustable height for leveling
- ◆ Available from 24" to 36" wide configurations
- ◆ 1-1/4" front gas manifold
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low FlueRiser
- ◆ Single point re-ignition direct spark system and modules at each burner positions. Flame rectification means igniter will continue to spark until the burner flame is established (HSU models only)

Single Flow Burner



Welded Construction

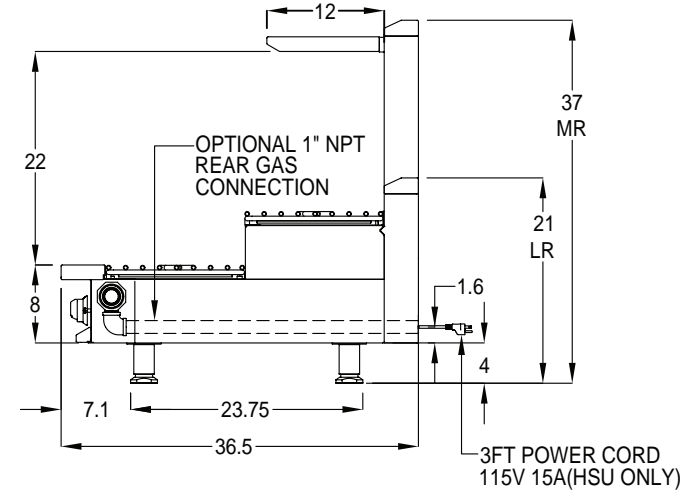
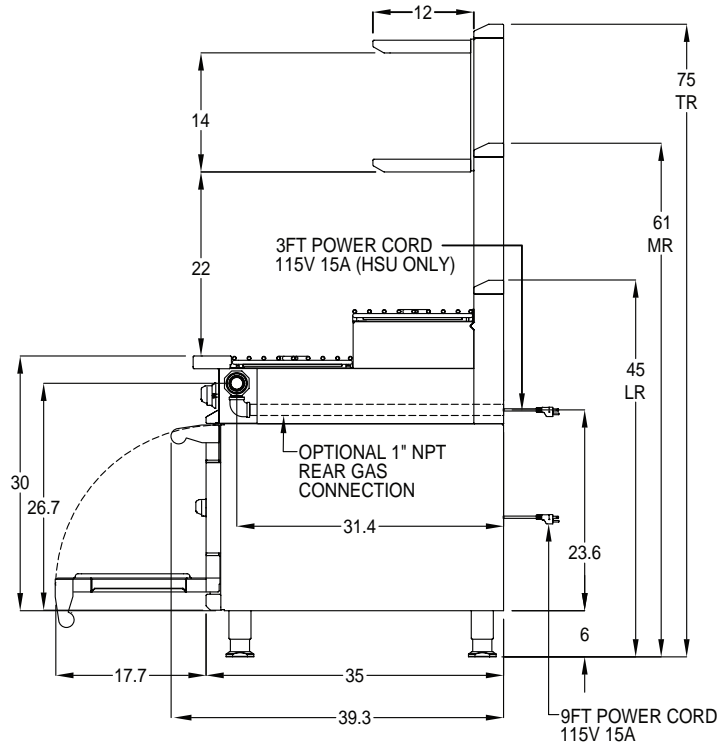
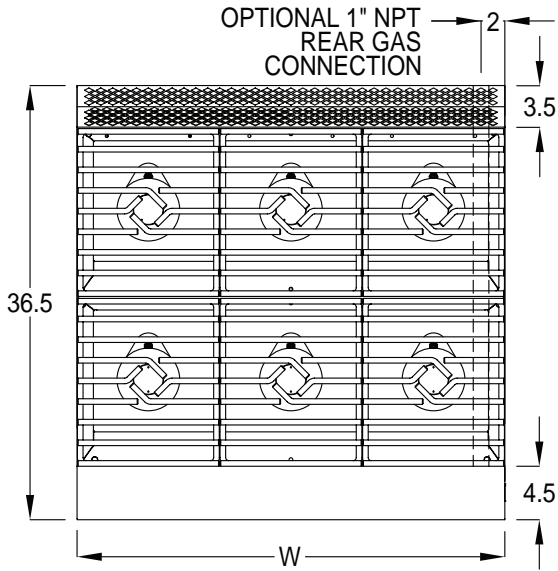


Model number as shown HSU366



OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (Patented / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall or Mid
- ◆ Shelves: single or double, solid, tubular or mixed



Model	Description	Gas [Btu/HR]	Amps	Approx SHP WT	Width (W)
HSU244	24" Width Step Up (2 Single Front, 2 Single Rear Burners)	100,000	1	170	24"
HSU366	36" Width Step Up (3 Single Front, 3 Single Rear Burners)	150,000	1	240	36"
HSUP244	24" Width Step Up (2 Single Front, 2 Single Rear Burners), Standing Pilot	100,000	N/A	170	24"
HSUP366	36" Width Step Up (3 Single Front, 3 Single Rear Burners), Standing Pilot	150,000	N/A	240	36"

ELECTRICAL : 120V, 60Hz, 5A, 1 phase. (HSU models only)

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

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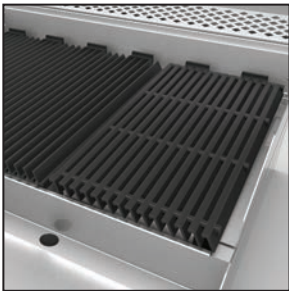
STANDARD FEATURES



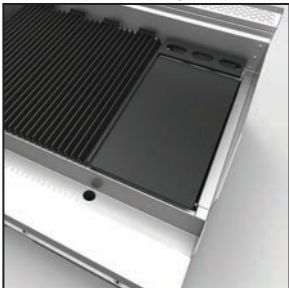
CHARBROILER

- ◆ High performance, top grade stainless steel tubular burner, each up to 40,000Btu/hour, per 12" wide section
- ◆ Each burner individually controlled
- ◆ Reversible cast iron broiler grate with channels to direct grease to trough (*Patented*)
- ◆ Cantilevered stainless steel cooking system : each section can be individually adjusted vertically at 3 broiling positions . Low profile design to allow island installation
- ◆ Modular sections to allow various types of broiler grates
- ◆ Standard Marine Grade 12 GA stainless steel radiant for even heat distribution
- ◆ Available from 18" to 72" wide configurations
- ◆ Heavy gauge welded body construction

Reversible Cast Iron Grates



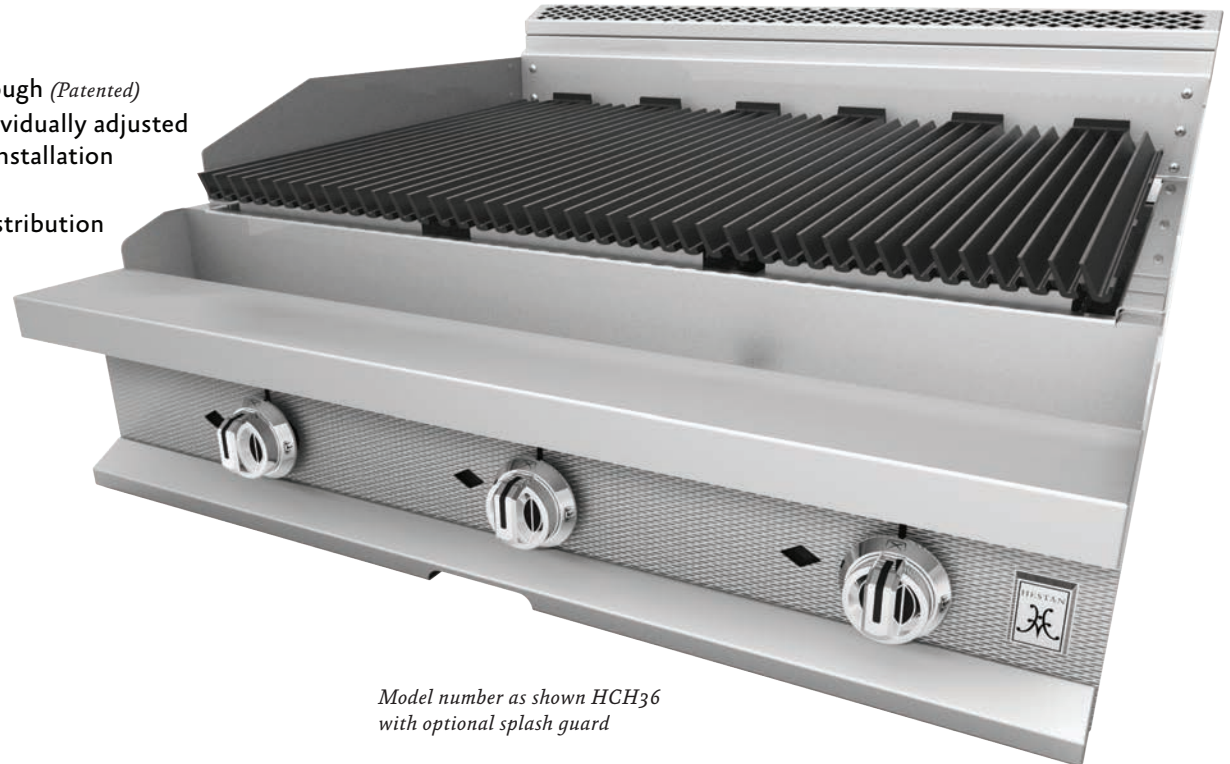
Optional Searing Plate



Stainless Steel Rod Grate



- ◆ Heavy gauge stainless steel, fully welded, charbroiler firebox
- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screw (*Patented*)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser



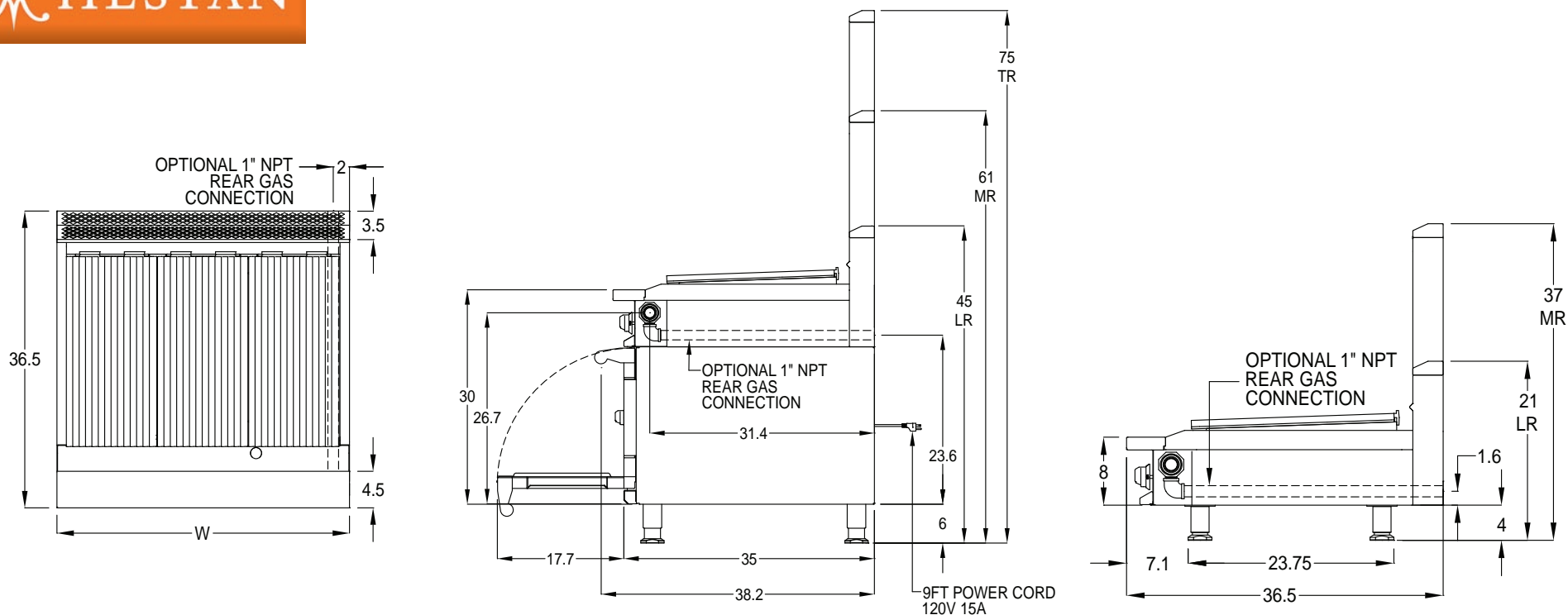
Model number as shown HCH36
with optional splash guard

OPTIONS

- ◆ Heavy duty stainless steel rod grates for fish or vegetables
- ◆ Heavy duty 3/8" thick steel searing plate
- ◆ Removable stainless steel splash guard (sides & rear) at 4.5" high
- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall or Mid

Note: Salamander, Cheesemelter, Island Trim, casters, and shelves are not recommended for fryers as a safety precaution





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HCH18	18" Charbroiler Rangetop	60,000	200	18"
HCH24	24" Charbroiler Rangetop	80,000	250	24"
HCH30	30" Charbroiler Rangetop	100,000	300	30"
HCH36	36" Charbroiler Rangetop	120,000	360	36"
HCH48	48" Charbroiler Rangetop	160,000	500	48"
HCH60	60" Charbroiler Rangetop	200,000	620	60"
HCH72	72" Charbroiler Rangetop	240,000	720	72"

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ELECTRICAL : No electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



STANDARD FEATURES



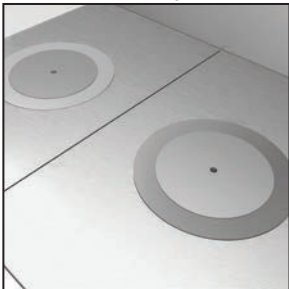
FRENCH TOP

- ◆ Powerful cast iron 1 piece burner systems rated at 35,000 Btu/hour
- ◆ Heavy duty stainless steel burner radiant cone designed to dramatically increase efficiency and plate temperature – 970°F at the center of the ring
- ◆ Heavy duty 3/8" thick fully welded steel plate for maximum heat retention and optimal temperature gradient
- ◆ Tri-Ferrous™ dual ring inserts (2) are centered (front-to-back) for maximum temperature gradient and removable for direct flame cooking (*Patented*)
 - High polished stainless steel outer ring for maximum temperature gradient
 - Cast iron center ring for maximum plate temperature and heat retention
- ◆ Available in 18", 24", and 36" wide configurations
- ◆ Stainless steel drip tray for easy cleaning

High Performance Burner System



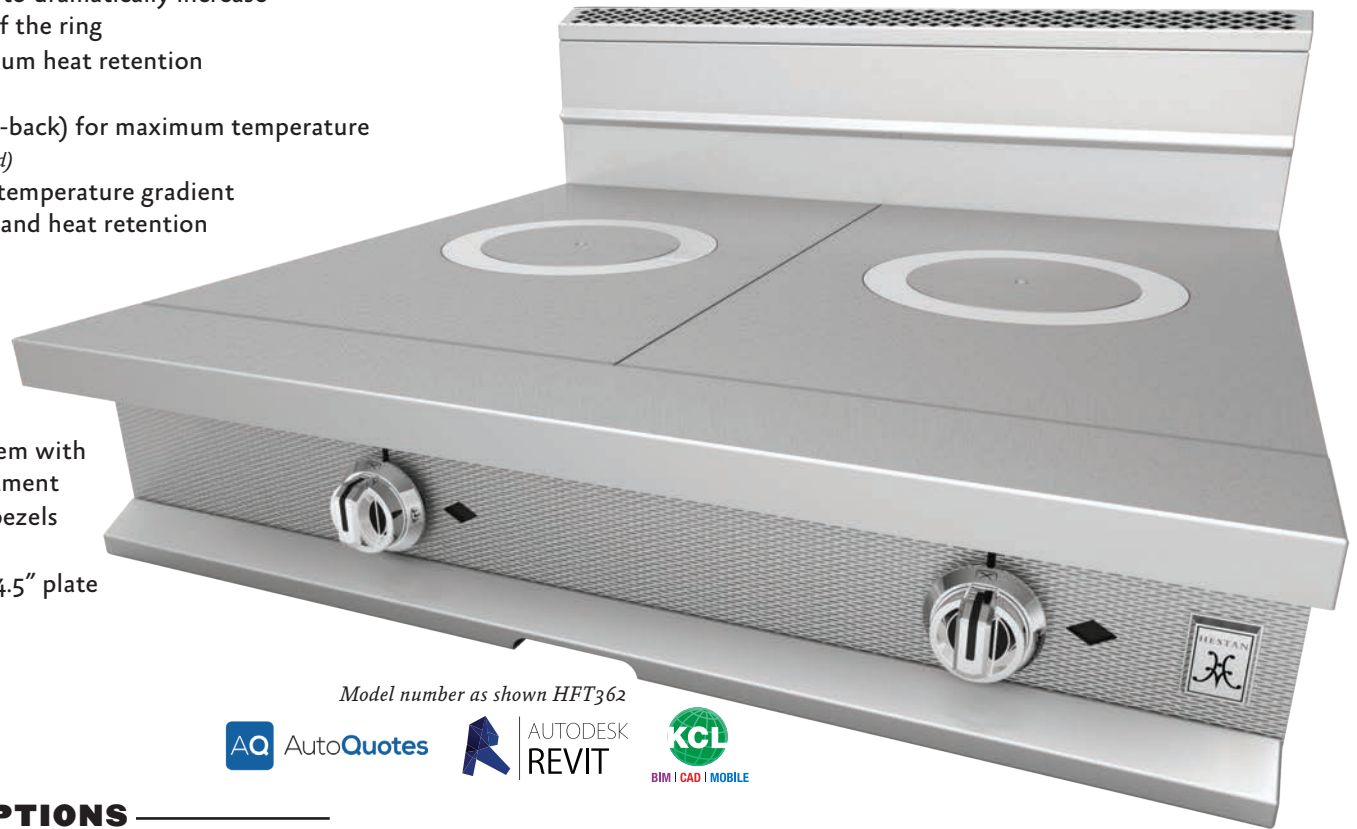
Tri-Ferrous™ Ring Plate



24" French Top



- ◆ Heavy gauge welded body construction
- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ Ring removal tool



