

# SPEC BOOK



[hestancommercial.com](http://hestancommercial.com)  
888.905.7463  
3375 E. La Palma Avenue  
Anaheim, CA 92806





## STANDARD FEATURES

# HESTAN

## FREESTANDING RANGE

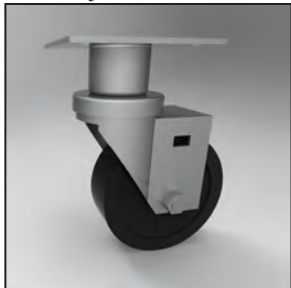


- ◆ A Freestanding Range consists of a rangetop and a base (plus 6" legs, casters, or curb base)
- ◆ Please refer to each specific product spec sheet for detailed product information
- ◆ Any of the following rangetops (or combinations) can be used to configure a Freestanding Range:
  - Sealed Burner Rangetops
  - Hot Tops
  - French Tops
  - Manual Griddles
  - Thermostatic Griddles
  - Char Broilers
  - Planchas
  - Work Tops
  - Combination Rangetops

Range mount salamander



Adjustable casters



12 available colors



- ◆ 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 char broiler):
  - 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
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ 6" height adjustable legs (4)



Model Number as Shown HMB366SO

## OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise accented valve panel (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

FREESTANDING  
RANGE

Model	Description	Gas [Btu/HR]	Approx SHP WT
HMB366__	36" 6-burner range with __ oven	220,000	685
HMB364__	36" 4-burner range with __ oven	160,000	645
HCH36__	36" char broiler range with __ oven	160,000	825
HMG36__	36" manual griddle range with __ oven	115,000	825
HTG36__	36" thermostatic griddle range with __ oven	115,000	825
HPG36__	36" Plancha griddle range with __ oven	100,000	825
HFT362__	36" French Top range with __ oven	110,000	965
HHT362__	36" 2-Hot Tops range with __ oven	120,000	885
HHT363__	36" 3-Hot Tops range with __ oven	130,000	935

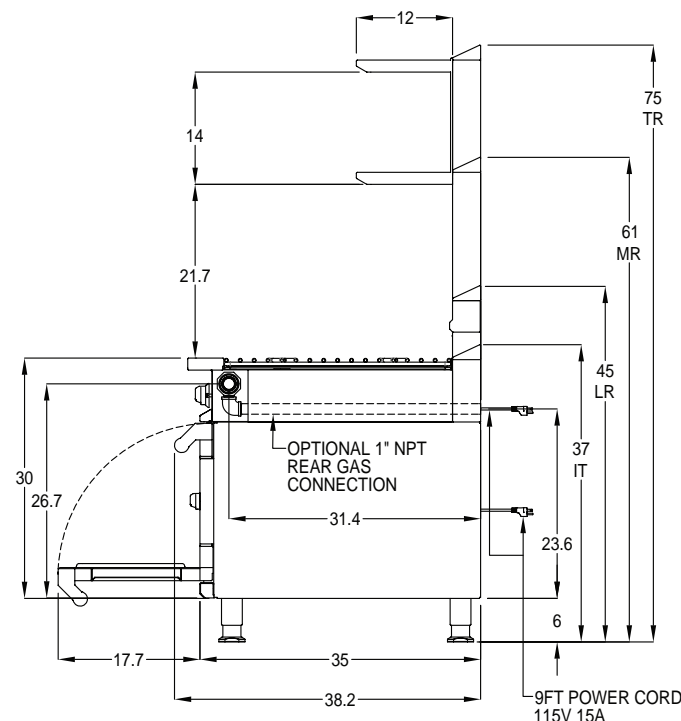
SO – Standard oven

CO – Convection oven

For other rangetops and base combinations not shown, including with range-mount salamander / cheesemelter, please contact sales department for modular model designations

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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.



**ELECTRICAL:** No electrical requirement except with 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.

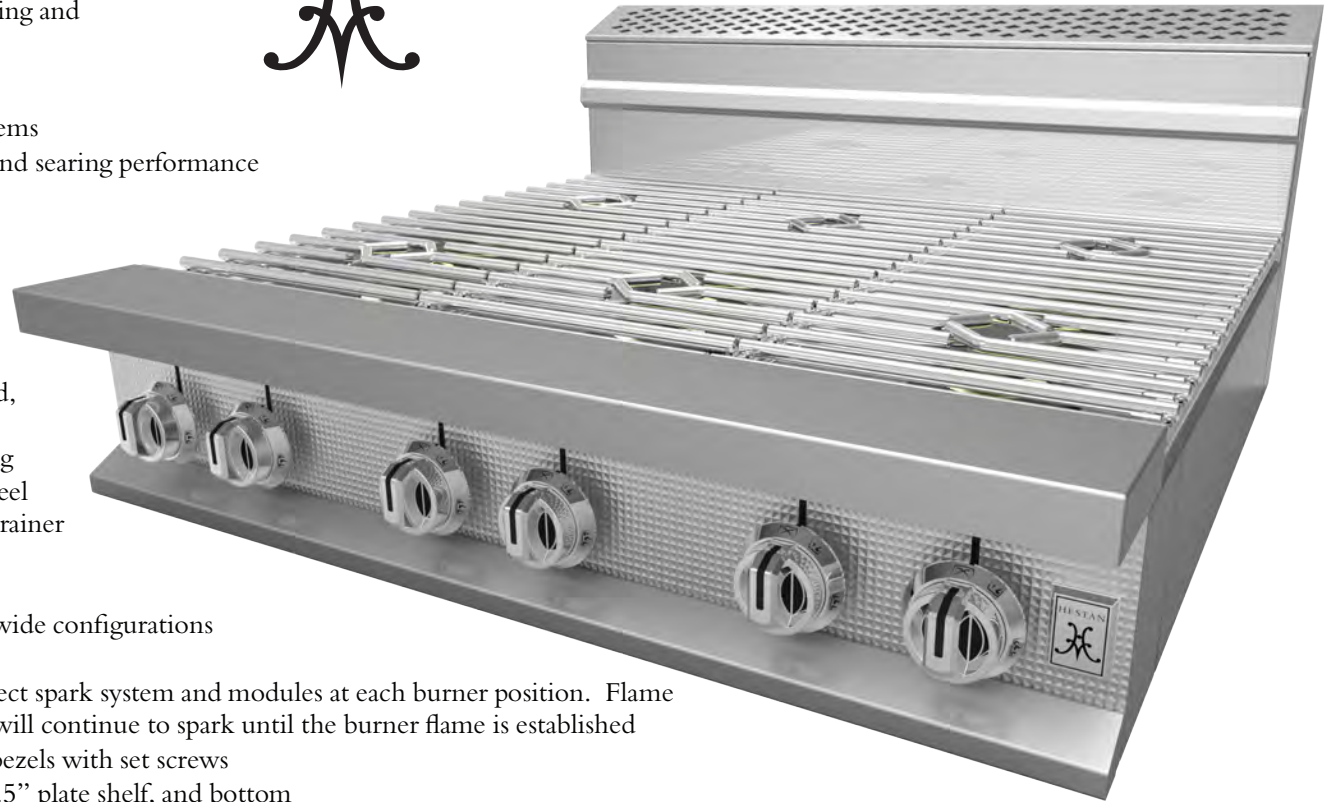
**VENTILATION:** The product is required to be installed under an exhaust hood.



## STANDARD FEATURES

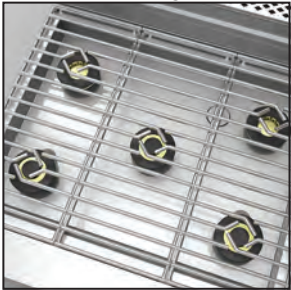
# HESTAN

## SEALED BURNER RANGETOP



Model Number as Shown HMB366

5 Burner Configuration



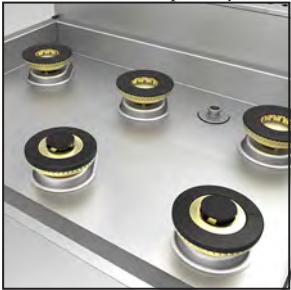
- ◆ Heavy gauge welded body construction
- ◆ Stainless steel, high polished, ½" diameter rod grates, adjustable height for leveling
- ◆ Water bath with stainless steel overflow drain, plug, and strainer for easy cleaning

Dual Flow Burner



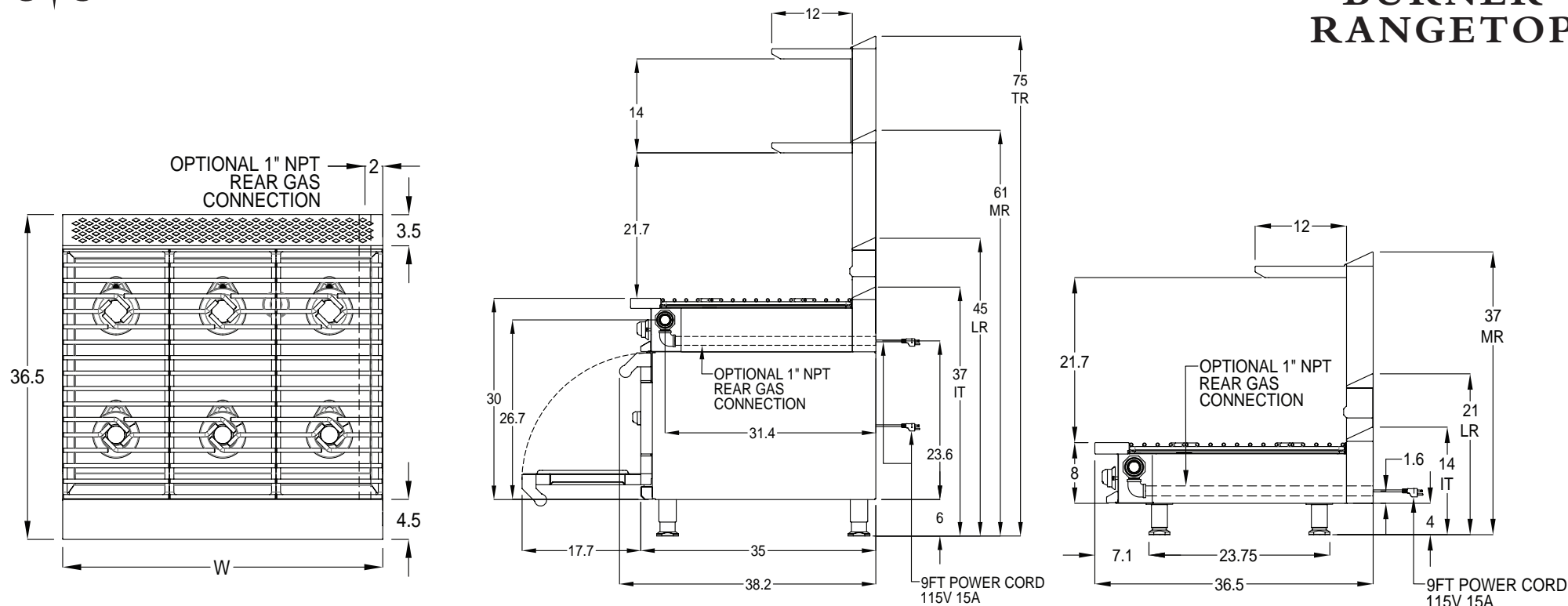
- ◆ Available from 12" to 36" wide configurations
- ◆ 1-1/4" front gas manifold
- ◆ Single point re-ignition direct spark system and modules at each burner position. Flame rectification means igniter will continue to spark until the burner flame is established
- ◆ Zamak die cast knobs and bezels with set screws
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Flue Riser

Water Bath capability



## OPTIONS

- ◆ Customizable Marquise accented valve panel (contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection (except 12" models)
- ◆ 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



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HMB122	12" 2-burner Rangetop	60,000	80	12"
HMB182	18" 2-burner Rangetop	60,000	100	18"
HMB244	24" 4-burner Rangetop	120,000	150	24"
HMB364	36" 4-burner Rangetop	120,000	180	36"
HMB365	36" 5-burner Rangetop	150,000	200	36"
HMB366	36" 6-burner Rangetop	180,000	220	36"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

Note: Hestan Commercial products are not approved or recommended for residential use.  
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**ELECTRICAL :** 120V, 60Hz, 15A, 1 phase.

**GAS :** 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available for sizes larger than 12". 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.

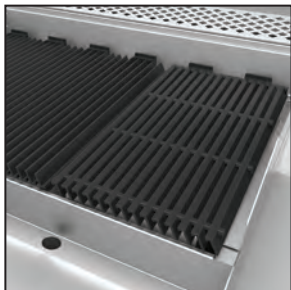
## STANDARD FEATURES

# HESTAN CHARBROILER

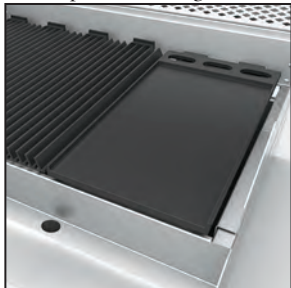


- ◆ High performance, top-grade stainless steel tubular burner, each up to 40,000 Btu/hour, per 12" wide section
- ◆ Each burner individually controlled
- ◆ Reversible "Surf N Turf" cast iron broiler grate
- ◆ Cantilevered stainless steel cooking system: each section can be individually adjusted vertically 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

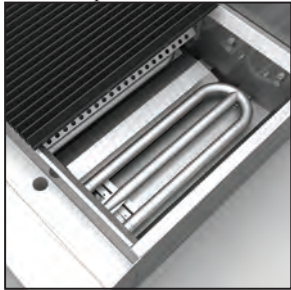
Reversible Cast Iron Grates



Optional Searing Plate



Optional Smoker



- ◆ Heavy gauge stainless steel, fully welded, char broiler 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
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser

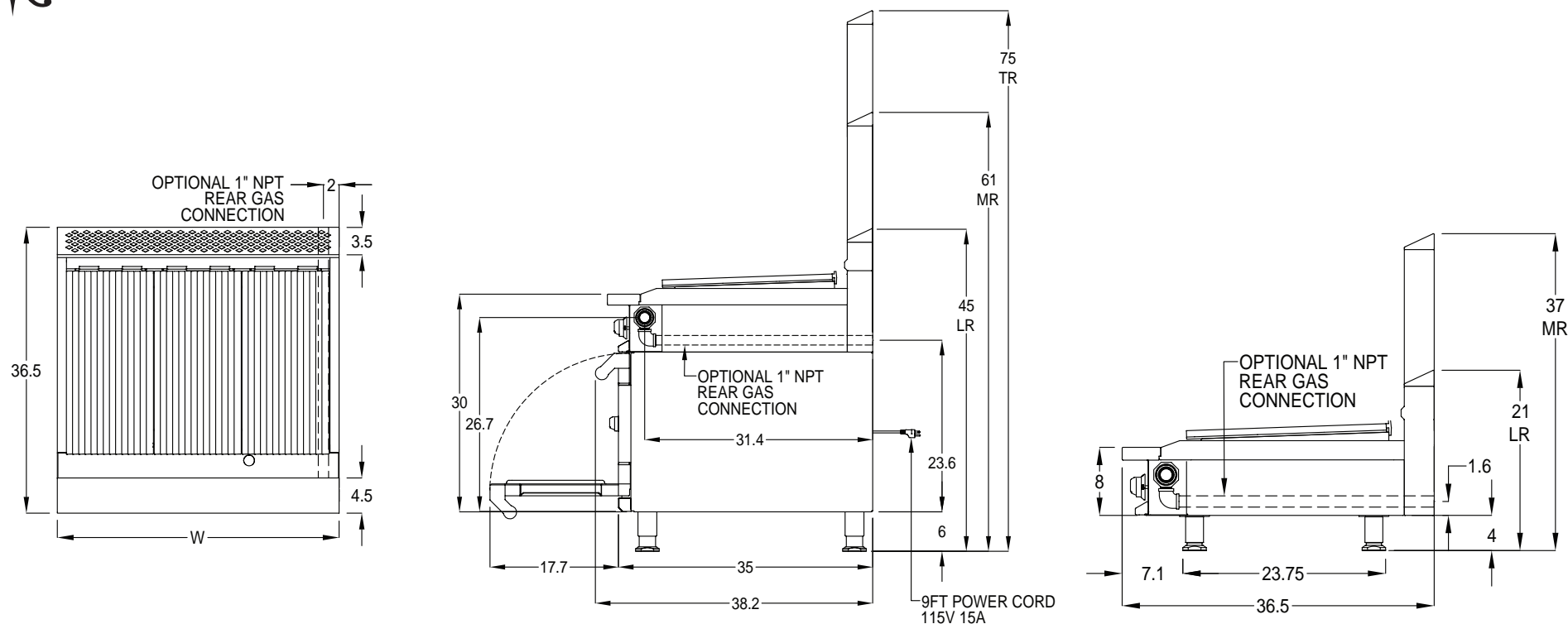
## OPTIONS

- ◆ Heavy duty stainless steel rod grates for fish or vegetables
- ◆ Heavy duty cast iron waffle grate
- ◆ Heavy duty cast iron radiant
- ◆ Heavy duty briquette radiant
- ◆ Heavy duty 3/8" thick steel searing plate
- ◆ Removable stainless steel splash guard (sides & rear) at 4.5" high
- ◆ Drop-in smoker system
- ◆ Customizable Marquise accented valve panel (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



Model Number as Shown HCH36  
with optional splash guard





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"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

Note: Hestan Commercial products are not approved or recommended for residential use.  
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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

# HESTAN

## FRENCH TOP

- ◆ Powerful cast iron lift-off burner systems rated at 35,000 Btu/hour
- ◆ Heavy duty stainless steel burner radiant cone designed to dramatically increase efficiency and plate temperature – 980F at the center of the ring
- ◆ Heavy duty 3/8" thick fully welded steel plate for maximum heat retention and optimal temperature gradient
- ◆ Dual ring inserts (2) are centered (front-to-back) for maximum temperature gradient and removable for direct flame cooking
  - 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

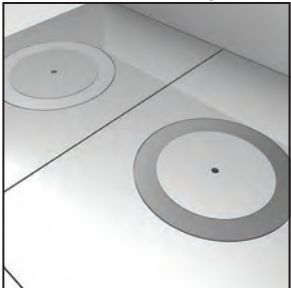


High Performance burner system



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

Three Material Ring Plate



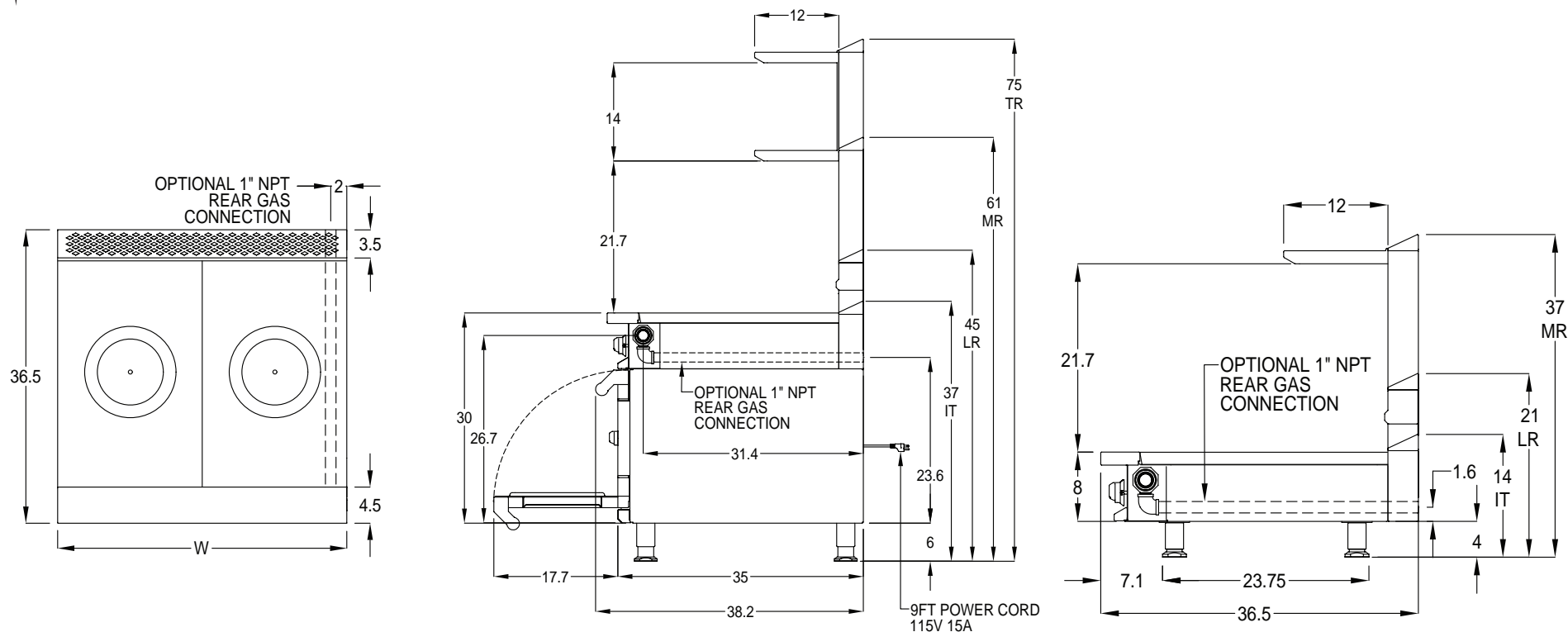
24" French Top



## OPTIONS

- ◆ Customizable Marquise accented valve panel (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 HFT362



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"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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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

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

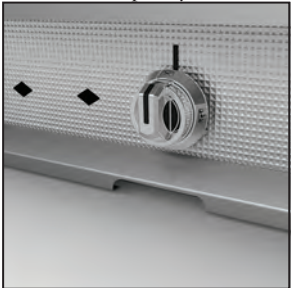
Stainless steel burner



Surface Leveling Adjustment



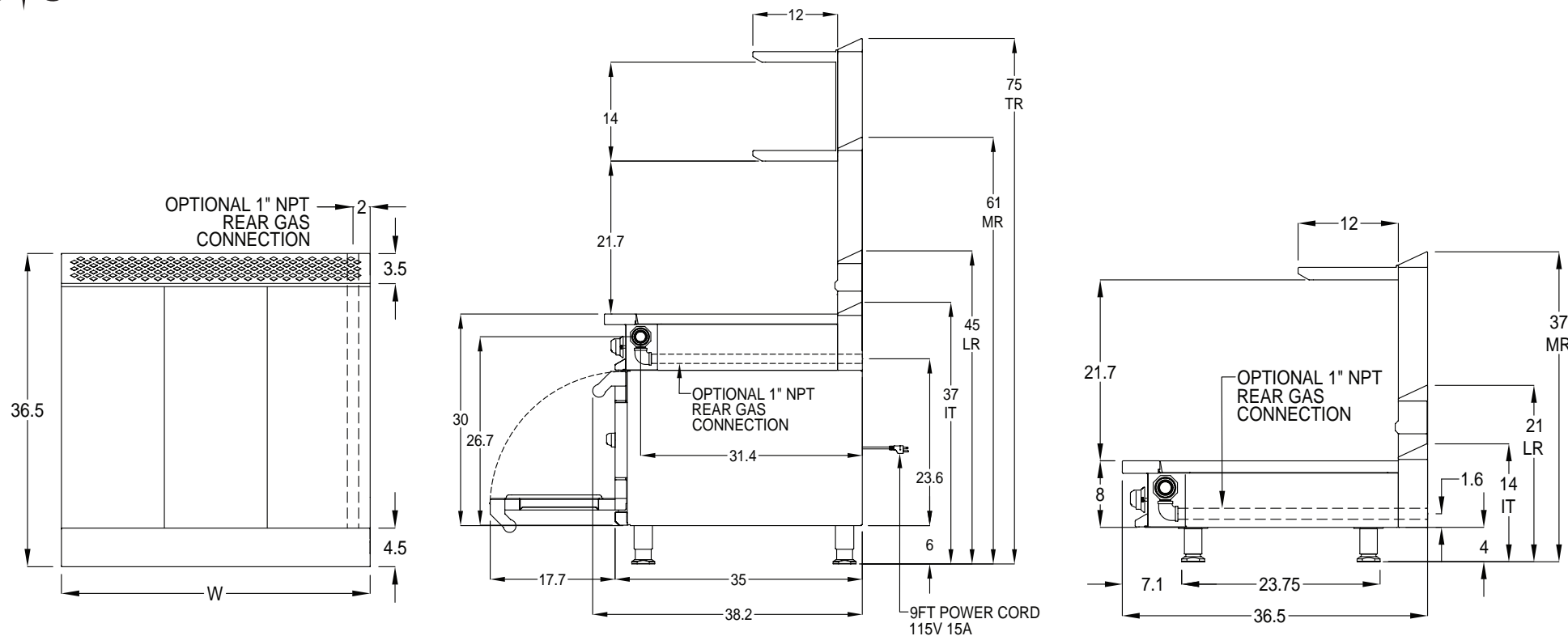
Drip Tray



Model Number as Shown HHT363

## OPTIONS

- ◆ Customizable Marquise accented valve panel (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)
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"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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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 (except 12" model). 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

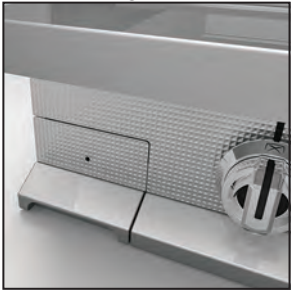
# HESTAN

## THERMOSTATIC GRIDDLE



- ◆ Heavy duty 1" thick Blanchard ground steel griddle plate
- ◆ High performance, top grade stainless steel tubular burner, each up to 25,000 Btu/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

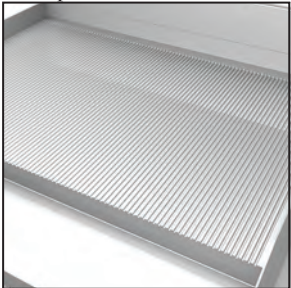


- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" Low Flue Riser

Optional Mirror Finish Plate

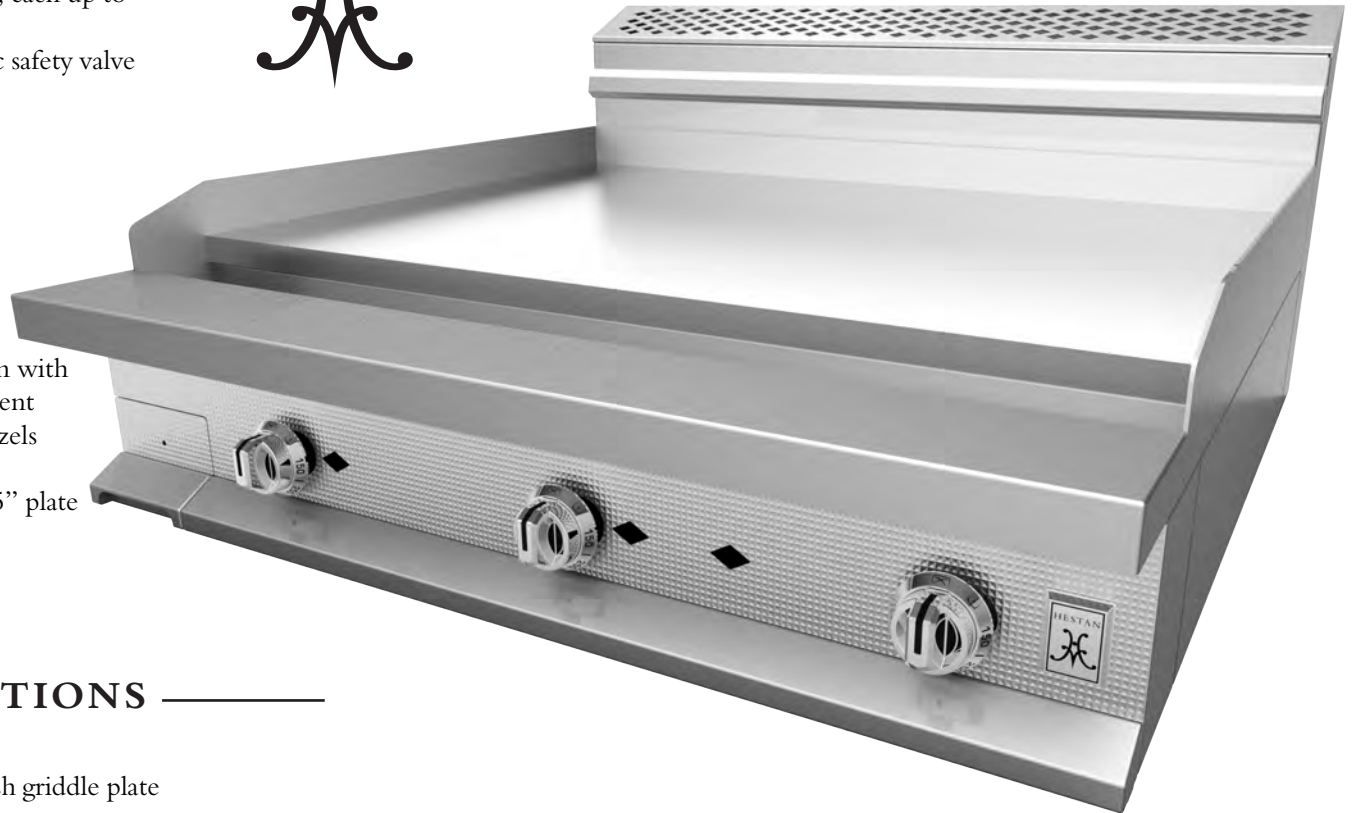


Optional Grooved Plate



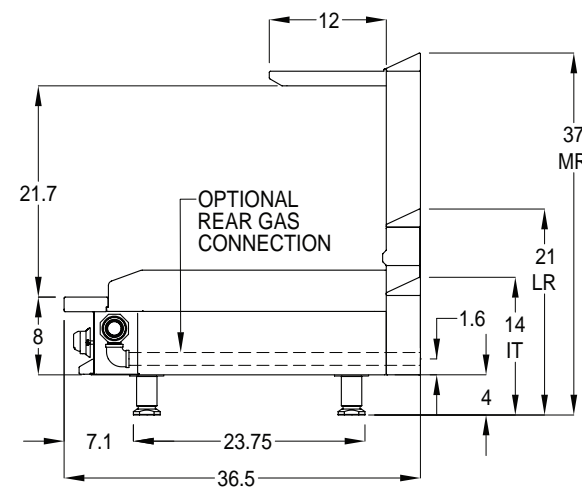
## OPTIONS

- ◆ 7" high splash guard
- ◆ Chrome / mirror finish griddle plate
- ◆ Grooved griddle plate
- ◆ Customizable Marquise accented valve panel (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)
HTG12	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	60,000	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"

