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HEAVY DUTY SYSTEMS ELECTRIC COOKING EQUIPMENT



PERFORMANCE.
DURABILITY.
VALUE.

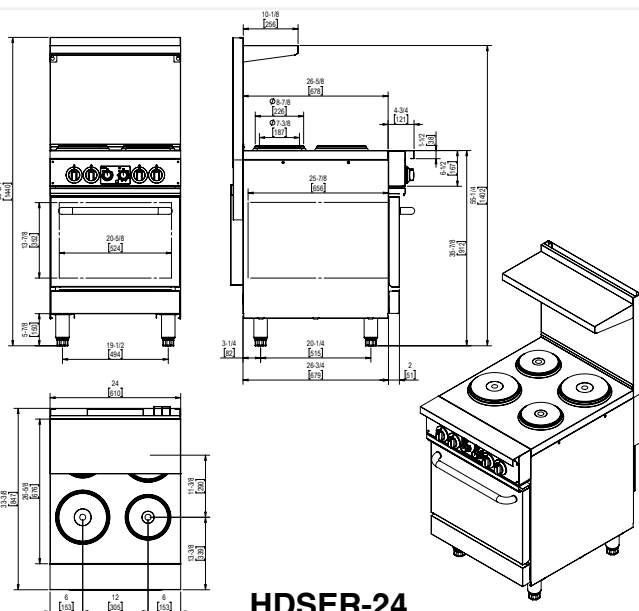
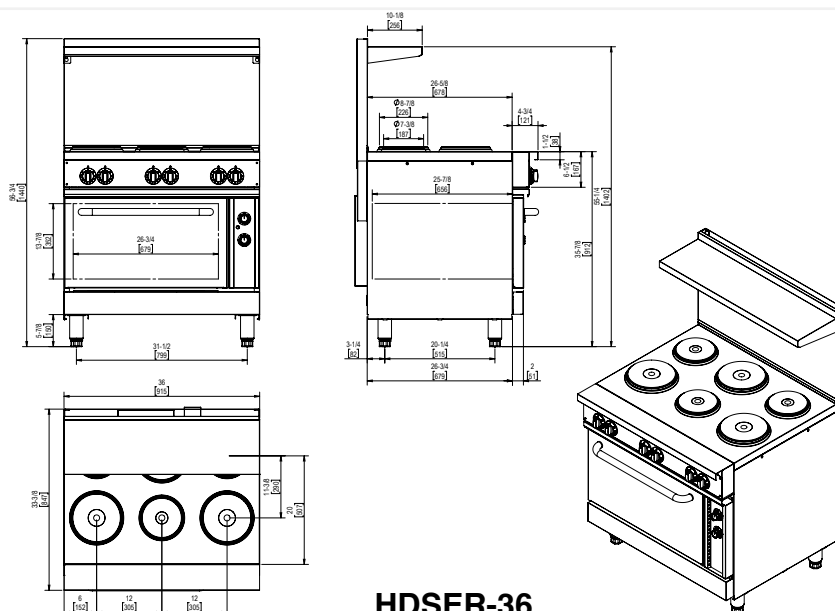
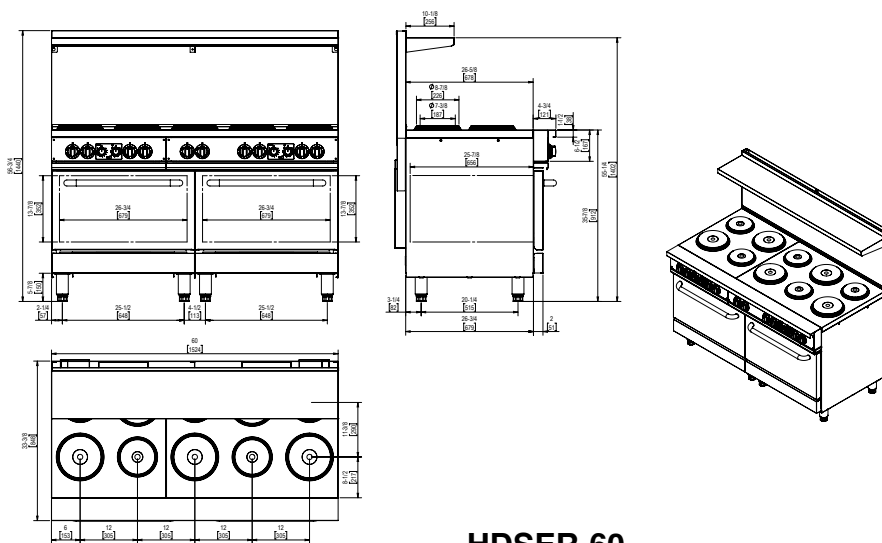




HDSE-36

STANDARD FEATURES

- Stainless steel front and sides
 - Electric hotplate, 2.6kw and 2kw combination
 - Half of the hotplate are 2.6kw, half of the hotplate are 2kw
 - Thermostat (122- 500°F / 50 - 260 °C) controlled oven
 - Spacious static oven cavity
 - Top and bottom heating elements
 - Welded frame structure for best stability
 - Separate controls on the oven
 - Adjustable heavy duty legs
 - A pull-out baffle plate with angled handle in the front
 - Stainless steel oven door with good insulation
 - Stainless steel handle for bottom oven
 - Kick plate at the bottom for easy access for servicing
-
- Thermostats (if applicable) available in either Fahrenheit or Celsius
 - Available in various electrical power setups (power setups available for all areas of the world)
 - Power may vary based on specified electrical setup

**HDSE-24****HDSE-36****HDSE-60**

MODEL	PRODUCT (WxDxH)	POWER	OVEN DIMENSION	NW
HDSE-24	610 x 848 x 1440 mm 24 x 33.4 x 56.7 inch	13.6 kW	20.5 x 25.8 x 13.9 inch	132 kg 291 lbs
HDSE-36	915 x 848 x 1440 mm 36 x 33.4 x 56.7 inch	18.2 kW	26.5 x 25.8 x 13.9 inch	167 kg 368 lbs
HDSE-60	1524 x 848 x 1440 mm 60 x 33.4 x 56.7 inch	31.8 kW	26.6 x 25.8 x 13.9 inch	280 kg 617 lbs