Model number as shown HFT362



AutoQuotes



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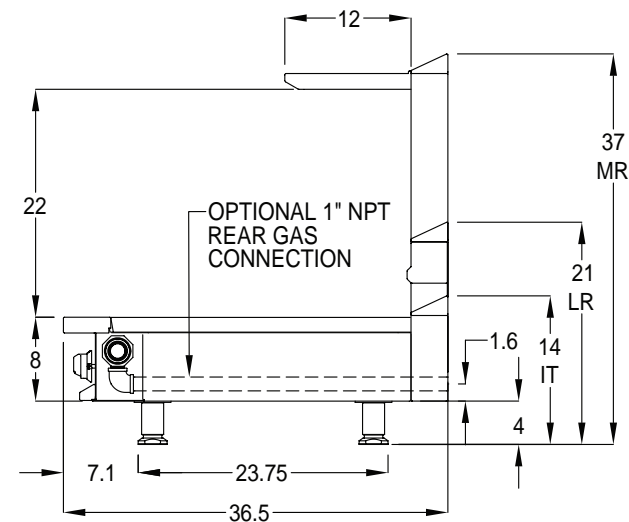
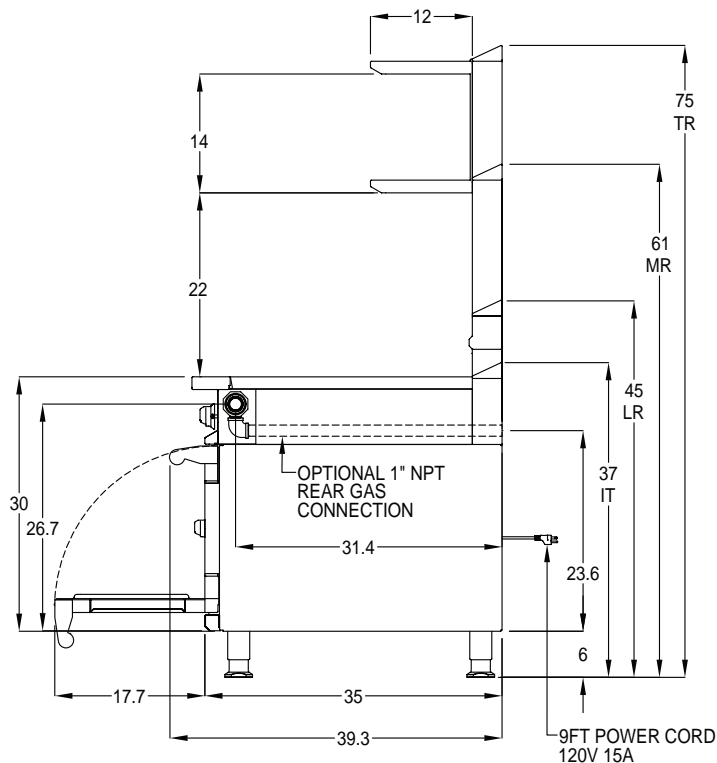
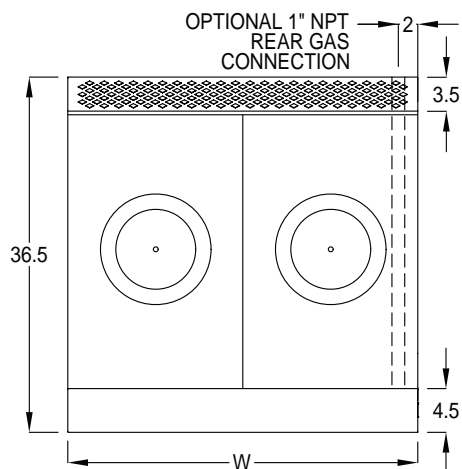


BIM | CAD | MOBILE

OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HFT18	18" French top	35,000	250	18"
HFT24	24" French top	35,000	350	24"
HFT361	36" French top	35,000	450	36"
HFT362	36" 2 -French tops	70,000	500	36"

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ELECTRICAL : No electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for a natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



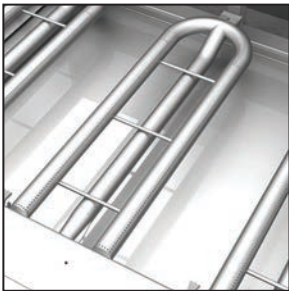
STANDARD FEATURES

 HESTAN

HOT TOP

- ◆ High performance stainless steel tubular burner up to 40,000 Btu/hour for powerful even heat distribution throughout
- ◆ Heavy duty 3/8" thick steel plate (12" or 18" wide)
- ◆ Available in 12", 18", 24", and 36" wide configurations
- ◆ Stainless steel drip tray for easy cleaning (except 12" model)
- ◆ Heavy gauge welded body construction
- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)

Stainless Steel Burner



- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Flue Riser

Surface Leveling Adjustment



Drip Tray

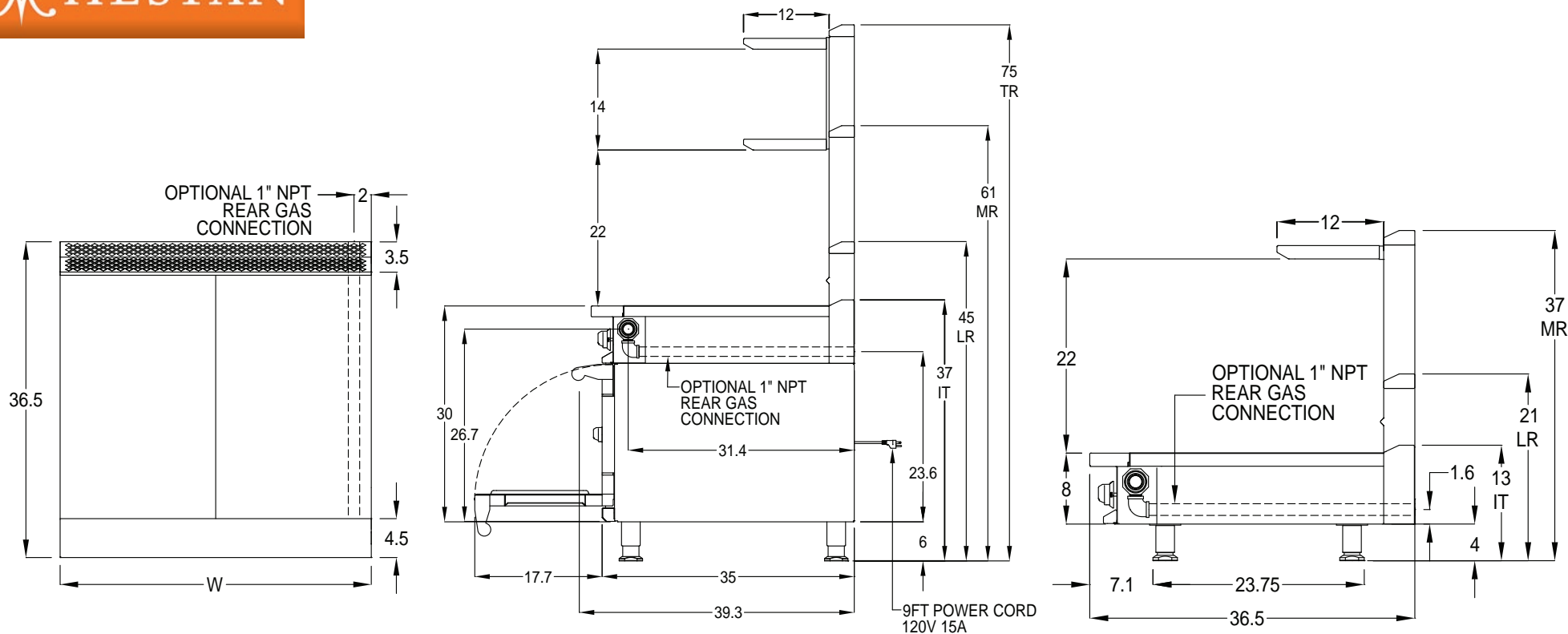


OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed

Model number as shown HHT363





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HHT12	12" Hot top	30,000	150	12"
HHT18	18" Hot top	40,000	250	18"
HHT242	24" 2 -Hot tops	60,000	300	24"
HHT362	36" 2 -Hot tops	80,000	420	36"
HHT363	36" 3 -Hot tops	90,000	470	36"

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ELECTRICAL : No electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



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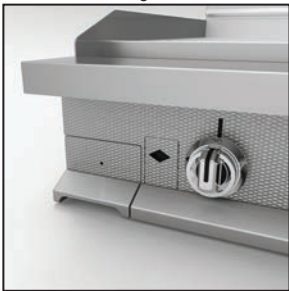
STANDARD FEATURES



THERMOSTATIC GRIDDLE

- ◆ Heavy duty 1" thick Blanchard ground steel griddle plate
- ◆ High performance, top grade stainless steel tubular burner, each up to 25,000Btu/hour, per 12" wide section
- ◆ Each burner is controlled with a combination thermostatic safety valve
- ◆ 2" high stainless steel splash guard (sides and rear)
- ◆ Stainless steel front grease trough
- ◆ Available from 12" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Fully enclosed, spill-proof grease drawer for easy cleaning

Grease Trough and Drawer



- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" Low Flue Riser

Optional Mirror Finish Plate



Optional Grooved Plate



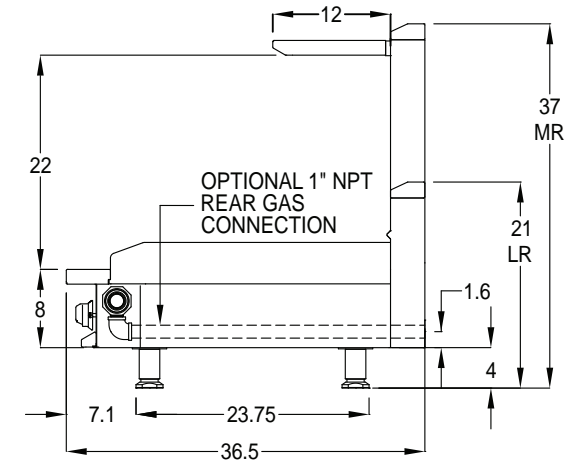
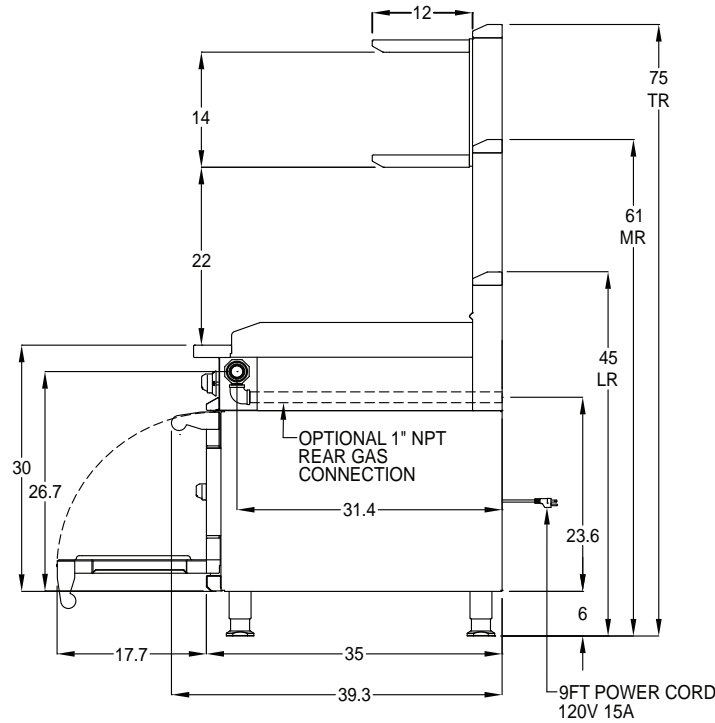
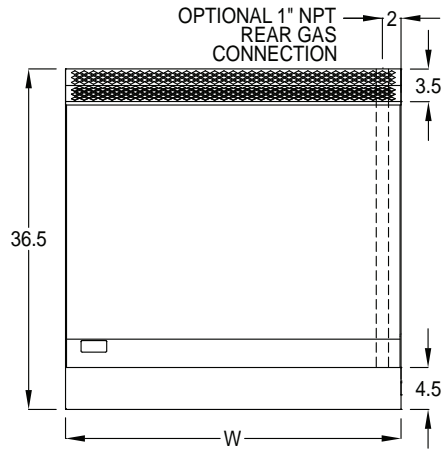
OPTIONS

- ◆ 6" high splash guard
- ◆ Chrome / mirror finish griddle plate
- ◆ Grooved griddle plate
- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed



Model number
as shown HTG36





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HTG 12	12" Thermostatic Griddle	16,500	150	12"
HTG18	18" Thermostatic Griddle	25,000	200	18"
HTG24	24" Thermostatic Griddle	50,000	275	24"
HTG30	30" Thermostatic Griddle	62,500	300	30"
HTG36	36" Thermostatic Griddle	75,000	360	36"
HTG48	48" Thermostatic Griddle	100,000	540	48"
HTG60	60" Thermostatic Griddle	125,000	600	60"
HTG72	72" Thermostatic Griddle	150,000	720	72"

ELECTRICAL : No electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



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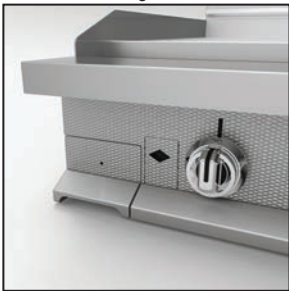
STANDARD FEATURES



MANUAL GRIDDLE

- ◆ Heavy duty 1" thick Blanchard ground steel griddle plate
- ◆ High performance, top grade stainless steel tubular burner, each up to 25,000Btu/hour, per 12" wide section
- ◆ Each burner manually controlled
- ◆ 2" high stainless steel splash guard(sides and rear)
- ◆ Stainless steel front grease trough
- ◆ Available from 12" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Fully enclosed, spill-proof grease drawer for easy cleaning

Grease Trough and Drawer

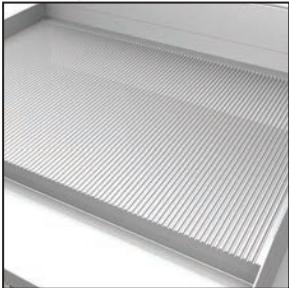


- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screw (*Patented*)
- ◆ Stainless steel front, sides, and bottom 4.5" plate shelf
- ◆ 9" tall Low Riser

Optional Mirror Finish Plate



Optional Grooved Plate



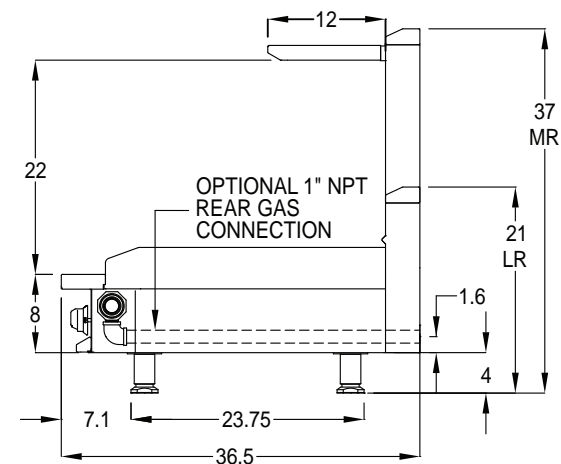
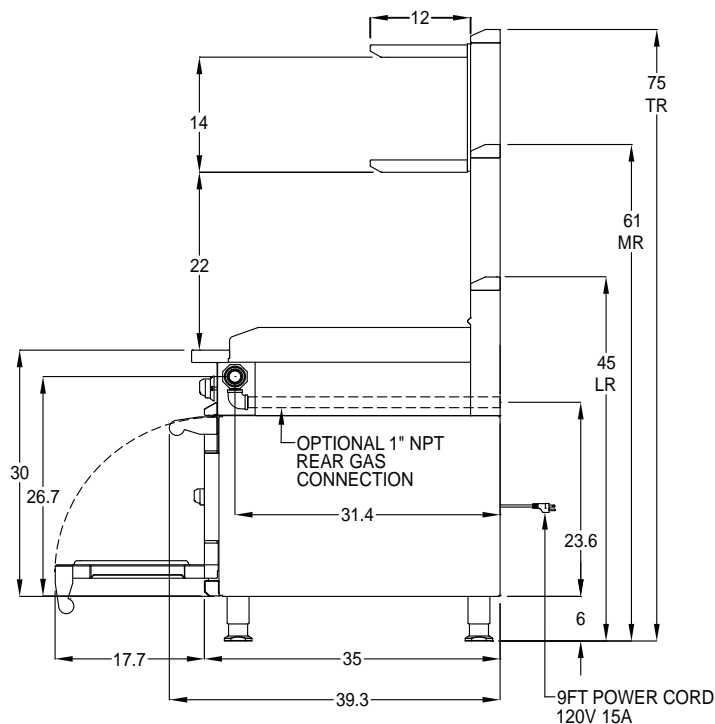
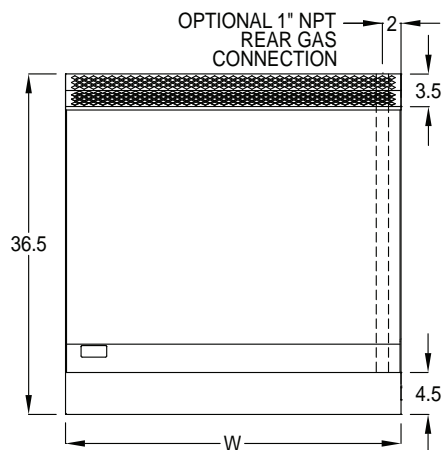
OPTIONS

- ◆ 6" high splash guard
- ◆ Chrome / mirror finish griddle plate
- ◆ Grooved griddle plate
- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed



Model Number as shown HMG36





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HMG 12	12" Manual Griddle	16,500	150	12"
HMG18	18" Manual Griddle	25,000	200	18"
HMG24	24" Manual Griddle	50,000	275	24"
HMG30	30" Manual Griddle	62,500	300	30"
HMG36	36" Manual Griddle	75,000	360	36"
HMG48	48" Manual Griddle	100,000	540	48"
HMG60	60" Manual Griddle	125,000	600	60"
HMG72	72" Manual Griddle	150,000	720	72"

ELECTRICAL : No electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES

 HESTAN

PLANCHA

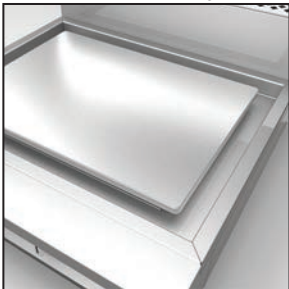
- ◆ Heavy duty 3/4" thick steel Plancha plate with Blanchard grind finish
- ◆ High performance 1 piece cast iron burner at 30,000 Btu/hour for maximum plate temperature
- ◆ Each burner manually controlled
- ◆ Stainless steel 4-sided grease trough with diverter system for easy cleaning
- ◆ Under-plate flue system for island installation
- ◆ Available from 18" to 36" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Stainless steel grease drawer for easy cleaning

Cast Iron Lift Off Burner

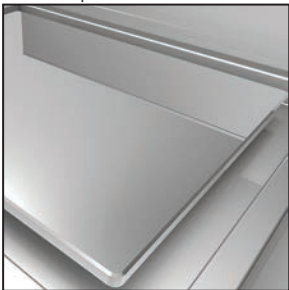


- ◆ Fully enclosed, spill-proof grease drawer for easy cleaning
- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, bottom and 4.5" plate shelf
- ◆ 9" tall Low Riser

