

## STANDARD FEATURES



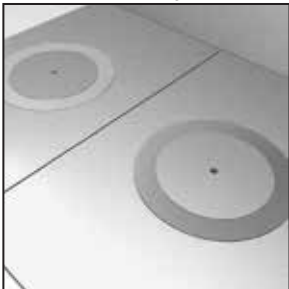
## FRENCH TOP

- ◆ 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 – 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 (*Patent Pending*)
  - 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



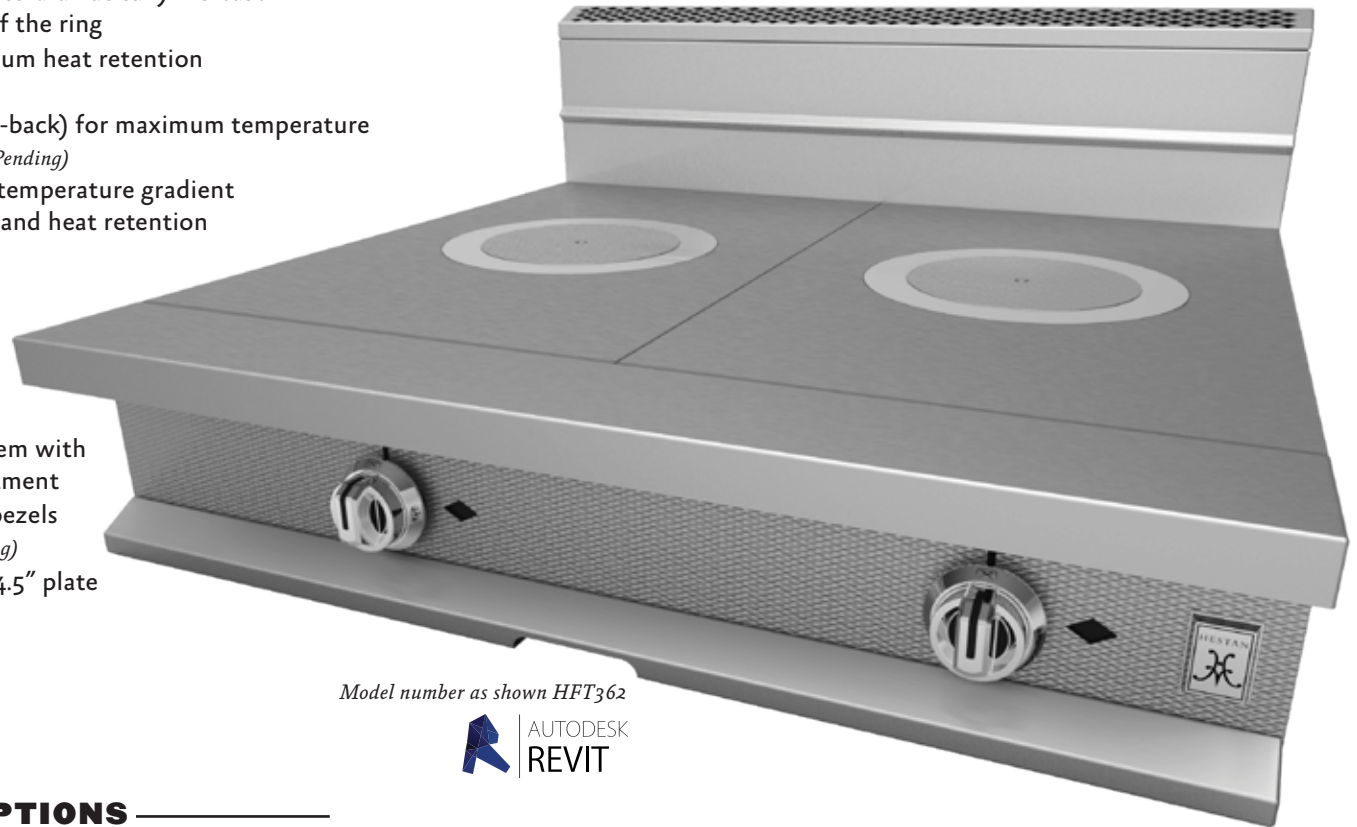
Tri-Ferrous™ Ring Plate



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

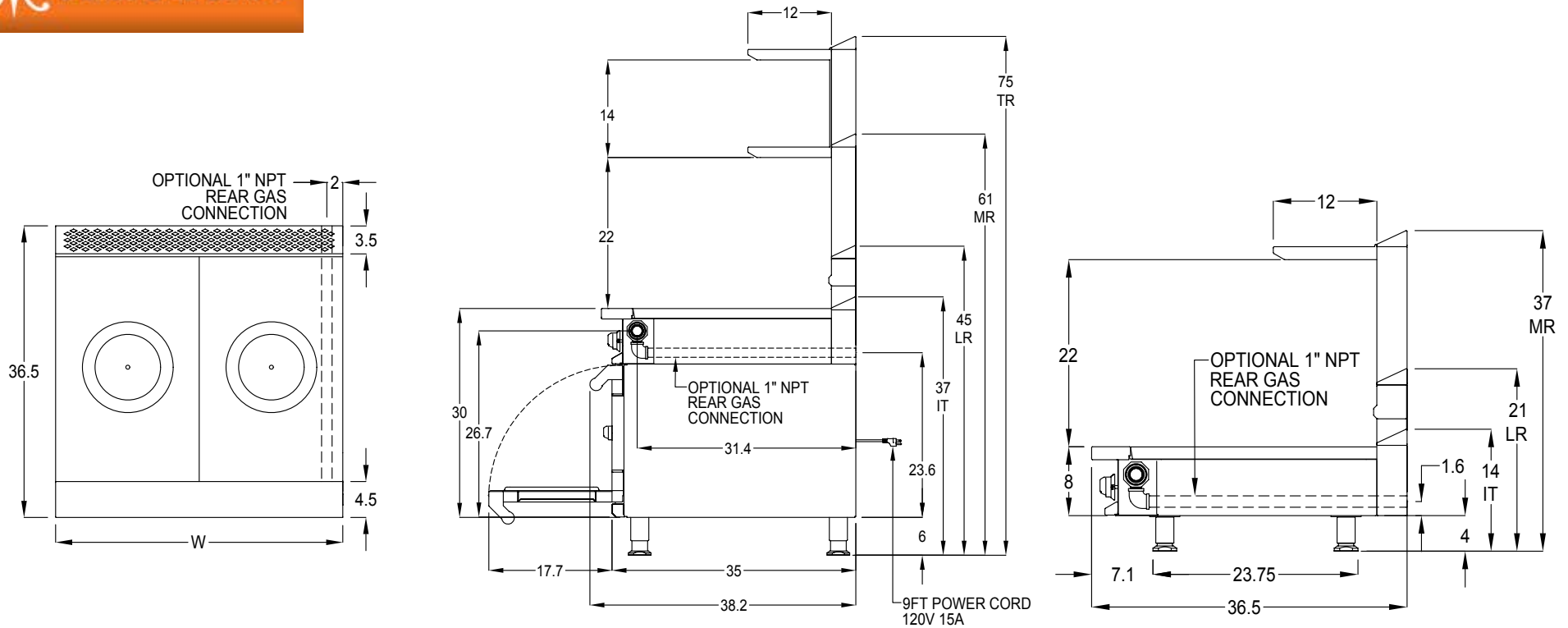


Model number as shown HFT362



## 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
- ◆ 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"

*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** : 1-1/4" 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.