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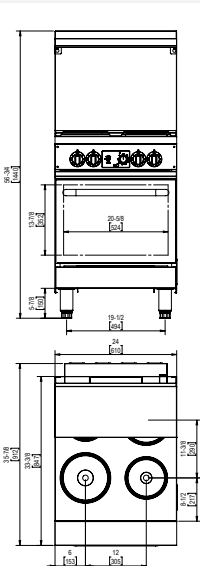
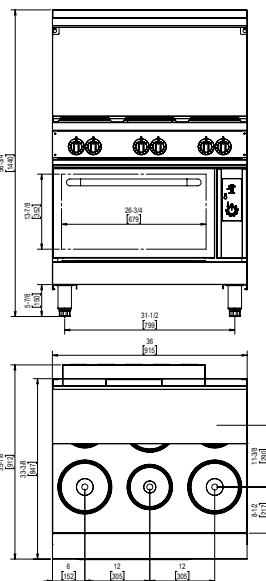
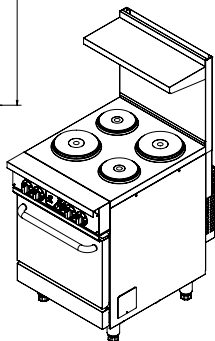
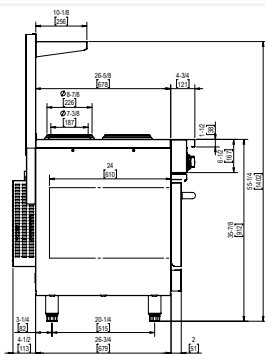
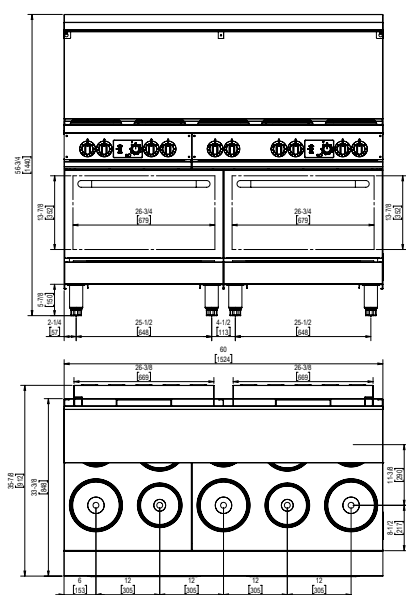
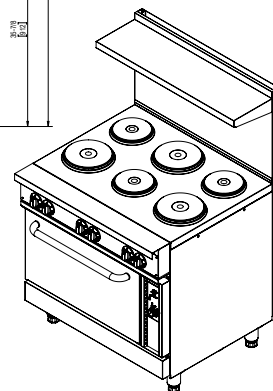
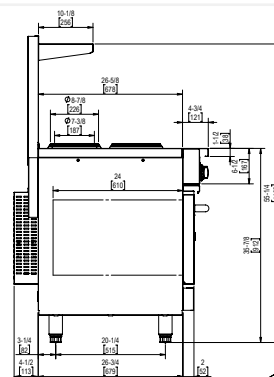
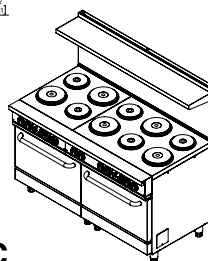
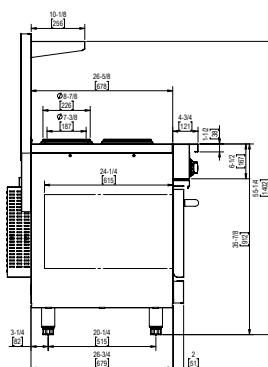
PERFORMANCE. DURABILITY. VALUE.



HDSE-36C

STANDARD FEATURES

- Stainless steel front and sides
 - Electric hotplate, 2.6kw and 2kw combination
 - Half of the hotplate are 2.6kw, half of the hotplate are 2kw
 - Thermostat (122- 500°F / 50 - 260 °C) controlled oven
 - Cooling switch to reduce cavity temperature quickly
 - Double circulating fans to ensure temperature evenness
 - Welded frame structure for best stability
 - Three groups of heating element in the oven
 - Adjustable heavy duty legs
 - A pull-out baffle plate with angled handle in the front
 - Stainless steel oven door with good insulation
 - Stainless steel handle for bottom oven
 - Kick plate at the bottom for easy access for servicing
-
- Thermostats (if applicable) available in either Fahrenheit or Celsius
 - Available in various electrical power setups (power setups available for all areas of the world)
 - Power may vary based on specified electrical setup

**HDSE-24C****HDSE-36C****HDSE-60C**

MODEL	PRODUCT (WxDxH)	POWER	OVEN DIMENSION	NW
HDSE-24C	610 x 912 x 1440 mm 24 x 35.9 x 56.7 inch	13.6 kW	20.5 x 25.8 x 13.9 inch	132 kg 291 lbs
HDSE-36C	915 x 912 x 1440 mm 36 x 35.9 x 56.7 inch	18.2 kW	26.5 x 25.8 x 13.9 inch	167 kg 368 lbs
HDSE-60C	1524 x 912 x 1440 mm 60 x 35.9 x 56.7 inch	31.8 kW	26.6 x 25.8 x 13.9 inch	280 kg 617 lbs

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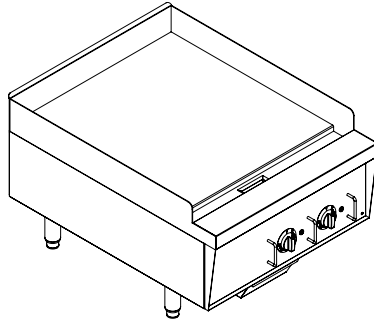
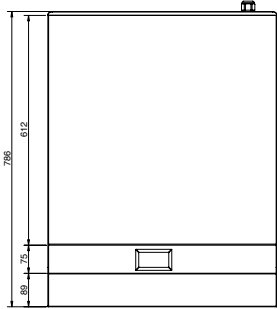
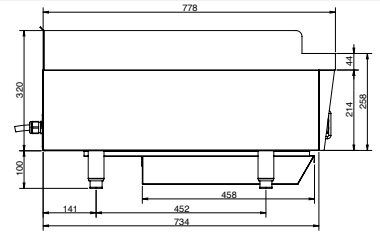
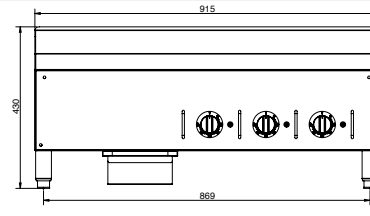
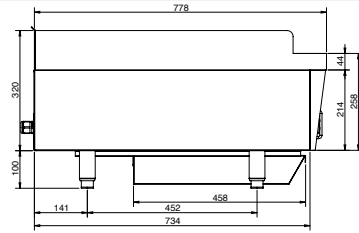
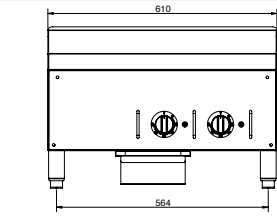
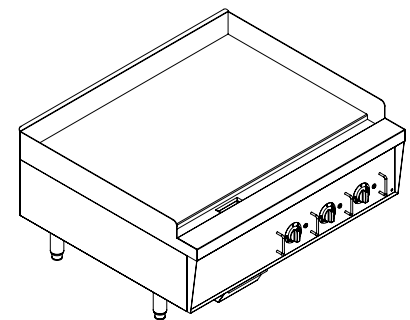
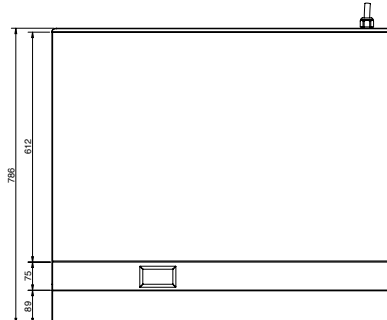
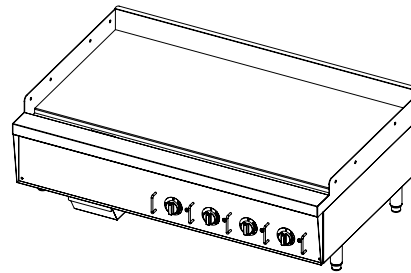
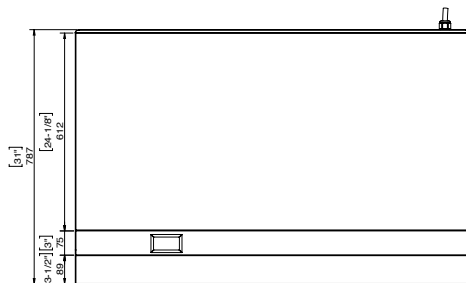
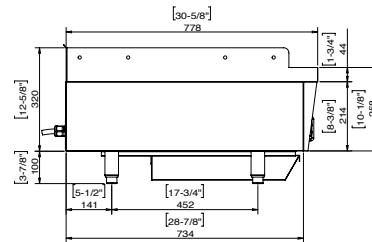
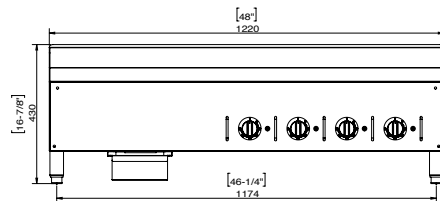
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PERFORMANCE. DURABILITY. VALUE.