4-Sided Grease Trough



Optional Mirror Finish



Model number as shown HPG36



AutoQuotes



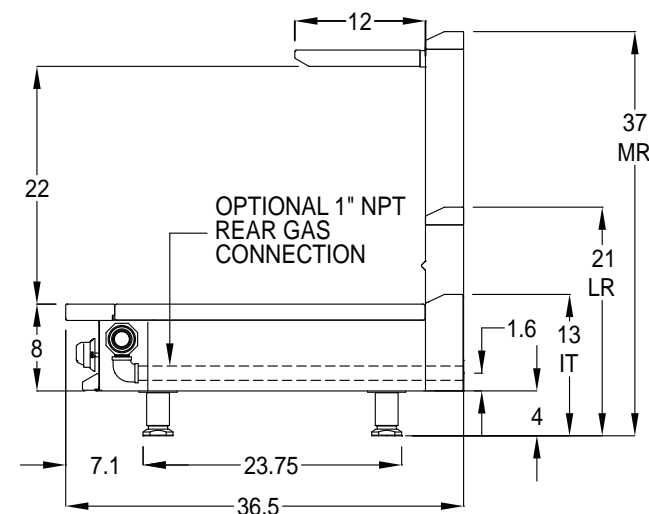
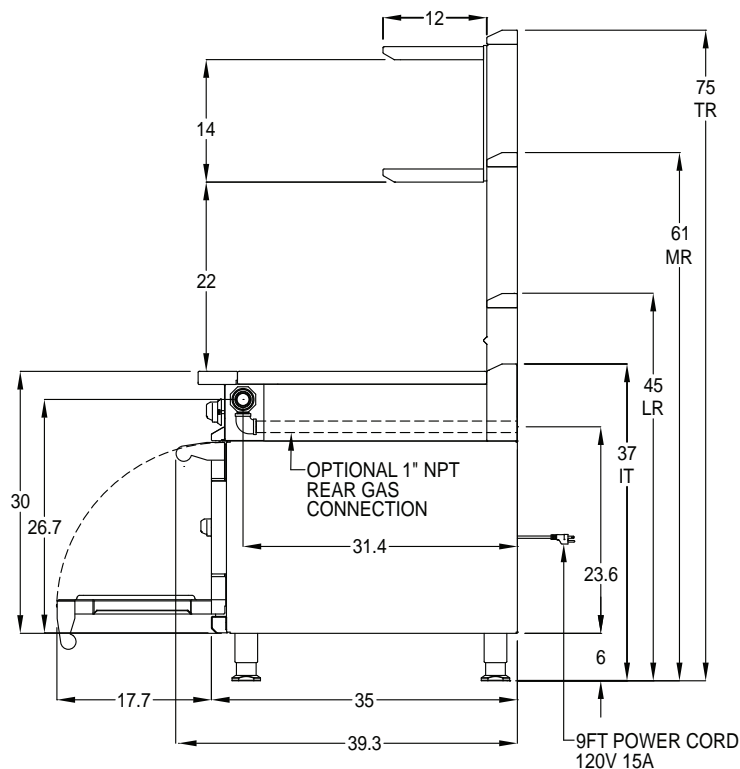
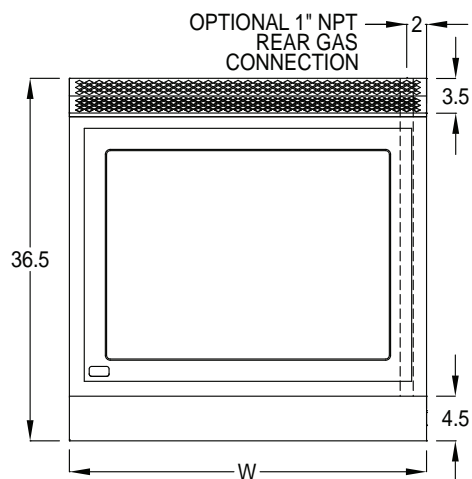
AUTODESK
REVIT



BIM | CAD | MOBILE

OPTIONS

- ◆ Chrome/Mirror finish Plancha plate
- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular, or mixed



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HPG18	18" Plancha Rangetop	30,000	200	18"
HPG24	24" Plancha Rangetop	30,000	280	24"
HPG30	30" Plancha Rangetop	30,000	320	30"
HPG36	36" Plancha Rangetop	60,000	360	36"

ELECTRICAL : No electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

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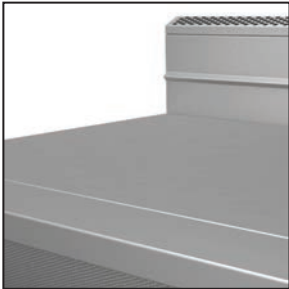
STANDARD FEATURES



WORK TOP

- ◆ Heavy gauge welded body construction
- ◆ Sound insulated work top surface
- ◆ Available from 12" to 48" wide configurations
- ◆ Stainless steel front, sides, bottom, and 4.5" plate shelf
- ◆ 9" tall Low Riser

Insulated Work Top



Welded Construction



Marquise Accent

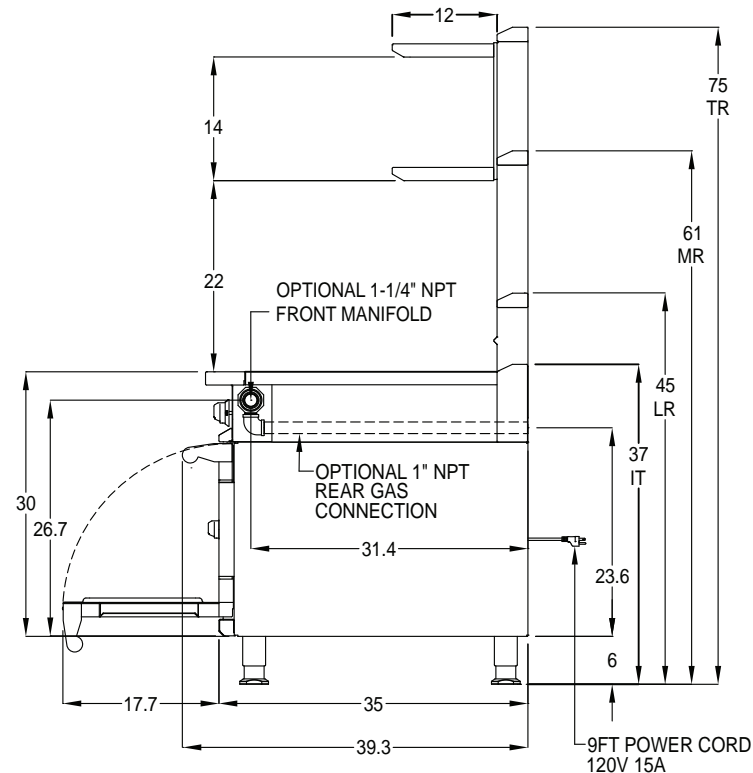
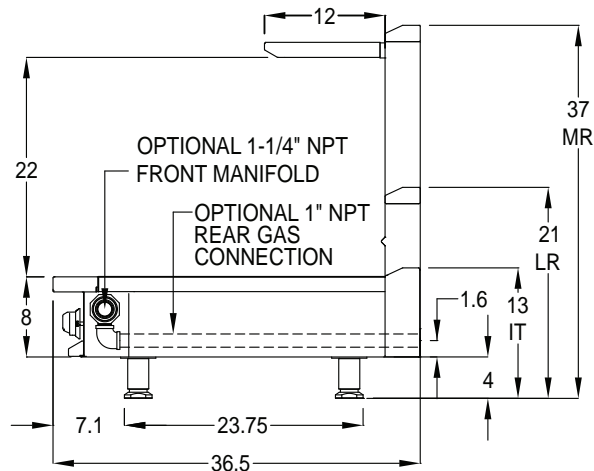
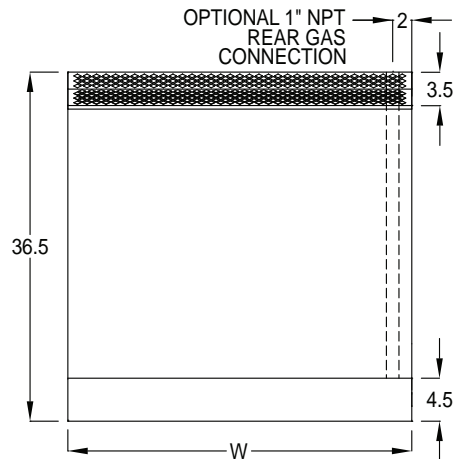


OPTIONS

- ◆ Customizable Marquise Accented™ front panel (*Patented* / contact sales department for available options)
- ◆ Customized widths
- ◆ Manifold caps and covers
- ◆ 1-1/4" front gas manifold with side union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers : Tall, Mid, or Island Trim
- ◆ Shelves : single or double, solid, tubular or mixed

Model number as shown HWT36





Model	Description	Approx SHP WT	Width (W)
HWT12	12" wide Work Top	80	12"
HWT18	18" wide Work Top	100	18"
HWT24	24" wide Work Top	150	24"
HWT30	30" wide Work Top	165	30"
HWT36	36" wide Work Top	180	36"
HWT48	48" wide Work Top	200	48"

ELECTRICAL : No electrical requirement

GAS : No gas requirement

VENTILATION : No ventilation requirement



Note : Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice.

STANDARD FEATURES



STANDARD OVEN

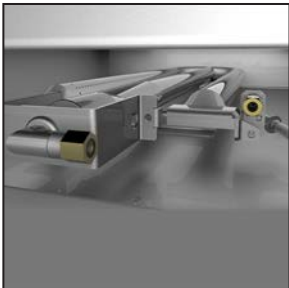
- ◆ Heavy duty modular standard oven base. 36" wide to accommodate modular rangetops of various sizes to form freestanding ranges, stacked ovens, custom lineups, or cooking suites.
- ◆ High performance stainless steel tubular U-burner rated at up to 40,000 Btu/hour
- ◆ Direct vent flue with standard heat exchanger system for maximum heat transfer from gas burner to oven cavity (*Patented*)
- ◆ 28" W x 27" D x 14.5" H heavy duty stainless steel oven cavity interior with flame spreader for even heat distribution throughout
- ◆ Removable stainless steel drip tray for ease of cleaning

Counter Balanced Soft Opening Door



- ◆ Counter-weight oven door hinge system with hydraulic soft opening capabilities (*Patented*)
- ◆ 5-position rack supports that are designed to allow placement of full size sheet pans without the use of an oven rack
- ◆ 2 heavy duty nickel plated oven racks included
- ◆ High efficiency insulated, water-proof door and oven cavity
- ◆ Electronic thermostatically controlled oven from 150°F to 650°F (HSO only)
- ◆ Intermittent Pilot System with solenoid safety valve and flame sense (HSO only)

Intermittent Pilot



- ◆ Standing pilot with dual knob combination thermostatic safety valve from 150°F to 550°F (HSOP only)
- ◆ Full-width Marquise Accented™ stainless steel oven door handle and Zamak die cast end caps (*Patented*)
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, and bottom
- ◆ 3/4" rear manifold with connection options
- ◆ 6" height adjustable legs (4)

Heat Exchanger



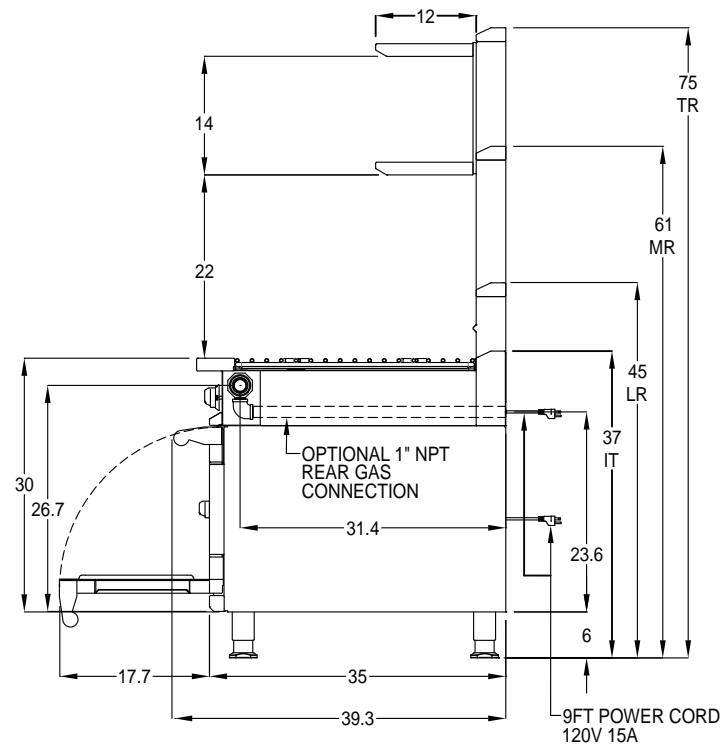
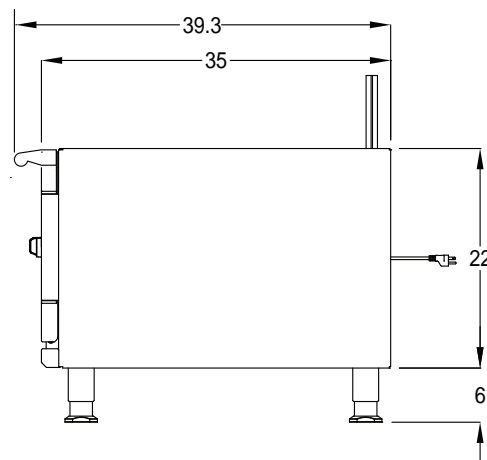
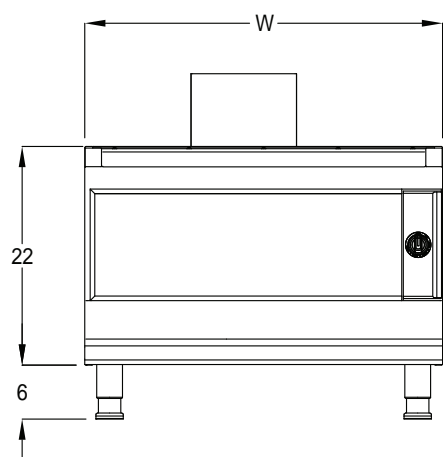
OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ control panel (*Patented* / contact sales department for available options)
- ◆ Stainless steel backcover
- ◆ Additional oven rack
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base



Model number as shown HSO36





Model	Description	Gas [Btu/HR]	Approx SHP WT	MAX AMP Draw	Width (W)
HSO 36	36" wide Standard Oven Base	40,000	465	1	36"
HSOP 36	36" wide Standard Oven Base w/ standing pilot	40,000	465	N/A	36"

ELECTRICAL : 120V, 60Hz, 15A, 1 phase. (HSO only)

GAS : 3/4" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



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STANDARD FEATURES



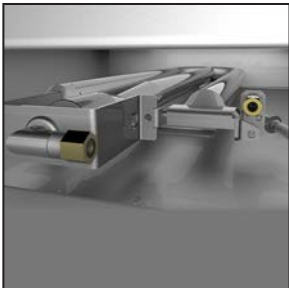
CONVECTION OVEN

- ◆ Heavy duty modular convection oven base. 36" wide to accommodate modular rangetops of various sizes to form freestanding ranges, stacked ovens, custom lineups, or cooking suites
- ◆ High performance stainless steel tubular U - burner rated at up to 40,000 Btu/hour
- ◆ Direct vent flue with standard heat exchanger system for maximum heat transfer from gas burner to oven cavity (*Patented*)
- ◆ 28" W x 27" D x 14.5" H - heavy duty stainless steel oven cavity interior with flame spreader for even heat distribution throughout
- ◆ Removable stainless steel drip tray for ease of cleaning

Counter Balanced Soft Opening Door



Intermittent Pilot



Heat Exchanger



- ◆ Counter-weight oven door hinge system with hydraulic soft opening capabilities (*Patented*)
- ◆ 2-speed low-profile high efficiency convection motor – front serviceable
- ◆ Corrosion resistant, integrated "backward curved" cooling fan and impeller system
- ◆ Permanent split capacitor motor in compact external rotor motor design with heavy duty ball bearing and class F motor insulation design
- ◆ Corrosion resistant, integrated fan motor mounting bracket
- ◆ 5-position rack supports that are designed to allow placement of full size sheet pans without the use of an oven rack
- ◆ 2 heavy duty nickel-plated oven racks included
- ◆ High efficiency insulated, water-proof door and oven cavity
- ◆ Electronic thermostatically controlled oven from 150°F to 650°F (HCO only)
- ◆ Intermittent Pilot System with solenoid safety valve and flame sense (HCO only)
- ◆ Standing pilot with dual knob combination thermostatic safety valve from 150°F to 550°F (HCOP only)
- ◆ Full-width Marquise Accented™ stainless steel oven door handle and Zamak die cast end caps (*Patented*)
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, and bottom
- ◆ 3/4" rear manifold with connection options
- ◆ 6" height adjustable legs (4)

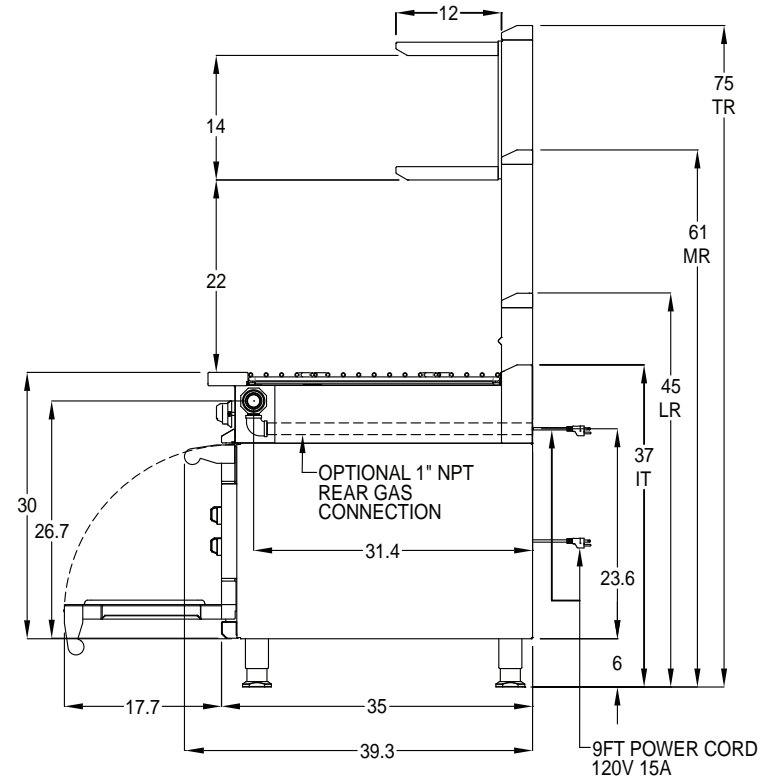
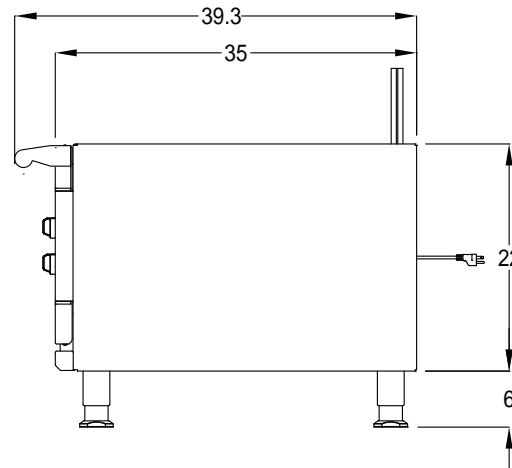
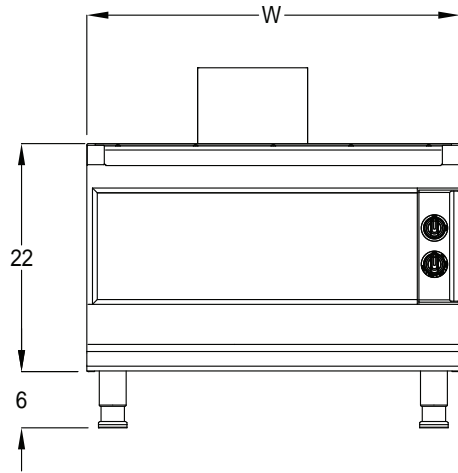


Model number as shown HCO36



OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ control panel (*Patented* / contact sales department for available options)
- ◆ Stainless steel back cover
- ◆ Additional oven rack
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base



Model	Description	Gas [Btu/HR]	Approx SHP WT	AMP	Width (W)
HCO36	36" wide Convection Oven Base	40,000	465	3 Amp	36"
HCOP36	36" wide Convection Oven Base w/ Standing Pilot	40,000	465	3 Amp	36"

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ELECTRICAL : 120V, 60Hz, 15A, 1 phase.

