

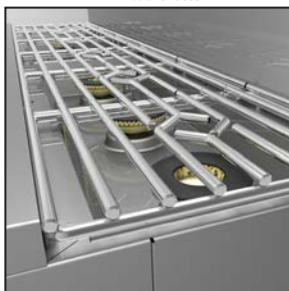
STANDARD FEATURES



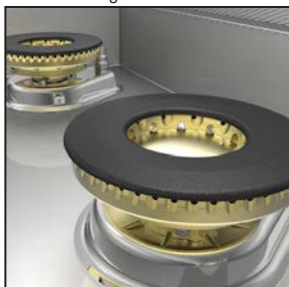
SAUTE STATION

- ◆ High performance CircuFlame™ single flow burner systems
 - o Single Ring at 25,000 Btu/hour for optimum cooking performance (*Patent Pending*)
 - o 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



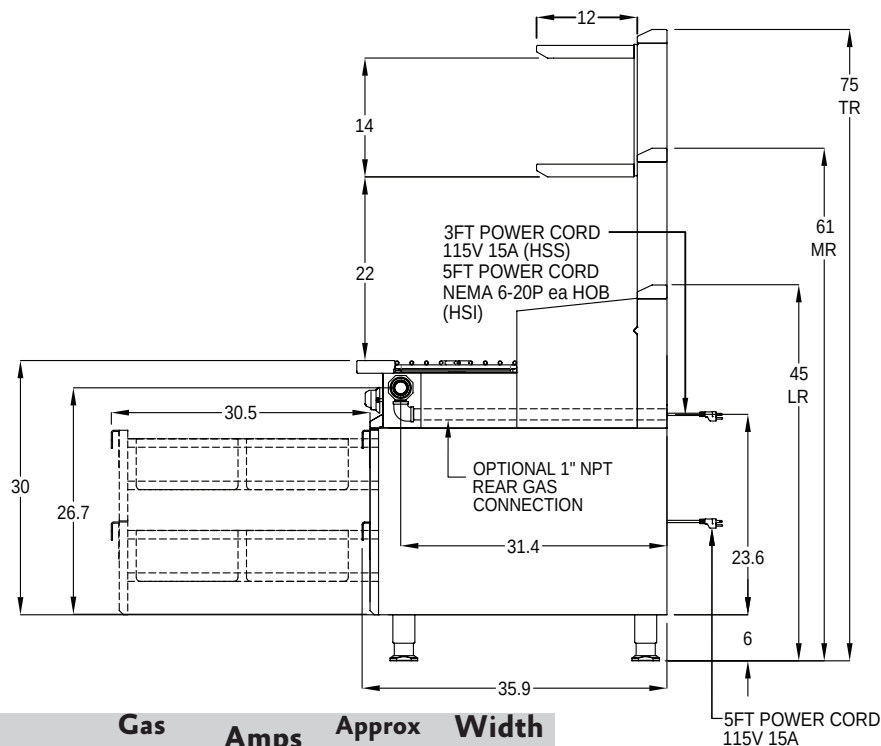
Model number as shown
HRBSC72 with HSS726



