

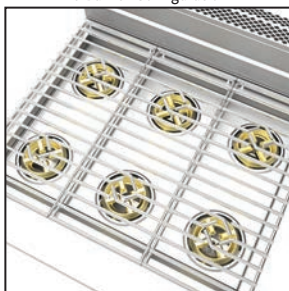
STANDARD FEATURES



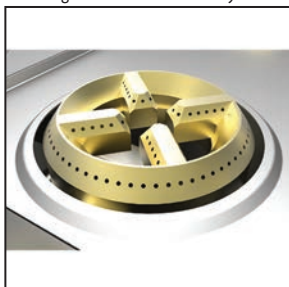
OPEN BURNER

- ◆ 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, *(Patent Pending)* adjustable height for leveling

6 Burner Configuration



High Performance Burner System



Stainless Steel Burner Pans



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

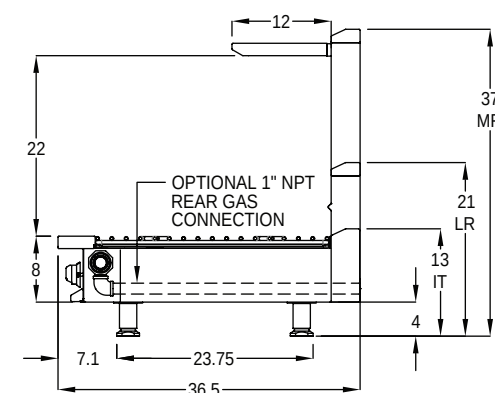
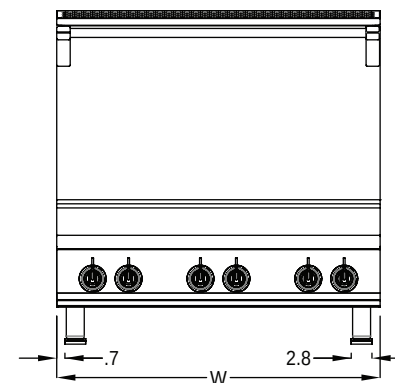
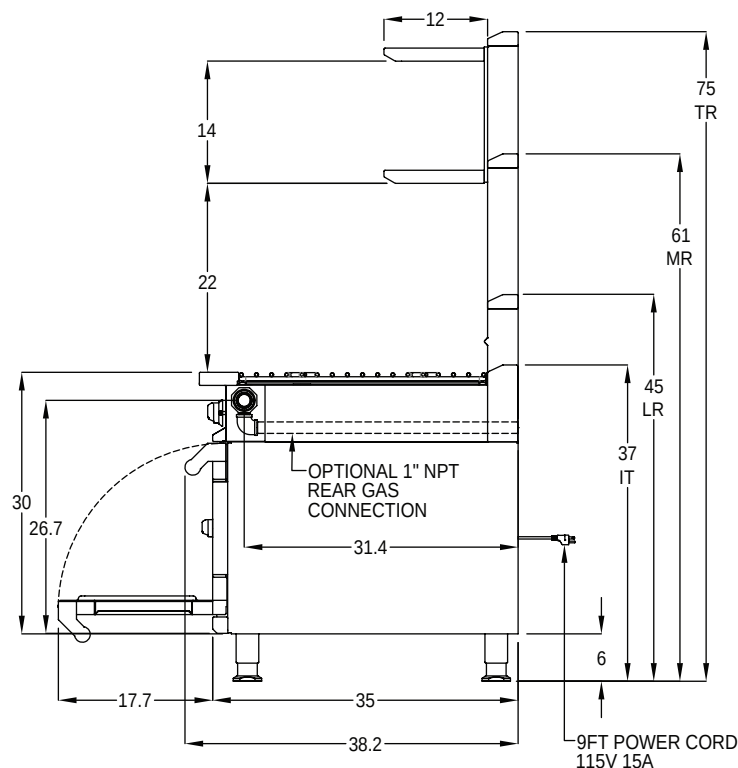
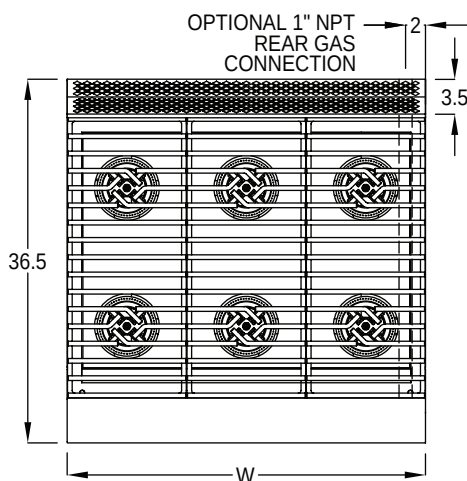


Model number as shown HOP366



OPTIONS

- ◆ Customizable Marquise accented™ valve panel *(Patent Pending)* / 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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