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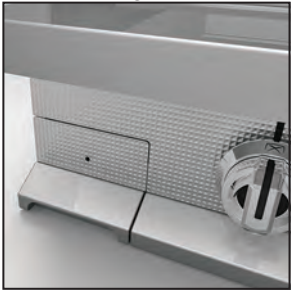
**GAS:** 1-1/4" front manifold, capped or connectable to adjacent equipment. 1" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require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

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

## STANDARD FEATURES

- ◆ Heavy duty 1" thick Blanchard ground steel griddle plate
- ◆ High performance, top- grade stainless steel tubular burner, each up to 25,000 Btu/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

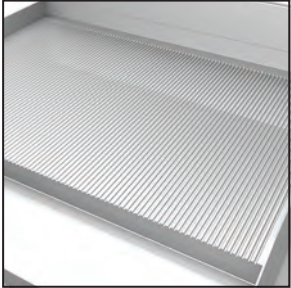


- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screw
- ◆ Stainless steel front, sides, and bottom
- ◆ 4.5" plate shelf
- ◆ 9" tall Low Riser

Optional Mirror Finish Plate



Optional Grooved Plate



# HESTAN



## MANUAL GRIDDLE RANGETOP

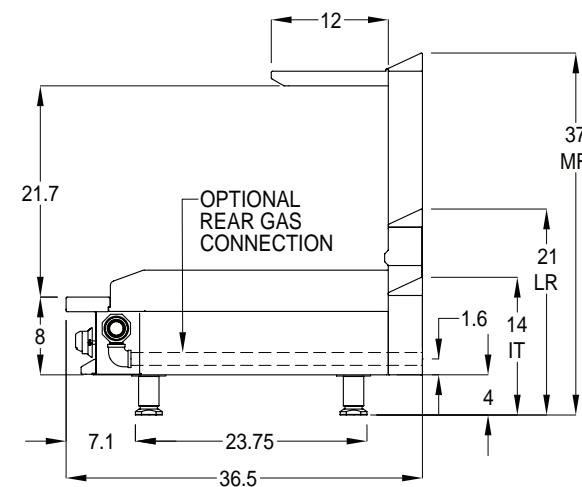
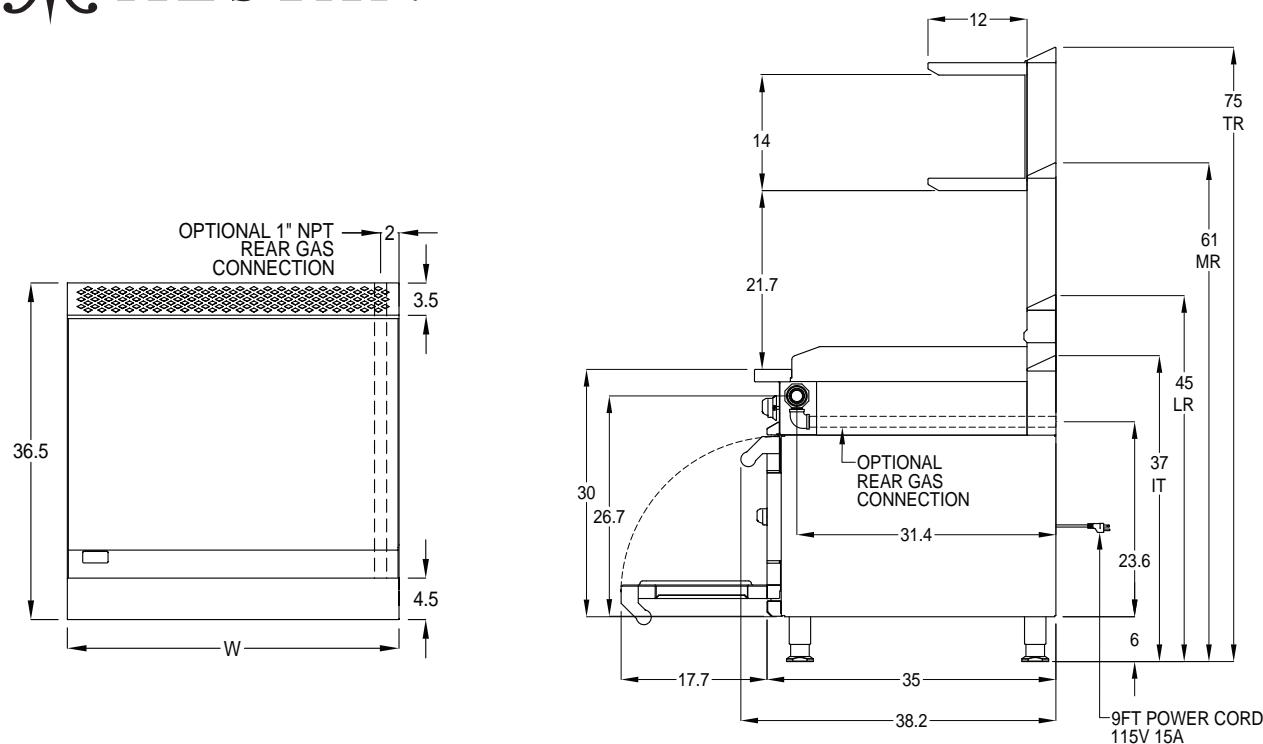


Model Number as Shown HMG36

## OPTIONS

- ◆ 7" high splash guard
- ◆ Chrome / mirror finish griddle plate
- ◆ Grooved griddle plate
- ◆ Pilot Ignition System with flame safety
- ◆ Customizable Marquise accented valve panel (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

MANUAL  
GRIDDLE  
RANGETOP



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HMG12	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	60,000	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"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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Hestan Commercial Corporation reserves the right to change materials and specifications without notice.

**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

# HESTAN

## PLANCHA

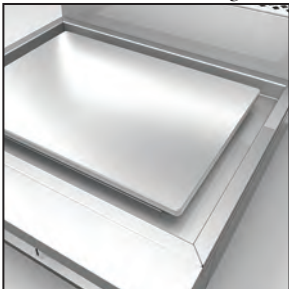


- ◆ Heavy duty 3/4" thick steel Plancha plate with Blanchard grind finish
- ◆ High performance lift-off cast iron burner at 30,000 Btu/hour for maximum plate temperature
- ◆ Each burner manually controlled
- ◆ Stainless steel 4-sided grease trough with diverter system for easy cleaning
- ◆ Under-plate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

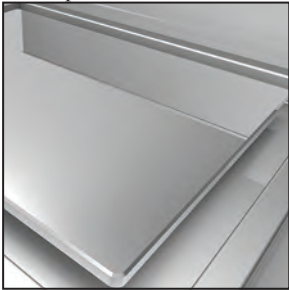
Cast Iron Lift Off Burner



4-Sided Grease Trough



Optional Mirror Finish



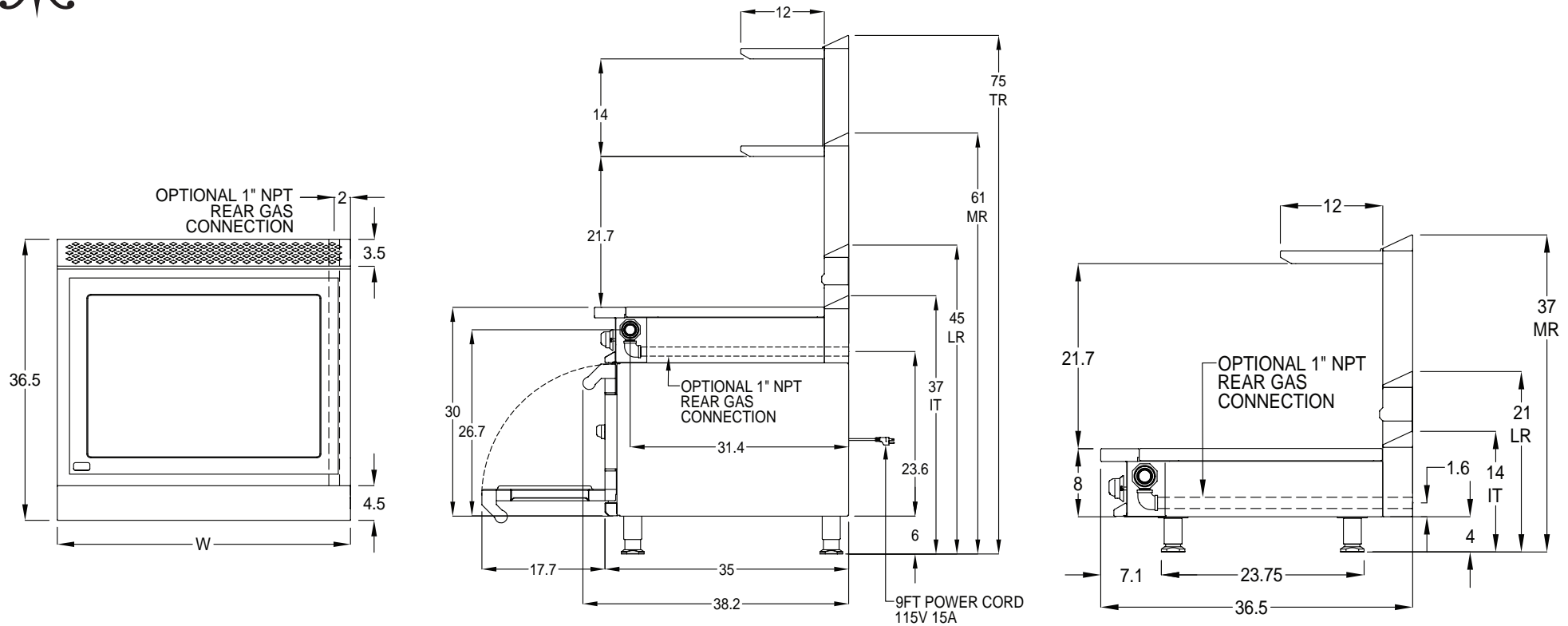
- ◆ 1-1/4" front gas manifold
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws
- ◆ Stainless steel front, sides, bottom and 4.5" plate shelf
- ◆ 9" tall Low Riser

## OPTIONS

- ◆ Chrome/Mirror finish Plancha plate
- ◆ Customizable Marquise accented valve panel (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 HPG36



**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.

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

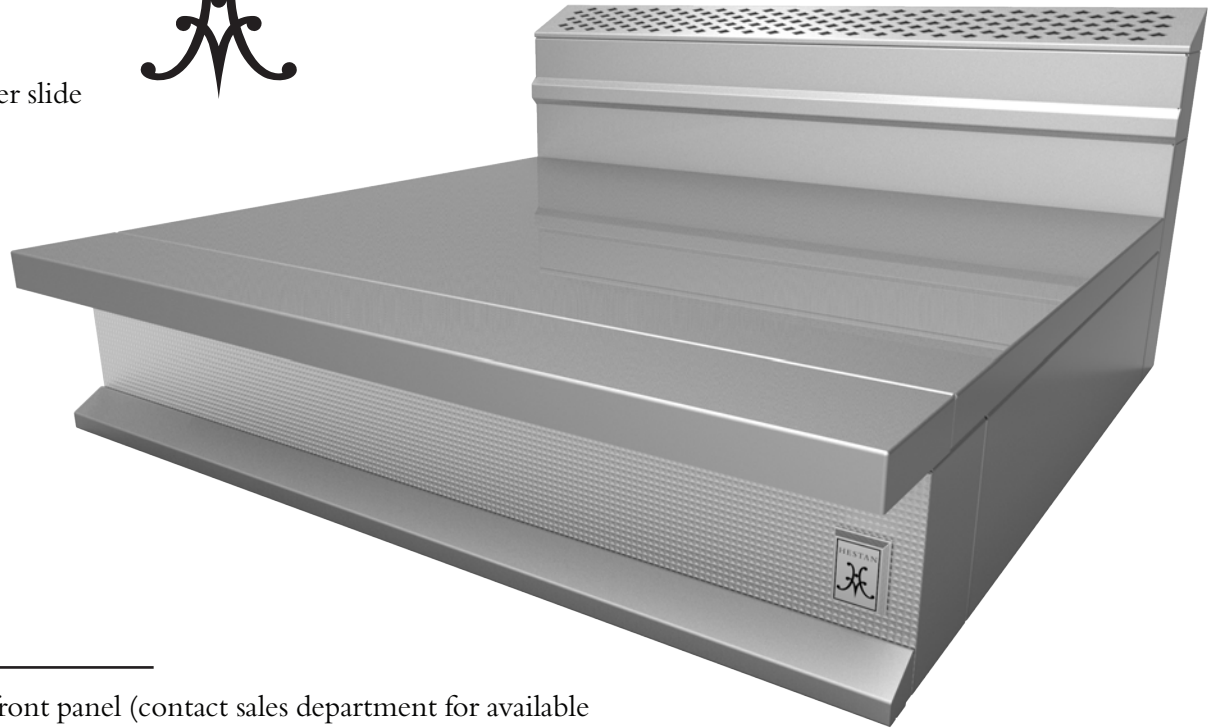
Note: Hestan Commercial products are not approved or recommended for residential use.  
Hestan Commercial Corporation reserves the right to change materials and specifications without notice.