**HDSCG-24E****STANDARD FEATURES**

- Stainless steel front and sides
- Stainless steel heating elements
- To be controlled every 12 “
- EGO thermostat, temperature range 122~572°F (50~300 °C)
- 3/4 “ thickness polished griddle plate
- Adjustable heavy duty legs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSCG-24E****HDSCG-36E****HDSCG-48E**

MODEL	PRODUCT (WxDxH)	POWER	CONTROL	COOKING DIMENSION	NW
HDSCG-24E	610 x 786 x 420 mm 24 x 30.9 x 16.5 inch	8 kW	2	610 x 610 mm 24 x 24 in	92
HDSCG-36E	915 x 786 x 420 mm 36 x 30.9 x 16.5 inch	12 kW	3	915 x 610 mm 36 x 24 in	129
HDSCG-48E	1220 x 786 x 420 mm 48 x 30.9 x 16.5 inch	16 kW	4	1220 x 610 mm 48 x 24 in	169

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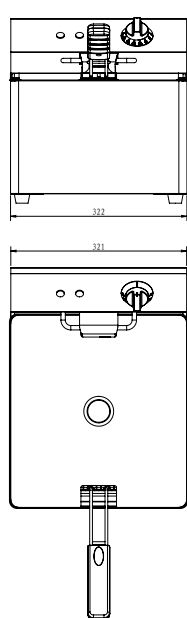
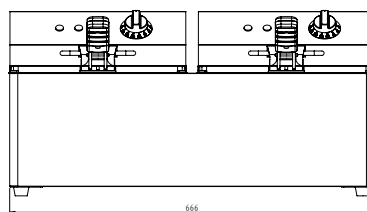
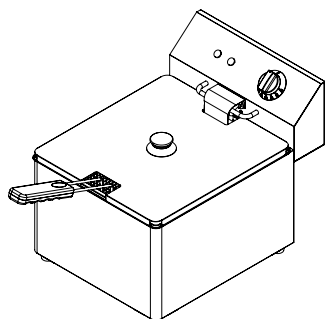
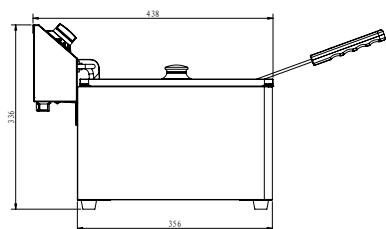
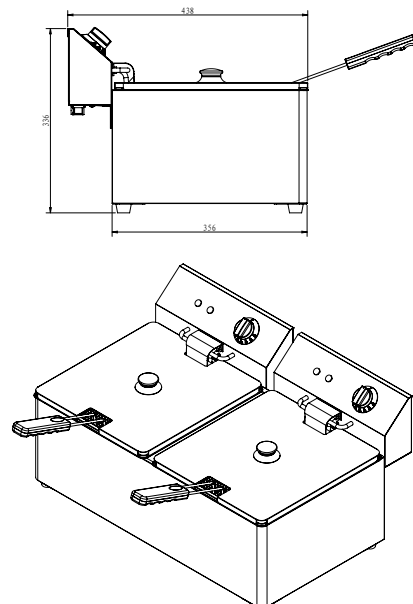
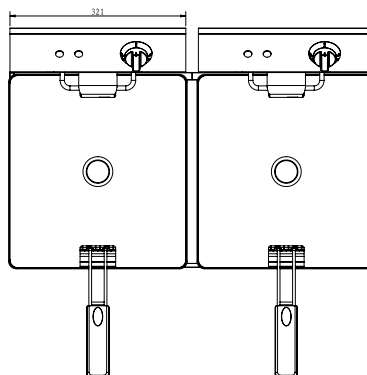


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PERFORMANCE. DURABILITY. VALUE.

**HDSEF-11L****HDSEF-11L-2****STANDARD FEATURES**

- Compact design, available in 8 models
 - Stainless steel structure
 - Thermostat 50-190°C (122-374°F)
 - Stainless steel tank with oil level
 - Micro-switch for safety of operators
 - Heater would stop automatically once heater is lifted up
 - Stainless steel night cover with Bakelite handle, cool to touch
 - Wire mesh net to collect fried crumbs from food and protect heater
 - Power and heating indicators
 - Nickel coating basket
 - Heavy duty anti-slip rubber feet
 - Electric box can be removed for easy cleaning 230°C (446°F) hi-limiter ensures safety operation
-
- Thermostats (if applicable) available in either Fahrenheit or Celsius
 - Available in various electrical power setups (power setups available for all areas of the world)
 - Power may vary based on specified electrical setup

**HDSEF-11L****HDSEF-11L-2**

MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEF-4L	217 x 400 x 320 mm 9 x 16 x 13 inch	18.2 kW	1	4 L	6 kg 13 lbs
HDSEF-6L	265 x 430 x 295 mm 10 x 17 x 12 inch	13.6 kW	1	6 L	7 kg 15 lbs
HDSEF-8L	265 x 430 x 345 mm 10 x 17 x 14 inch	18.2 kW	1	8 L	8 kg 18 lbs
HDSEF-11L	325 x 460 x 345 mm 13 x 18 x 14 inch	13.6 kW	1	11 L	9 kg 20 lbs
HDSEF-4L-2	435 x 400 x 320 mm 17 x 16 x 13 inch	18.2 kW	2	2 x 4 L	10 kg 22 lbs
HDSEF-6L-2	550 x 430 x 295 mm 22 x 17 x 12 inch	13.6 kW	2	2 x 6 L	11 kg 24 lbs
HDSEF-8L-2	550 x 430 x 345 mm 22 x 17 x 14 inch	18.2 kW	2	2 x 8 L	14 kg 31 lbs
HDSEF-11L-2	670 x 460 x 345 mm 26 x 18 x 14 inch	31.8 kW	2	2 x 11 L	17 kg 37 lbs

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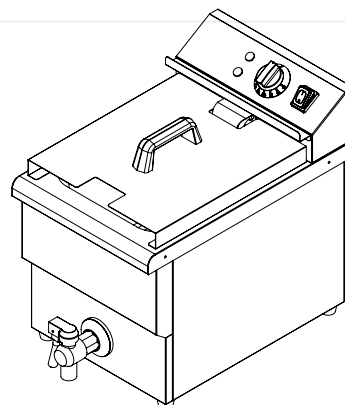
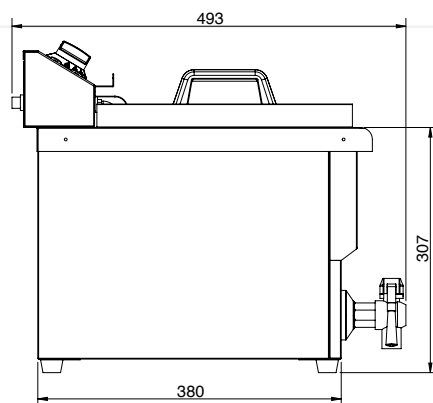
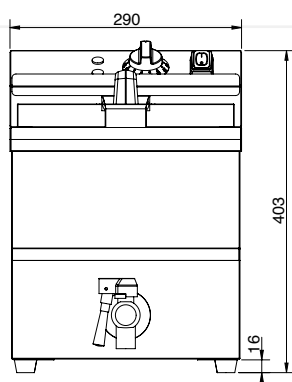
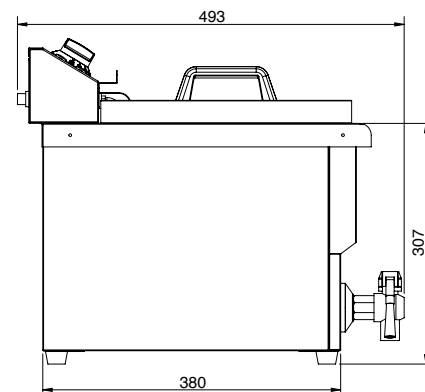
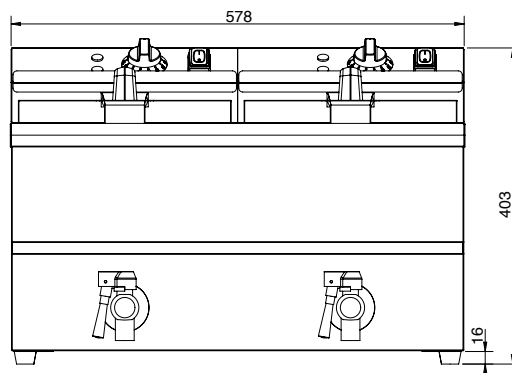
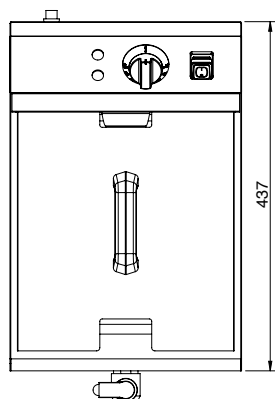
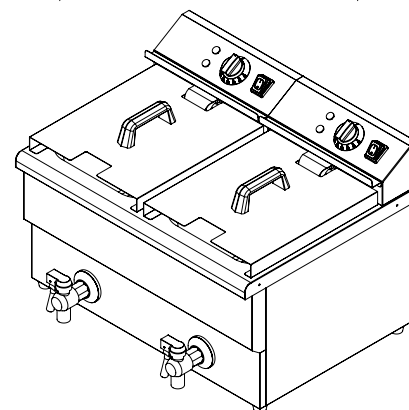
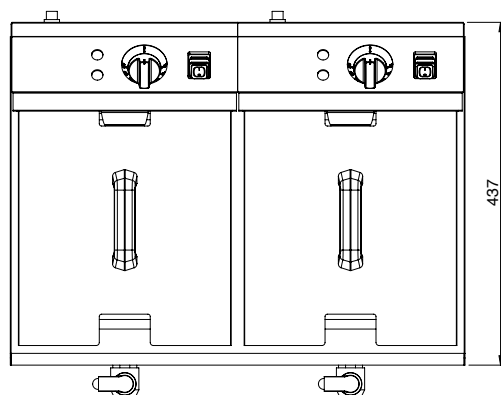