- ◆ 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

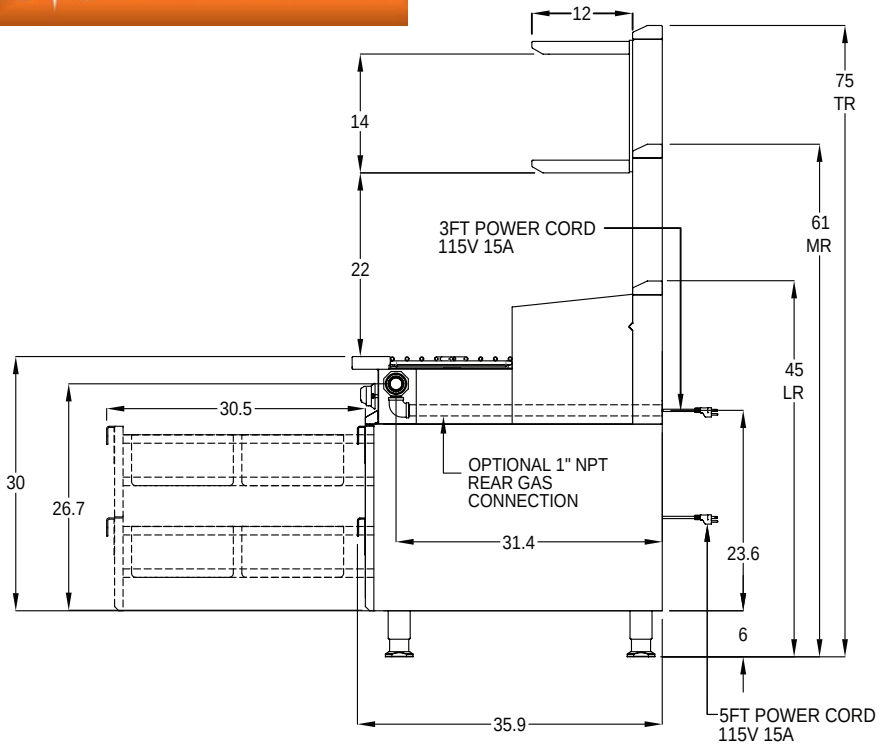
OPTIONS

- ◆ 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

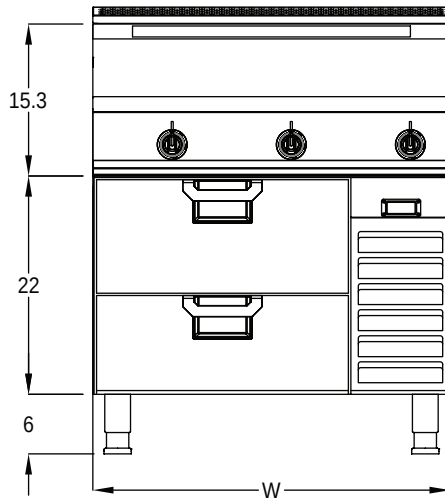



 (HSS)
 (HSI)

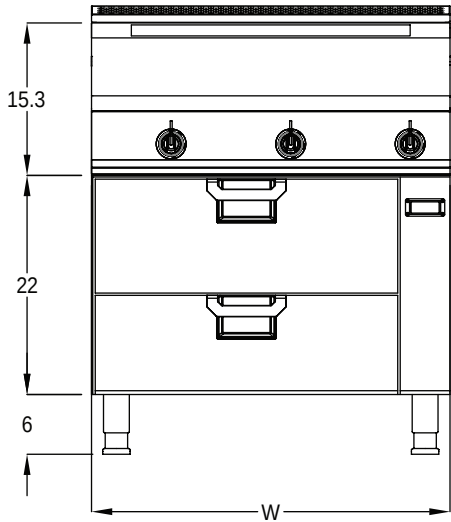
Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.



SELF CONTAINED



REMOTE VIEW



Model	Description	[Btu/HR]		# of Pans /		# of 1/4 Pans in Cold Rail	AMPS		Approx SHP WT		Width
		R	S	R	S		R	S	R	S	
HRB_C36	36" Refrigerated Base with Cold Rail	2300	1900	4/2	4/2	5	2.6	10.4	380 lb.	480 lb.	36"
HRB_C48	48" Refrigerated Base with Cold Rail	3500	2700	6/4	4/2	6	2.6	11	500 lb.	640 lb.	48"
HRB_C60	60" Refrigerated Base with Cold Rail	3700	3700	8/4	6/4	8	4.2	17.4	630 lb.	800 lb.	60"
HRB_C72	72" Refrigerated Base with Cold Rail	4100	4500	10/4	8/4	10	3	17.8	725 lb.	835 lb.	72"

R = Remote S = Self-Contained

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

GAS : No gas requirements

VENTILATION : No ventilation requirements.