GAS : 3/4" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



CONTACT US: www.hestancommercial.com

phone 888.905.7463

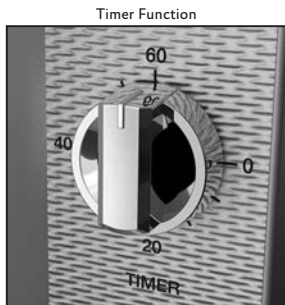
3375 E. La Palma Ave., Anaheim, CA 92806

STANDARD FEATURES



UPRIGHT CONVECTION OVEN

- ◆ 38" wide heavy duty modular upright convection oven, designed as single or double stacked freestanding models
- ◆ High performance dual stainless steel tubular burners at 35,000 Btu/hour each
- ◆ 29"W x 22½"D x 22½"H - heavy duty oven cavity - porcelain interior for ease of cleaning
- ◆ Electric thermostat adjusting oven temperature from 150°F to 500°F
- ◆ Air deflectors strategically integrated around convection motor system to optimize air circulation and cooking performance
- ◆ Oven cavity flame spreader designed for even heat distribution throughout



Timer Function

- ◆ Electronic ignition system with 100% safety capability
- ◆ Cool-to-the-touch oven controls - set back for protection
- ◆ Heavy duty oven door design with 3 brass bushings per door hinge for optimized door alignment
- ◆ Oven door hinge design allows for door panels to swing open 135° for easy access of loading and unloading sheet pans
- ◆ Heavy duty 2-speed low-profile high efficiency front serviceable convection motor



Venting Detail

- ◆ Corrosion resistant, integrated "backward curved" cooling fan and impeller system
- ◆ Permanent split capacitor motor in compact external rotor motor design with heavy duty ball bearing and class F motor insulation design
- ◆ Corrosion resistant, integrated fan motor mounting bracket
- ◆ 11-position rack supports designed to allow placement of full size sheet pans side to side
- ◆ 5 heavy duty chrome plated oven racks included
- ◆ Removable porcelain enameled drip tray for ease of cleaning



Colors Available

- ◆ Full length Marquise Accented™ stainless steel oven door handles and Zamak die cast end caps (*Patented*)
- ◆ Heavy gauge welded body construction
- ◆ Stainless steel front, sides, and top construction
- ◆ Extended legs stand (*Single Upright Only*)
- ◆ Dual interior lights
- ◆ Zamak die cast knobs and bezels (*Patented*)

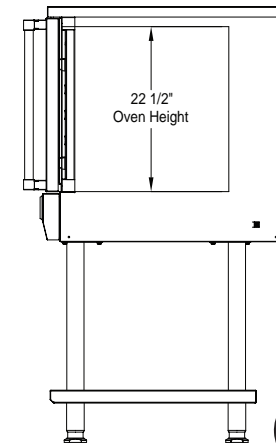
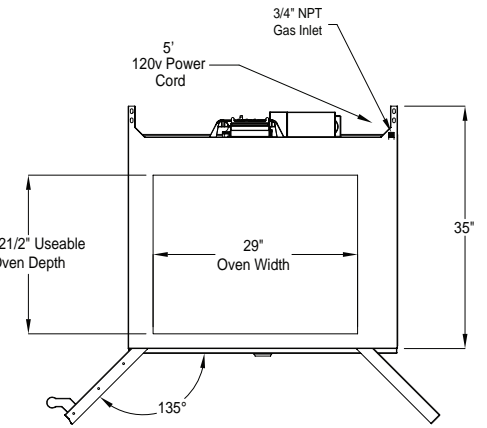
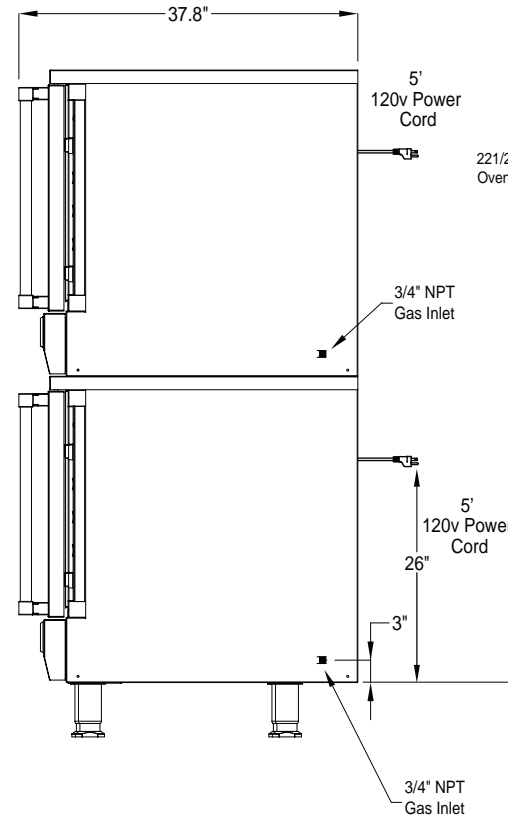
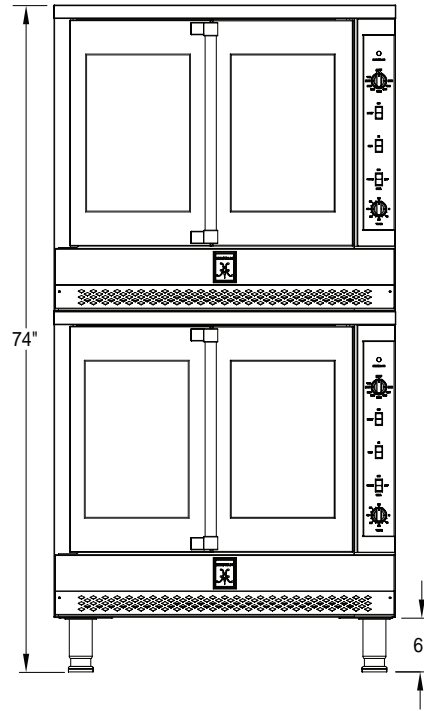
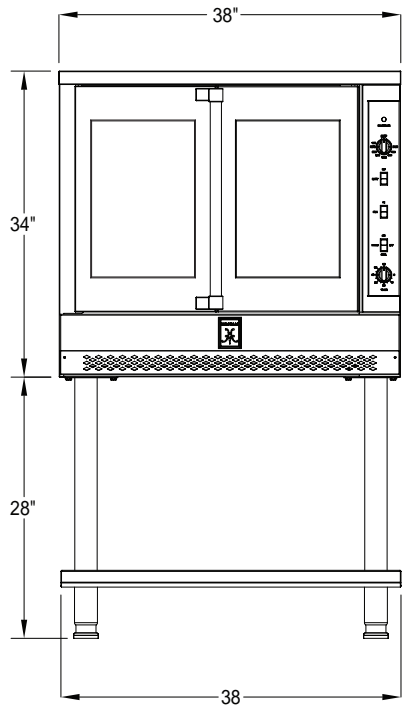


OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ 6" height adjustable legs (4)
- ◆ 6" height casters (4). Two (2) with brakes (adjustable on single models)
- ◆ Direct connect vent kit
- ◆ Additional oven rack



UPRIGHT CONVECTION OVEN



Model	Description	Gas [Btu/HR]	Electric Info	Approx SHP WT
HUCOD	Single Upright Convection Oven	70,000	120V/1PH/3A	520
HUCOD2	Double Deck Upright Convection Oven	140,000	120V/1PH/6A	1005

ELECTRICAL : See chart

GAS : 3/4" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

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phone 888.905.7463

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STANDARD FEATURES



PASS THROUGH OVEN

- ◆ Heavy duty modular pass thru standard or convection oven base (*Patented*) 36" wide to accommodate modular rangetops of various sizes to form custom cooking suites.
- ◆ High performance stainless steel tubular U-burner rated at up to 40,000 Btu/hour
- ◆ Direct vent flue
- ◆ Counter-weight oven door hinge system with hydraulic soft opening capabilities (*Patented*)
- ◆ Removable stainless steel drip tray for ease of cleaning
- ◆ High efficiency insulated, water-proof door and oven cavity
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)

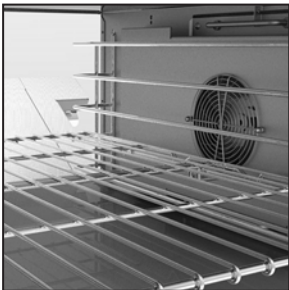
Counter Balanced Soft Opening Door



Adjustable Racks Both Sides



With Convection Fan



- ◆ Full-width Marquise Accented™ stainless steel oven door handle and Zamak die cast end caps (*Patented*)
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot with dual knob combination thermostatic safety valve from 150°F to 550°F
- ◆ Stainless steel front, sides, and bottom
- ◆ 3/4" manifold with connection options
- ◆ 6" height adjustable legs (4)
- ◆ 4 heavy duty nickel plated half depth oven racks included

Standard Oven

- ◆ 27" W x 34" D x 14.5" H heavy duty stainless steel oven cavity interior with flame spreader for even heat distribution throughout (HPSOP36)
- ◆ 5-position rack supports that are designed to allow placement of full size sheet pans without the use of an oven rack

Convection Oven

- ◆ 25" W x 34" D x 14.5" H - heavy duty stainless steel oven cavity interior with flame spreader for even heat distribution throughout (HPCOP36)
- ◆ Counter-weight oven door hinge system with hydraulic soft opening capabilities (*Patented*)
- ◆ 2-speed low-profile high efficiency convection motor – front serviceable
- ◆ Corrosion resistant, integrated "backward curved" cooling fan and impeller system
- ◆ Permanent split capacitor motor in compact external rotor motor design with heavy duty ball bearing and class F motor insulation design
- ◆ Corrosion resistant, integrated fan motor mounting bracket
- ◆ 5-position rack supports

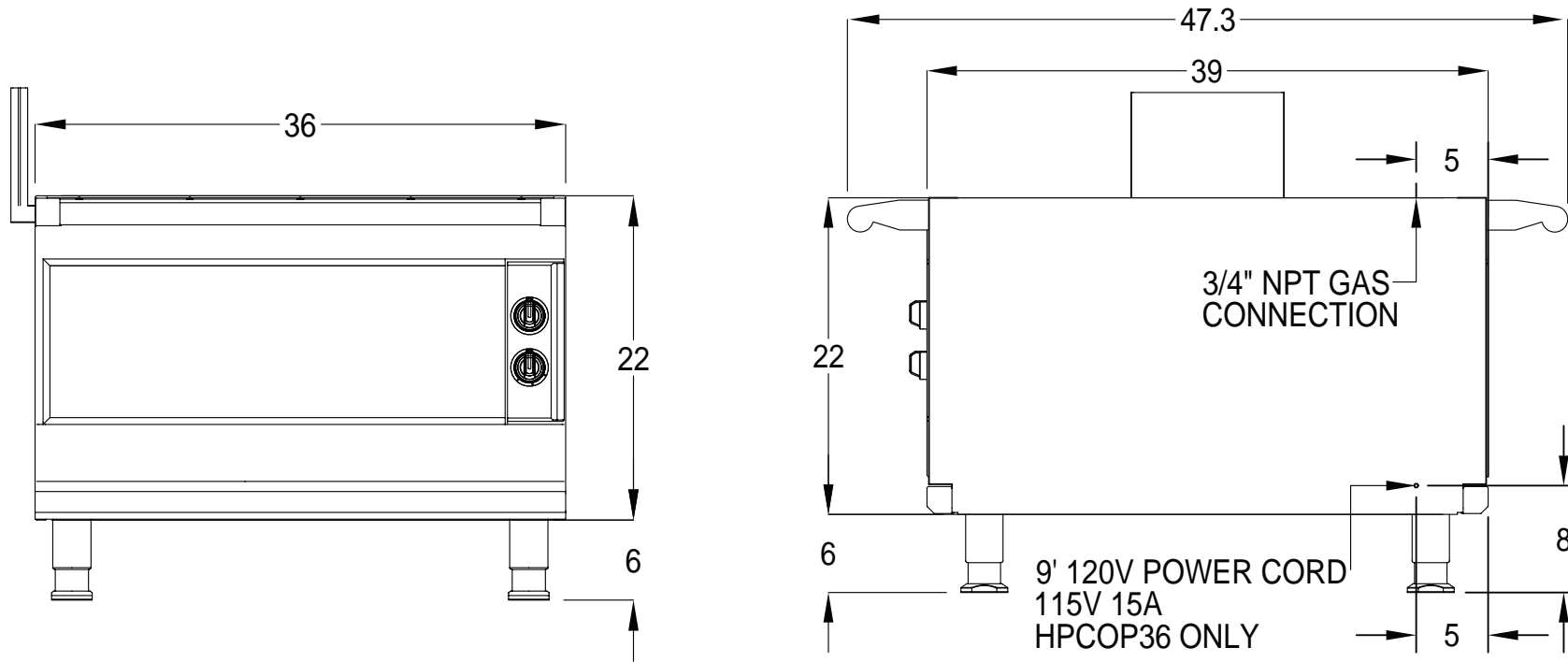


Model number as shown HPCOP36



OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ control panel (*Patented* / contact sales department for available options)
- ◆ Additional oven rack
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base



ELECTRICAL : (HPSOP) - No electrical requirement
: (HPCOP) -120V, 60Hz, 15A, 1 phase.

GAS : 3/4" male NPT gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	AMP	Width (W)
HPSOP 36	36" wide Pass Thru Standard Oven Base w/ Standing Pilot	32,000	600	N/A	36"
HPCOP36	36" wide Pass Thru Convection Oven Base w/ Standing Pilot	32,000	600	3 Amp	36"

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES



CABINET BASES

- ◆ Heavy duty modular cabinet bases available in various configurations:
 - Open (CB)
 - With single or double Doors (CD, CDL, CDR)
 - With Drawer (CR)
- ◆ Available from 12" to 48" wide configurations
- ◆ Cabinet bases with door(s): 12", 18", and 24" wide cabinet bases will have single (left-hinged or right-hinged) door; 30", 36" and 48" wide cabinet bases will have double doors
- ◆ Heavy gauge welded body construction

Cabinet with Intermediate Shelf



- ◆ Stainless steel front, side, and bottom
- ◆ Zamak die cast handle for each door and drawer
- ◆ Drawer models (CR) have a heavy duty full extension drawer slide system which can withstand 100lbs
- ◆ 6" height adjustable legs (4)
- ◆ Heavy duty, concealed hinges with full-overlay doors

With Drawer



Racks are not optional/offered, only side ladder supports



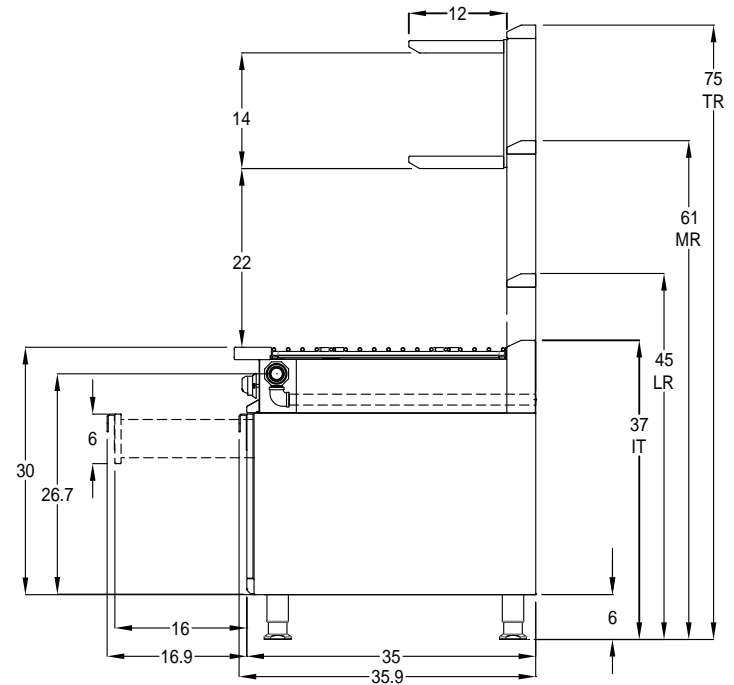
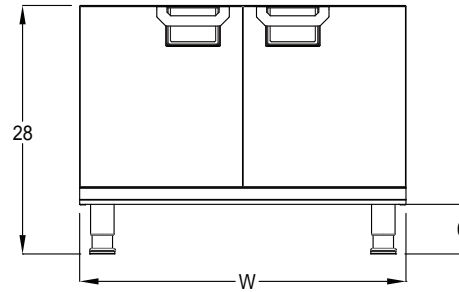
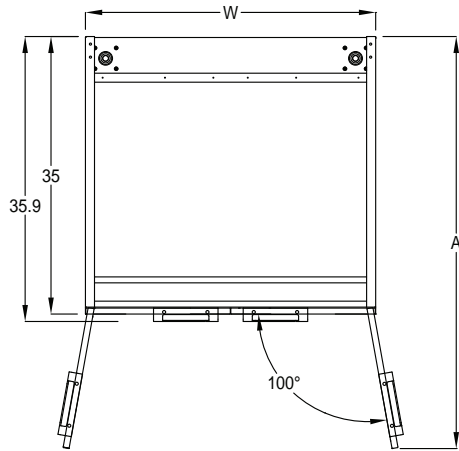
OPTIONS

- ◆ Color (contact sales department for available colors)
- ◆ Heated cabinet kit (contact sales department for details)
- ◆ Ladder racks storage system
- ◆ Intermediate Shelf
- ◆ Stainless steel back cover
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base



Model number as shown HCD36





Model	Description	Approx SHP WT	Width (W)	A (inch)
HC__12	12" wide Cabinet Base	50	12"	46.22
HC__18	18" wide Cabinet Base	80	18"	52.22
HC__24	24" wide Cabinet Base	100	24"	58.22
HC__30	30" wide Cabinet Base	125	30"	49.22
HC__36	36" wide Cabinet Base	150	36"	52.22
HC__48	48" wide Cabinet Base	200	48"	58.22

B = Open Cabinet Base
 DL = Cabinet Base with single left-hinged door (12", 18" and 24" models)
 DR = Cabinet Base with single right-hinged door (12", 18 and 24" models)
 D = Cabinet Base with double doors (30", 36", and 48" models)
 R = Cabinet Base with drawer

ELECTRICAL : No electrical requirement
GAS : No gas requirement
VENTILATION : No ventilation requirement.



Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice.

