



HEAVY-DUTY COUNTERTOP GAS STEP-UP OPEN BURNER RANGES



Picture is representative only. Not actual product.

Job _____ Item # _____

GAS COUNTER TOP OPEN BURNER RANGES

- Model HDOB-212-SU
- Model HDOB-424-SU
- Model HDOB-636-SU
- Model HDOB-848-SU

STANDARD FEATURES

- 30" deep range top
- Heavy gauge, hand-welded, heat-resistant steel combustion chamber
- 30,000 BTUH burners - two per every 12"
- Up to 240,000 total BTUH in natural or 200,000 LP gas
- 180° individually operator controlled burner valves for precise control & low-flame standby position
- All steel exterior
- Stainless steel landing ledge
- Low profile, counter top design - only 13 1/8" to range surface
- Stainless steel, slide-out crumb tray
- Heavy-duty 4" NSF approved chrome legs with adjustable bullet feet
- 3/4" (19mm) NPT rear gas connection with regulator
- Limited one year parts & labor warranty

SPECIFICATIONS

Gas counter top open burner ranges with a low profile design are only 13 1/8" tall to range surface making them ideal for use on refrigerated cabinets or countertops.

HDOB Series Ranges are designed to mix and match with the HD or XX Series Char Broilers and the HD or XG Series Counter Top Griddles.

The HDOB open burner counter top ranges feature exceptionally heavy, removable, individual cast iron top grates. Four widths are available including a 12" wide (305mm) two-burner, 24" wide (610mm) four-burner, 36" wide (915mm) six-burner and a 48" wide (1220mm) eight-burner.

The HDOB-SU features a 3" (76mm) step-up on the rear burner(s).

The HDOB Series features two high-performance, cast iron, 30,000 BTUH burners located every 12" with lift-off burner heads for easy cleaning and with individual, operator-controlled valves. Patented valve has a low setting of only 5,000 BTUH for simmering and energy savings.

The interior combustion chamber is heavy-duty heat resistant 12- and 16-gauge steel, and is hand-welded for strength and durability.

Standard features include all stainless and aluminized steel exterior, stainless steel landing ledge, optional stainless steel back-splash and large capacity, slide-out stainless steel crumb tray.

Additional features include individual 3/4" NPT rear gas connection in natural or LP gas, pressure regulator and 4" (102mm) NSF approved legs with adjustable bullet feet.

One year limited parts and labor warranty.

OPTIONS & ACCESSORIES

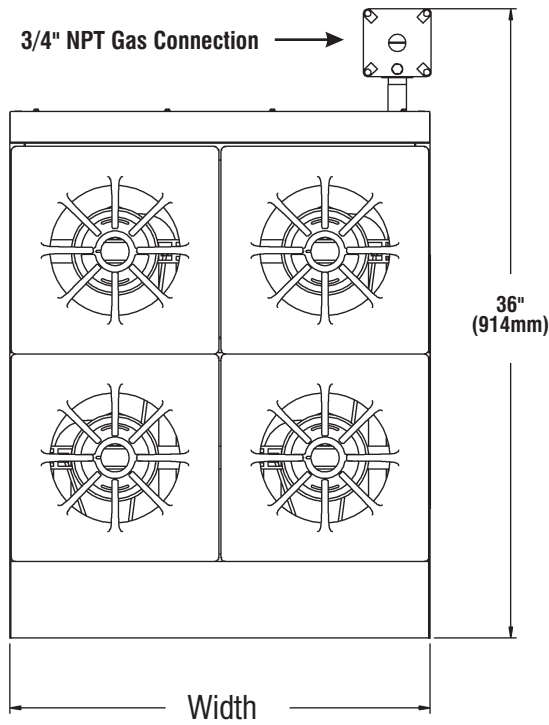
- Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Gas connector hoses
- Equipment stands with or without casters
- Condiment rails
- Stainless steel back-splash

CERTIFICATIONS

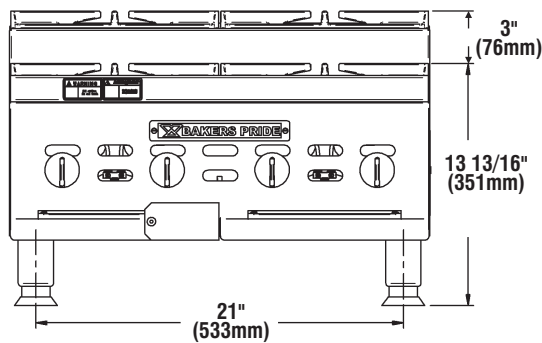


BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

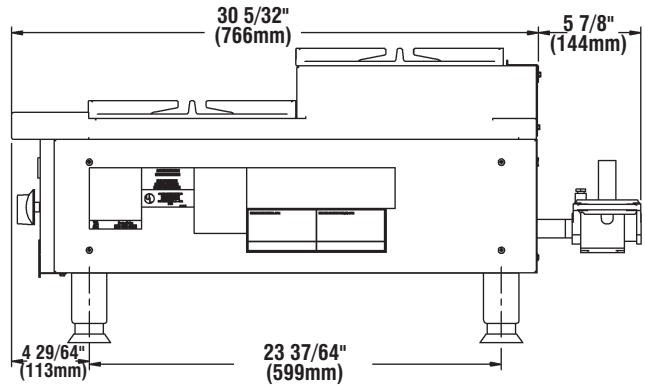
Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification



TOP VIEW



FRONT VIEW



SIDE VIEW

ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION

Model	Shipping Weight		Carton Dimensions						Cubic	
	Lbs.	Kilos	Width		Depth		Height		Feet	Meter
	Inches	mm	Inches	mm	Inches	mm	Inches	mm		
HDOB-212-SU	250	114	32	813	24	610	24	610	10.6	.31
HDOB-424-SU	320	145	32	813	36	914	24	610	16	.46
HDOB-636-SU	400	182	34	864	52	1321	24	610	24.6	.71
HDOB-848-SU	540	245	34	864	64	1626	24	610	30.2	.88

GAS SUPPLY

Model	BTUH	KW	CONNECTION
HDOB-212-SU	60,000	17.57	3/4"
HDOB-424-SU	120,000	35.15	3/4"
HDOB-636-SU	180,000	52.72	3/4"
HDOB-848-SU	240,000	70.30	3/4"

SPECIFICATIONS

Model	Range Top Area		# of Burners	Overall Dimensions*					
	in.	mm		Width		Depth		Height	
				Inches	mm	Inches	mm	Inches	mm
HDOB-212-SU	12x28 1/2	305x724	2	12	305	30 1/4	768	16 1/4	413
HDOB-424-SU	24x28 1/2	610x724	4	24	610	30 1/4	768	16 1/4	413
HDOB-636-SU	36x28 1/2	914x724	6	36	914	30 1/4	768	16 1/4	413
HDOB-848-SU	48x28 1/2	1219x724	8	48	1219	30 1/4	768	16 1/4	413

*Height includes 4" (102 mm) standard legs to range surface

MINIMUM CLEARANCES

	Non-combustible construction only	
	Inches	mm
Right	0	0
Left	0	0
Rear	0	0

• From non-combustible construction
• Install only with non-combustible material above range top



BAKERS PRIDE OVEN COMPANY, INC.
30 Pine Street, New Rochelle, NY 10801
914/576-0200 • 1-800-431-2745 • fax 914/576-0605
www.bakerspride.com

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification

HEAVY-DUTY-HDOB-SU — TSW:11/08