## STANDARD FEATURES

# HESTAN

## WORK TOP

- ◆ Heavy gauge welded body construction
- ◆ Sound insulated work top surface
- ◆ Available from 12" to 48" wide configurations
- ◆ Drawer models (WD) have heavy duty, full extension drawer slide system which can withstand 100lbs
- ◆ Stainless steel front, sides, bottom, and 4.5" plate shelf
- ◆ 9" tall Low Riser



Model Number as Shown HWT36

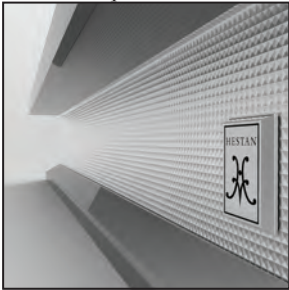
Optional Drawer



Welded Construction

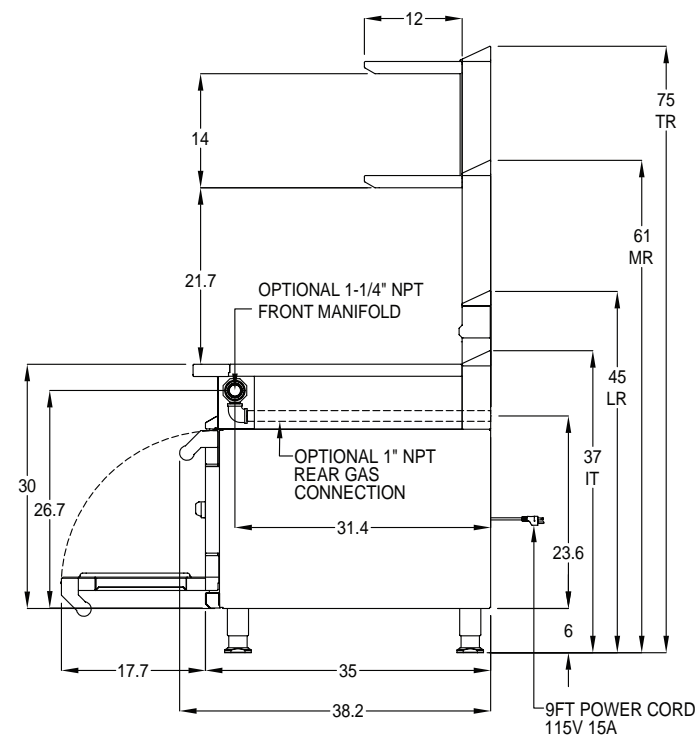
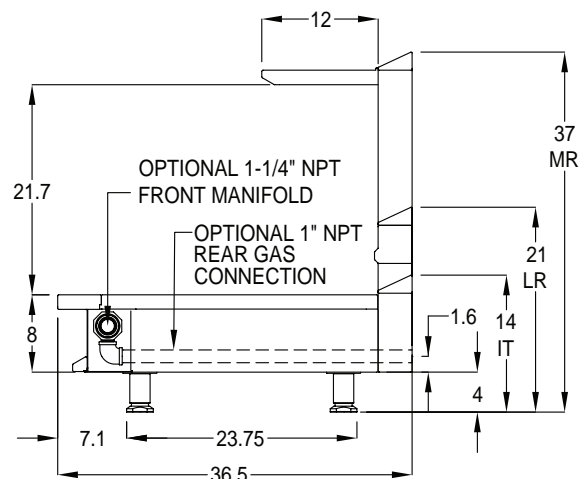
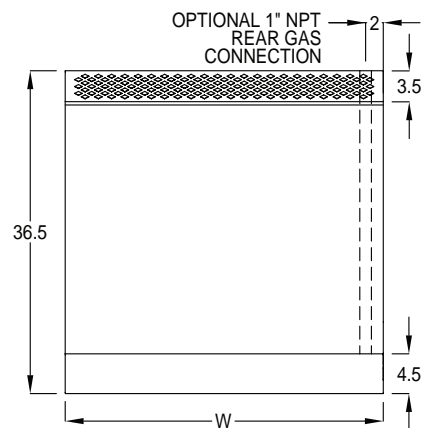


Marquise Accent



## OPTIONS

- ◆ Customizable Marquise accented front panel (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	Description	Approx SHP WT
HWT12	12" wide Work Top	80
HWT18	18" wide Work Top	100
HWT24	24" wide Work Top	150
HWT30	30" wide Work Top	165
HWT36	36" wide Work Top	180
HWT48	48" wide Work Top	200
HWD12	12" wide Work Top w/ Drawer	90
HWD18	18" wide Work Top w/ Drawer	110
HWD24	24" wide Work Top w/ Drawer	160
HWD30	30" wide Work Top w/ Drawer	175
HWD36	36" wide Work Top w/ Drawer	190
HWD48	48" wide Work Top w/ Drawer	210

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.

**ELECTRICAL:** No electrical requirement

**GAS:** No gas requirement

**VENTILATION:** No ventilation requirement.



## STANDARD FEATURES

# HESTAN

## STANDARD OVEN

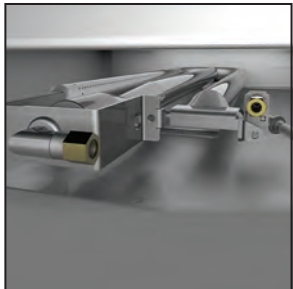


- ◆ Heavy duty modular standard oven base. 36" wide to accommodate modular rangetops of various sizes to form freestanding ranges, stacked ovens, custom lineups, or cooking suites.
- ◆ High performance stainless steel tubular U-burner at 40,000 Btu/hour
- ◆ Direct vent flue with standard heat exchanger system for maximum heat transfer from gas burner to oven cavity
- ◆ 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

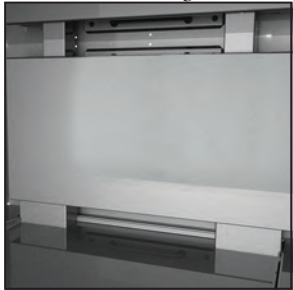
Counter Balanced soft closing door



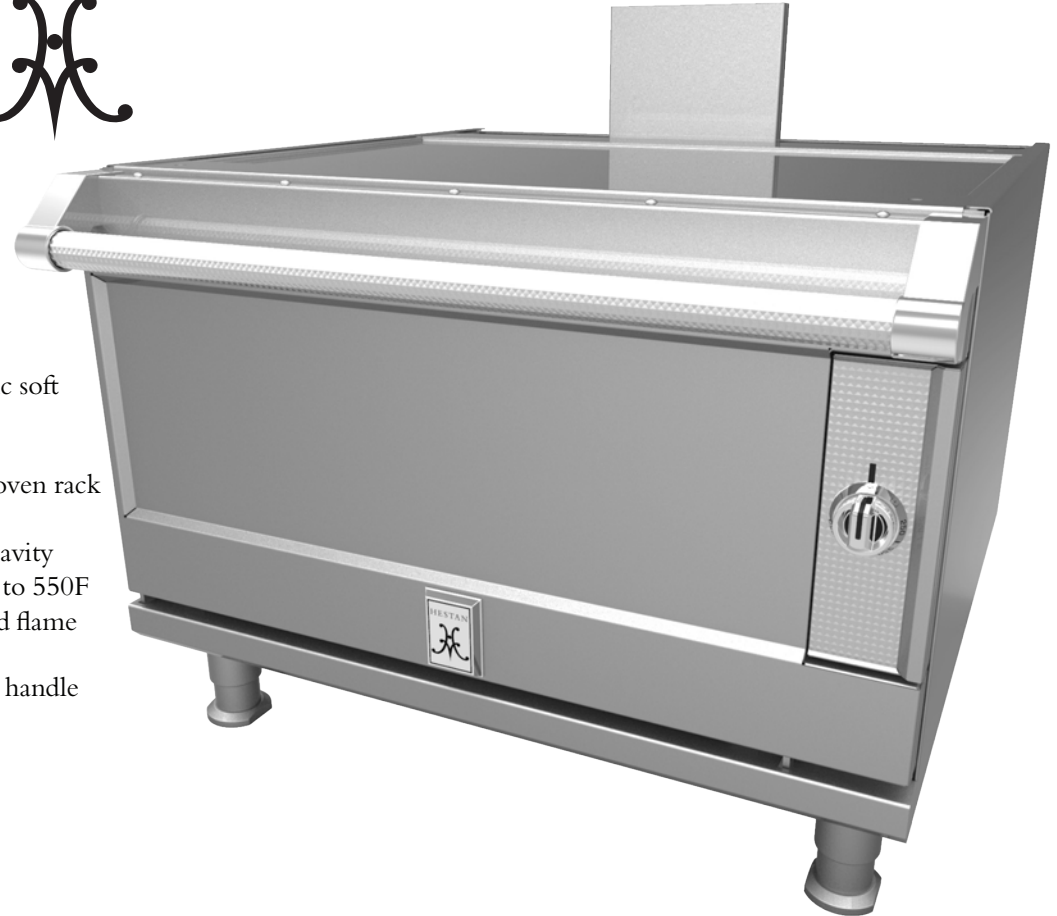
Intermittent Pilot



Heat Exchanger



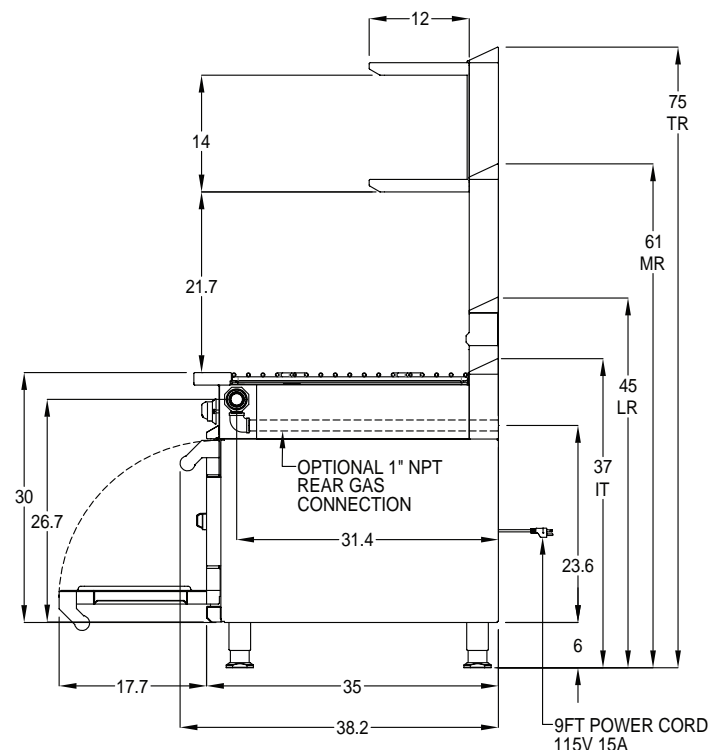
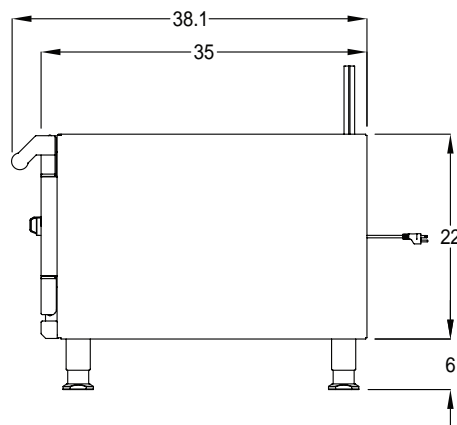
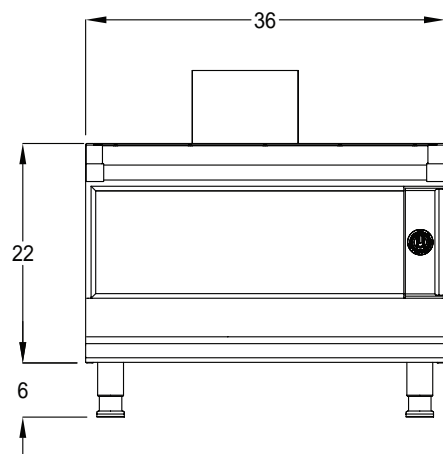
- ◆ Counter-weight oven door hinge system with hydraulic soft / self closing and opening capabilities
- ◆ 5-position rack supports that are designed to allow placement of full size sheet pans without the use of an oven rack
- ◆ 2 heavy duty nickel plated oven racks included
- ◆ High efficiency insulated, water-proof door and oven cavity
- ◆ Electronic thermostatically controlled oven from 150F to 550F
- ◆ Intermittent Pilot System with solenoid safety valve and flame sense
- ◆ Full-width Marquise accented stainless steel oven door handle and Zamak die cast end caps
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws
- ◆ Stainless steel front, sides, and bottom
- ◆ 3/4" rear manifold with connection options
- ◆ 6" height adjustable legs (4)



Model Number as Shown HSO36

## OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise accented control panel (contact sales department for available options)
- ◆ 3-piece steel oven sides and top plates for maximum heat retention and rapid heat recovery
- ◆ Ceramic pizza oven insert kit
- ◆ 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	Width (W)
HSO36	36" wide Standard Oven Base	40,000	465	36"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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.

