

## 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 front, sides, base and 6" adjustable legs.
- Heavy cast iron char-radiants and broiler grates.
- 5<sup>1</sup>/<sub>4</sub>" 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<sup>1</sup>/<sub>4</sub>" 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

- Stainless steel side and rear splashguard.
  - Lift off griddle plate 18" deep x 13<sup>3</sup>/<sub>4</sub>" 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.



### SPECIFICATIONS:

Heavy-duty high volume (modular) (cabinet base) gas char-broiler, Vulcan-Hart model \_\_\_\_\_. Stainless steel front, sides, base and 6" adjustable legs. Heavy cast iron char-radiants and broiler grates. 5<sup>1</sup>/<sub>4</sub>" 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<sup>1</sup>/<sub>4</sub>" rear gas connection and gas pressure regulator.

Exterior dimensions: \_\_\_\_\_" w x 33" d x 17" h (modular broiler)  
 \_\_\_\_\_" w x 33" d x 35<sup>1</sup>/<sub>2</sub>" h (cabinet base on  
 6" legs)

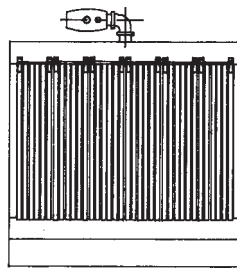
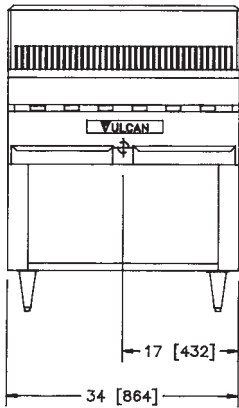
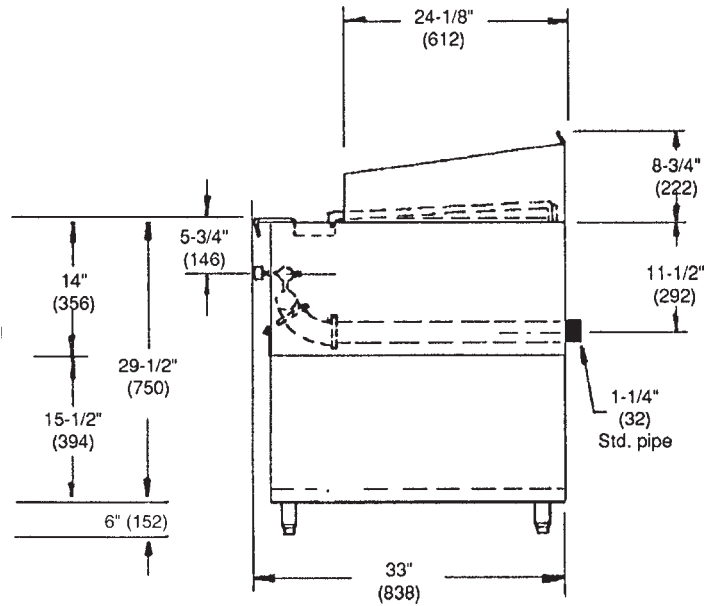
CSA design certified. Classified by U L to NSF Std. #4.

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

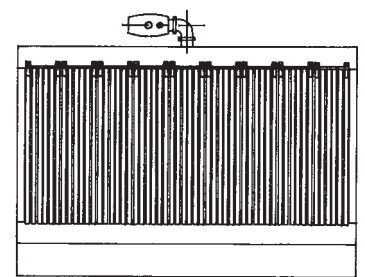
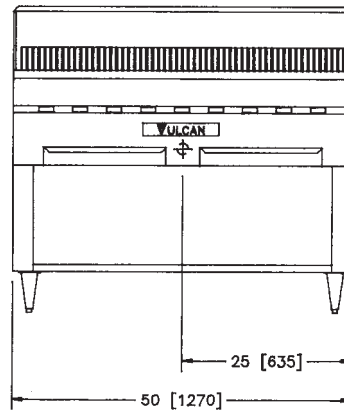


# HGB SERIES

## HIGH VOLUME CHAR-BROILERS



TOP VIEW



TOP VIEW

MODEL HGB34

MODEL HGB50

MODEL	DIMENSIONS				No. OF BURNERS	BTU/Hr. RATING	APPROX. SHIP WT.
	A (MM)	B (MM)	DEPTH (MM)	HEIGHT (MM)			
HGB34	34"	17"	33"	35 1/2"	6	96,000	450/205
HGB34M	864	432	838	14"	6	96,000	450 lbs./205 kg.
	34"	17"	33"	(356)			450/205
	864	432	838	(356)			450 lbs./205 kg.
HGB50	50"	25"	33"	35 1/2"	9	144,000	1100/499
HGB50M	1270	635	838	14"	9	144,000	1100 lbs./499 kg.
	50"	25"	33"	(356)			1100/499
	1270	635	838	(356)			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.