

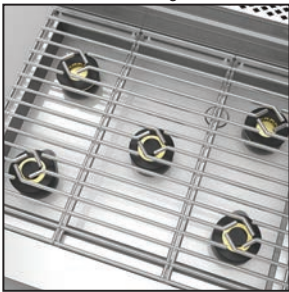
## STANDARD FEATURES



## SEALED BURNER

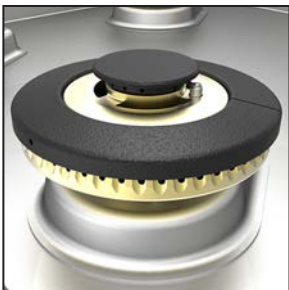
- ◆ High performance CircuFlame™ dual flow burner systems (HMB Models)
  - Combined Ring at 30,000 Btu/hour for optimum cooking and searing performance (*Patents Pending*)
  - Cast brass lift-off burner cap and base for easy cleaning
  - Maximum burner turndown ratio from 30,000 Btu/hour at HIGH to 1,500 Btu/hour for SIMMER
- ◆ High performance CircuFlame™ single flow burner systems
  - Single Ring at 30,000 Btu/hour for optimum cooking performance (*Patent Pending*)
  - Cast brass lift-off burner cap and base for easy cleaning
- ◆ Stainless steel fully sealed burner bowl for easy cleaning

5 Burner Configuration



- ◆ Heavy gauge welded body construction
- ◆ Stainless steel, high polished, 1/2" diameter rod grates, (*Patented*) adjustable height for leveling
- ◆ Water bath with stainless steel overflow drain, plug, and strainer for easy cleaning

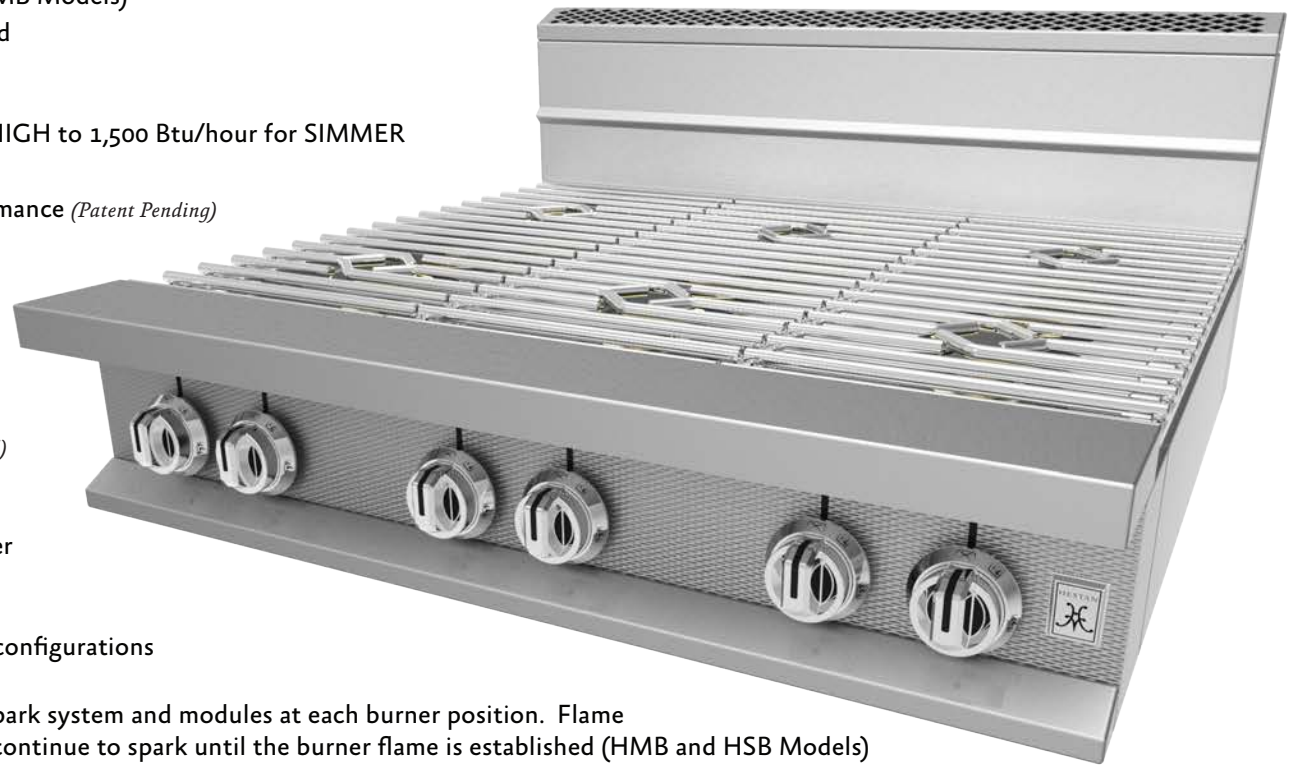
CircuFlame™ Burner



- ◆ 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 (HMB and HSB Models)
- ◆ Zamak die cast knobs and bezels with set screws (*Patented*)
- ◆ Stainless steel front, sides, 4.5" plate shelf, and bottom
- ◆ 9" tall Low FlueRiser
- ◆ Standing pilot system with clog resistant pilot design (HSP Models)