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**HDSEF-8L-T****HDSEF-8L-2-T****STANDARD FEATURES**

- 3250W powerful heater with 8 Litres oil capacity
 - Stainless steel structure with drain tap
 - Thermostat 50-190°C (122~374 °F)
 - Stainless steel tank with oil level
 - Micro-switch for safety of operators. Heater would stop automatically once heater is lifted up
 - Stainless steel night cover with Bakelite handle, cool to touch
 - Wire mesh to collect fried crumbs from food
 - Water-proof on/off switch
 - Power and heating indicators
 - Nickel coating basket with Bakelite handle
 - Available in single tank and double tanks
-
- Thermostats (if applicable) available in either Fahrenheit or Celsius
 - Available in various electrical power setups (power setups available for all areas of the world)
 - Power may vary based on specified electrical setup

**HDSEF-8L-T****HDSEF-8L-2-T**

MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEF-8L-T	290 x 550 x 410 mm 11.4 x 21.7 x 16.1 inch	3250 W	1	8 L	10 kg
HDSEF-8L-2-T	580 x 550 x 410 mm 22.8 x 21.7 x 16.1 inch	2 x 3250W	2	8 L + 8 L	11 kg

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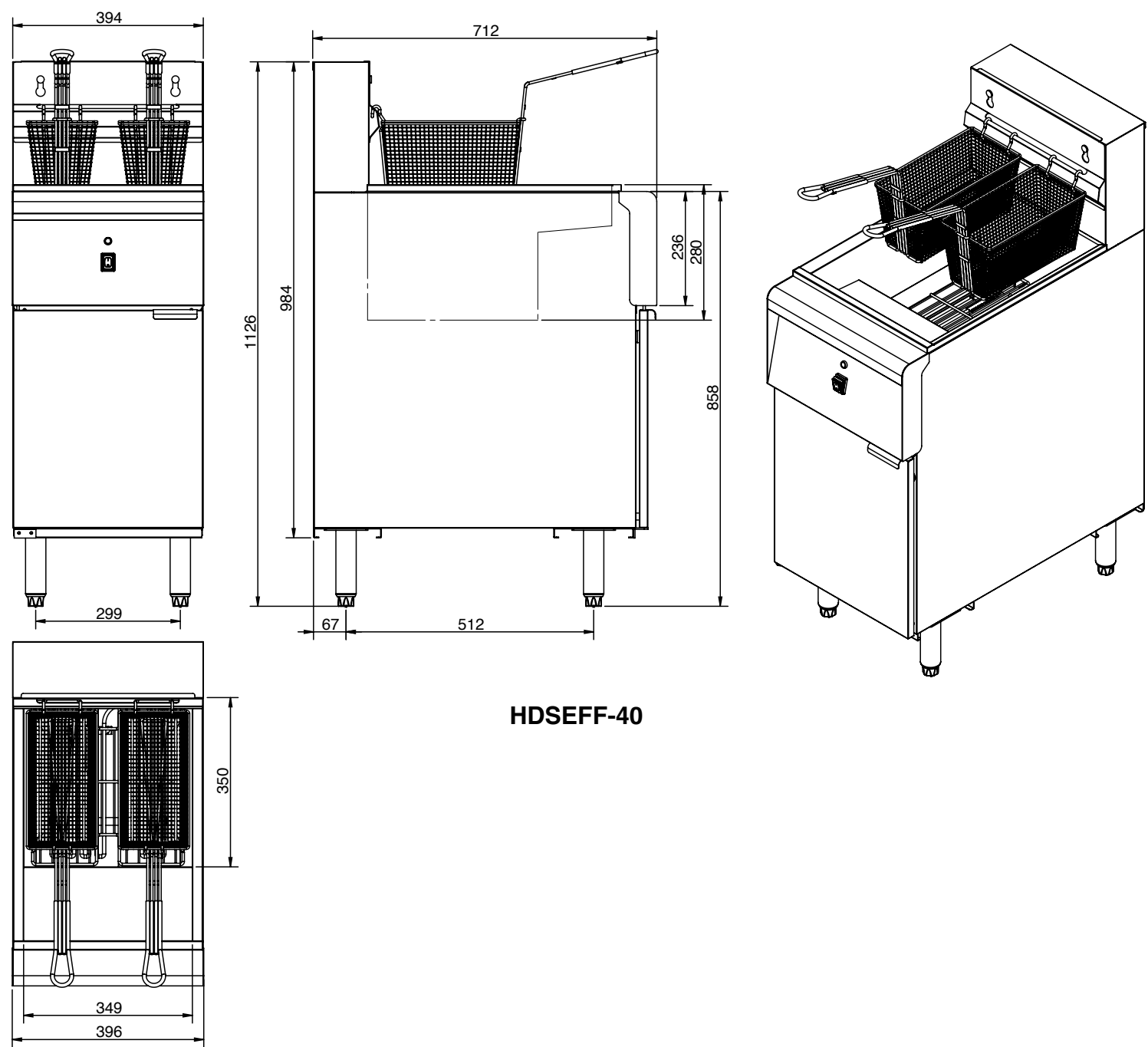


HDSEFF-40

**STANDARD FEATURES**

- Stainless steel frying pot, 40 pounds capacity
- Stainless steel front and sides
- EGO thermostat, temperature range 120~374°F (49~190°C)
- On/off power switch
- 14kw flat heating elements for best heat transfer
- Deep cold zone with forward sloping bottom
- 1 inch drainage valve
- Oil draining extension
- Cool to touch Bakelite door handle
- Two baskets

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSEFF-40

MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEFF-40	394 x 712 x 1126 mm 15.5 x 28 x 44.3 inch	14 kW	2	20 L 40 Lbs	56 kg 123 lbs