**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.

## STANDARD FEATURES

# HESTAN

## CONVECTION OVEN

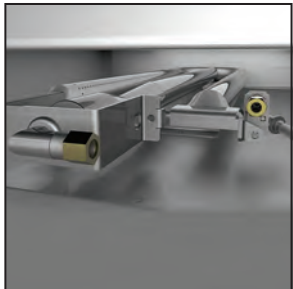


- ◆ Heavy duty modular convection oven base. 36" wide to accommodate modular rangetops of various sizes to form freestanding ranges, stacked ovens, custom lineups, or cooking suites.
- ◆ High performance stainless steel tubular U-burner at 40,000 Btu/hour
- ◆ Direct vent flue with standard heat exchanger system for maximum heat transfer from gas burner to oven cavity
- ◆ 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 closing door



Intermittent Pilot



Heat Exchanger



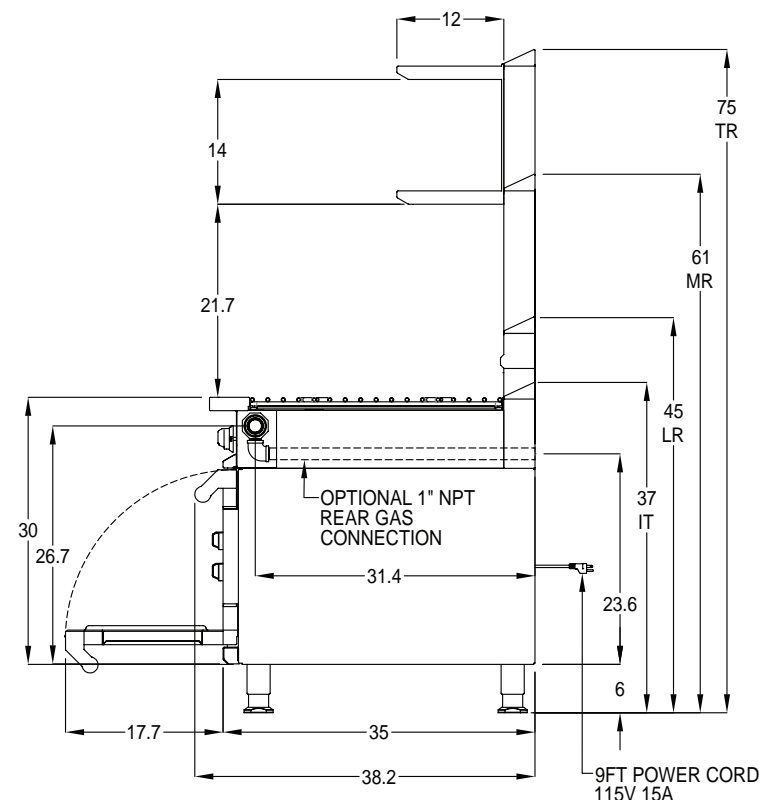
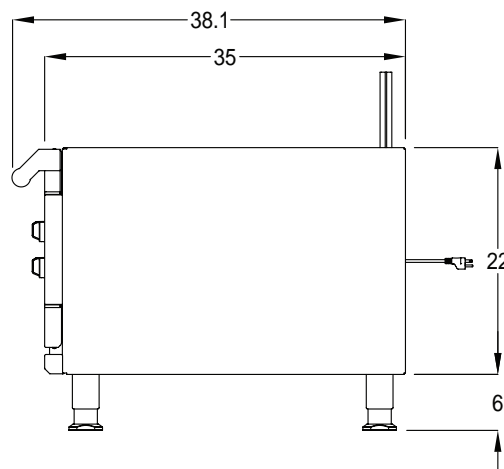
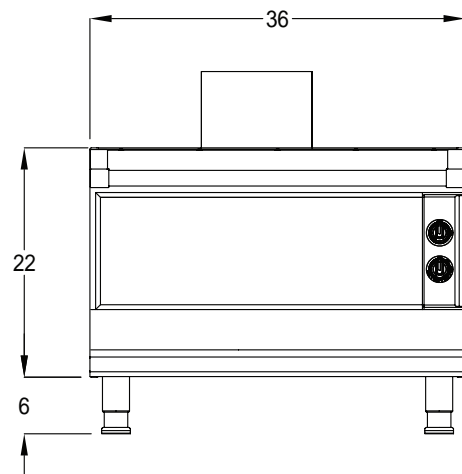
- ◆ Counter-weight oven door hinge system with hydraulic soft / self closing and opening capabilities
- ◆ 2-speed low-profile high efficiency convection motor – front serviceable
- ◆ Corrosion resistant, integrated "backward curved" cooling fan and impeller system
- ◆ Permanent split capacitor motor 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 150F to 550F
- ◆ Intermittent Pilot System with solenoid safety valve and flame sense
- ◆ Full-width Marquise accented stainless steel oven door handle and Zamak die cast end caps
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws
- ◆ 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 (contact sales department for available options)
- ◆ 3-piece steel oven sides and top plates for maximum heat retention and rapid heat recovery
- ◆ Ceramic pizza oven insert kit
- ◆ 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	Width (W)
HCO36	36" wide Convection Oven Base	40,000	465	36"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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.

**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.



## STANDARD FEATURES

# HESTAN

## 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-handed or right handed) door; 30", 36" and 48" wide cabinet bases will have double doors
- ◆ Heavy gauge welded body construction



Adjustable / Removable door hinge



With Drawer

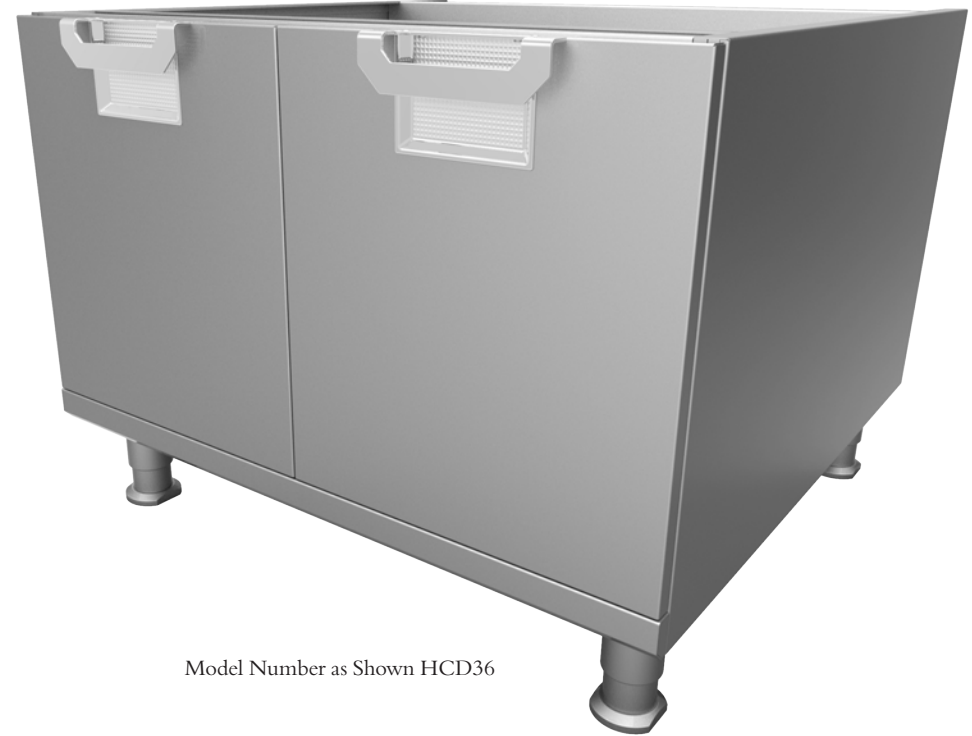


- ◆ Stainless steel front, side, inner liner, and bottom
- ◆ Zamak die cast handle for each door and drawer
- ◆ Drawer models (CR) have a heavy duty full extension drawer slide system which can withstand 100lbs
- ◆ 6" height adjustable legs (4)
- ◆ Heavy duty, concealed, adjustable door hinges with full-overlay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

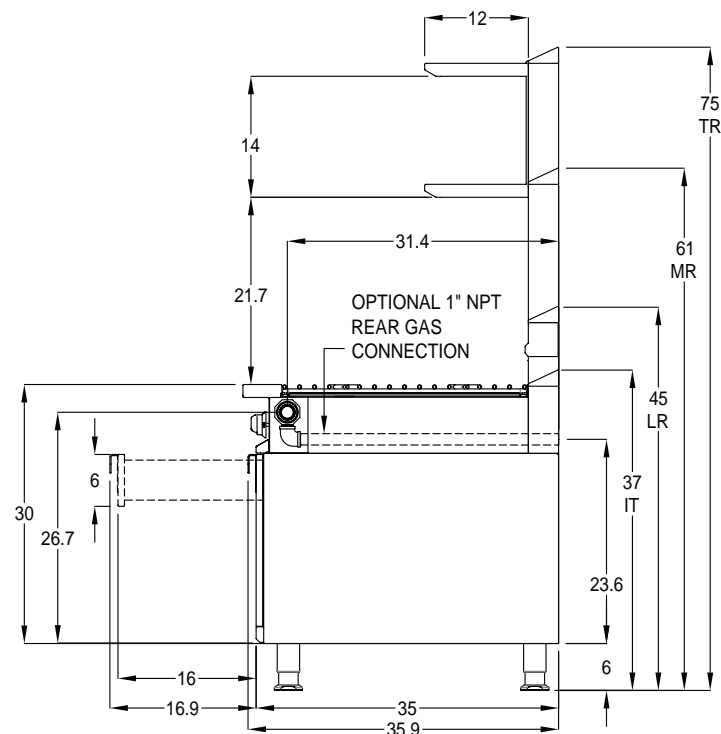
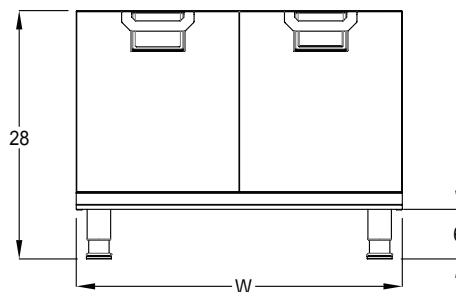
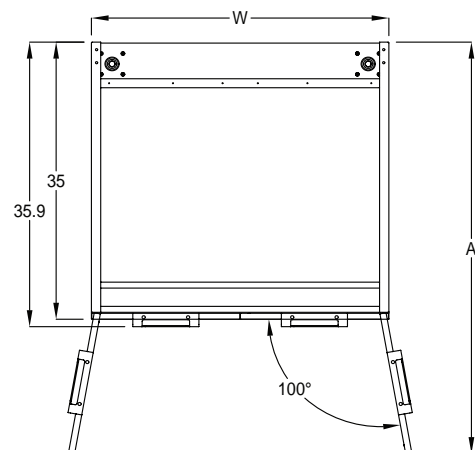
## OPTIONS

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

Optional racks and ladder supports



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-handed Door (12" and 18" models)

DR = Cabinet Base with single right-handed Door (12" and 18" 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

# HESTAN

## REFRIGERATED BASES



- ◆ 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
  - Griddles (Manual and Thermostatically controlled)
  - Char Broilers
  - Hot Tops
  - French Tops
  - Plancha
  - 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

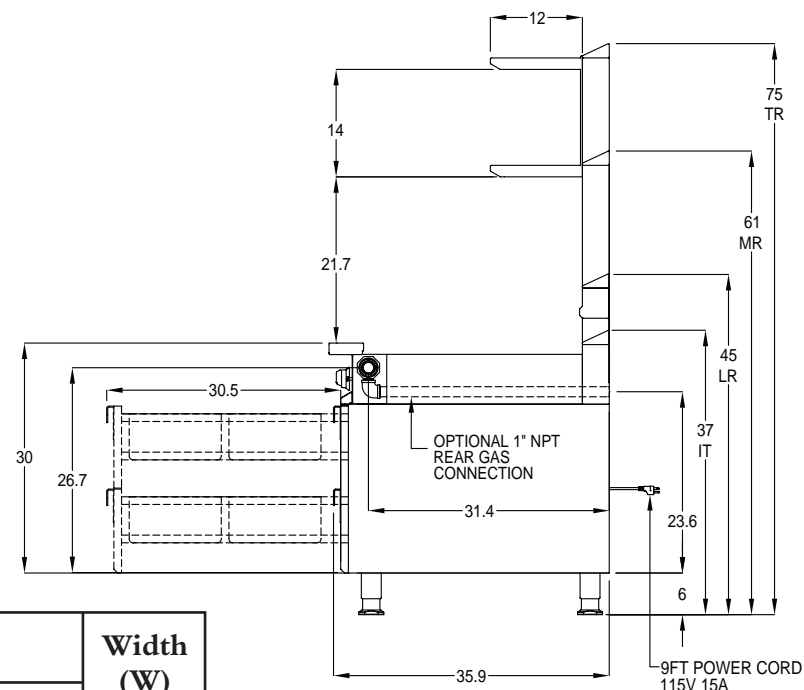
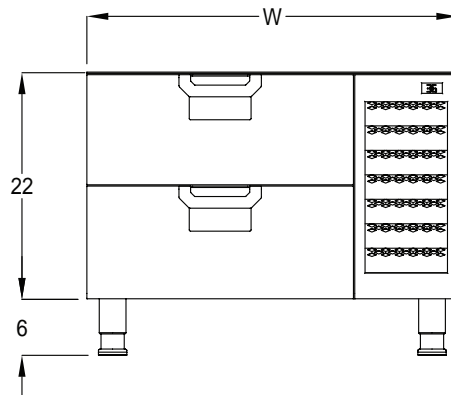
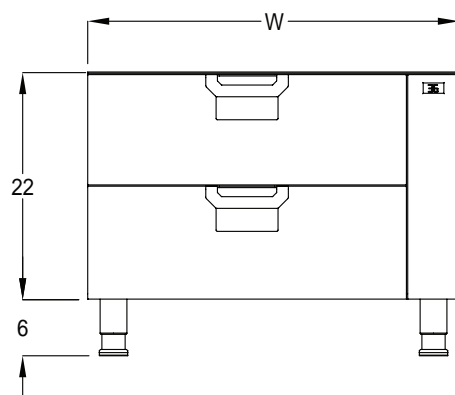
## OPTIONS

- ◆ 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



Model Number as Shown HRBS36

REFRIGERATED  
BASES



Model	Description	#Pans/Drawers		Btu's		Approx SHP WT		Width (W)
		R	S	R	S	R	S	
HRB__36	36" Refrigerated Base	4/2	4/2	1200	1200	350	440	36"
HRB__48	48" Refrigerated Base	6/4	4/2	1600	1600	450	540	48"
HRB__54	54" Refrigerated Base	6/4	4/2	1800	1800	500	590	54"
HRB__60	60" Refrigerated Base	8/4	6/4	1800	1800	550	640	60"
HRB__72	72" Refrigerated Base	10/4	8/4	2200	2200	650	740	72"
HRB__84	84" Refrigerated Base	10/6	10/4	3000	3000	750	840	84"
HRB__96	96" Refrigerated Base	12/6	10/6	3600	3600	850	940	96"
HRB__108	108" Refrigerated Base	14/8	12/6	4000	4000	950	1040	108"

S = Self-contained

R = Remote

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 refrigerant for remote units.