## OPTIONS

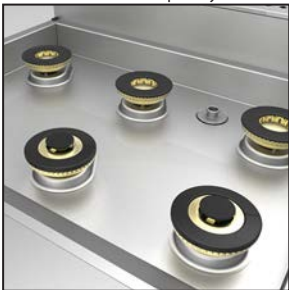
- ◆ Customizable Marquise accented™ valve panel (*Patented* / contact sales department for available options)
- ◆ Manifold caps and covers
- ◆ 1" rear gas supply connection
- ◆ Front manifold union connections
- ◆ Stainless steel back cover
- ◆ Common plate shelf up to 108" wide
- ◆ Extended plate shelf (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

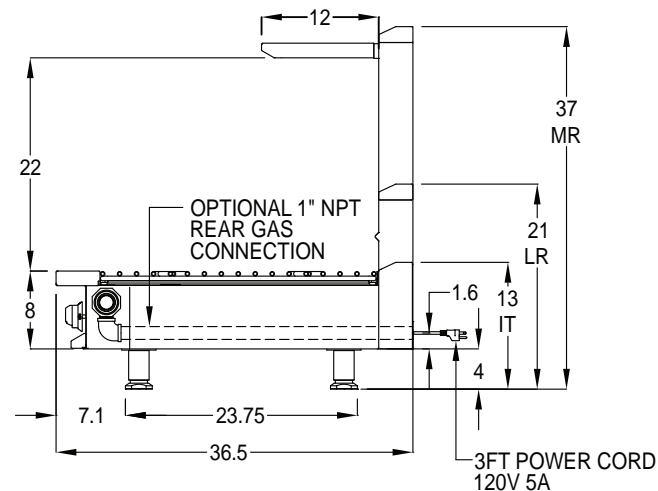
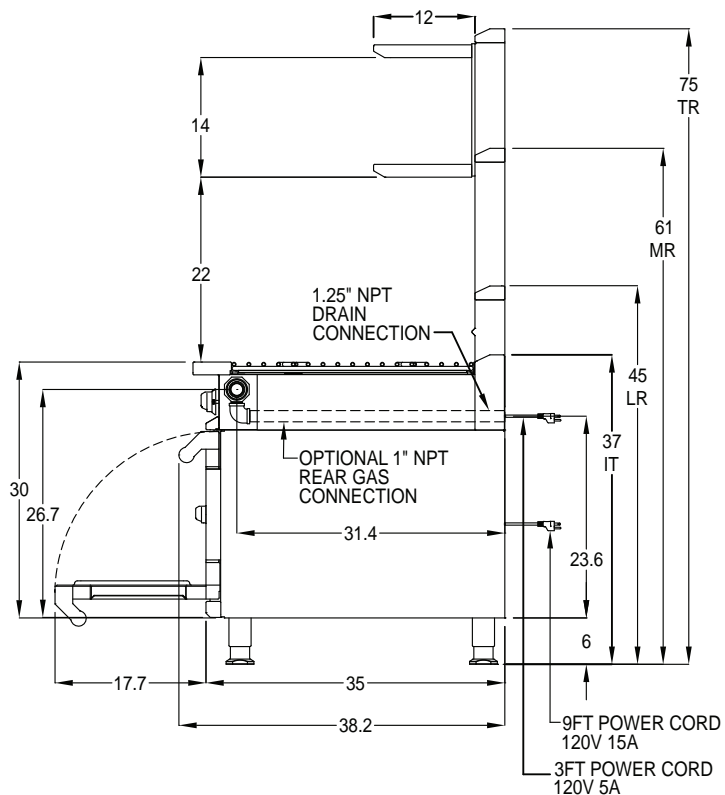
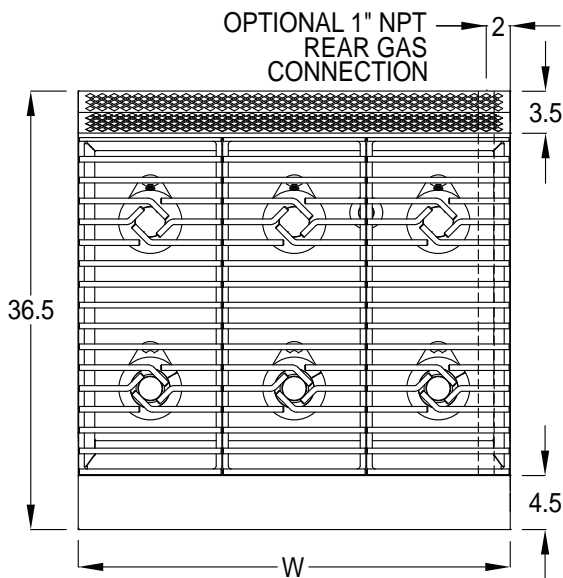


Model number as shown HMB366



Water Bath Capability





Model	Description	Gas [Btu/HR]	Amps	Approx SHP WT	Width (W)
H__122	12" 2-burner Rangetop	60,000	1	80	12"
H__182	18" 2-burner Rangetop	60,000	1	100	18"
H__244	24" 4-burner Rangetop	120,000	1	150	24"
H__364	36" 4-burner Rangetop	120,000	1	180	36"
H__365	36" 5-burner Rangetop	150,000	1	200	36"
H__366	36" 6-burner Rangetop	180,000	1	220	36"

MB = Front Dual Flow and Rear Single Flow    SB = All Single Flow    SP = All Single Flow with Standing Pilot Option

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** : 120V, 60Hz, 5A, 1 phase. (HMB and HSB models only)

**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.

**DRAIN** : 1-1/4" male NPT rear drain connection. Consult factory for location.

