

Commercial Gas Thermostat Griddle

HDG-24T

SPECIFICATION SHEET

MODEL#: HDG-24T



Choose GAS TYPE When Placing Order

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

POWER

- 2 BURNERS ; TOTAL POWER=50,000BTU

MODEL # HDG-24T

Features

- Front access for lighting of pilot lights
- Stainless and aluminized steel with fully welded construction
- Griddle plate welded seams eliminate grease build up
- U-shaped burners allow for steady heat distribution and faster
- Includes convertible gas regulator and gas connection
- Thermostatic controlled griddles maintain user specified heat setting and ensures consistent surface temperature.
- Front sliding drip pan tray for easy cleaning

Standard Accessories

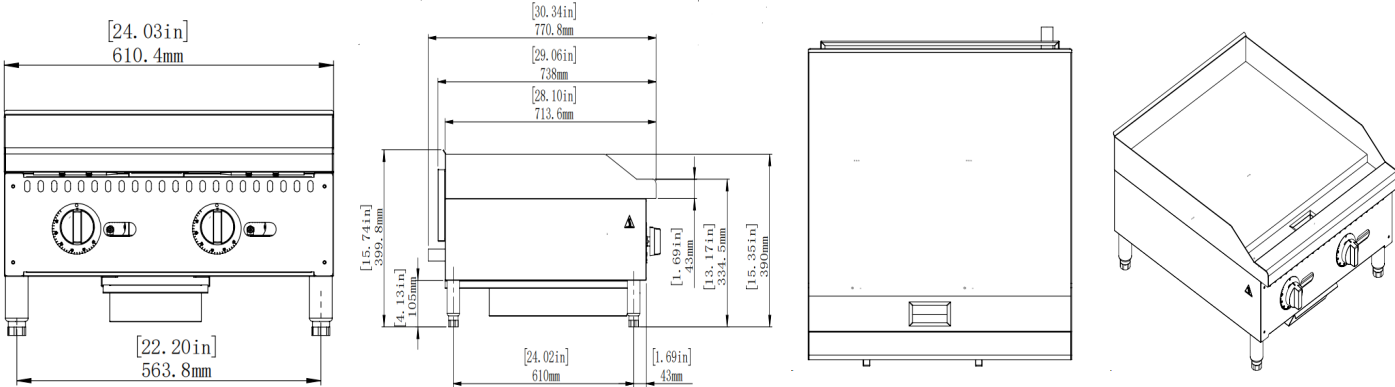
- Adjustable bullet leg
- Regulator
- Orifice
- Oil Tray

Optional Accessories

Chrome griddle

PRODUCT DIMENSION CHART

Model: HDG-24T



Model #	Product Dimension	Heat Power	Heating Burner	Gas Consumption:	Gas inlet Connection	N.W	G.W	Packing dimension
HDG-24T	609.8X738X334.5mm	25,000 BTU/H	2	LPG:0.68 (kg/h) NG: 1.578(kg/h)	3/4"BSP Male	90.5kg	110.5kg	740*900*510mm



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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
HDG-24T	2	25,000BTU/H	50,000BTU/H	LPG	2800Pa	#5 1

!! WARNINGS

There must be adequate clearance between griddle(s) and construction. Clearance

must also be provided in front for servicing and for operation.

Minimum Clearances:

	From Combustible Construction
Sides	0 inches
Rear	0 inches

ALL GAS FLOOR MODEL GRIDDLE 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 spill or pour water into burners or controls,DO NOT submerge griddle cabinet in water. Damage to internal components will occur.Damage to internal components from water damage is NOT covered by warranty.
- Never attempt to move machine while cooking.
- NEVER use an open flame to check for gas leaks. Fire and explosion may result.

PLEASE DO READ USER MANUAL CAREFULLY BEFORE USING THE EQUIPMENT