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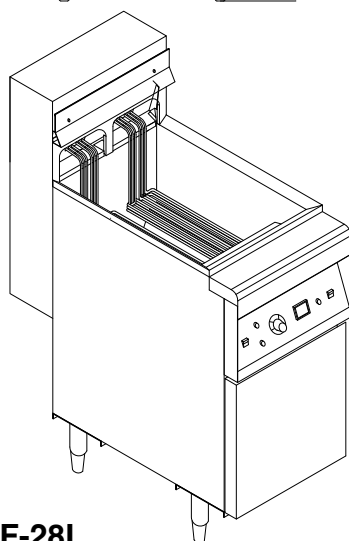
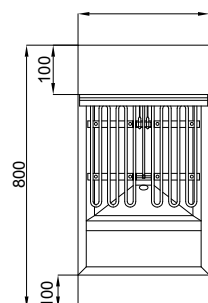
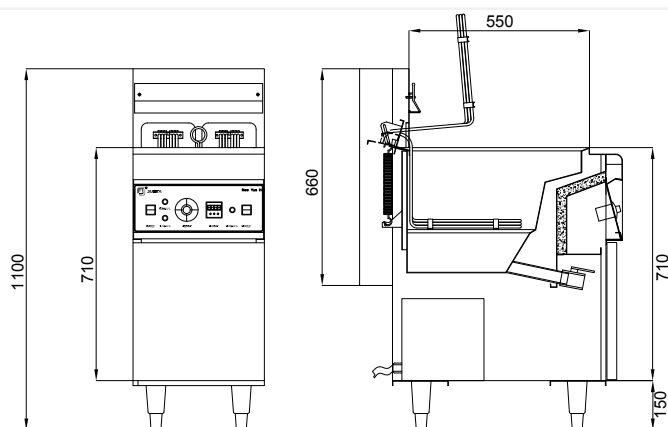
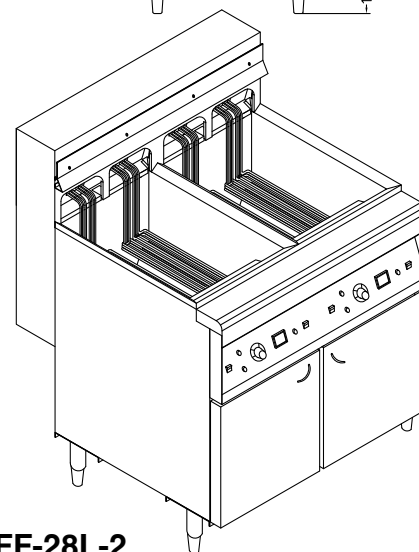
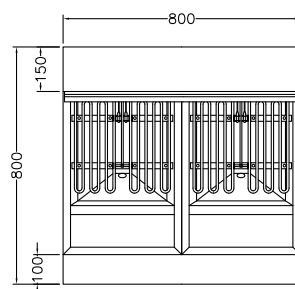
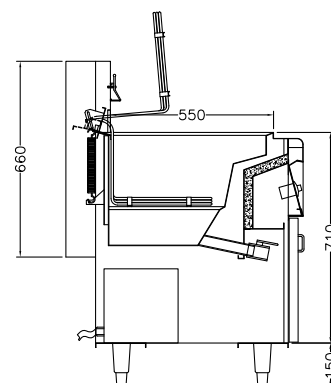
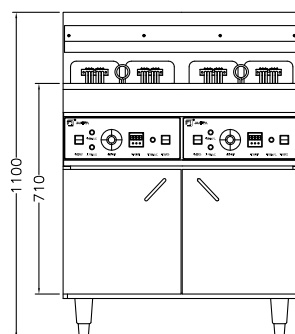


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PERFORMANCE. DURABILITY. VALUE.

**HDSEFF-28L****HDSEFF-28L-2****STANDARD FEATURES**

- 18KW powerful heater with 28 Liters oil capacity each
- Robust structure with drain tap
- Thermostat 50-190°C (122-374°F)
- 230°C (446°F) hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Timing relay with buzzer for reminder
- Bottom cold zone to prevent food debris scorching
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSEFF-28L****HDSEFF-28L-2**

MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEFF-28L	400 x 800 x 1100 mm 16 x 32 x 43 inch	18kW	2	28 L	56 kg 123 lbs
HDSEFF-28L-2	800 x 800 x 1100 mm 32 x 42 x 43 inch	2 x 18 kW	4	2 x 28 L	101 kg 222 lbs

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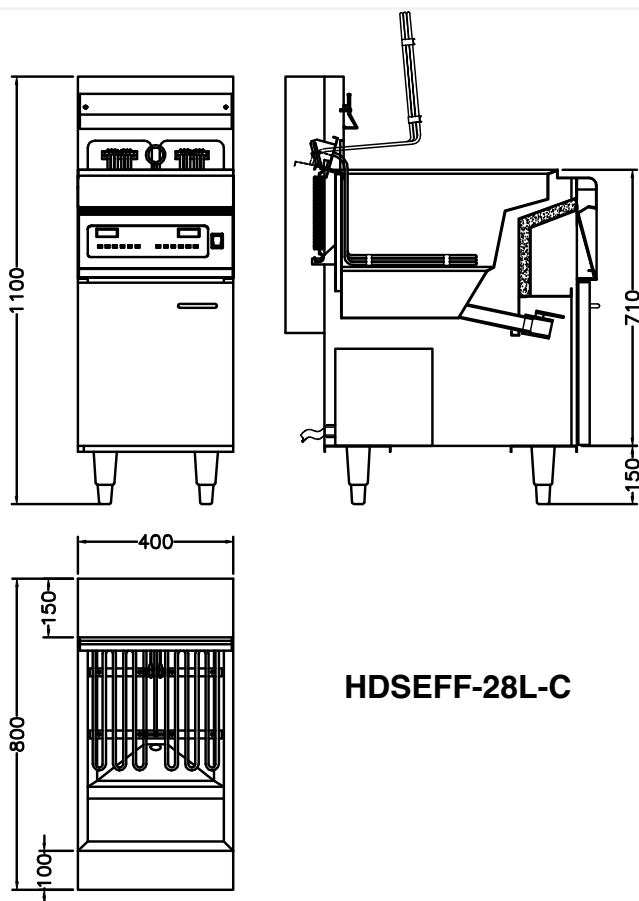
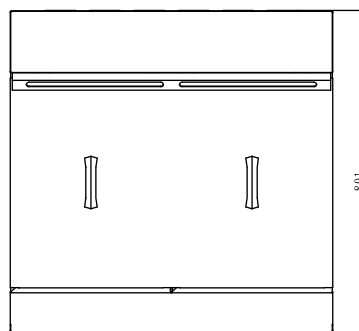
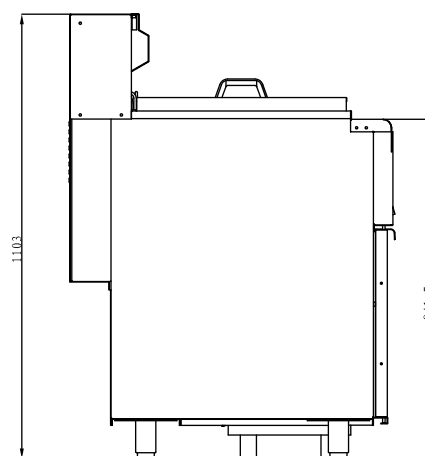
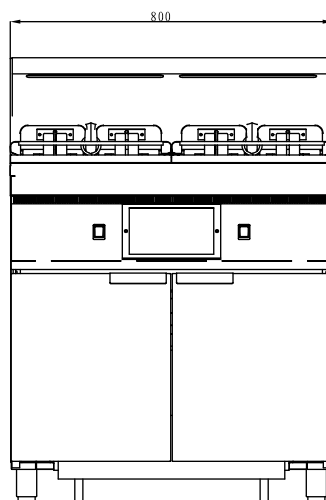


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**HDSEFF-28L-C****STANDARD FEATURES**

- 18KW powerful heater with 28 Litres oil capacity each PCB control with programming function
- Preset melting function at 82°C (180°F)
- Robust structure with drain tap
- Temperature range is 50-190°C (122-374°F)
- Precise timing setting
- Round Heating Element
- 230°C (446°F) hi-limit ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSEFF-28L-C****HDSEFF-28L-2-C**

MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEFF-28L-C	400 x 800 x 1100 mm 16 x 32 x 43 inch	18kW	2	28 L	56 kg 123 lbs
HDSEFF-28L-2-C	800 x 800 x 1100 mm 32 x 42 x 43 inch	2 x 18 kW	4	2 x 28 L	101 kg 222 lbs

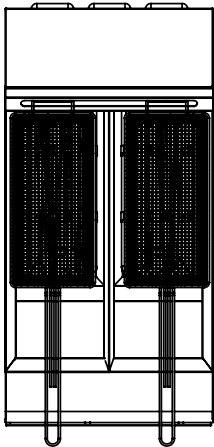
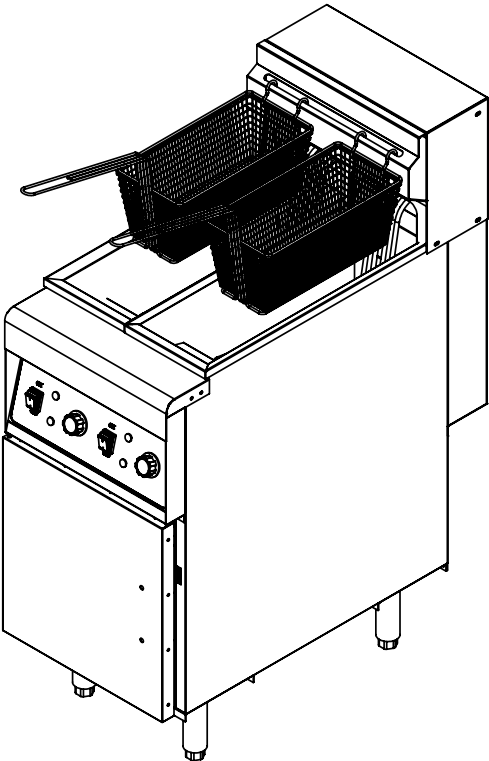
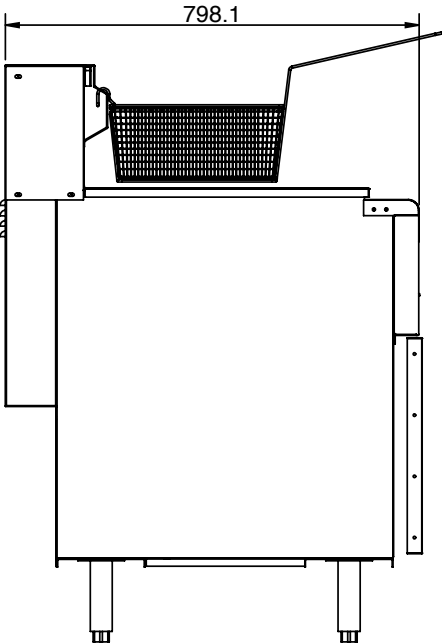
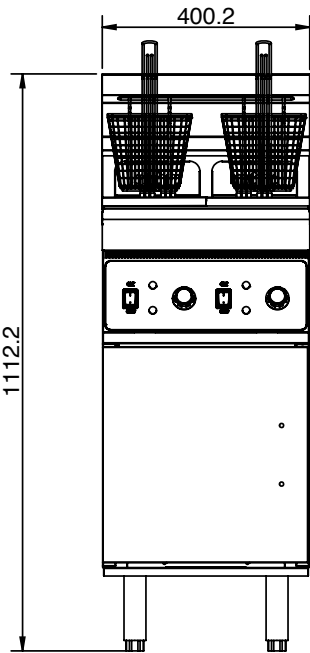
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**HDSEFF-10LS****STANDARD FEATURES**

- 6KW powerful heater with 10 Liters oil capacity each
- Split tank with separate control system
- Robust structure with drain tap
- Thermostat 50-190°C (122-374°F)
- Round Heating Element
- 230°C (446°F) hi-limiter ensures safety operation
- Stainless steel tank with oil level
- Stainless steel night cover with Bakelite handle, cool to touch
- Wire mesh net to collect fried crumbs from food and protect heater
- Heater lifting mechanism to make cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy duty steel foot
- Bottom cold zone to prevent food debris scorching
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSEFF-10LS

MODEL	PRODUCT (WxDxH)	POWER	FRY BASKETS	CAPACITY	NW
HDSEFF-10LS	400 x 800 x 1100 mm 16 x 32 x 43 inch	6 + 6 kW	2	2 x 10 L	56 kg 123 lbs

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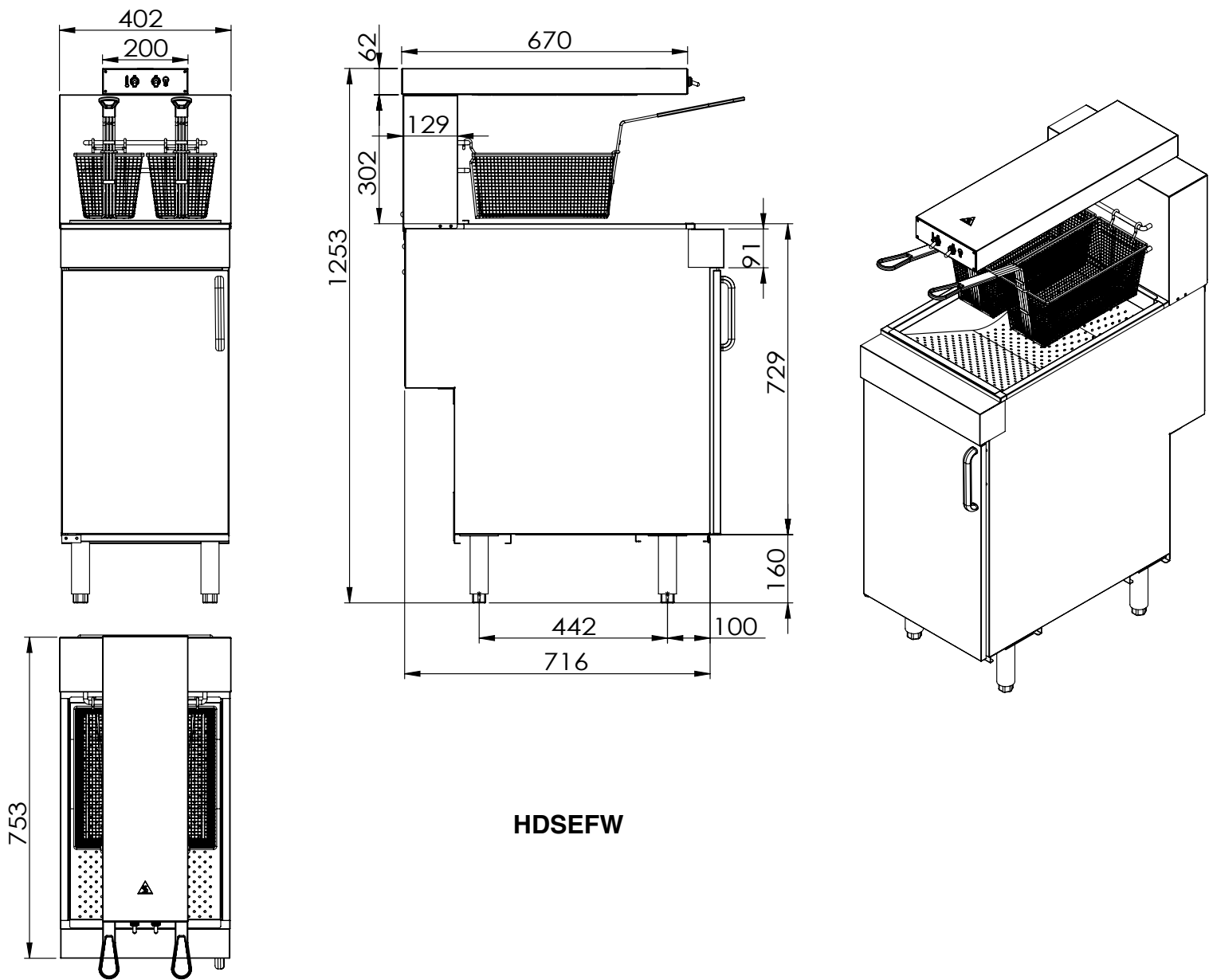
**HDSEFW**

