

## STANDARD FEATURES



## PASS THROUGH OVEN

- ◆ Heavy duty modular pass thru standard or convection oven base (*Patent Pending*) 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 32,000 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

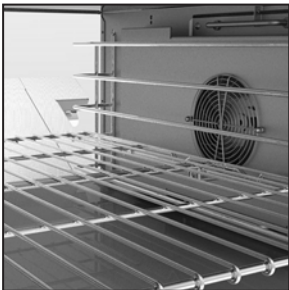
Counter Balanced Soft Opening Door



Adjustable Racks Both Sides



With Convection Fan



- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
  - ◆ Full-width Marquise accented™ stainless steel oven door handle and Zamak die cast end caps (*Patented*)
  - ◆ Heavy gauge welded body construction
  - ◆ Standing pilot with combination thermostatic safety valve
  - ◆ 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 (*Patent Pending*)
- ◆ 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

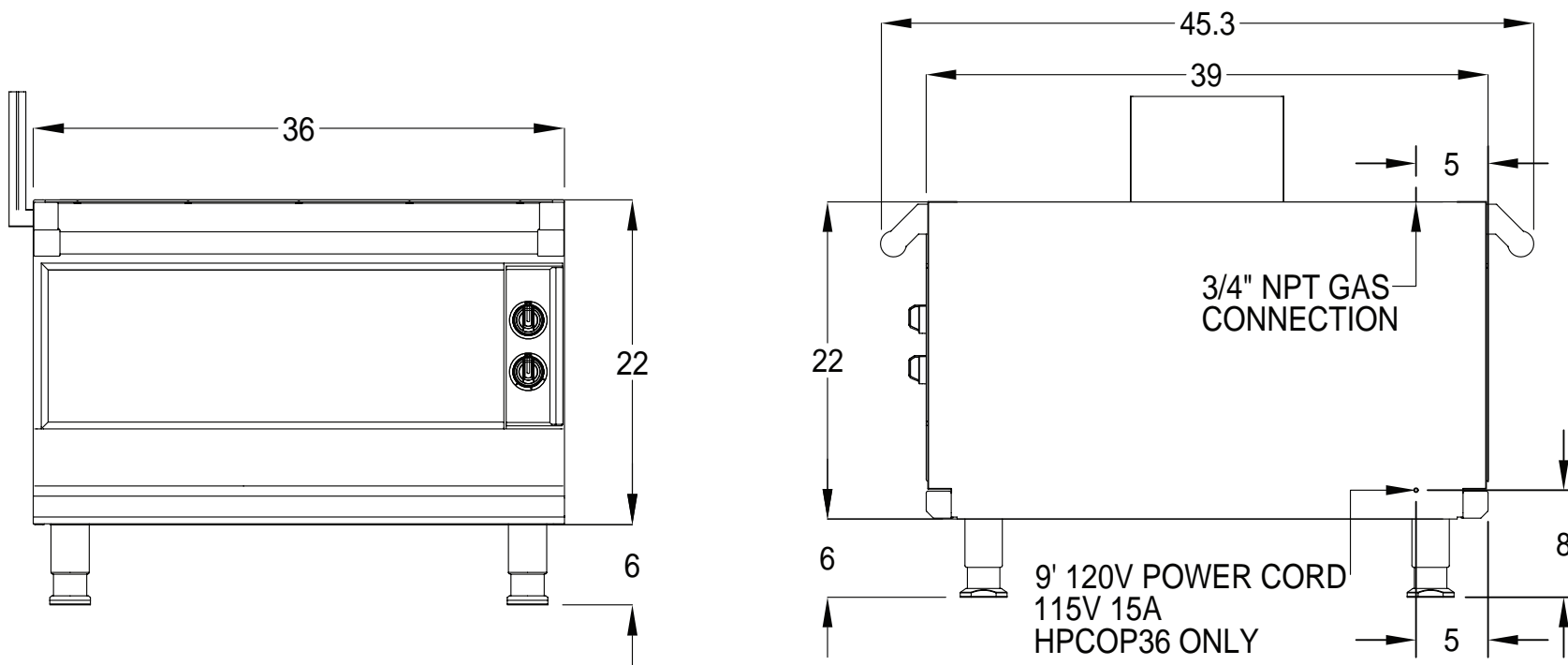


Model number as shown HPCOP36



### 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



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"

**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.

*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.*

