

Commercial Gas Hot Plate

HDB-12

SPECIFICATION SHEET

MODEL#: HDB-12

Choose GAS TYPE When Placing Order

- ☐ **LPG**  
Liquid Propane Gas
- ☐ **NG**  
Natural Gas

POWER

- 2 BURNERS ; TOTAL POWER=50,000BTU

MODEL # HDB-12

Features

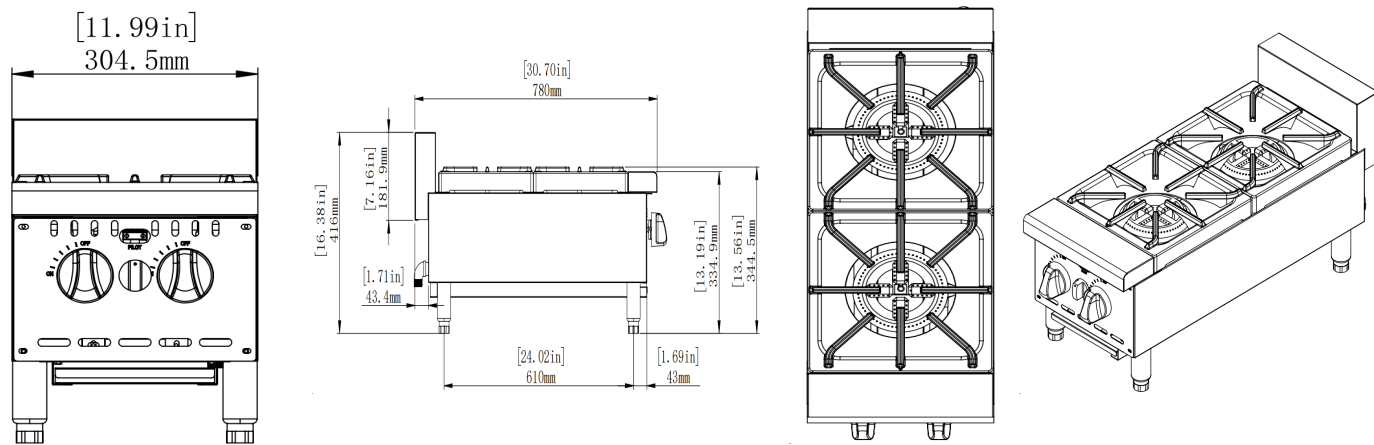
- Front/Left/Right side panel material is SS430
- Heavy duty cast iron burners and cooking grate
- Drip resistant burners allow for faster heating and even heat distribution
- Chrome knobs with visible on/off indicators
- Full width aluminum drip pan try
- Angled slope hotplates keep grease away from burners and pilot lights
- Front access for light of pilot lights

Standard Accessories

- Adjustable bullet leg
- Regulator
- Orifice
- Instruction manual

PRODUCT DIMENSION CHART

Model: HDB-12



Model #	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
HDB-12	304.5X738X334.9mm	25,000 BTU/H	2	LPG:0.68 (kg/h) NG: 1.578 (kg/h)	3/4"BSP Male	43kg	29.5kg	400*885*415mm



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PARAMETERS SHEET

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NOTES BEFORE USING

NOTICE

These installation procedures must be followed by qualified personnel or warranty will be void. Local codes regarding installation vary greatly from one area to another. The National Fire Protection Association, Inc. states in its NFPA 96 latest edition that local codes are the “authority having jurisdiction” when it comes to installation requirements for equipment.

Gas Supply and Burner Information Supply pressure should be minimum of 4" W.C. for natural gas or 10" W.C. for propane.

If the gas type needs to be changed from LPG to NG,the nozzles of main burner and pilot flame should be replaced.

Model #	Quan .of heating Tube	Power/Heating tube	Total Power	Gas type	Manifold pressure	Orifice Size
HDB-12	2	25,000BTU/H	50,000BTU/H	LPG	2800Pa	#52

!! WARNINGS

There must be adequate clearance between hot plate(s) and construction. Clearance must also be provided in front for servicing and for operation.  
Minimum Clearances:  
From Combustible Construction  
Sides 6 inches  
Rear 6 inches

ALL GAS FLOOR MODEL HOT PLATE SHALL BE INSTALLED WITH AT LEAST A 16 INCH SPACEBETWEEN THE FRYER AND SURFACE FLAMES FROM ADJACENT EQUIPMENT. A FLAMEGUARD IS ACCEPTABLE IF ALLOWED UNDER LOCAL CODE.

No additional side and rear clearance is required for service as the range is serviceable from the front.

WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Keep children and animals away from unit.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- This equipment should only be used in a flat, level position.
- If gas odor is detected, shut unit down at main shutoff valve and contact service company.
- Do not install or use without all 4 legs.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation

PLEASE DO READ USER MANUAL CAREFULLY  
BEFORE USING THE EQUIPMENT