

HGB SERIES HIGH VOLUME CHAR-BROILERS



- HGB34** 34" Wide Cabinet Base
- HGB34M** 34" Wide Modular
- HGB50** 50" Wide Cabinet Base
- HGB50M** 50" Wide Modular

STANDARD FEATURES

- Stainless steel body 6" adjustable legs.
- Heavy cast iron char-radiants and broiler grates.
- 5 1/4" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flareups.
- One 16,000 BTU/hr. heavy cast iron burner and one manual control valve for each broiler grate.
- Underburner baffles reflect the heat upward creating a "cool zone" beneath the burners.
- Large capacity front grease collectors.
- 1 1/4" rear gas connection and gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Set of four 6" casters, two swivel locking.
- Stainless steel finishing back panel.

ACCESSORIES

- Lift off griddle plate 18" deep x 13 3/4" wide.
 - Full width stainless steel work shelf, 12" deep.
 - Banking kit.
 - Grate lifter.
 - Rod grates.
 - Rod scraper.
 - Gas pressure regulator (specify size and type of gas).
 - Flex gas hose with quick disconnect and restraining device.
- Consult price book for available sizes.



IN ACCORDANCE WITH
NSF STD. #4

SPECIFICATIONS

Heavy-duty high volume (modular) (cabinet base) gas char-broiler, Vulcan-Hart model _____. Stainless steel body and 6" adjustable legs. Heavy cast iron char-radiants and broiler grates. 5 1/4" wide grates are reversible for "level" broiling or self-cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flareups. One 16,000 BTU/hr. heavy cast iron burner and one manual control valve for each broiler grate. Underburner baffles reflect the heat upward creating a "cool zone" beneath the burners. Large capacity front grease collectors. 1 1/4" rear gas connection and gas pressure regulator.

Exterior dimensions: _____" w x 33" d x 17" h (modular broiler)
 _____" w x 33" d x 35 1/2" h (cabinet base on
 6" legs)

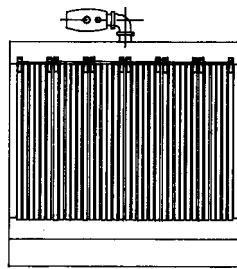
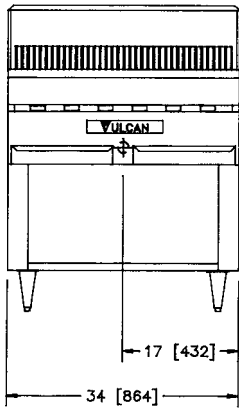
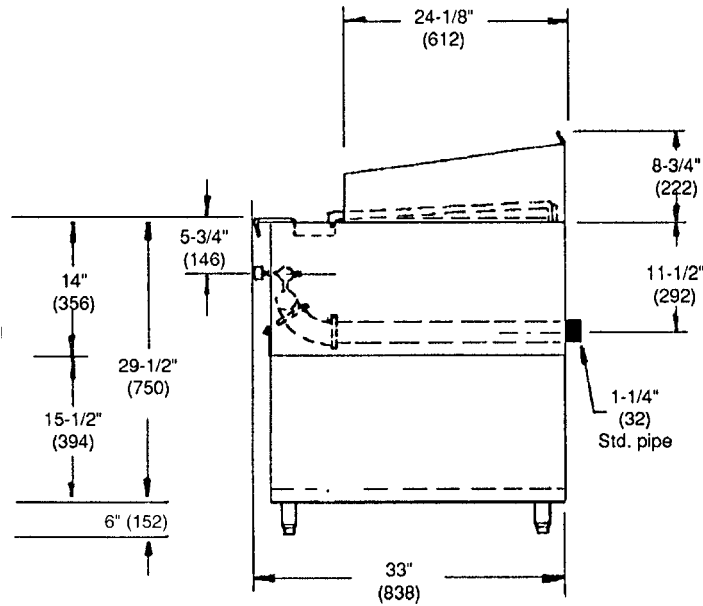
CSA design certified. Classified by U L to NSF Std. #4.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

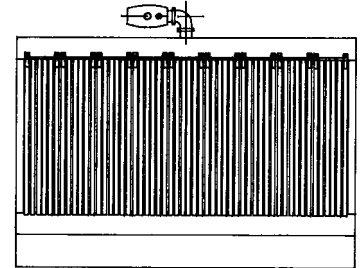
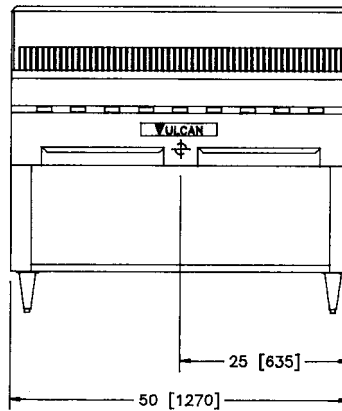


HGB SERIES

HIGH VOLUME CHAR-BROILERS



TOP VIEW



TOP VIEW

MODEL HGB34

MODEL HGB50

MODEL	DIMENSIONS				No. OF BURNERS	BTU/hr. RATING	APPX. SHP. WT.
	WIDTH (MM)	PIPE LOCATION (MM)	DEPTH (MM)	HEIGHT (MM)			
HGB34	34" 864	17" 432	33" 838	35 1/2" 901.65	6	96,000	450 lbs./205 kg.
HGB34M	34" 864	17" 432	33" 383	14" (356)	6	96,000	450 lbs./205 kg.
HGB50	50" 1270	25" 635	33" 838	35 1/2" 901.65	9	144,000	1100 lbs./499 kg.
HGB50M	50" 1270	25" 635	33" 383	14" (356)	9	144,000	1100 lbs./499 kg.

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.