STANDARD FEATURES

- ◆ Heavy duty refrigerated bases with drawer configurations to accommodate 6" x 12" x 20" hotel pans.
- ◆ Modular design to be attached to Hestan Commercial rangetops
 - Sealed Burner Rangetops
 - Open Burners
 - Griddles (Manual and Thermostatically controlled)
 - Charbroilers
 - Hot Tops
 - French Tops
 - Planchas
 - Combination Rangetops

Full Extension Drawer Slides



Compressor Compartment



Temperature Digital Display



- ◆ LED temperature display
- ◆ Heavy duty drawer slide system with full extension. Each can withstand 275 lbs
- ◆ Removable drawer slide for cleaning or simple replacement
- ◆ Heavy duty top insulation for maximum heat protection
- ◆ Available in self-contained (S) or remote (R) models
- ◆ Compact compressor compartment for self-contained models. Front accessible and removable service panel
- ◆ Available from 36" to 108" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Stainless front, sides, inner liner, back and bottom
- ◆ Zamak die cast handle for each drawer
- ◆ Snap-in magnetic gasket
- ◆ 6" height adjustable legs

OPTIONS

- ◆ Color (contact sales department for available colors)
- ◆ Left or right compressor for self contained units
- ◆ Left or right rear or side stub out for remote units
- ◆ Solid Top with marine edge
- ◆ 6" height adjustable casters. Front casters with brakes.
- ◆ Curb base

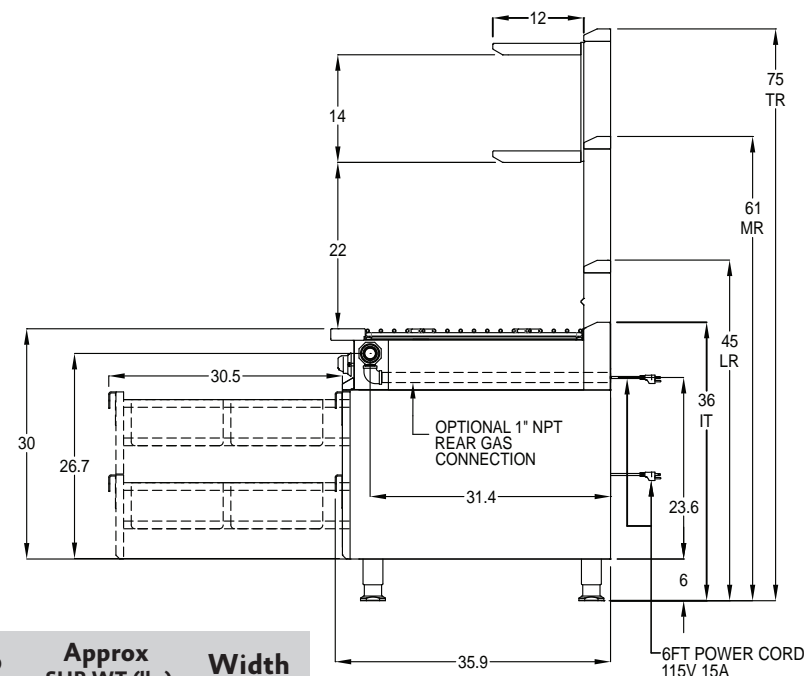
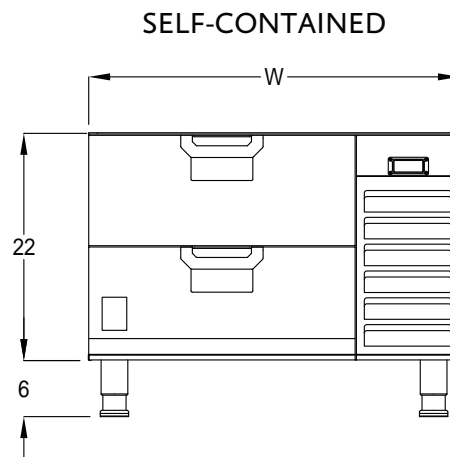
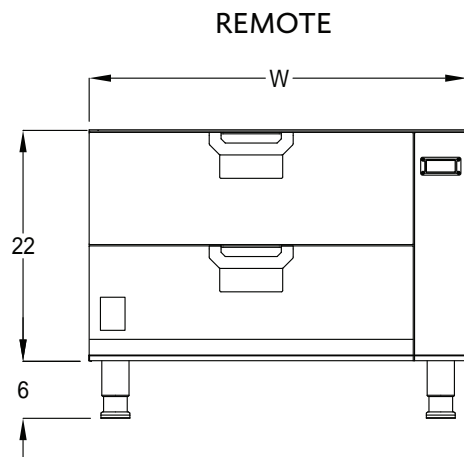
 HESTAN

REFRIGERATED BASES



Model number as shown HRBS36





Model	Description	#Pans/Drawers		Btu's		Amps		HP	Approx SHP WT (lbs)		Width (W)
		R	S	R	S	R	S		R	S	
HRB__36	36" Refrigerated Base	4/2	4/2	1200	1740	1.6	6.7	1/5	350	440	36"
HRB__48	48" Refrigerated Base	6/2	4/2	1200	1740	1.6	7.3	1/5	450	540	48"
HRB__54	54" Refrigerated Base	6/4	4/2	1800	1740	1.8	7.3	1/5	500	590	54"
HRB__60	60" Refrigerated Base	8/4	6/4	2000	2860	2	10.2	1/4	550	640	60"
HRB__72	72" Refrigerated Base	8/4	8/4	2400	2860	3.2	11	1/4	650	740	72"
HRB__84	84" Refrigerated Base	10/6	10/4	3000	2860	3.4	11	1/4	750	840	84"
HRB__96	96" Refrigerated Base	12/6	12/6	3400	3520	4.2	12.9	1/3	850	940	96"
HRB__108	108" Refrigerated Base	14/6	12/6	3400	4500	4.2	18.2	1/2	950	1040	108"

R = Remote S = Self-contained

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

REFRIGERANT TYPE: R448A

ELECTRICAL: 120 volts, 20 amps, 60Hz for self-contained models

GAS: No gas requirement

VENTILATION: No ventilation requirement



STANDARD FEATURES



FREEZER BASES

- ◆ Heavy duty freezer bases with drawer configurations to accommodate 6" x 12" x 20" hotel pans.
- ◆ Modular design to be attached to Hestan Commercial rangetops
 - Sealed Burner Rangetops
 - Open Burners
 - Griddles (Manual and Thermostatically controlled)
 - Charbroilers
 - Hot Tops
 - French Tops
 - Planchas
 - Combination Rangetops



Model number as shown HFBS36

Full Extension Drawer Slides



- ◆ LED temperature display
- ◆ Heavy duty drawer slide system with full extension. Each can withstand 275 lbs
- ◆ Removable drawer slide for cleaning or simple replacement
- ◆ Heavy duty top insulation for maximum heat protection
- ◆ Available in self-contained (S) or remote (R) models
- ◆ Compact compressor compartment for self-contained models. Front accessible and removable service panel
- ◆ Available from 36" to 108" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Stainless front, sides, inner liner, back and bottom
- ◆ Zamak die cast handle for each drawer
- ◆ Snap-in magnetic gasket
- ◆ 6" height adjustable legs

Compressor Compartment



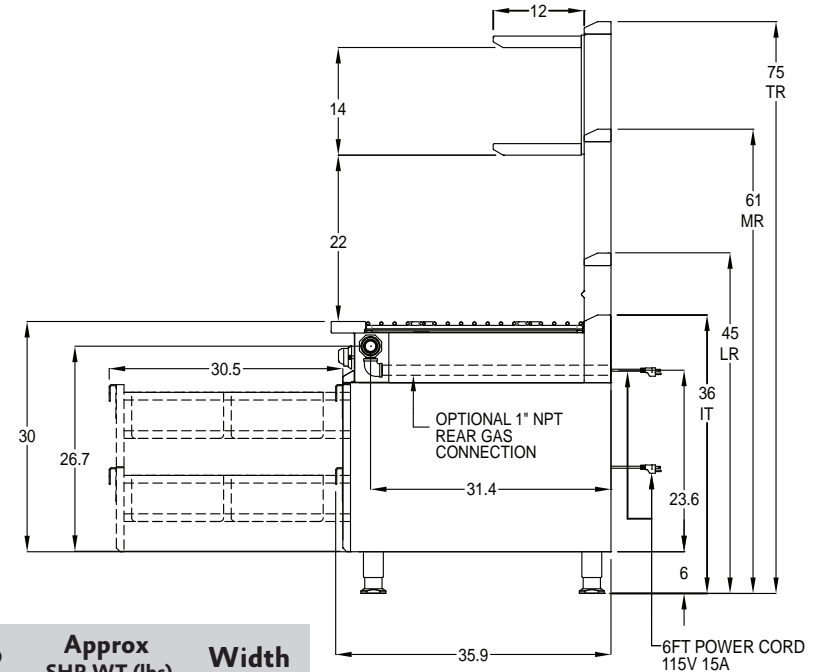
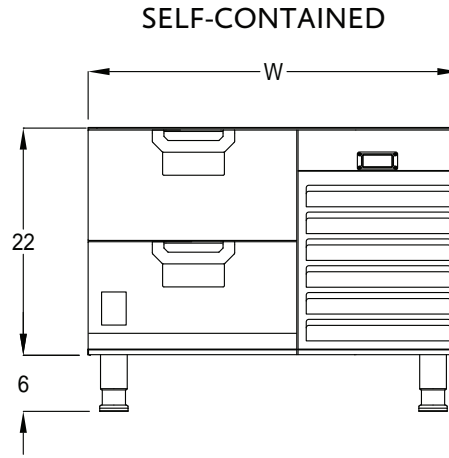
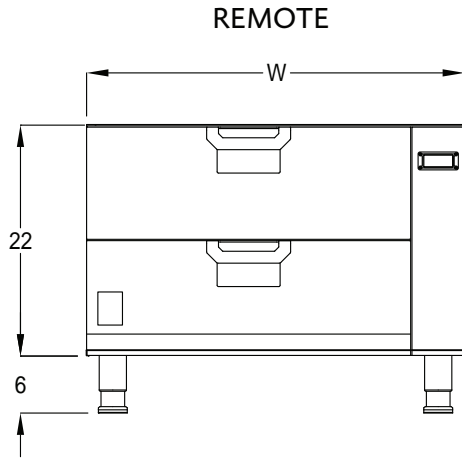
Temperature Digital Display



OPTIONS

- ◆ Color (contact sales department for available colors)
- ◆ Left or right compressor for self contained units
- ◆ Left or right rear or side stub out for remote units
- ◆ Solid Top with marine edge
- ◆ 6" height adjustable casters. Front casters with brakes.
- ◆ Curb base





Model	Description	#Pans/Drawers		Btu's		Amps		HP	Approx SHP WT (lbs)		Width (W)
		R	S	R	S	R	S		R	S	
HFB__36	36" Freezer Base	4/2	4/2	1200	1740	1.6	6.7	1/5	350	440	36"
HFB__48	48" Freezer Base	6/2	4/2	1200	1740	1.6	7.3	1/5	450	540	48"
HFB__54	54" Freezer Base	6/4	4/2	1800	1740	1.8	7.3	1/5	500	590	54"
HFB__60	60" Freezer Base	8/4	6/4	2000	2860	2	10.2	1/4	550	640	60"
HFB__72	72" Freezer Base	8/4	8/4	2400	2860	3.2	11	1/4	650	740	72"
HFB__84	84" Freezer Base	10/6	10/4	3000	2860	3.4	11	1/4	750	840	84"
HFB__96	96" Freezer Base	12/6	12/6	3400	3520	4.2	12.9	1/3	850	940	96"
HFB__108	108" Freezer Base	14/6	12/6	3400	4500	4.2	18.2	1/2	950	1040	108"

REFRIGERANT TYPE: R448A
ELECTRICAL: 120 volts, 20 amps, 60Hz for self-contained models
GAS: No gas requirement
VENTILATION: No ventilation requirement



R = Remote S = Self-contained

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.



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STANDARD FEATURES



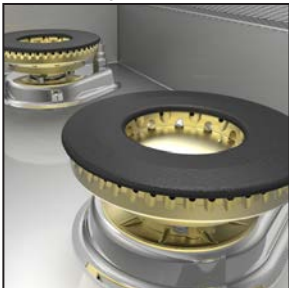
SAUTE STATION

- ◆ High performance CircuFlame™ single flow burner systems
 - Single Ring at 25,000 Btu/hour for optimum cooking performance
 - Cast brass lift-off burner cap and base for easy cleaning
- ◆ Stainless steel fully sealed burner bowl for easy cleaning
- ◆ Brass standing pilot ignition at each burner position (HSSP models only)
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, (Patented) adjustable height for leveling
- ◆ Available from 36" to 72" wide configurations
- ◆ Heavy gauge welded body construction

1/2" Rod Grates



Single Flow Burners



Full Extension Drawer Slides



Induction Options



- ◆ 1-1/4" front gas manifold
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ Zamak die cast knobs and bezels with set screws (Patented)
- ◆ 9" tall Low FlueRiser
- ◆ Single point re-ignition direct spark system and modules at each burner position. Flame rectification means igniter will continue to spark until the burner flame is established (HSS Models)
- ◆ Drop-in induction burners w/integrated glass touch controls - 2600w each(HSI Models)
- ◆ Stainless steel night cover
- ◆ LED temperature display
- ◆ Heavy duty drawer slide system with full extension. Each can withstand 275 lbs
- ◆ Removable drawer slide for cleaning or simple replacement
- ◆ Heavy-Duty refrigerated bases with a modular design for maximum configuration and design flexibility
- ◆ Heavy duty top insulation for maximum heat protection
- ◆ Compact compressor compartment for self-contained models. Front accessible and removable service panel
- ◆ Stainless Steel cold rail wrapped with refrigerated coils with thermostatic control
- ◆ Available in self-contained (S) or remote (R) models



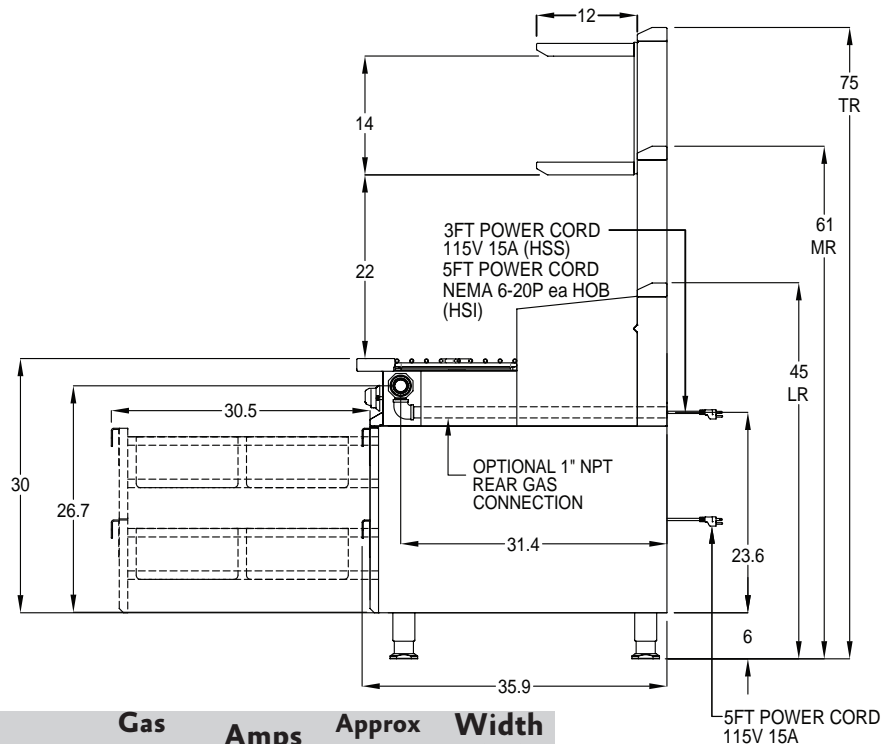
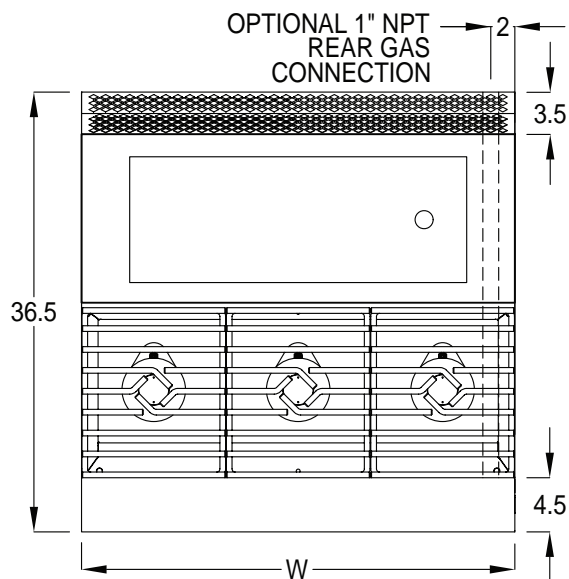
Model number as shown
HRBSC72 with HSS726



- ◆ Cold rail is supplied with 1" drain
- ◆ Holds 1/4 size pans
- ◆ Drawer track removable for replacement or cleaning
- ◆ 11.5" wide compressor compartment for self-contained modules

OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (Patented / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Shelves: single or double, solid, tubular or mixed
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers: Tall or Mid



Model	Description	Gas [Btu/HR]	Amps	Approx SHP WT	Width (W)
HSS363	36" Width 3 Burner Top	75,000	1	110	36"
HSS484	48" Width 4 Burner Top	100,000	1	150	48"
HSS605	60" Width 5 Burner Top	125,000	1	180	60"
HSS726	72" Width 6 Burner Top	150,000	1	220	72"
HSSP363	36" Width 3 Burner Top, Standing Pilot	75,000	N/A	110	36"
HSSP484	48" Width 4 Burner Top, Standing Pilot	100,000	N/A	150	48"
HSSP605	60" Width 5 Burner Top, Standing Pilot	125,000	N/A	180	60"
HSSP726	72" Width 6 Burner Top, Standing Pilot	150,000	N/A	220	72"
HSI362	36" Width 2 HOB Induction Top 2600w Each	N/A	25	110	36"
HSI482	48" Width 2 HOB Induction Top 2600w Each	N/A	25	150	48"
HSI603	60" Width 3 HOB Induction Top 2600w Each	N/A	37.5	180	60"
HSI724	72" Width 4 HOB Induction Top 2600w Each	N/A	50	220	72"



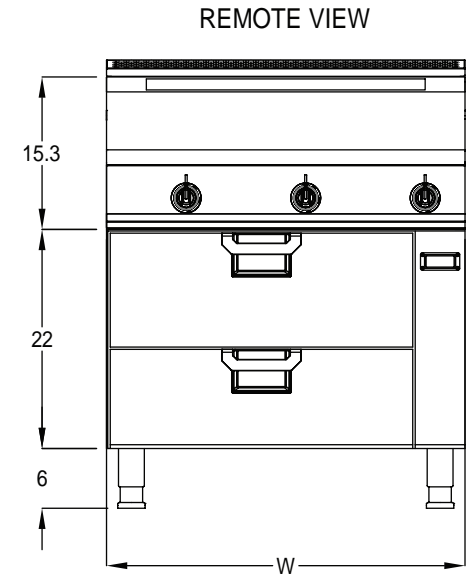
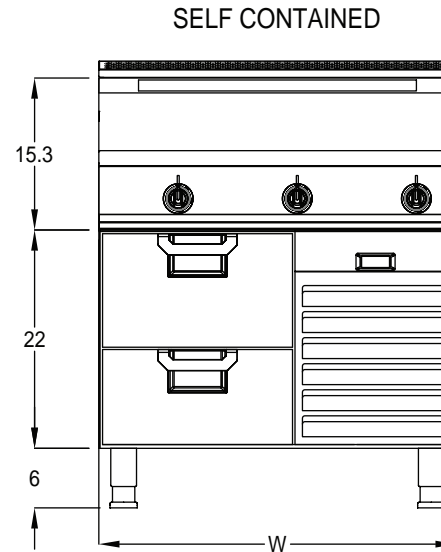
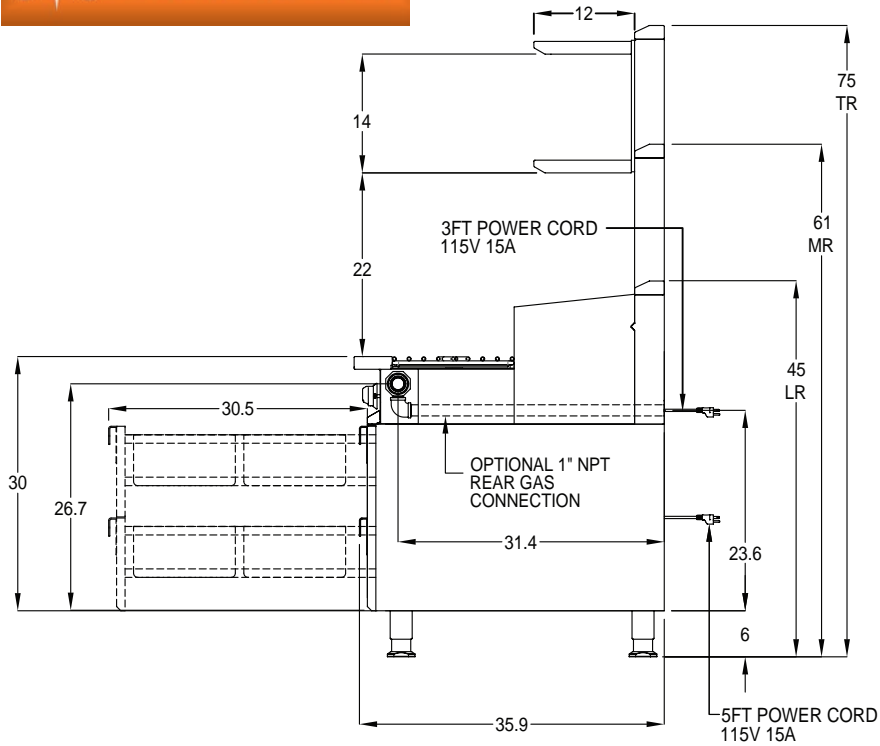
ELECTRICAL : 120V, 60Hz, 5A, 1 phase. (HSS models only)
208/240V, 12.5A ea HOB, 1 phase (HSI models)

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.