**ELECTRICAL:** 1/5 hp, 120 volts, 20 amps, 60Hz for self-contained models

**GAS:** No gas requirement

**VENTILATION:** No ventilation requirement.



## STANDARD FEATURES

# HESTAN

## FRYER



- ◆ Heavy duty welded stainless steel tank
- ◆ High performance cast iron tubular burner system at 38,000 Btu/hour each designed for maximum efficiency. Total power from 76,000 Btu/hour (12" model) up to 228,000 Btu/hour (36" 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

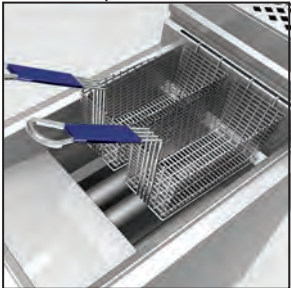
Fully Welded Stainless Steel Tank



Cast Iron In-Shot Burner



Fryer Baskets



- ◆ 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
- ◆ Available in 12", 18", 24", and 36" 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

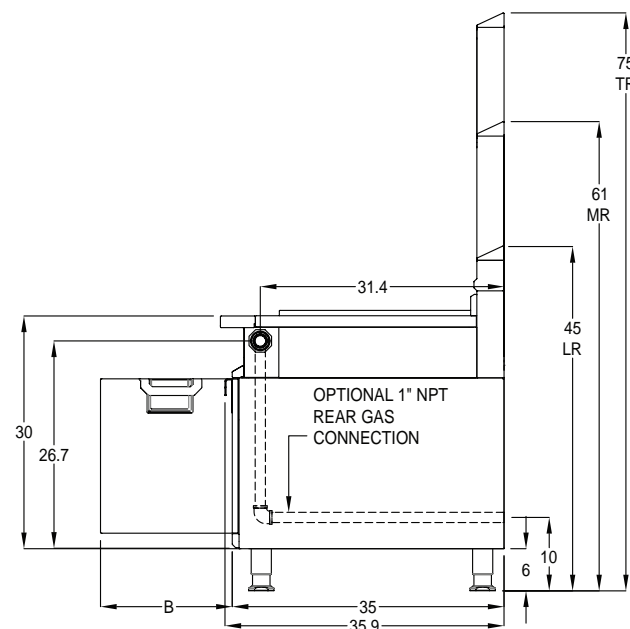
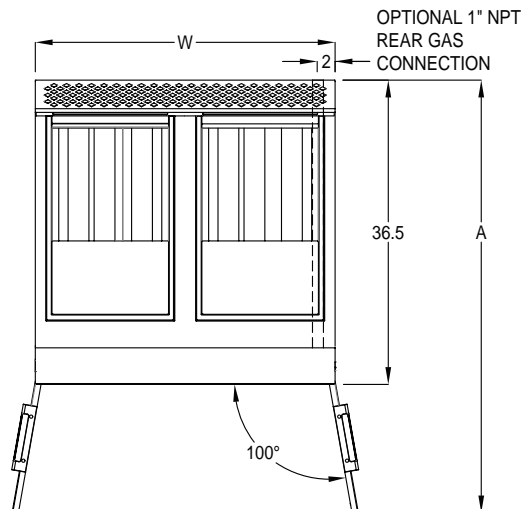
## OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise accented control panel (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

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



Model Number as Shown HFRL18



Model	Description	Gas [Btu/HR]	Approx SHP WT	Capacity (lbs)	Width (W)	A (inch)
HFRL12	12" wide Fryer (LH)	76,000	250	25	12"	46.22
HFRR12	12" wide Fryer (RH)	76,000	250	25	12"	46.22
HFRL18	18" wide Fryer (LH)	114,000	300	50	18"	52.22
HFRR18	18" wide Fryer (RH)	114,000	300	50	18"	52.22
HFRL241	24" wide Single Fryer (LH)	152,000	330	60	24"	58.22
HFRR241	24" wide Single Fryer (RH)	152,000	330	60	24"	58.22
HFRR242	24" wide Dual Fryer (RH)	152,000	330	50	24"	58.22
HFRL242	24" wide Dual Fryer (LH)	152,000	330	50	24"	58.22
HFR362	36" wide Dual Fryer	228,000	500	100	36"	52.22
HDS12	12" wide Dump Station	NA	100	NA	12"	NA
HDS18	18" wide Dump Station	NA	125	NA	18"	NA
HDS24	24" wide Dump Station	NA	210	NA	24"	NA
HDS30	30" wide Dump Station	NA	240	NA	30"	NA
HDS36	36" wide Dump Station	NA	250	NA	36"	NA

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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.

**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 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

# HESTAN

## PASTA COOKER



- ◆ High-performance 45,000 Btu/hour gas-fired burner system
- ◆ Heavy duty, stainless steel, fully welded single chamber construction with 12 gallon capacity
- ◆ 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 shut off 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



Front Inter-Plumb Manifold



Pasta Baskets



- ◆ 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 with different size configurations
- ◆ 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)

## OPTIONS

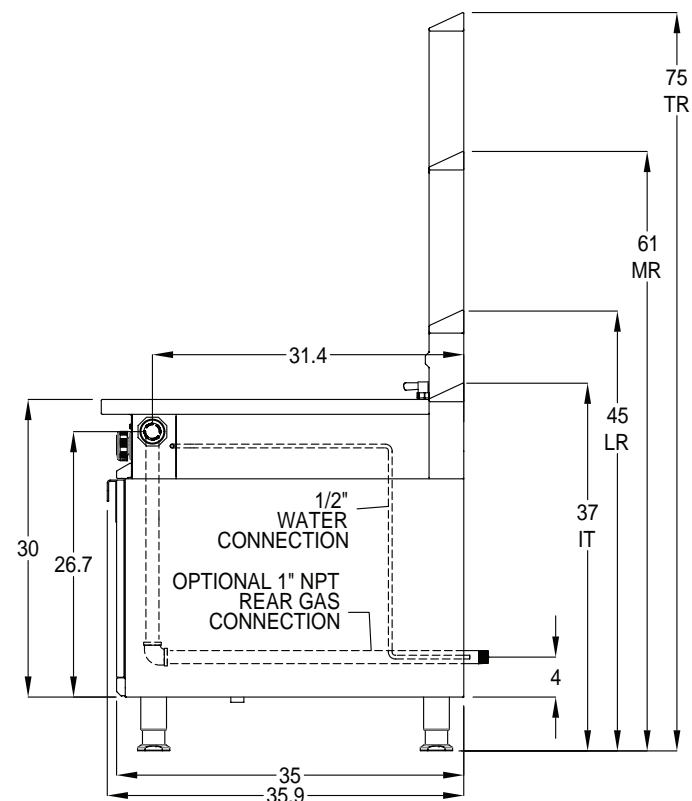
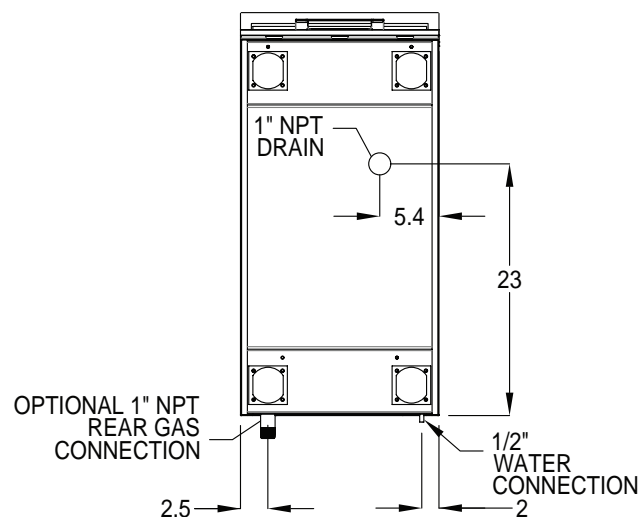
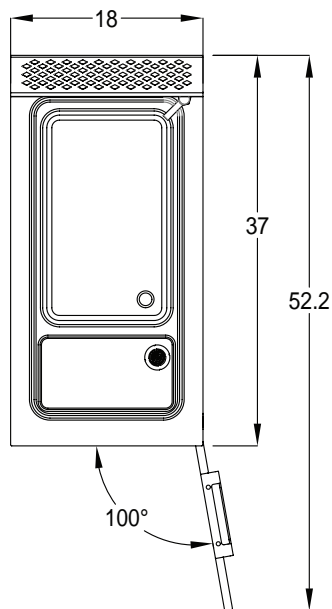
- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise accented control panel (contact sales department for available options)
- ◆ Extended plate shelf (6" or 8")
- ◆ 1" NPT drain connection
- ◆ Belly bar with 1" space or extended to accommodate 1/9 condiment pans
- ◆ Manifold 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 HPCL18

# HESTAN ————— PASTA COOKER



Model	Description	Gas [Btu/HR]	Approx SHP WT	Capacity (Gal)
HPCL18	18" wide Pasta Cooker (LH)	45,000	250	12
HPCR18	18" wide Pasta Cooker (RH)	45,000	250	12

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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.

**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.



## 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 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
- ◆ Heavy duty nickel plated broiling rack and 5-position ladder rack supports

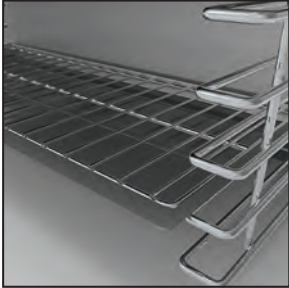
Infrared Inconel Screen Burner



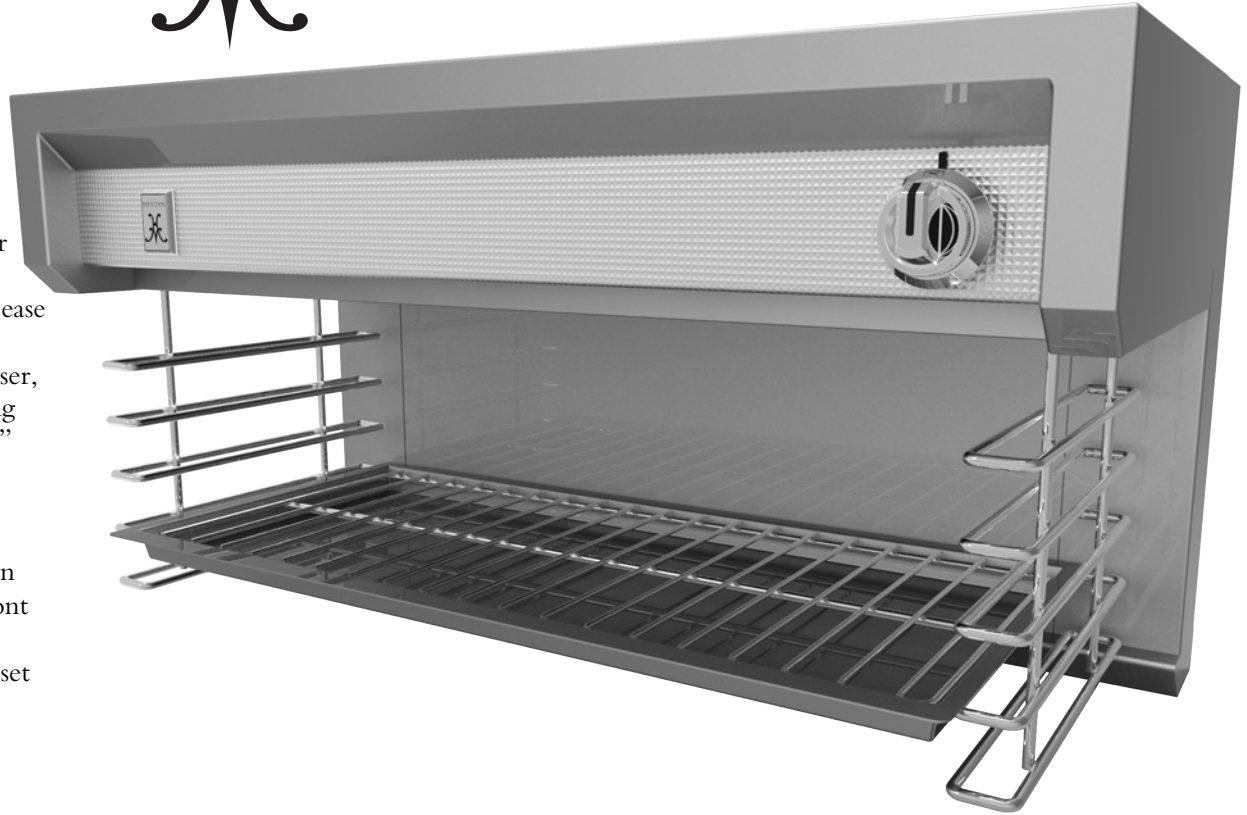
Optional Side Shields



Drip Tray



- ◆ 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
- ◆ Stainless steel front, sides, and bottom
- ◆ 3/4" manifold and rear gas supply connection

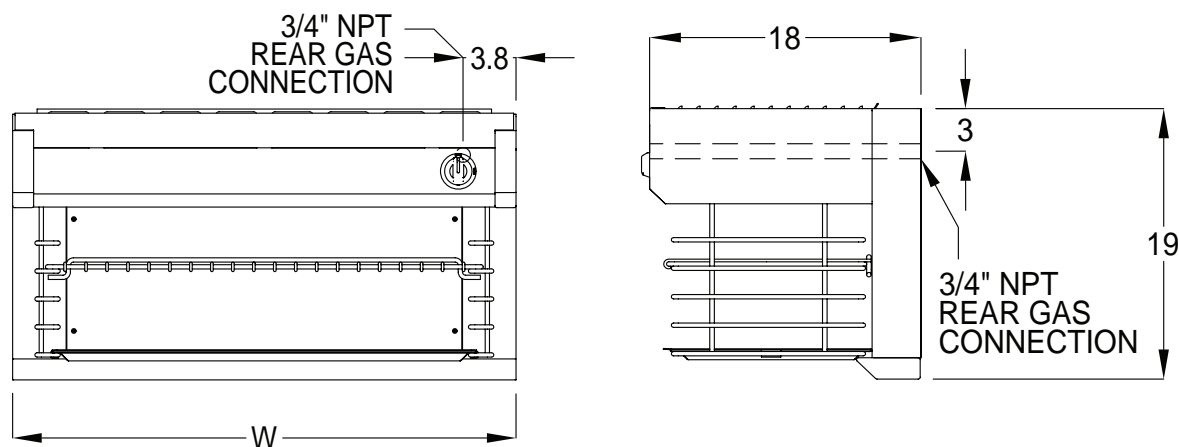


Model Number as Shown HCMW36

## OPTIONS

- ◆ Customizable Marquise accented valve panel (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

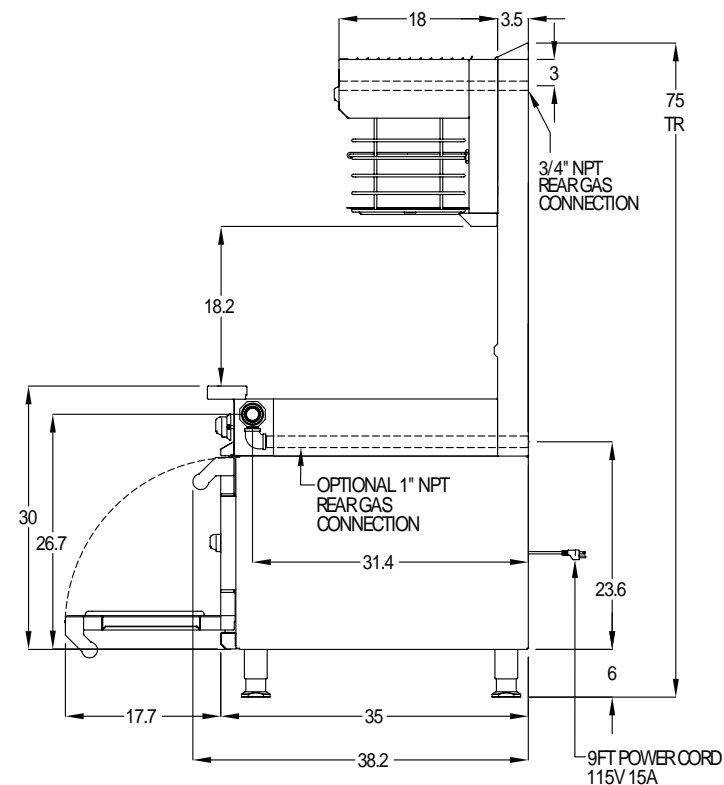
# HESTAN CHEESEMELTER



Model	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
HCM24__	24" Cheesemelter	20,000	100	24"
HCM30__	30" Cheesemelter	20,000	130	30"
HCM36__	36" Cheesemelter	30,000	180	36"
HCM48__	48" Cheesemelter	40,000	220	48"
HCM54__	54" Cheesemelter	40,000	255	54"
HCM60__	60" Cheesemelter	50,000	275	60"
HCM72__	72" Cheesemelter	60,000	320	72"

