

Commercial Gas Charbroiler

HDCB-24

SPECIFICATION SHEET

MODEL#: HDCB-24

Choose GAS TYPE When Placing Order

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

POWER

- 4 BURNERS ; TOTAL POWER=66,000BTU

MODEL # HDCB-14

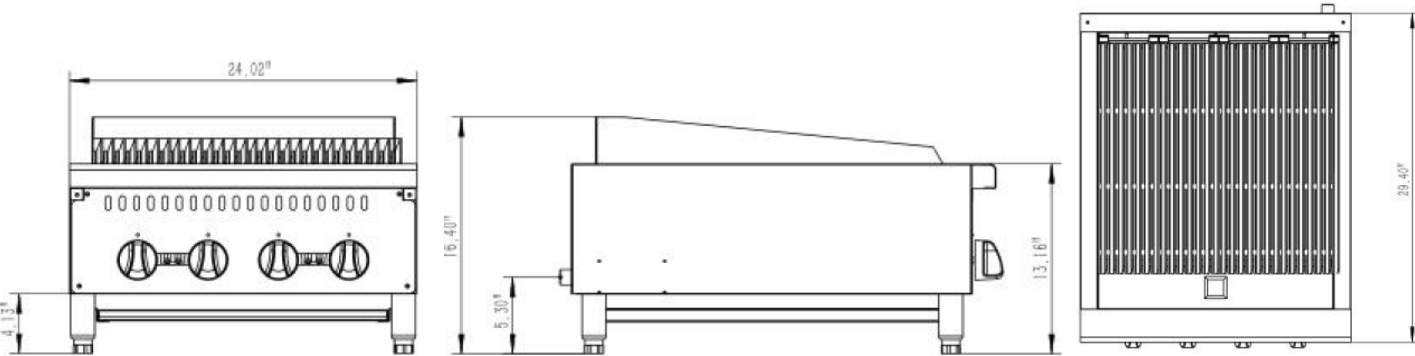
Features

- Front/Left/Right side panel material is SS430
- Designed to be used with radiant setup
- Straight shaped cast iron burner design allows for efficient heat distribution and faster heat recovery
- Welded in place stainless steel side splash installed
- Full width drip pan tray for easy cleaning
- Narrow or wide burner grates dispense excess fat while reducing smoke and flames
- Rear adaptor bar for angled cooking grates allow for slower cooking and better heat control

Standard Accessories

- Adjustable bullet leg
- Regulator
- Orifice
- Drip pan tray

PRODUCT DIMENSION CHART Model: HDCB-24



Model #	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
HDCB-24	609.6x738x334.5mm	16,500 BTU/H	4	LPG:0.453 (kg/h) NG: 1.052(kg/h)	3/4"BSP Male	53.5kg	66.5kg	650*900*510mm



PARAMETERS SHEET

MODEL#: HDCB-24

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
HDCB-24	4	16,500BTU/H	66,000BTU/H	LPG	2800Pa	φ1.35

!! WARNINGS

There must be adequate clearance between charbroiler(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 CHARBROILER 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 reaquired 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.
- Never attempt to move grate while cooking.
- 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