Model	Description	[Btu/HR]		# of Pans / Drawers		# of 1/4 Pans in Cold Rail	AMPS		Approx SHP WT (lbs)		Width
		R	S	R	S		R	S	R	S	
HRB_C36	36" Refrigerated Base with Cold Rail	2700	2860	4/2	2/2	5	2.6	10.4	380	480	36"
HRB_C48	48" Refrigerated Base with Cold Rail	3200	3520	6/2	4/2	6	2.6	11	500	640	48"
HRB_C60	60" Refrigerated Base with Cold Rail	3700	4500	8/4	6/2	8	4.2	14.8	630	800	60"
HRB_C72	72" Refrigerated Base with Cold Rail	5200	6430	8/4	8/4	10	4.2	17.8	725	835	72"

R = Remote S = Self-Contained

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

REFRIGERANT TYPE: R448A

ELECTRICAL : 120V, 60Hz, 20A, 1 phase.

GAS : No gas requirements

VENTILATION : No ventilation requirements.



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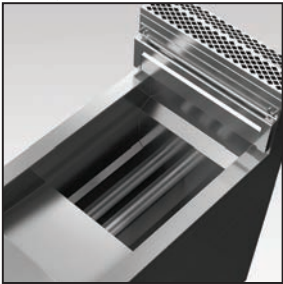
STANDARD FEATURES



FRYER

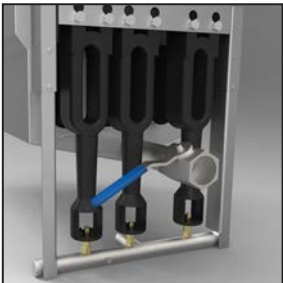
- ◆ Heavy duty welded stainless steel tank
- ◆ High performance cast iron in-shot burner system at 20,000 to 33,000 Btu/hour each designed for maximum efficiency. Total power from 40,000 Btu/hour (12" model) up to 133,000 Btu/hour (24" model)
- ◆ Heavy duty fryer baskets with insulated handles
- ◆ Removable basket hanger for ease of cleaning
- ◆ Fast recovery time for high volume cooking
- ◆ Standing pilot with safety thermocouple

Fully Welded Stainless Steel Tank



- ◆ Millivolt thermostatically controlled with quick response time
- ◆ Stainless steel pilot tubing
- ◆ 1-1/4" front oil drain with extension
- ◆ 1-1/4" NPT front gas manifold
- ◆ Fryers available in 12", 18", and 24" wide configurations
- ◆ Stainless front, sides, and bottom
- ◆ Front accessible stainless steel cabinet door for easy control, cleaning, and service access
- ◆ Heavy gauge welded body construction
- ◆ 6" height adjustable legs (4)
- ◆ 9" tall Low Riser

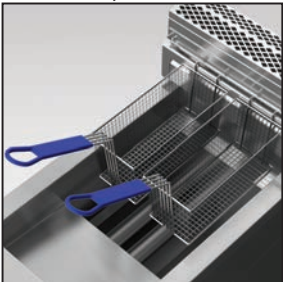
Cast Iron In-Shot Burner



OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquee Accented™ control panel (Patented/contact sales department for available options)
- ◆ Removable side splash
- ◆ 1" NPT rear gas connection
- ◆ Stainless steel back
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Manifold caps and covers
- ◆ Risers: Tall or Mid
- ◆ Curb base

Fryer Baskets



Model number as shown HFRL18



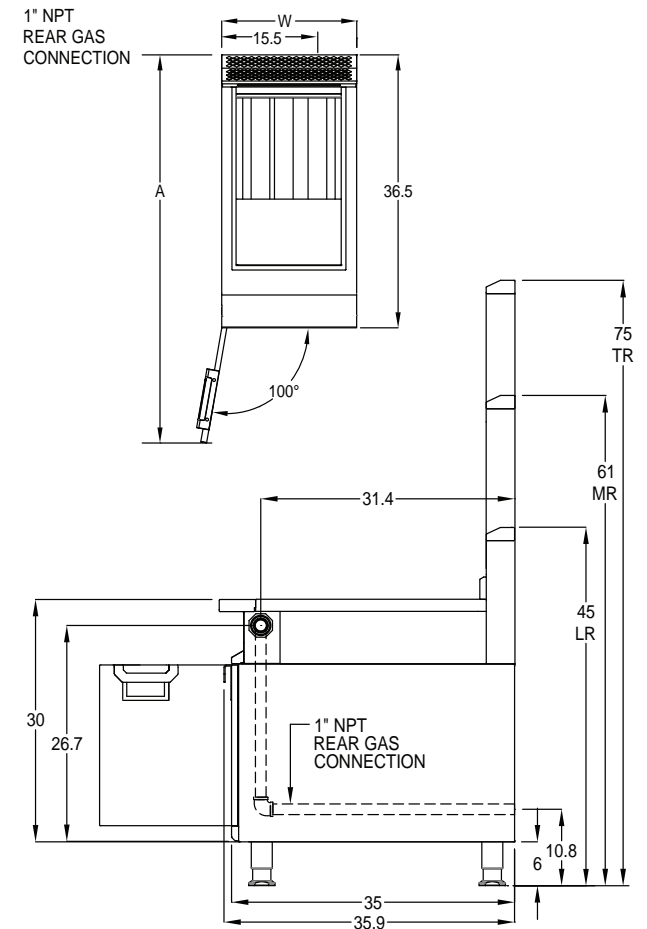
Note: Salamander, Cheesemelter, Island Trim, casters, and shelves are not recommended for fryers as a safety precaution

Fryer Models	Description	Gas [Btu/HR]	Approx SHP WT	Capacity (lbs)	Width (W)	A (inch)
HFRL12	12" wide Fryer (LH)	40,000	250	25	12"	46.22
HFRR12	12" wide Fryer (RH)	40,000	250	25	12"	46.22
HFRL18	18" wide Fryer (LH)	100,000	300	50	18"	52.22
HFRR18	18" wide Fryer (RH)	100,000	300	50	18"	52.22
HFRL241	24" wide Single Fryer (LH)	133,000	330	60	24"	58.22
HFRR241	24" wide Single Fryer (RH)	133,000	330	60	24"	58.22

(LH) = Left Hinged (RH) = Right Hinged

Dump Station Models	Description	Approx SHP WT	Electrical	Width (W)
HDS12	12" wide Dump Station	100	NA	12"
HDS18	18" wide Dump Station	125	NA	18"
HDS24	24" wide Dump Station	210	NA	24"
HDS30	30" wide Dump Station	240	NA	30"
HDS36	36" wide Dump Station	250	NA	36"
HDH12	12" wide Dump Station / with Fry Warmer	100	120V / 6.25A	12"
HDH18	18" wide Dump Station / with Fry Warmer	125	120V / 6.25A	18"
HDH24	24" wide Dump Station / with Fry Warmer	210	120V / 6.25A	24"
HDH30	30" wide Dump Station / with Fry Warmer	240	120V / 6.25A	30"
HDH36	36" wide Dump Station / with Fry Warmer	250	120V / 12.5A	36"

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.



ELECTRICAL : No electrical requirement

GAS : 1" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 4" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



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STANDARD FEATURES



PASTA COOKER

- ◆ High-performance 45,000 Btu/hour or 80,000 Btu/hour gas-fired burner systems
- ◆ Heavy duty, stainless steel, fully welded single chamber construction with 12 gallon capacity
- ◆ 80,000 Btu/hour models also include a Hi-Limit gas safety system to protect the tank in low water scenarios.
- ◆ Triple fiberglass insulation on all sides of chamber
- ◆ Standing pilot with safety thermocouple. Absence of pilot flame will cause the thermocouple to drop out and shutoff gas supply for safety.
- ◆ Piezo-electric ignition system to ignite the standing pilot. No need for an electrical supply.
- ◆ Top mounted water faucet to replenish water loss

Fully Welded Stainless Steel Tank



- ◆ Overflow drain positioned perfectly for easy skim of starch, reducing build-up
- ◆ Front accessible stainless steel cabinet door for easy control, cleaning and service access.
- ◆ Basket perforations designed to prevent even the smallest types of pasta from slipping out of the basket
- ◆ Seamless stainless steel baskets
- ◆ Stainless front, sides, back and bottom
- ◆ Heavy gauge welded body construction
- ◆ 1/2" water connection
- ◆ 1-1/4" front gas manifold
- ◆ 1" NPT drain connection
- ◆ 6" height adjustable legs (4)

Front Inter-Plumb Manifold



Pasta Baskets



OPTIONS

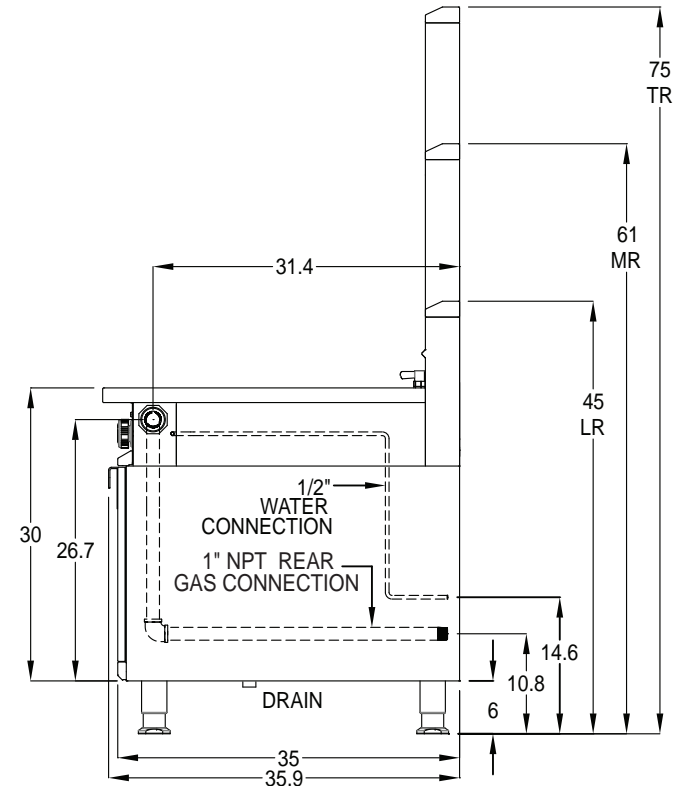
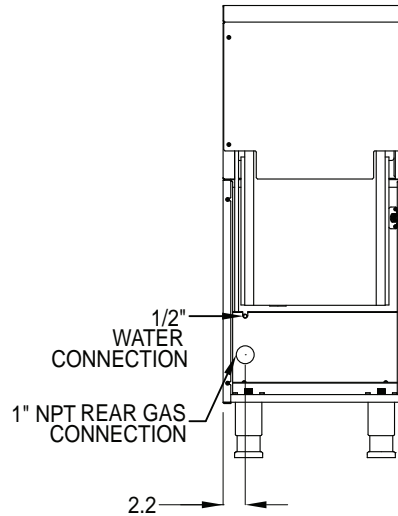
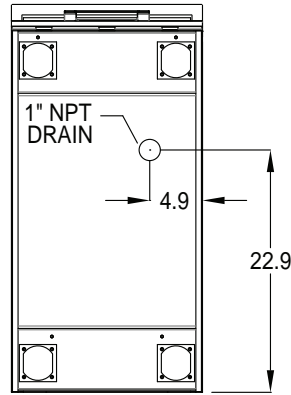
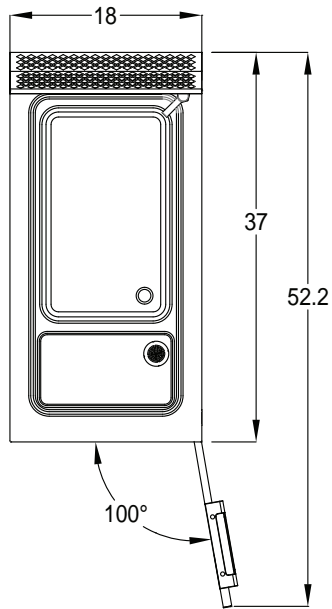
- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquee Accented™ control panel (*Patented* / contact sales department for available options)
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Manifold cap and cover
- ◆ Risers: Tall or Mid
- ◆ Curb base

Note: Cheesemelter, Salamander, Casters, Island Trim, and shelves are not recommended for Pasta Cookers as a safety precaution



Model number as shown HPCHL18





ELECTRICAL : No electrical requirement.

GAS : 1" NPT gas connection. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 4" water column for natural gas and 10" for propane. All units require a regulated gas supply.

WATER : 1/2" water connection. Water pressure should be between 14.5 PSI and 72.5 PSI. 1" NPT drain connection.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Capacity (Gal)
HPCHL18	18" wide Pasta Cooker (LH) with Low Water Safety	80,000	250	12
HPCHR18	18" wide Pasta Cooker (RH) with Low Water Safety	80,000	250	12

(LH) = Left Hinged (RH) = Right Hinged

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES

 HESTAN

CHEESEMELTER

- ◆ Unique wide-open chassis design for maximum visibility from all directions
- ◆ Heavy duty gas-powered infrared burner, up to 30,000 Btu/hour, with intense and efficient infrared heat
- ◆ Heavy duty Inconel burner screens with optimum combustion efficiency, durability, and flame stability
- ◆ Tilted burner design for heat deflection and rear flue system to direct heat away from the user and controls
- ◆ Durable attachment design to allow complete horizontal movement of the broiler along the length of the riser (*Patented*)



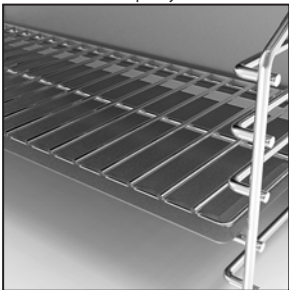
Infrared Inconel Screen Burner



Optional Side Shields



Drip Tray



- ◆ Heavy duty nickel plated broiling rack and 5-position ladder rack supports
- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability
- ◆ Removable stainless steel drip tray for ease of cleaning
- ◆ Range mount (R) model with Tall Riser, Wall mount (W) model with mounting bracket, or Counter (C) model with 4" countertop legs
- ◆ Available from 24" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, top and bottom
- ◆ 3/4" manifold and rear gas supply connection

OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Removable side shields (2). Units may be mounted adjacent to one another with 0" side clearance
- ◆ Additional broiling rack

Model number as shown HCMW36



AutoQuotes



AUTODESK
REVIT

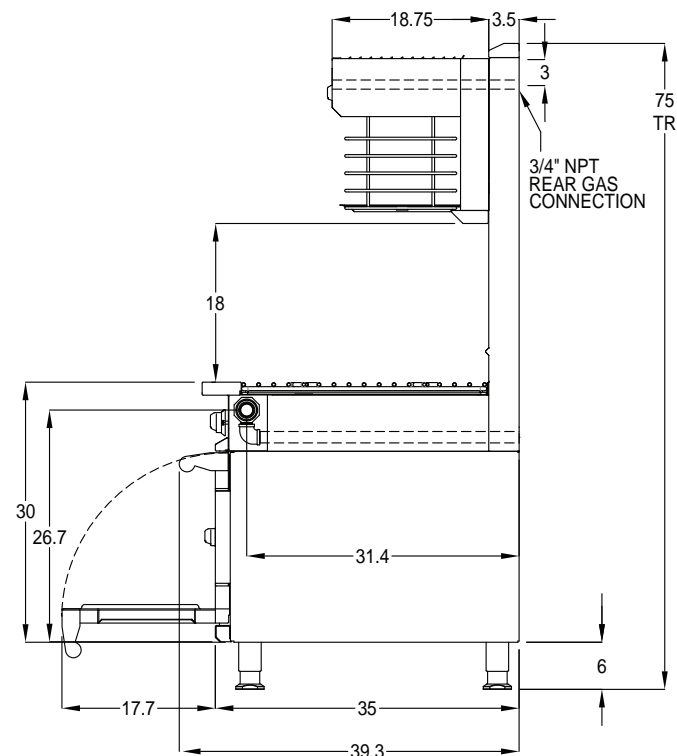
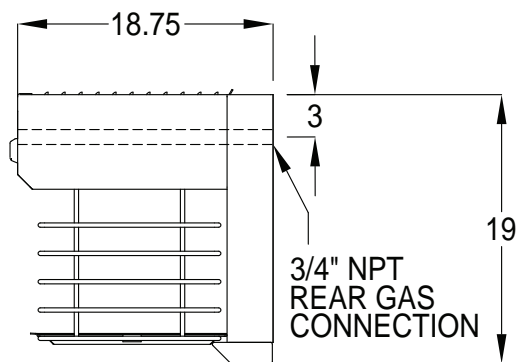
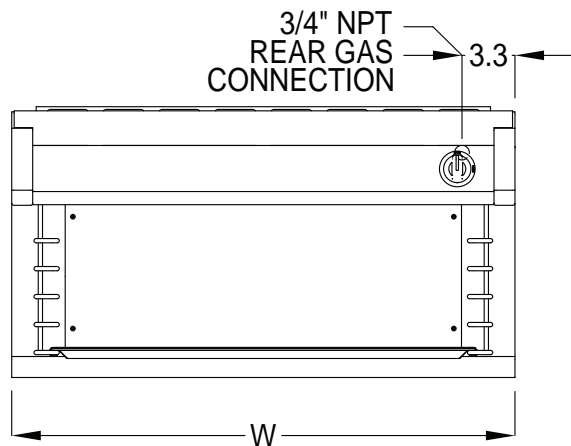


BIM | CAD | MOBILE



BRONZE 2018





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HCM__24	24" Cheesemelter	20,000	100	24"
HCM__30	30" Cheesemelter	20,000	130	30"
HCM__36	36" Cheesemelter	30,000	180	36"
HCM__48	48" Cheesemelter	40,000	220	48"
HCM__54	54" Cheesemelter	40,000	255	54"
HCM__60	60" Cheesemelter	50,000	275	60"
HCM__72	72" Cheesemelter	60,000	320	72"

R = Range mount W = Wall mount C = Counter

ELECTRICAL : No electrical requirement

GAS : Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply

VENTILATION : The product is required to be installed under an exhaust hood.

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.



