

Specifications & Dimensions

Gas Input Information

BASIC RANGE INPUT

MODEL	TOTAL BTU/HR.	
H28	121,000 (Nat.)	105,000 (Propane)
H28S	96,000 (Nat.)	80,000 (Propane)

BURNER INPUT

TYPE BURNER	BTU/HR.
Oven (Space Saver)	25,000
Open Burner (2 per 12" W section)	24,000 (Nat.) ea. burner 20,000 (Propane) ea. burner
Hot Top (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner
Griddle (in lieu of 2 open burners) (1 per 12" W section)	18,000 ea. burner

INSTALLATION NOTES

Combustible Wall Clearances	Sides	Back
Entry Clearance Std.	Crated 43 1/2" (1105mm)	Uncrated 25 1/2" (648mm)

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's Standard No. 96, "Vapor Removal from Cooking Equipment."

Not Recommended or Intended for Residential Use.

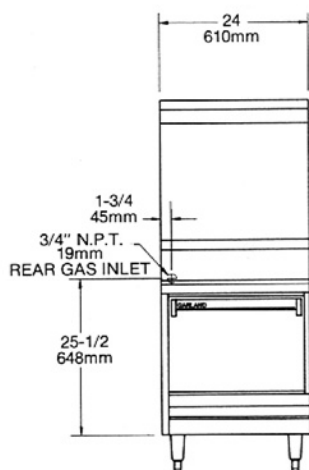
IMPORTANT:
FOR OPTIMUM PERFORMANCE
OPERATING GAS PRESSURE:
NATURAL 4.5"WC
PROPANE 10.0"WC

Supplied with Pressure Regulator
 When ordering, specify type of gas to be used.

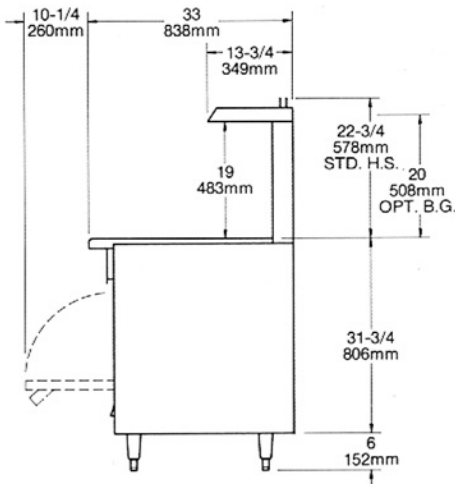
Shipping Weight

Model	Lb./Kg.
H28	375/170
H28S	275/124

24" Model Front View



Side View



(Overall Height w/Casters in Lieu of Legs is 59 3/4")
 (Oven Dimensions — 20 1/4" Wide x 22" Deep x 13 1/2" High — Space Saver)

Miscellaneous Information

DIRECTIONS FOR ORDERING

Specify Gas Type (Natural/Propane) and Elevation if Over 2000 Ft.

HOT TOPS - Standard on Left, or Specify Location. Use Suffix -1 or -2. (Thickness: 3/8")

GRIDDLE — Standard on Right, or Specify Location. (Thickness: 3/8")

- Manual Control — Every 12" of Griddle Width
 12" Add Suffix -12G w/Drip Tray
 24" Add Suffix -24G w/One Internal Grease Drawer
- Thermostat Control — Every 12" of Griddle Width
 12" Add Suffix -12TH w/Drip Tray
 24" Add Suffix -24TH w/One Internal Grease Drawer

STORAGE BASE MODEL

In Lieu of Standard Oven Base Add Suffix "S".

(Overall Dimensions Remain Same as Oven Base Model)