(Unit Does Not Come with Fry Baskets)

STANDARD FEATURES

- Stainless steel structure
- Stainless steel sheathed heating elements on top
- Heating elements for even heat distribution compared with lamps
- Mirror polished radiant plate against heater to improve efficiency
- Easy access from 3 sides for food
- Can be used to keep French fries or any food warm Separate on/off switches for lamp and heater
- Pan runner inside the cabinet
- Basket hanger rod
- Perforated liners for drainage of Fries grease Stainless steel adjustable legs
- Stainless steel handle

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



MODEL	PRODUCT (WxDxH)	POWER	LAMP	NW
HDSEFW	400 x 759 x 1250 mm 16 x 30 x 49 inch	940 W	40 W	40 kg 88 lbs

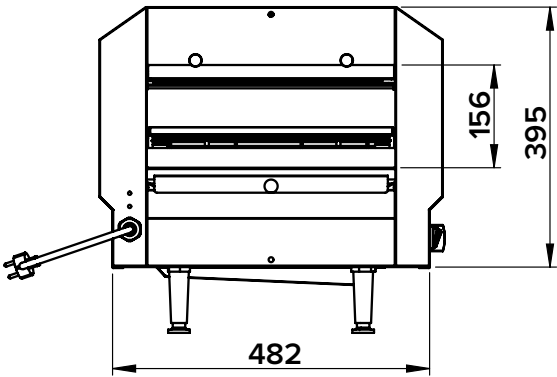
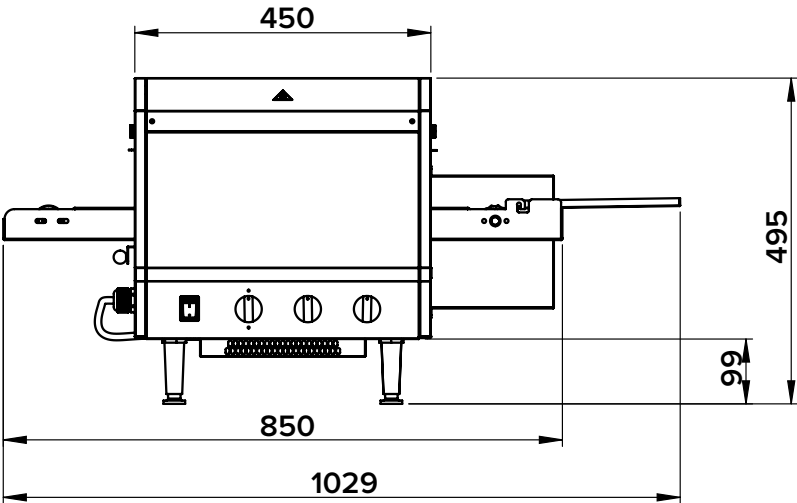
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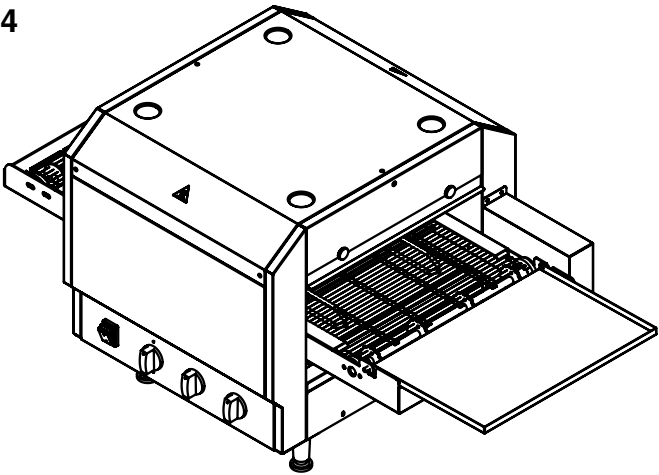
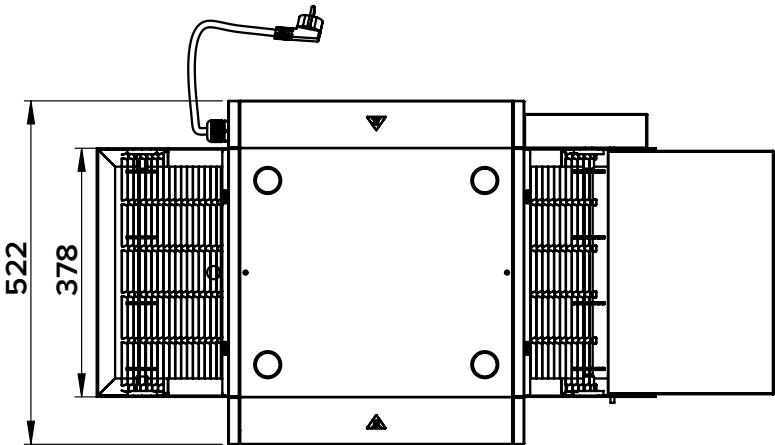
**HDSECVO-1814****STANDARD FEATURES**

- Adjustable conveyor speed
- 13 3/4" (35 cm) conveyor belt
- Individual temperature control of top and bottom elements by EGO thermostats. "7" is the hottest setting, "1" is the lowest setting
- Stainless steel body and conveyor
- Durable quartz heater
- Geared motor with cooling fan
- Locking plate on both ends to be adjusted
- Crumb tray on both ends for easy cleaning
- Stainless steel adjustable legs and control knobs

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSECVO-1814



MODEL	PRODUCT (WxDxH)	POWER	HEATING AREA	NW	GW
HDSECVO-1814	1029 x 522 x 495 mm 40.5 X 20.6 X 19.5 inch	3.6kW	450 x 378 mm 17.7 x 14.9 inch	32 kg 71 lbs	39.5 kg 87 lbs

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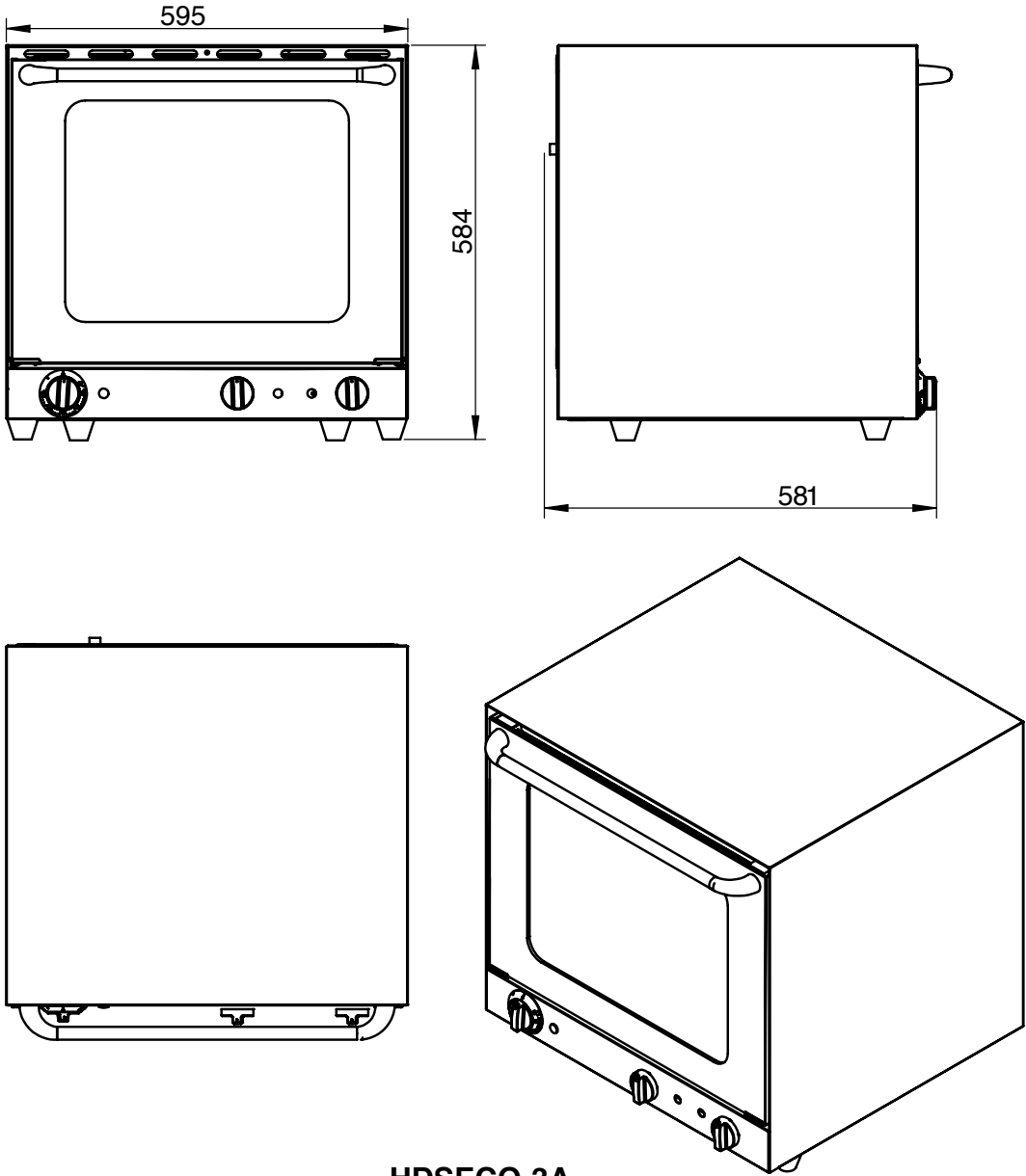