STANDARD FEATURES



SEE-THROUGH CHEESEMELTER

- ◆ Unique wide-open chassis design for maximum visibility from all directions
- ◆ Single (S) depth or Double (D) depth models
- ◆ Heavy duty gas-powered infrared burner, each up to 30,000 Btu/hour, with intense and efficient infrared heat
- ◆ Heavy duty Inconel burner screens for optimum combustion efficiency, durability, and flame stability
- ◆ Tilted burner design for heat deflection and rear flue system to direct heat away from the user and controls
- ◆ Heavy duty nickel plated broiling rack with drip tray and 5-position ladder rack supports



Infrared Inconel Screen Burner



- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability
- ◆ Available from 36" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, top and bottom
- ◆ 3/4" manifold and rear gas supply connection

Optional Side Shields



Drip Tray

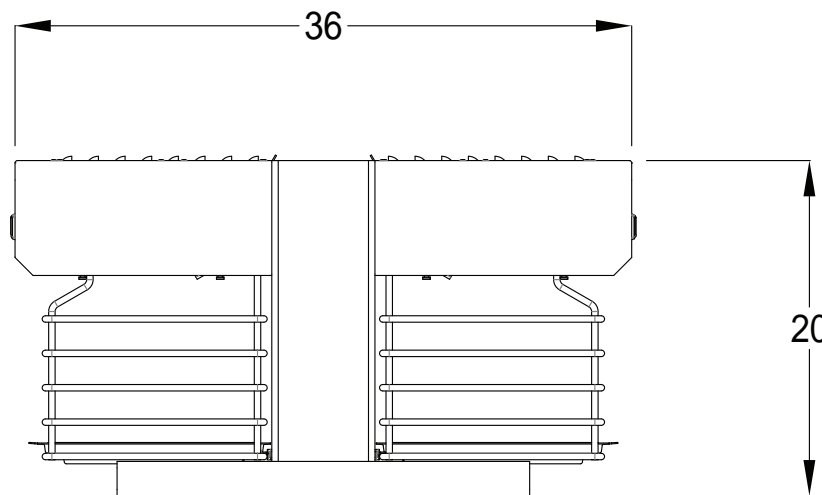
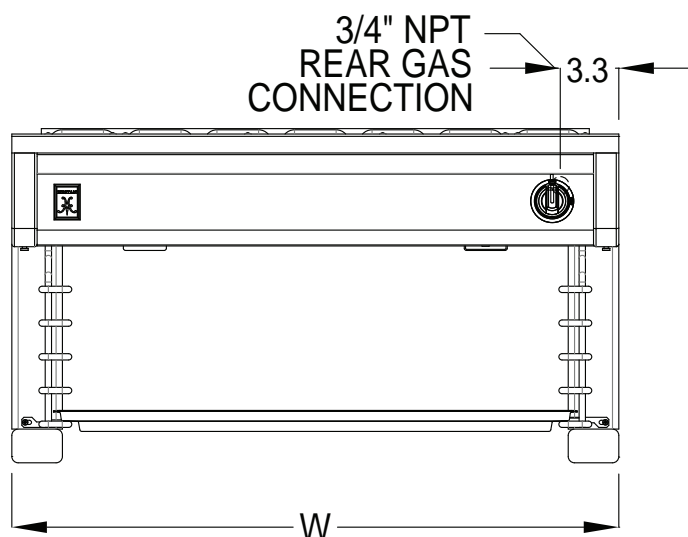


OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Removable side shields (2). Units may be mounted adjacent to one another with 0" side clearance
- ◆ Additional broiling rack

Model number as shown HCMD36





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HCMS24	24" Single Depth Cheesemelter	20,000	140	24"
HCMS30	30" Single Depth Cheesemelter	20,000	160	30"
HCMS36	36" Single Depth Cheesemelter	30,000	180	36"
HCMD36	36" Double Depth Cheesemelter	60,000	360	36"
HCMS48	48" Single Depth Cheesemelter	40,000	220	48"
HCMD48	48" Double Depth Cheesemelter	80,000	440	48"
HCMS54	54" Single Depth Cheesemelter	40,000	255	54"
HCMD54	54" Double Depth Cheesemelter	80,000	510	54"
HCMS60	60" Single Depth Cheesemelter	50,000	275	60"
HCMD60	60" Double Depth Cheesemelter	100,000	550	60"
HCMS72	72" Single Depth Cheesemelter	60,000	320	72"
HCMD72	72" Double Depth Cheesemelter	120,000	640	72"

ELECTRICAL : No electrical requirement

GAS : Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed the exhaust hood



Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES

 HESTAN

SALAMANDER

- ◆ Unique wide - open chassis design for maximum visibility from all directions
- ◆ Heavy duty gas - powered infrared burner, up to 30,000 Btu/hour, with intense and efficient infrared heat
- ◆ Heavy duty Inconel burner screen with optimum combustion efficiency, durability, and flame stability
- ◆ Tilted burner design for heat deflection and rear flue system to direct heat away from the user and controls
- ◆ Durable attachment design to allow complete horizontal movement of the broiler along the length of the riser (*Patented*)

Vertical Mechanism



Horizontal Mechanism



Infrared Inconel Screen Burner



- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability
- ◆ Elevation rack mechanism for smooth 5" vertical operation, infinite height adjustment, and maximum heating control (*Patented*)
- ◆ Full extension concealed horizontal glide system for smooth operation and easy access
- ◆ Removable stainless steel drip tray for ease of cleaning
- ◆ Range mount (R) model with Tall Riser, Wall mount (W) model with mounting bracket, or Counter (C) model with 4" countertop legs
- ◆ Available in 24" and 36" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screw (*Patented*)
- ◆ Full width Marquise Accented™ stainless steel rack handle (*Patented*)
- ◆ Stainless steel front, sides, top and bottom
- ◆ 3/4" manifold and rear gas supply connection



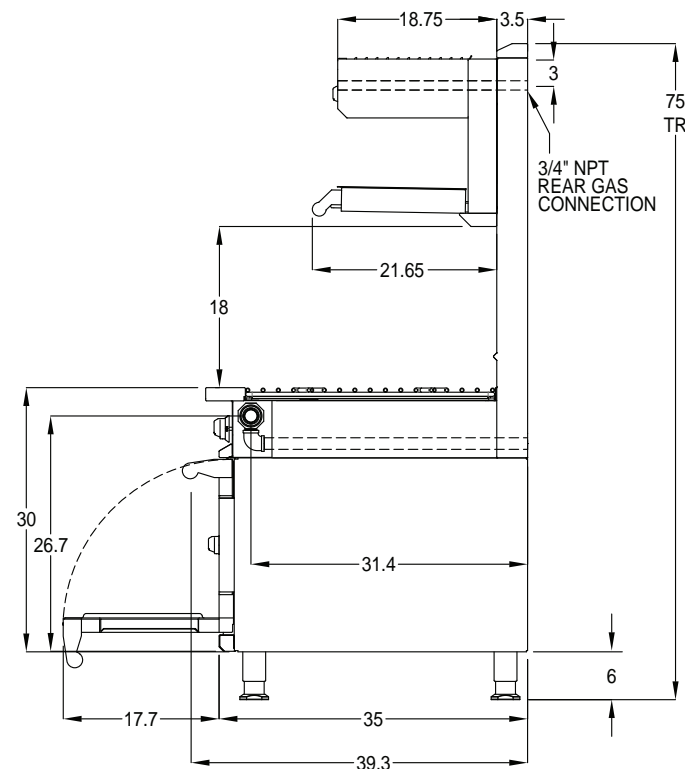
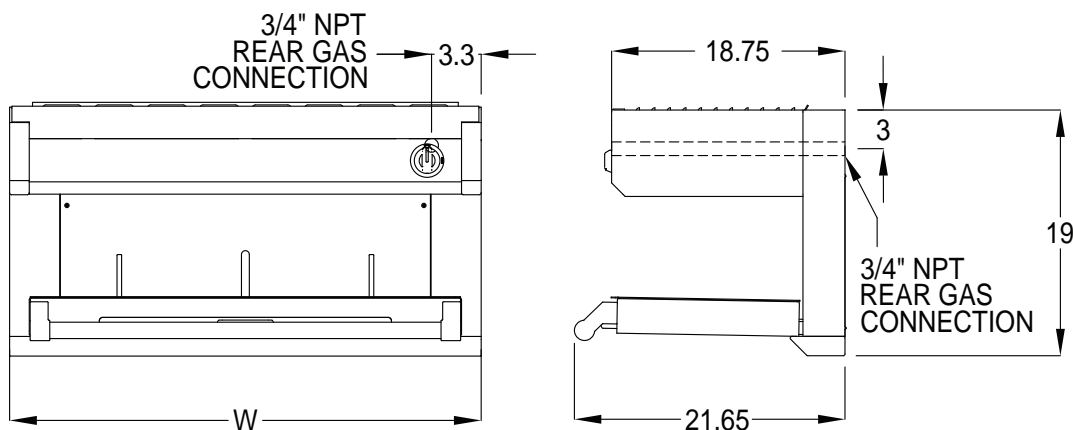
Model number as shown HSMW36



OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Removable side shields (2). Units may be mounted adjacent to one another with 0" side clearance





Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HSMR24	24" Salamander Range mount	20,000	200	24"
HSMW 24	24" Salamander Wall mount	20,000	170	24"
HSMC 24	24" Salamander Counter model	20,000	190	24"
HSMR 36	36" Salamander Range mount	30,000	300	36"
HSMW 36	36" Salamander Wall mount	30,000	250	36"
HSMC36	36" Salamander Counter model	30,000	275	36"

ELECTRICAL : No electrical requirement

GAS : Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply

VENTILATION : The product is required to be installed under an exhaust hood.

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STANDARD FEATURES



RISERS AND SHELVES

- ◆ Heavy gauge welded body construction
- ◆ Durable attachment design to allow complete horizontal movement of the shelves along the length of the riser (*Patented*)
- ◆ Stainless front and sides
- ◆ Lift-off flue cap for ease of cleaning
- ◆ Mounts to all Hestan rangetop models
- ◆ Wall mount shelves available from 12" to 48" wide
- ◆ Available in 4 different heights: Island Trim (IT), Low Riser (LR), Mid Riser (MR), and Tall Riser (TR)
- ◆ Island Trim is ideal for island suite installations to minimize blocking of views

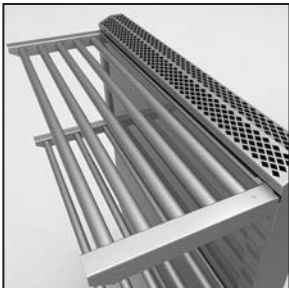


Over Hanging Shelves



- ◆ Mid Riser and Tall Risers are available with shelves:
 - Heavy duty, stainless steel (solid or tubular) welded removable shelf inserts for ease of cleaning
 - Solid or tubular shelves are interchangeable
 - Fully welded shelf end caps for shelf support
 - Removable shelf end caps for cleaning
 - Ability to place shelves anywhere on the line
- ◆ Tall Risers are available with single or double shelves
- ◆ 22" vertical clearance from closest shelf to cooking surface
- ◆ All risers come standard with horizontal stiffener for maximum support and rigidity
- ◆ Available from 12" to 108" wide standard configurations
- ◆ Standard size of shelves from 12" to 48" wide

Tubular Shelf



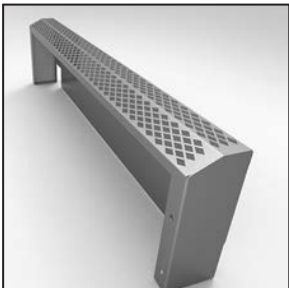
OPTIONS

- ◆ Custom widths of risers and shelves
- ◆ Pot filler attachment
- ◆ Stainless steel back
- ◆ Electrical outlet

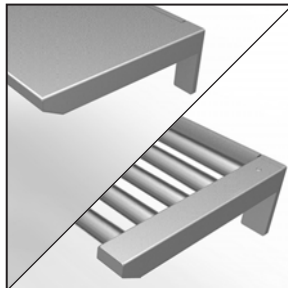
Model number as shown HTR36 & HDSS36

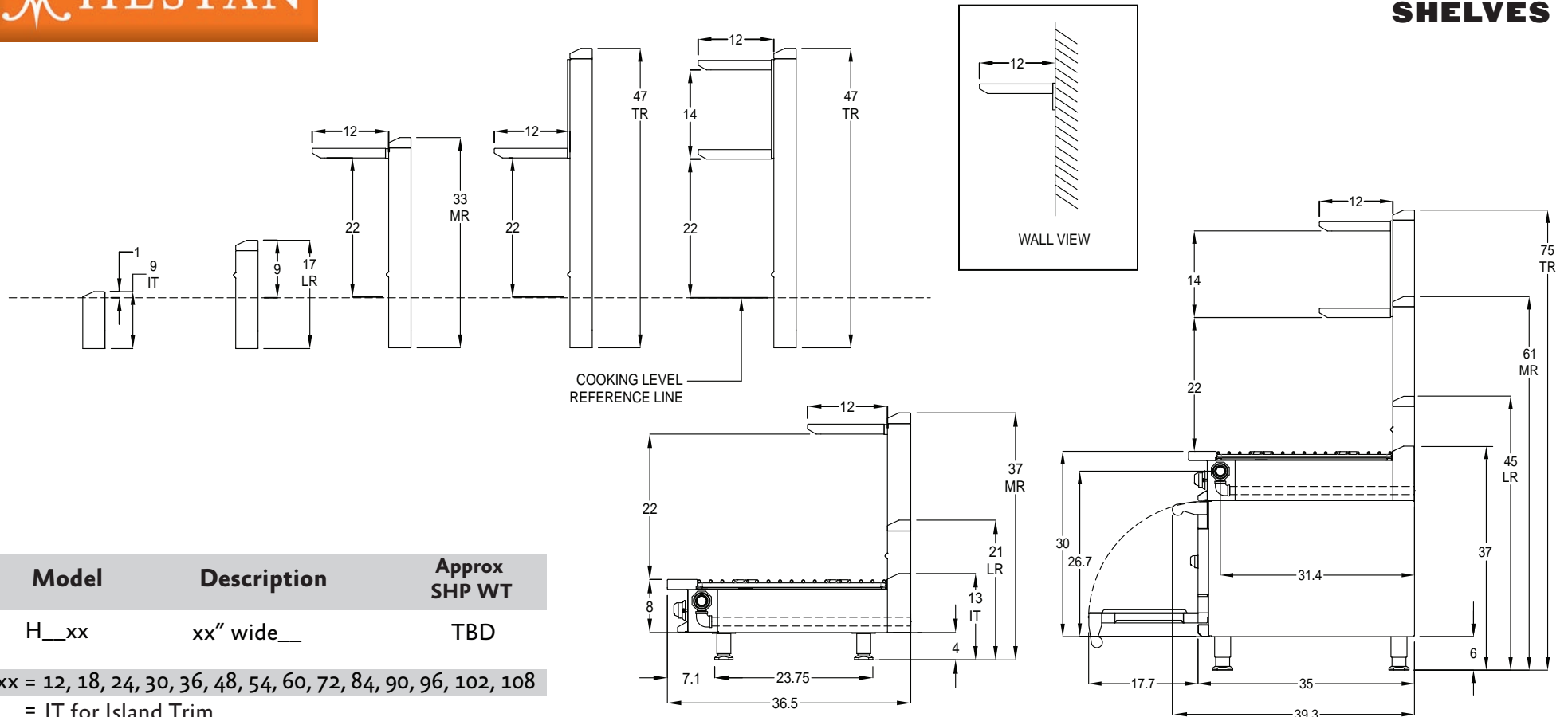


Island Trim



Wall Mounted





Model	Description	Approx SHP WT
H_XX	XX" wide_	TBD

XX = 12, 18, 24, 30, 36, 48, 54, 60, 72, 84, 90, 96, 102, 108
 _ = IT for Island Trim

LR for Low Riser	STT	Single Top Tubular Shelf
LRF for Low Riser for Fryer	STTW	Single Top Tubular Wall Shelf
LRP for Low Riser for Pasta Cooker	STS	Single Top Solid Shelf
MR for Mid Riser	STSW	Single Top Solid Wall Shelf
MRF for Mid Riser for Fryer	SBT	Single Bottom Tubular Shelf
MRP for Mid Riser for Pasta Cooker	SBS	Single Bottom Solid Shelf
TR for Tall Riser	DTS	Double Tubular Shelves
TRF for Tall Riser for Fryer	DSS	Double Solid Shelves
TRP for Tall Riser for Pasta Cooker	DMS	Double Mixed Shelves

ELECTRICAL : No electrical requirement

GAS : No gas requirement

VENTILATION : No ventilation requirement

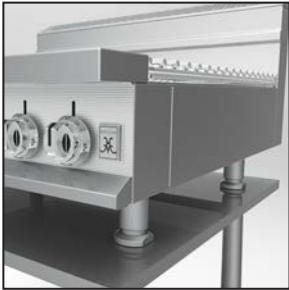


Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES

- ◆ Modular design to allow maximum flexibility and endless possible configurations
- ◆ Available product offerings :
 - Sealed Burner Rangetops / Hot Plates (*Patented*)
 - Thermostatic Griddles
 - Manual Griddles
 - Charbroilers (*Patented*)
 - Hot Tops
 - French Tops (*Patented*)
 - Plancha
 - Open Burners

On Stand



Island Trim



4" Legs



 HESTAN

COUNTERTOP UNIT



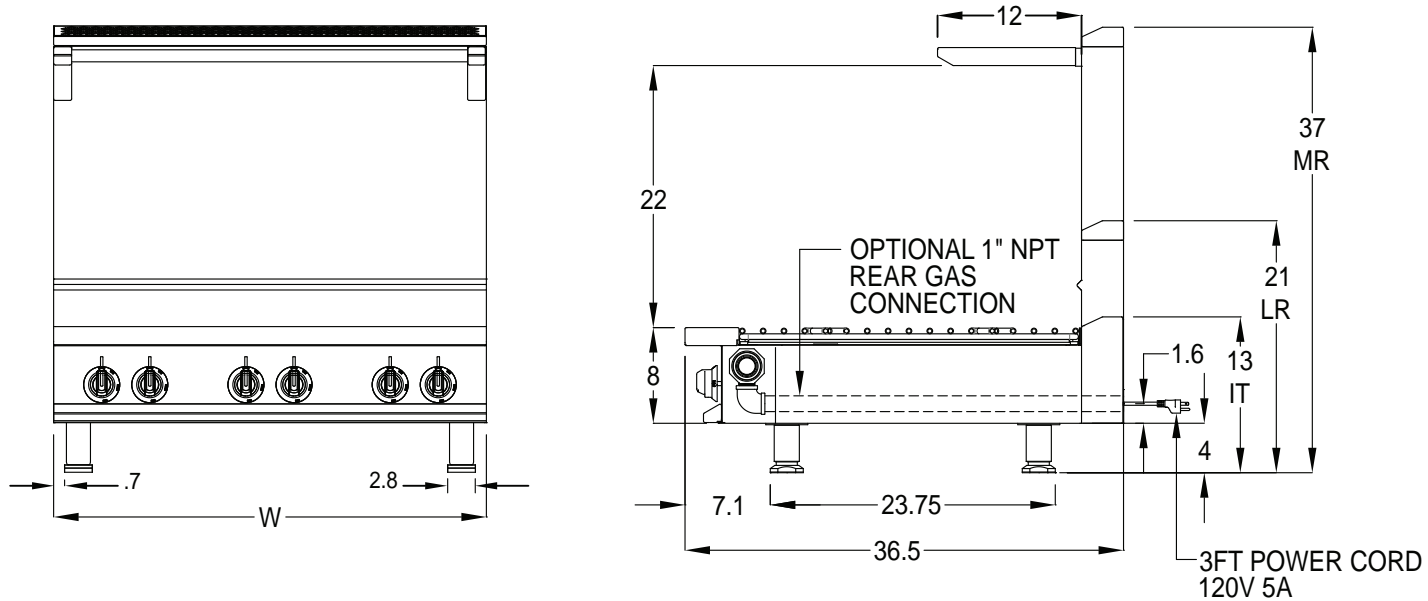
Model number as shown HMB366 and AHCL4



- ◆ Available from 12" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Stainless steel drip tray or grease drawer for easy cleaning
- ◆ 1-1/4" front gas manifold
- ◆ Sealed Burner Rangetops / Hot Plates have single point re-ignition direct spark system and modules at each burner position. Flame rectification means igniter will continue to spark until the burner flame is established
- ◆ Other products with standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ Counter height (4") legs : quantities of 4, 6, or 8

OPTIONS

- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Flame failure safety valves
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ 4" legs for countertop models
- ◆ Risers : Mid or Island Trim
- ◆ Shelves : single, solid, or tubular



ELECTRICAL : For Sealed Burner Rangetops.
120V, 60Hz, 5A, 1 phase. Other models:
no electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]

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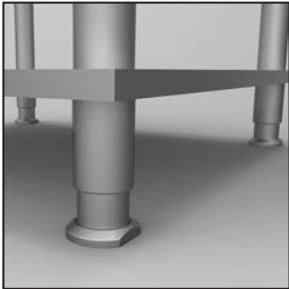
STANDARD FEATURES



