

## STANDARD FEATURES



## COOKING SUITE

- ◆ Hestan Commercial Cooking Suites have the unique capability to be fully modular and customizable, giving you the endless flexibility to configure the kitchen anyway you like
- ◆ A Cooking Suite 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
- ◆ The Suite can be configured as a double unit depth (back-to-back), or single unit depth
- ◆ Any of the following rangetops (or combinations) can be used to configure a Cooking Suite:

Single Depth Suite



Island Flue Risers



Island Corners



- Sealed Burner Rangetops / Hot Plates (*Patent Pending*)
- Hot Tops
- French Tops (*Patent Pending*)
- Manual Griddles
- Thermostatic Griddles
- Charbroilers (*Patent Pending*)
- Planchas
- Work Tops

- ◆ Any of the following bases can be used to configure a Cooking Suite:

- Standard Ovens (*Patent Pending*)
- Convection Ovens (*Patent Pending*)
- Cabinet Bases
- Refrigerated Bases
- Freezer Bases

- ◆ Over - fired broiler(s) can be added (except over a charbroiler or fryer):

- Salamanders (*Patent Pending*)
- Cheesemelters (*Patent Pending*)
- See -Through Cheesemelters (*Patent Pending*)

- ◆ Other freestanding products can be added:

- Fryers
- Pasta Cookers

- ◆ 1-1/4" NPT gas manifold with side union connections
- ◆ Single point gas connection
- ◆ Heavy gauge welded body construction
- ◆ Zamak die cast knobs and bezels with set screws (*Patent Pending*)
- ◆ Stainless front, sides, 4.5" plate shelf, and bottom
- ◆ 6" height adjustable legs



## OPTIONS

- ◆ Colors (contact sales department for available colors)
- ◆ Customizable Marquise accented™ control panel (*Patent Pending* / contact sales department for available options)
- ◆ Customizable end cabinet(s) (contact sales department for available colors)
- ◆ Single point electrical connection to pre-wired sub-panel
- ◆ Fully welded 1-piece top
- ◆ Fully welded stainless steel sink, faucets, and pot fillers
- ◆ Manifold caps and covers
- ◆ Extended plate shelf (6" or 8")
- ◆ Belly bar with 1" space or for 1/9 condiment pans
- ◆ Risers : Island Flue Riser, or Island Trim
- ◆ Shelves : single or double, solid or tubular Island Shelf
- ◆ 6" height adjustable casters
- ◆ Curb base

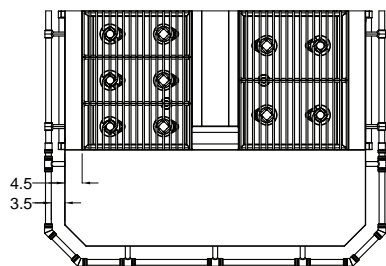


PLATE SHELF WITH BELLY BAR FOR CONDIMENT TRAYS

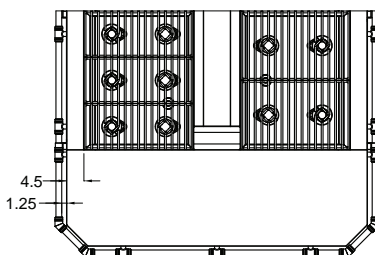
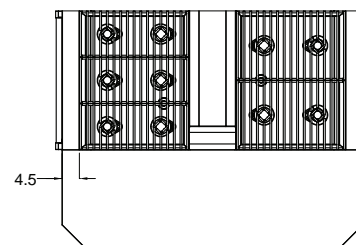
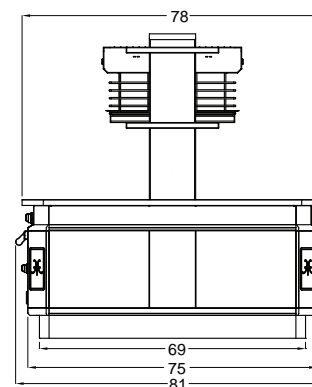
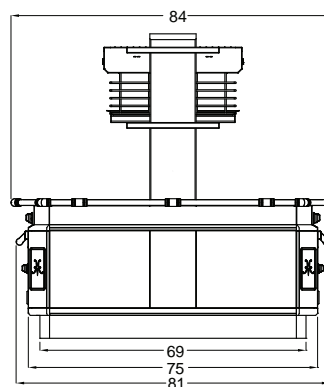
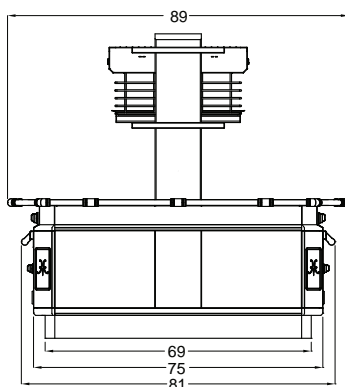


PLATE SHELF WITH STANDARD BELLY BAR



STANDARD PLATE SHELF



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

*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 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.