

Commercial Gas Range With Oven

HDBO-24

SPECIFICATION SHEET

MODEL#: HDBO-24



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Features

- Stainless steel for front,Left & Right & Back Aluminum coated plate
- Enamel Oven Chamber
- Insulated brushed stainless steel oven door handle
- Oven racking can be adjusted to 4 different heights
- Temperature-controlled thermostat for precise control
- Insulated oven door for added heat efficiency
- Oven temperature range 250° F to 550° F
- Heavy-duty, cast-iron grates with built-in burner protection

Choose GAS TYPE When Placing Order

- ☐ LPG
Liquid Propane Gas
- ☐ NG
Natural Gas

Capacity

- 4 BURNERS ; TOTAL POWER= 100,000BTU
- 1 OVEN; TOTAL POWER= 25,000BTU
- CAPACITY OF OVEN: 101.4L
- CHAMBER DIMENSION:524×652×300MM

Standard Accessories

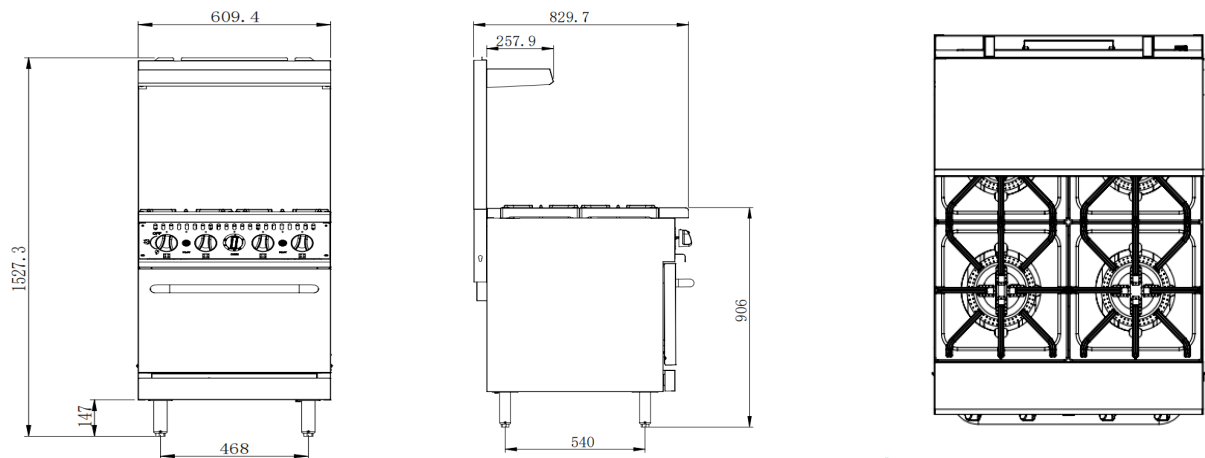
- Adjustable bullet leg
- Regulator
- Orifice
- Oven racks
- Oven racks support

Optional Accessories

- 2 fixed, 2 lockable casters

PRODUCT DIMENSION CHART

Model: HDBO-24



Model #	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
HDBO-24	609.4X829.7X1532.3mm	125,000 BTU/H	4 top 1 oven	LPG:1.699 (kg/h) NG: 3.946(kg/h)	3/4"BSP Male	129kg	161.5kg	1010*720*890mm



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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
HDBO-24	4 top burner	25,000BTU/H	100,000BTU/H	LPG	2800Pa	φ1.58(top)
HDBO-24	1 oven	25,000BTU/H	25,000BTU/H	LPG	2800Pa	φ 1.7(oven)

!! WARNINGS

There must be adequate clearance between range(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 RANGE WITH OVEN 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 touch any hot surfaces.
- Do not immerse unit in liquid at any time.
- Do not operate unattended.
- Do not use this unit for anything other than intended use
- Do not use outdoors.
- Always use on a firm, dry and level surface at least 12” from walls or any other obstruction.
- Keep children and animals away from unit.
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only.
- 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 store or use gasoline or other flammable vapors or liquids in the vicinity of this or any appliance.
- Do not ship or store upside down.
- Do not get this unit wet.
- This product is for commercial use only.

PLEASE DO READ USER MANUAL CAREFULLY BEFORE USING THE EQUIPMENT