COUNTERHEIGHT UNIT

- ◆ Each product on 28" tall modular legs
- ◆ Heavy duty 2.5" diameter stainless steel tubular modular legs with bottom shelf
- ◆ Modular design to allow maximum flexibility and endless possible configurations
- ◆ Available product offerings:
 - Sealed Burner Rangetops (*Patented*)
 - Thermostatic Griddles
 - Manual Griddles
 - Charbroilers (*Patented*)
 - Hot Tops
 - French Tops (*Patented*)
 - Plancha
 - Open Burners
 - Split Tops
 - Step Ups

Stainless Steel Tubular Legs



36" Size Shown



72" size shown with optional casters



- ◆ Available from 12" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ 1-1/4" NPT front gas manifold with side union connections
- ◆ Sealed Burner Rangetops have single point re-ignition direct spark system and modules at each burner position. Flame rectification means igniter will continue to spark until the burner flame is established
- ◆ Other products with standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ 6" height adjustable legs

OPTIONS

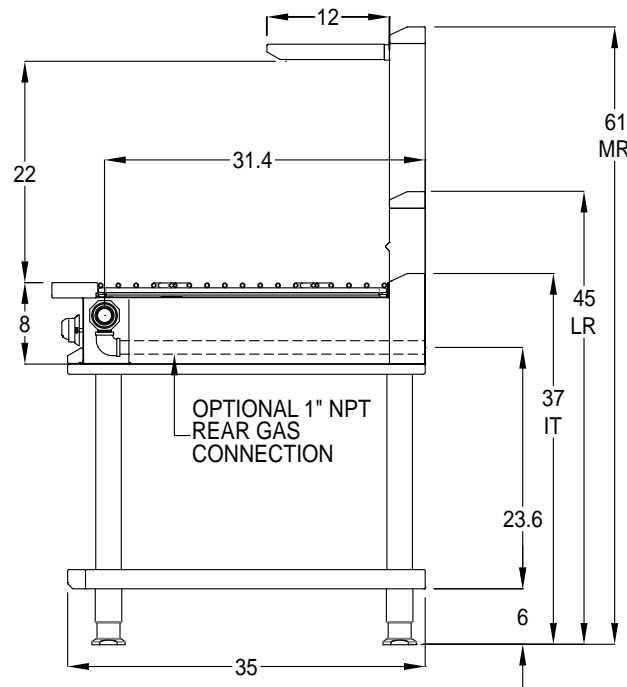
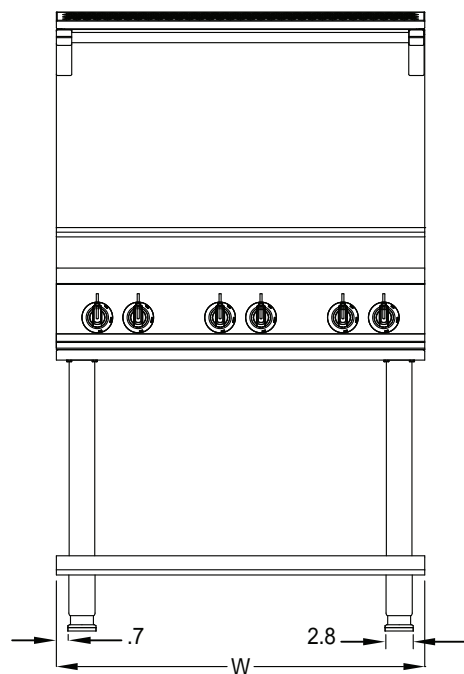
- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Flame failure safety valves
- ◆ Manifold caps and covers
- ◆ 1" NPT rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers : Mid or Island Trim
- ◆ Shelves : single, solid, or tubular
- ◆ 6" height adjustable casters. Front casters with brakes



Model number as shown HMB366 and HEL36



COUNTERHEIGHT UNIT



Model	Description	Approx SHP WT	Width (W)
HEL12	12" wide Extended Legs	35lbs	12"
HEL18	18" wide Extended Legs	55lbs	18"
HEL24	24" wide Extended Legs	65lbs	24"
HEL30	30" wide Extended Legs	75lbs	30"
HEL36	36" wide Extended Legs	85lbs	36"
HEL48	48" wide Extended Legs	108lbs	48"
HEL60	60" wide Extended Legs	128lbs	60"
HEL72	72" wide Extended Legs	148lbs	72"

ELECTRICAL : For Sealed Burner Rangetops only : 120V, 60Hz, 15A, 1 phase. Other models : no electrical requirement

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



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STANDARD FEATURES



WINE COLUMN / WINE REFRIGERATION

- ◆ EvenFlow Air Circulating Technology™ utilizes independent ventilation for each compartment, providing even distribution of cold air flow and allowing for uniform, precise temperature control—ensuring better wine preservation.
- ◆ EvenFlow Air Circulating Technology™ moves air through the compartment around the sides rather than back to front, creating an air curtain when the door is opened, keeping cold air from escaping and saving energy.
- ◆ Concealed side-mounted evaporator design allows for a deeper interior than most cabinet depth, wine refrigerators.
- ◆ Insulated variable speed compressor maintains precision temperature control with minimal vibration.

EvenFlow Air Circulating Technology™



Hinge System



Multiple temperature zones



- ◆ Triple-paned, bronzed glass door guarantees maximum protection from harmful UV light rays and helps maintain consistent interior preservation temperature.
- ◆ Dual zone temperature zones optimize storage for different types of wine with independent temperature zones ranging from 39°F to 65°F.
- ◆ Full-extension, oak wine racks reduce vibrations commonly harmful to wine.
- ◆ Heavy duty and elegant stainless steel interior liner improves preservation, reduces spore transfer and no odor retention.
- ◆ Multi-LED light array (each side of the interior) provides brilliant illumination to the entire interior. Offers interior display lighting option for when the door is closed to show interior and wine bottles.
- ◆ Robust and unique hinge system for smooth door opening. Hinge opens within itself, so side cabinetry is not compromised.
- ◆ Marquise Accented™ door handle with commercial grade end caps.
- ◆ Capacities:
Wine Column: Dual Zone -36 bottles per zone, total of 72 bottles

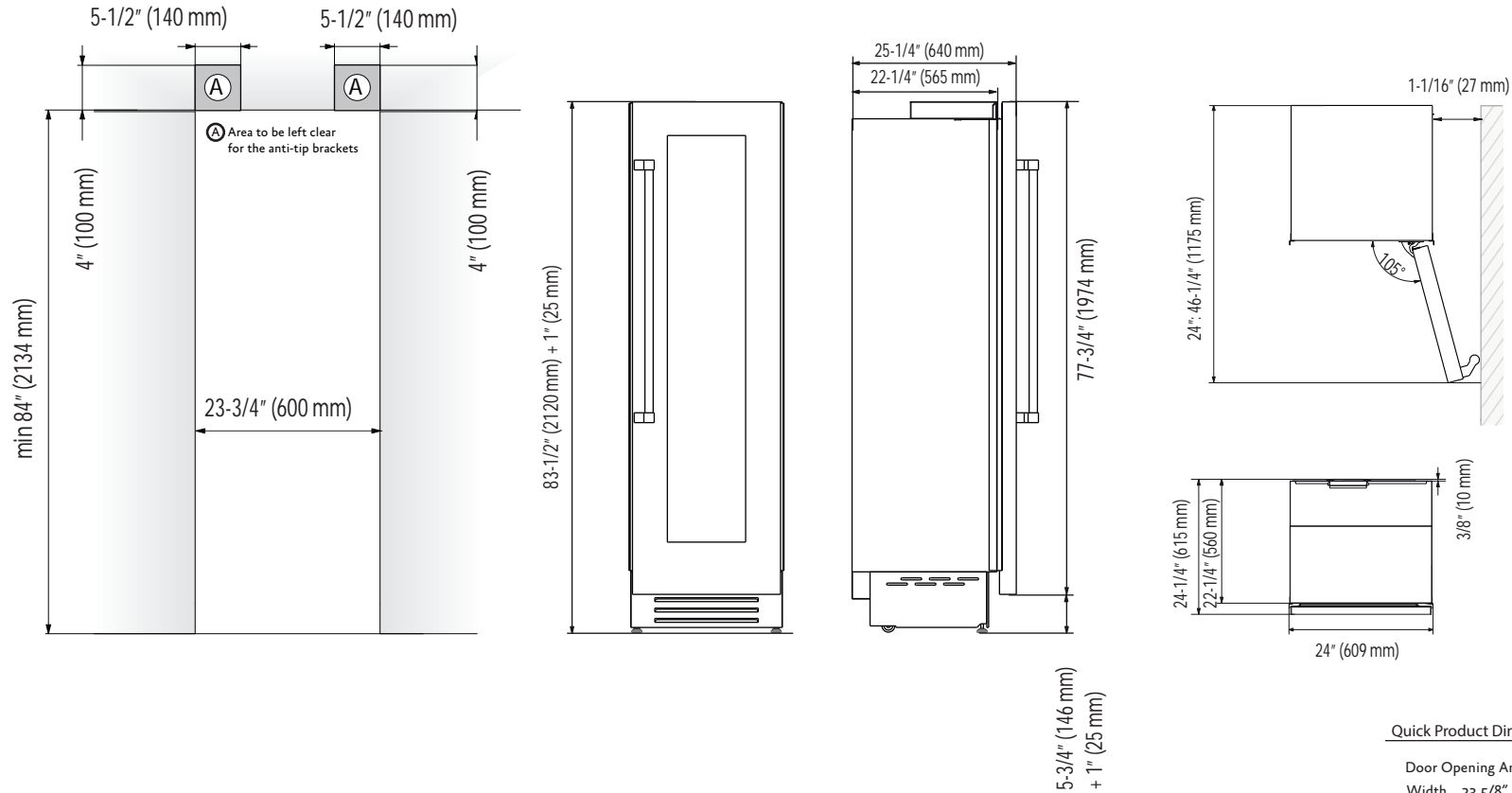


Model number as shown
KWCR24

OPTIONS

- ◆ Available in Twelve (12) Hestan signature color finishes
- ◆ Wine bottle display rack with two different angles
- ◆ Overlay Available

INSTALLATION CUT-OUT FEATURES 24" WINE COLUMN



Quick Product Dimension Reference

- Door Opening Angle 105°
- Width 23 5/8" (599 mm)
- Height 83-1/2" (2120 mm) + 1" (25 mm)
- Door Swing Clearance 46 1/4" (1175 mm)

Models	Description	Cutout Dimensions			Approx SHP WT (lbs)
		W (in.)	H (in.)	D (in.)	
KWC_24	24" Wine Column	23 3/4"	84"	25 3/4"	397

_ = Specify Left(L) or Right(R) Hinged

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

ELECTRICAL REQUIREMENTS :
121V, 60Hz, 15 amps



Hestan commercial products are approved for indoor use only. Hestan Commercial Corporation reserves the right to change materials and specifications without notice.

STANDARD FEATURES



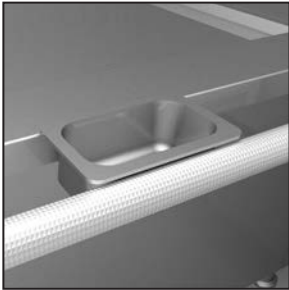
CUSTOM LINEUPS

- ◆ A Custom Lineup consists of multiple freestanding ranges, rangetops, and /or bases, plus 6" legs, casters, or curb base
- ◆ Please refer to each specific product spec sheet for detailed information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Custom Lineup:

- Sealed Burner Rangetops (*Patented*)
- Hot Tops
- French Tops (*Patented*)
- Manual Griddles
- Thermostatic Griddles
- Charbroilers (*Patented*)
- Planchas
- Work Tops



Belly Bar To Fit 1/9 Pans



- ◆ Any of the following bases can be used to configure a Custom Lineups:

- Standard Ovens (*Patented*)
- Convection Ovens (*Patented*)
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ Range-mount broiler(s) can be added (except over a Charbroiler, Pasta Cooker or Fryer)

- Range-mount Salamander (*Patented*)
- Range-mount Cheesemelter (*Patented*)

- ◆ Fryer(s) and Pasta Cooker(s) can be beaded to a Custom Lineup

- ◆ 1-1/4" front gas manifold
- ◆ Heavy gauge welded body construction
- ◆ Stainless front, sides, and bottom
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ 6" height adjustable legs

Colors Available



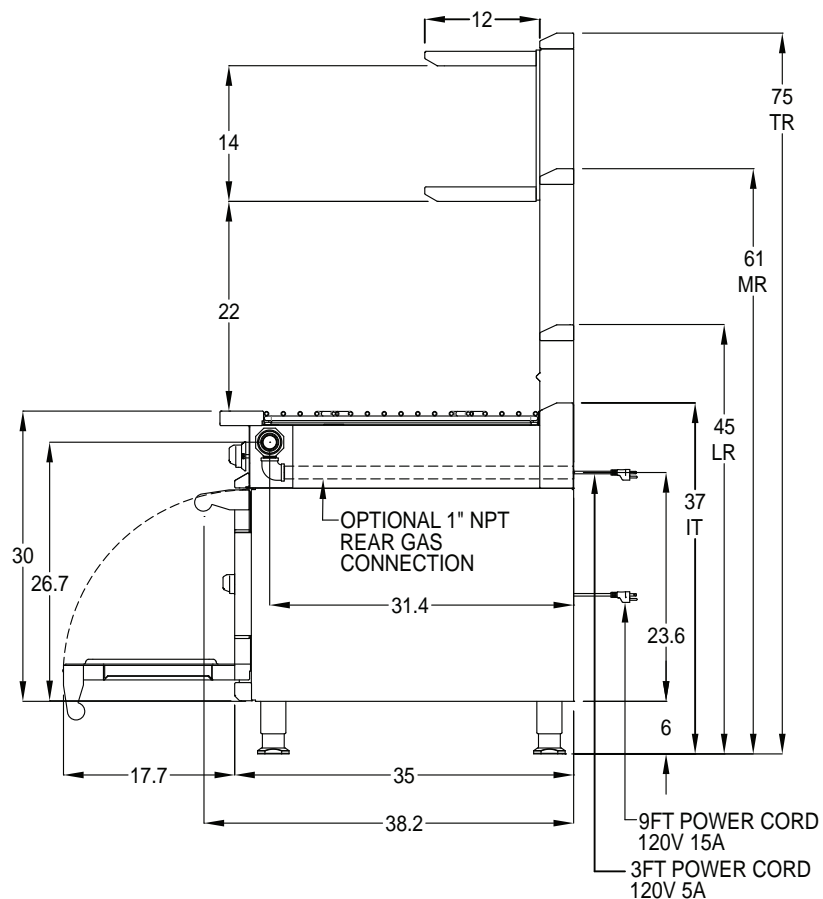
Baseless Support



OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Risers: Tall, Mid, or Island Trim
- ◆ Shelves: single or double, solid, tubular or mixed
- ◆ 6" height adjustable casters (4). Two (2) with brakes
- ◆ Curb base





ELECTRICAL : No electrical requirement except with sealed burner rangetops, standard ovens, convection ovens, refrigerated bases, or freezer bases : 120V, 60Hz, 15A, 1 phase.

GAS : 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

STANDARD FEATURES



COOKING SUITE

- ◆ Hestan Commercial Cooking Suites have the unique capability to be fully modular and customizable, giving you the endless flexibility to configure the kitchen anyway you like
- ◆ A Cooking Suite consists of multiple freestanding ranges, rangetops, and/or bases, plus 6" legs, casters, or curb base
- ◆ Please refer to each specific product spec sheet for detailed information
- ◆ The Suite can be configured as a double unit depth (back-to-back), or single unit depth
- ◆ Any of the following rangetops (or combinations) can be used to configure a Cooking Suite:

Single Depth Suite



Island Flue Risers



Island Corners



- Sealed Burner Rangetops / Hot Plates (*Patented*)
- Hot Tops
- French Tops (*Patented*)
- Manual Griddles
- Thermostatic Griddles
- Charbroilers (*Patented*)
- Planchas
- Work Tops

- ◆ Any of the following bases can be used to configure a Cooking Suite:

- Standard Ovens (*Patented*)
- Convection Ovens (*Patented*)
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ Over - fired broiler(s) can be added (except over a charbroiler or fryer):

- Salamanders (*Patented*)
- Cheesemelters (*Patented*)
- See -Through Cheesemelters (*Patented*)

- ◆ Other freestanding products can be added:

- Fryers
- Pasta Cookers

- ◆ 1-1/4" NPT gas manifold with side union connections
- ◆ Single point gas connection
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 6" height adjustable legs



OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise Accented™ control panel (*Patented* / contact sales department for available options)
- ◆ Customizable end cabinet(s) (contact sales department for available colors)
- ◆ Single point electrical connection to pre-wired sub-panel
- ◆ Fully welded 1-piece top
- ◆ Fully welded stainless steel sink, faucets, and pot fillers
- ◆ Manifold caps and covers
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or for 1/9 condiment pans
- ◆ Risers : Island Flue Riser, or Island Trim
- ◆ Shelves : single or double, solid or tubular Island Shelf
- ◆ 6" height adjustable casters
- ◆ Curb base

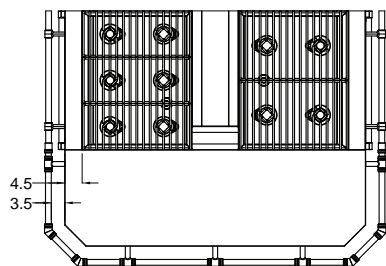


PLATE SHELF WITH BELLY BAR FOR CONDIMENT TRAYS

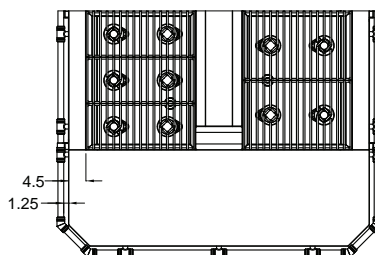
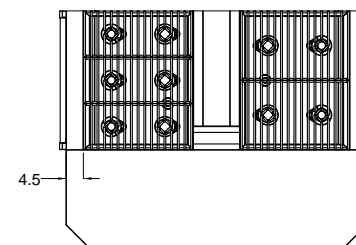
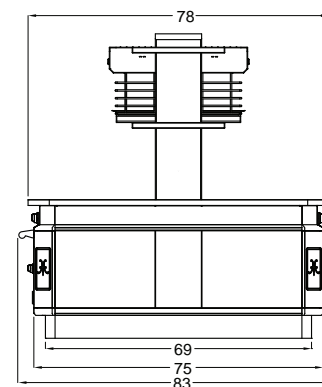
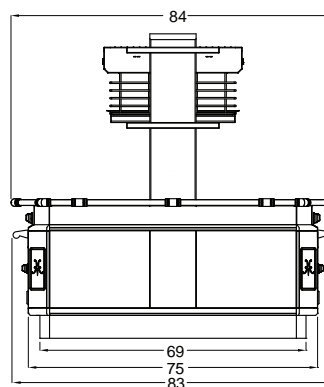
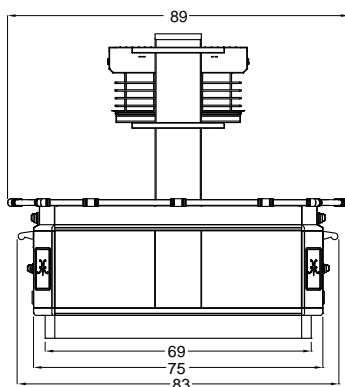


PLATE SHELF WITH STANDARD BELLY BAR



STANDARD PLATE SHELF



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]				

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VENTILATION : The product is required to be installed under an exhaust hood.



CONTACT US: www.hestancommercial.com

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