R = Range mount  
W = Wall mount  
C = Counter

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 :** 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

# HESTAN

## SEE-THROUGH CHEESEMELTER



- ◆ Unique wide-open chassis design for maximum visibility from all directions
- ◆ Single (1) depth or Double (2) depth models
- ◆ Heavy duty gas-powered infrared burner, each up to 30,000 Btu/hour, with intense and efficient infrared heat
- ◆ Heavy duty Inconel 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



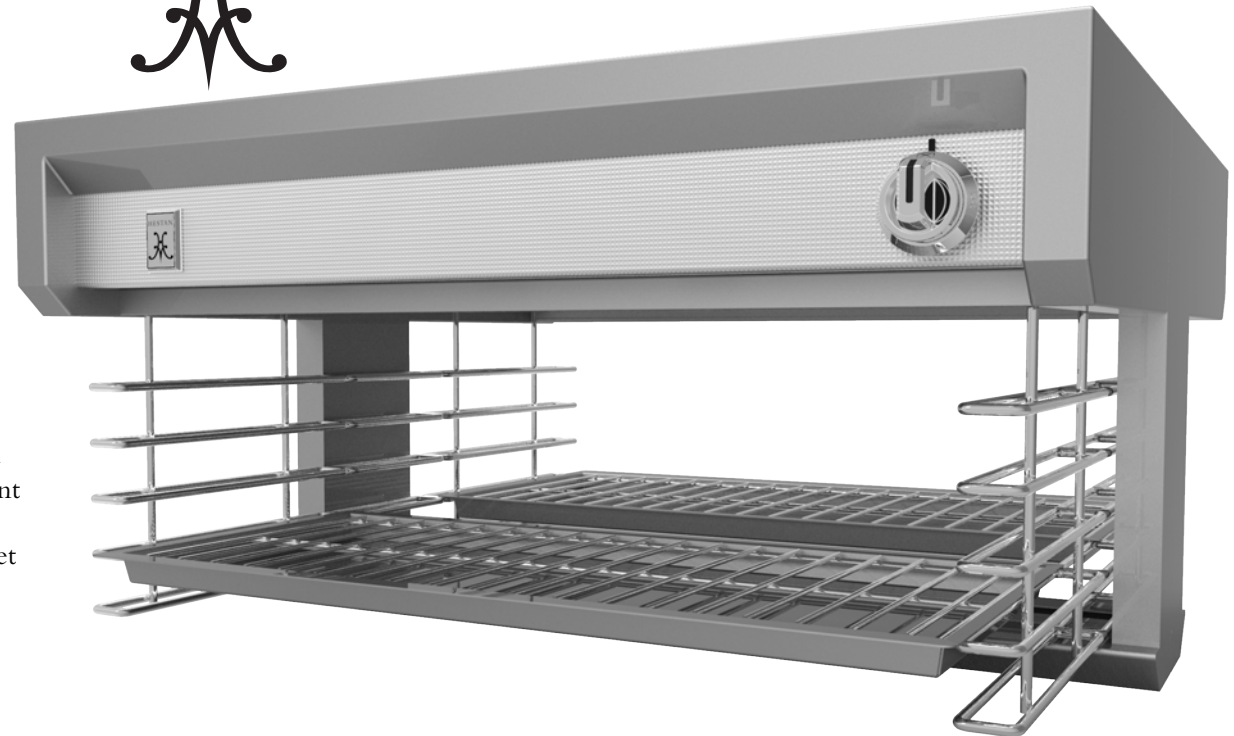
Optional Side Shields



Drip Tray



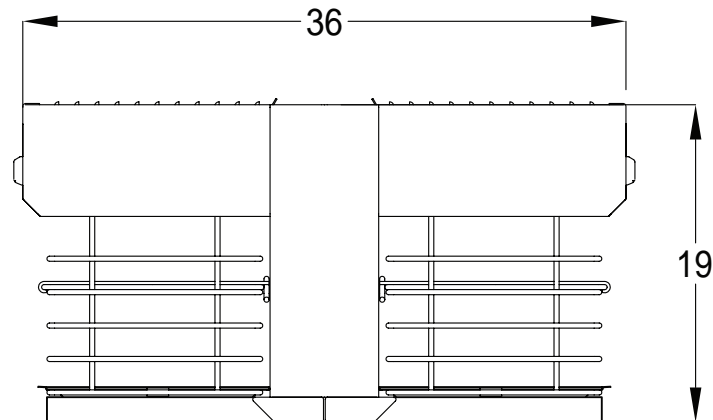
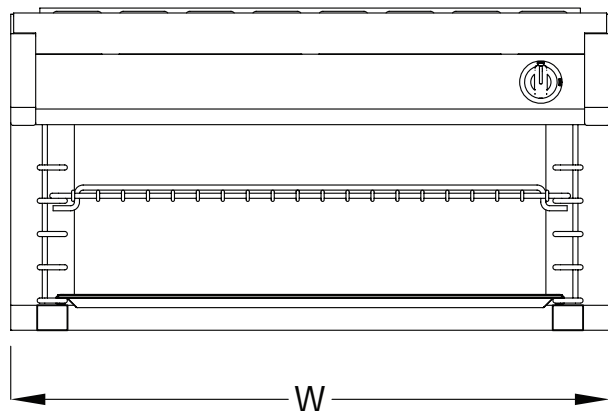
- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability
- ◆ Available from 36" to 72" wide configurations
- ◆ Heavy gauge welded body construction
- ◆ Standing pilot ignition system with front accessible pilot adjustment
- ◆ Zamak die cast knobs and bezels with set screws
- ◆ Stainless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



Model Number as Shown HCMD36

## OPTIONS

- ◆ Customizable Marquise accented valve panel (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	Description	Gas [Btu/HR]	Approx SHP WT	Width (W)
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"

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

**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.



## 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 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
- ◆ Front mounted ON-OFF gas valve for optimum flame control and stability

Vertical Mechanism



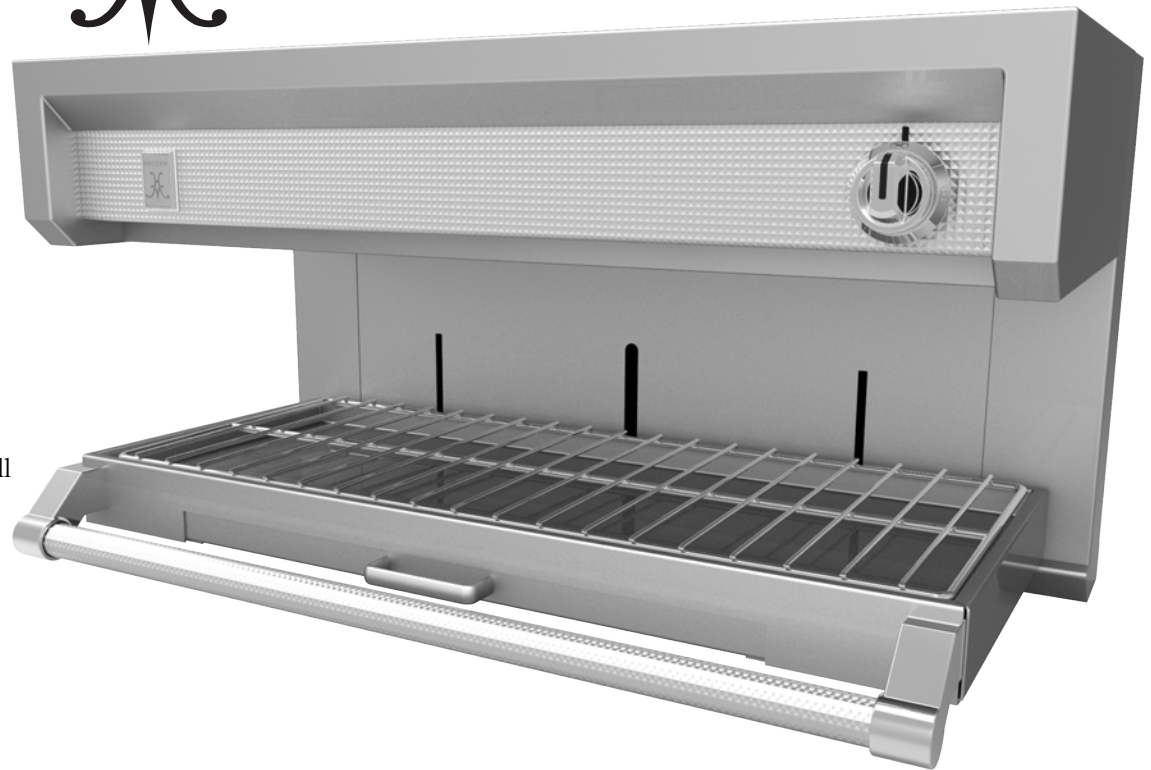
Horizontal Mechanism



Infrared Inconel Screen



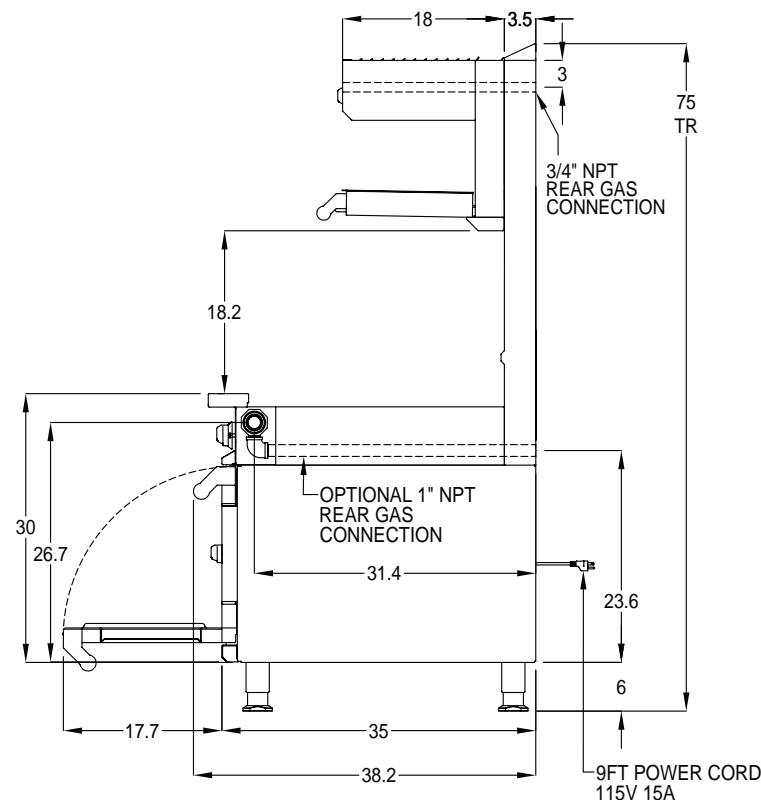
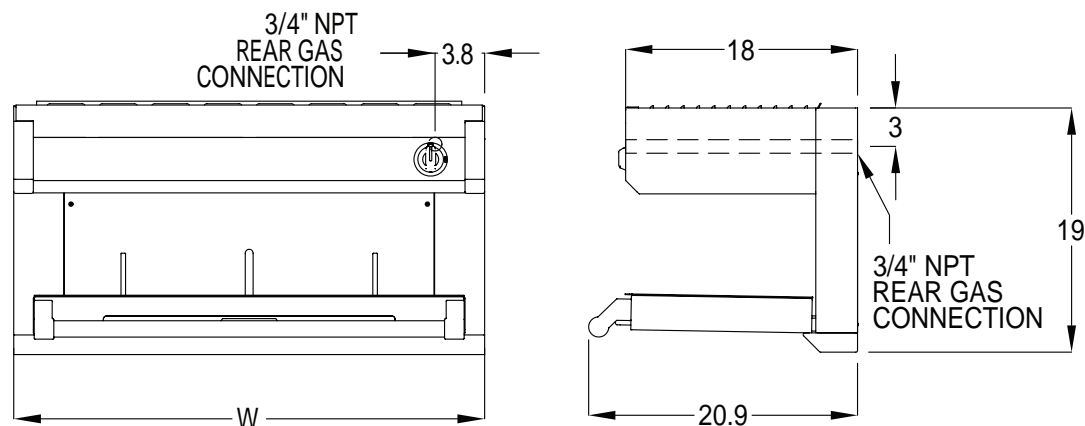
- ◆ Elevation rack mechanism for smooth 5" vertical operation, infinite height adjustment, and maximum heating control
- ◆ Full extension concealed horizontal glide system for smooth operation and easy access
- ◆ Removable stainless steel drip tray for ease of cleaning
- ◆ Range mount (R) model with 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 screws
- ◆ Full width Marquise accented stainless steel rack handle
- ◆ Stainless steel front, sides, and bottom
- ◆ 3/4" manifold and rear gas supply connection



Model Number as Shown HSMW36

## — OPTIONS —

- ◆ Customizable Marquise accented valve panel (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"
HSMW24	24" Salamander Wall mount	20,000	170	24"
HSMC24	24" Salamander Counter model	20,000	190	24"
HSMR36	36" Salamander Range mount	30,000	300	36"
HSMW36	36" Salamander Wall mount	30,000	250	36"
HSMC36	36" Salamander Counter model	30,000	275	36"

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

Note: Hestan Commercial products are not approved or recommended for residential use.  
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**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.

## STANDARD FEATURES

# HESTAN

## RISERS AND SHELVES



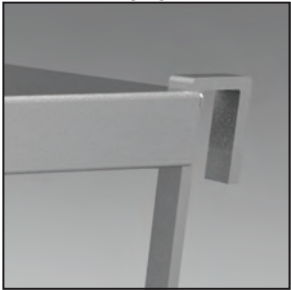
- ◆ Heavy gauge welded body construction
- ◆ Stainless front and sides
- ◆ Lift-off flue cap for ease of cleaning
- ◆ Mounts to all Hestan rangetop models
- ◆ Available in 4 different heights: Island Trim (IT), Low Riser (LR), Mid Riser (MR), and Tall Riser (TR)
- ◆ Island Trim is ideal for island suite installations to minimize blocking of views

- ◆ 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
- ◆ 21.7" 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

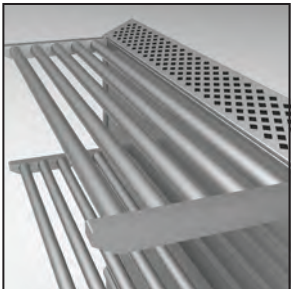
## OPTIONS

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

Over Hanging Shelves



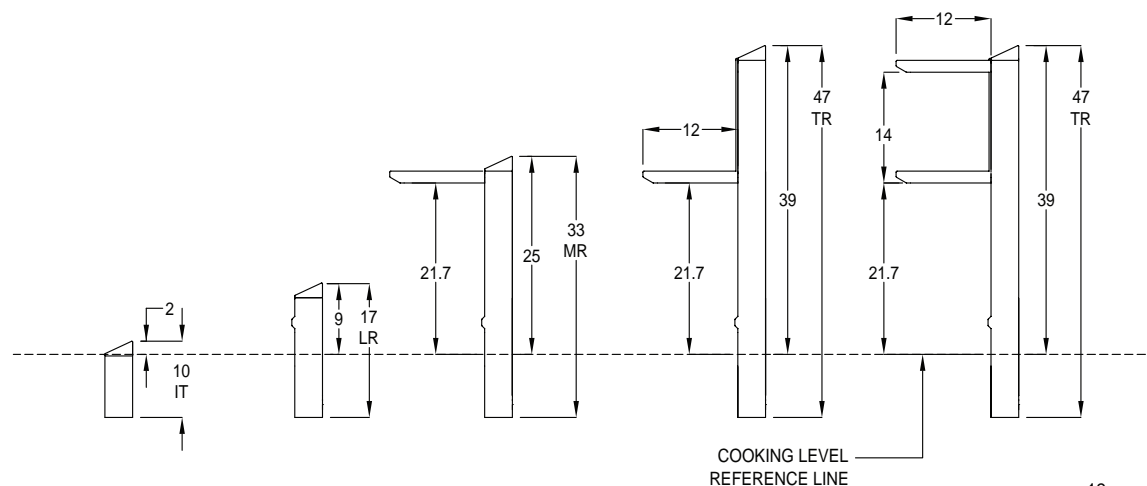
Tubular Shelf



Island Trim



Model Number as Shown HTR36 & HDMS36



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

LRF for Low Riser for Fryer

LRP for Low Riser for Pasta Cooker

MR for Mid Riser

MRF for Mid Riser for Fryer

MRP for Mid Riser for Pasta Cooker

TR for Tall Riser

TRF for Tall Riser for Fryer

TRP for Tall Riser for Pasta Cooker

STT Single Top Tubular Shelf

STS Single Top Solid Shelf

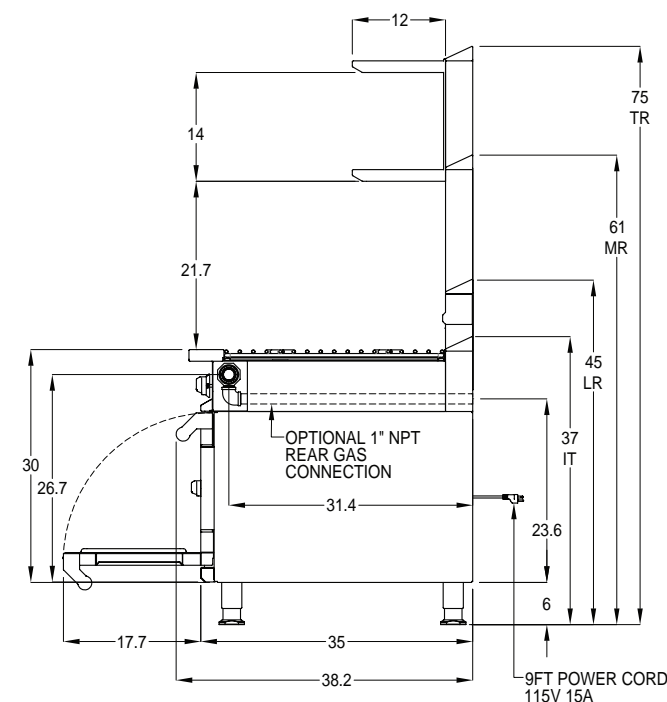
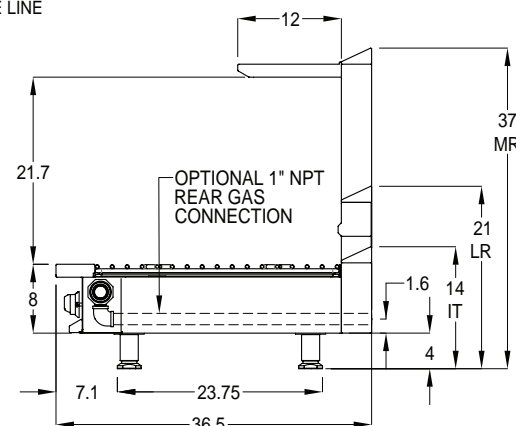
SBT Single Bottom Tubular Shelf

SBS Single Bottom Solid Shelf

DTS Double Tubular Shelves

DSS Double Solid Shelves

DMS Double Mixed Shelves



**ELECTRICAL:** No electrical requirement

**GAS:** No gas requirement

**VENTILATION:** No ventilation requirement.

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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## STANDARD FEATURES

# HESTAN

## COUNTERTOP UNIT

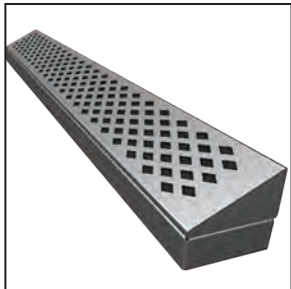


- ◆ Modular design to allow maximum flexibility and endless possible configurations
- ◆ Available product offerings:
  - Sealed Burner Rangetops / Hot Plates
  - Thermostatic Griddles
  - Manual Griddles
  - Char Broilers
  - Hot Tops
  - French Tops
  - Plancha
  - Combination Rangetops

On Stand



Island Trim



4" Legs



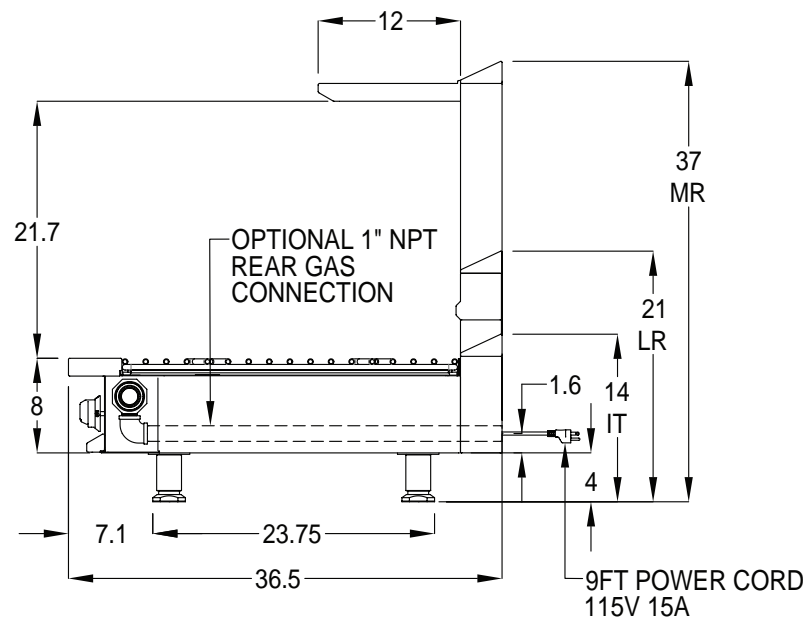
- ◆ Available from 12" to 72" wide configurations, including combination tops
- ◆ Heavy gauge welded body construction
- ◆ Stainless steel drip tray or grease drawer for easy cleaning
- ◆ 1-1/4" front gas manifold
- ◆ Sealed Burner Rangetops / Hot Plates have single point re-ignition direct spark system 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
- ◆ 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 (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



Model Number as Shown HMB366 and AHCL4



**ELECTRICAL:** For Sealed Burner Rangetops / Hot Plates 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.

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

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

Note: Hestan Commercial products are not approved or recommended for residential use.  
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## STANDARD FEATURES

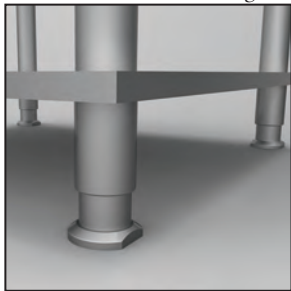
# HESTAN

## COUNTERHEIGHT UNIT



- ◆ Each product on 28" tall modular legs
- ◆ Heavy duty 2.5" diameter stainless steel tubular modular legs, with or without bottom shelf
- ◆ Modular design to allow maximum flexibility and endless possible configurations
- ◆ Available product offerings:
  - Sealed Burner Rangetops / Hot Plates
  - Thermostatic Griddles
  - Manual Griddles
  - Char Broilers
  - Hot Tops
  - French Tops
  - Plancha
  - Combination Rangetops

Stainless steel tubular legs



With Shelf



Without Shelf



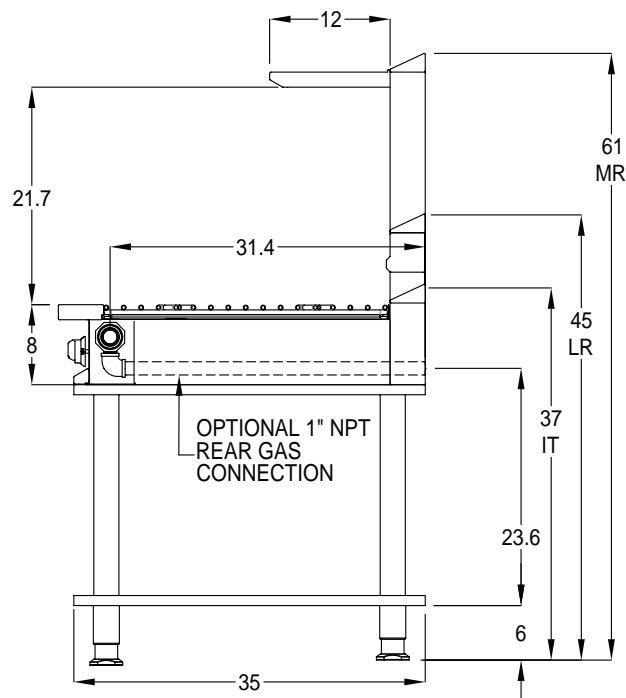
- ◆ Available from 12" to 72" wide configurations, including combination tops
- ◆ Heavy gauge welded body construction
- ◆ 1-1/4" NPT front gas manifold with side union connections
- ◆ Sealed Burner Rangetops have single point re-ignition direct spark system and modules at each burner position. Flame 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
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ 6" height adjustable legs

## OPTIONS

- ◆ Customizable Marquise accented valve panel (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
- ◆ 4" legs for countertop models
- ◆ 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



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" NPT 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.

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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## STANDARD FEATURES

# HESTAN

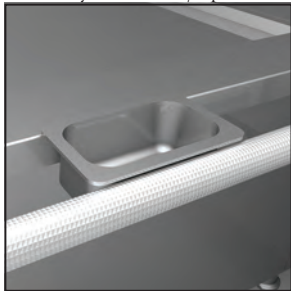
## CUSTOM LINEUPS



- ◆ 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 | ○ Thermostatic Griddles |
| ○ Hot Tops                | ○ Char Broilers         |
| ○ French Tops             | ○ Planchas              |
| ○ Manual Griddles         | ○ Work Tops             |

Belly bar to fit 1/9 pans



12 available colors



Baseless support

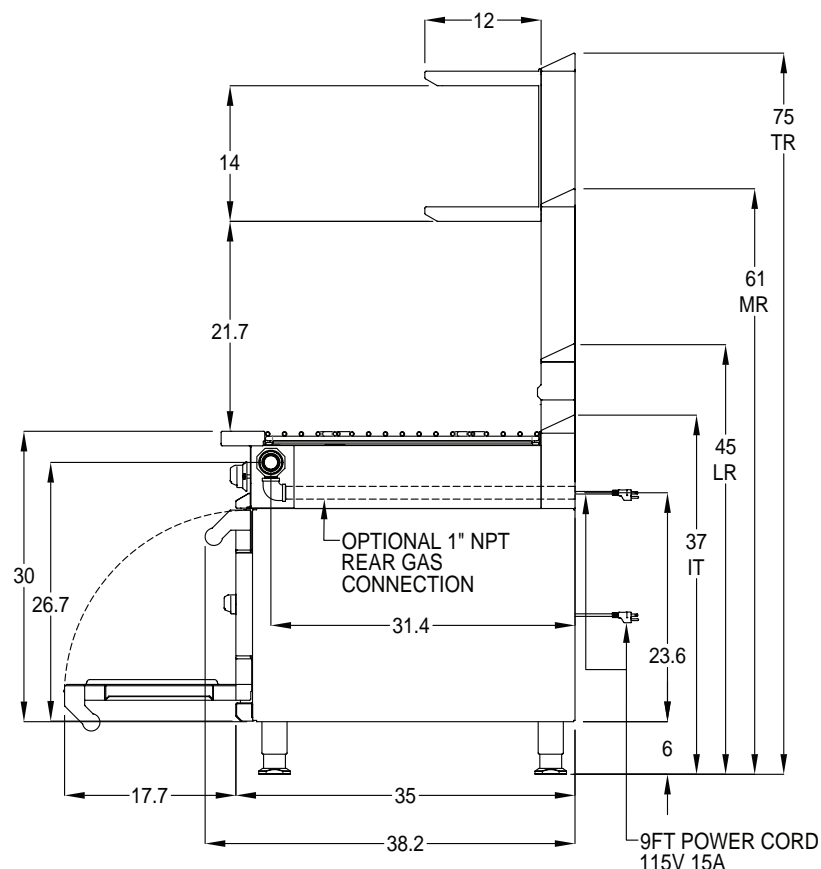


- ◆ Any of the following bases can be used to configure a Custom Lineup:
  - Standard Ovens
  - Convection Ovens
  - Cabinet Bases
  - Refrigerated Bases
  - Freezer Bases
- ◆ Range-mount broiler(s) can be added (except over a charbroiler or fryer)
  - Range-mount Salamander
  - Range-mount Cheesemelter
- ◆ Fryer(s) and Pasta Cooker(s) can be added 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
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low Riser
- ◆ 6" height adjustable legs

## OPTIONS

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





**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)
[PLEASE REFER TO SPECIFIC PRODUCT SPEC SHEET FOR DETAILED INFORMATION]				

Specify type of gas when ordering.  
Specify altitude when above 2,000 ft.

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[hestancommercial.com](http://hestancommercial.com)

888.905.7463

3375 E. La Palma Avenue

Anaheim, CA 92806