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**HDSECO-3A****STANDARD FEATURES**

- Stainless steel structure
 - 120 minutes timer with bell reminder
 - S/S handle with Bakelite base
 - Temperature control varies from 30~300°C (86~572 °F)
 - Temperature limiter set at 340°C with manual reset for safety
 - Four aluminum baking trays
 - Double visual toughened glass
 - Double fans with circular heaters for even temperature
 - Round cornered chamber for easy cleaning
 - Special baffle plate to control temperature evenness
 - Suitable for all types of bakery, meat cooking
 - Green indicator for timer and thermostat
 - 62 Liters capacity cavity
 - Chamber illuminator
 - Top grilling function to melt cheese or top browning of food
 - Manual steaming function (HDSECO-4A ONLY)
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**



HDSECO-3A

MODEL	CAVITY SIZE (WxDxH)	PRODUCT (WxDxH)	TRAY SIZE (WxDxH)	CAVITY MATERIAL	POWER	STEAMING	NW
HDSECO-3A	460 x 375 x 360 mm 18.1 x 14.8 x 14.2 inch	595 x 580 x 570 mm 23.4 x22.8 x 22.4 inch	450 x 325 mm 17.7 x 12.8 inch	S/S	2670W / 2000 W	No	39 kg 86 lbs
HDSECO-4A	460 x 375 x 360 mm 18.1 x 14.8 x 14.2 inch	595 x 580 x 570 mm 23.4 x22.8 x 22.4 inch	450 x 325 mm 17.7 x 12.8 inch	S/S	2670W / 2000 W	Yes	39 kg 86 lbs

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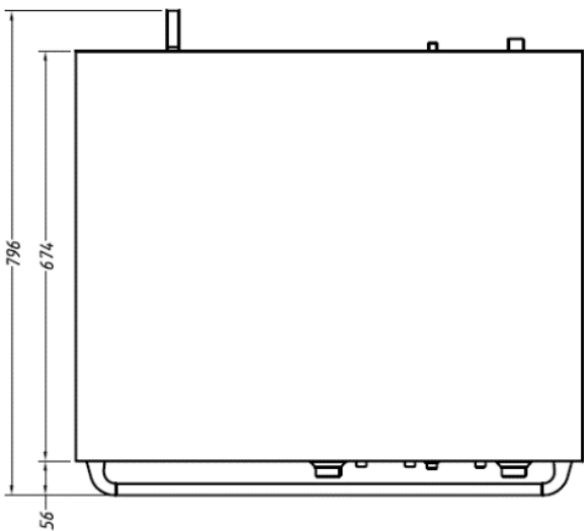
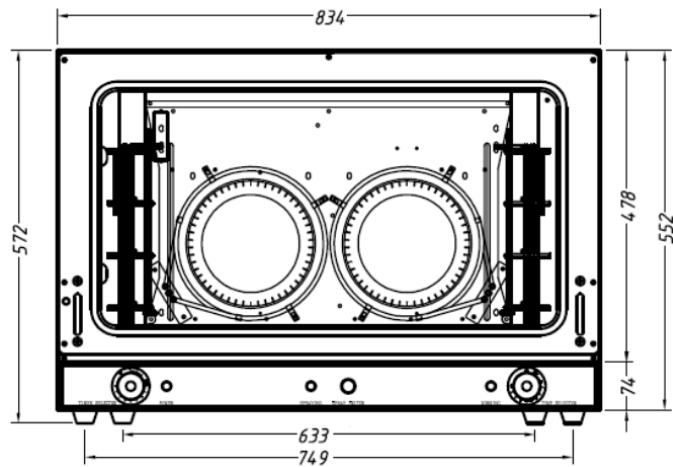




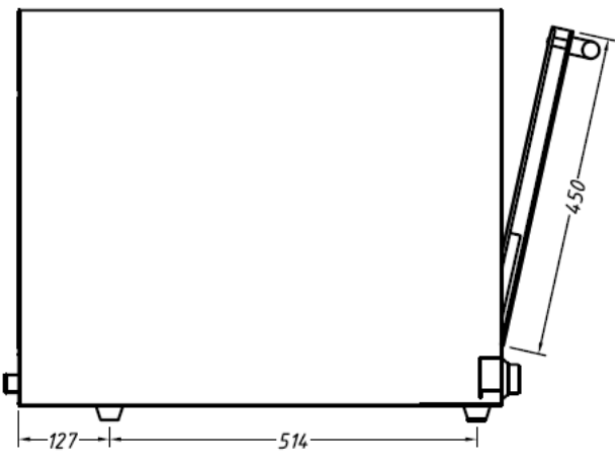
HDSECO-8A
(Stand Not Included)

STANDARD FEATURES

- Stainless steel structure
 - 120 minutes timer with bell reminder
 - S/S handle with Bakelite base
 - Temperature control varies from 30~300°C (86~572 °F)
 - Temperature limiter set at 340°C with manual reset for safety
 - Four aluminum non-perforated baking trays 400x600
 - Double visual toughened glass
 - Double fans with circular heaters for even temperature
 - Auto-reverse cycling(90s~13s~90s) for better heat distribution
 - Round cornered chamber for easy cleaning
 - Special baffle plate to control temperature evenness
 - Manual steaming function
 - 116 Liters capacity cavity
 - Chamber illuminator
 - Available in S/S cavity or enameled cavity
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**



HDSECO-8A



MODEL	CAVITY SIZE (WxDxH)	PRODUCT (WxDxH)	TRAY SIZE (WxDxH)	CAVITY MATERIAL	POWER	NW
HDSECO-8A	700 x 460 x 360 mm 27.6 x 18.1 x 14.2 inch	834 x 796 x 572 mm 32.8 x 31.3 x 22.5 inch	400 x 600 mm 15.7 x 23.6 inch	Enameled	6400 W	73 kg 161 lbs
HDSECO-8AS	700 x 460 x 360 mm 27.6 x 18.1 x 14.2 inch	834 x 796 x 572 mm 32.8 x 31.3 x 22.5 inch	400 x 600 mm 15.7 x 23.6 inch	S/S	6400 W	73 kg 161 lbs

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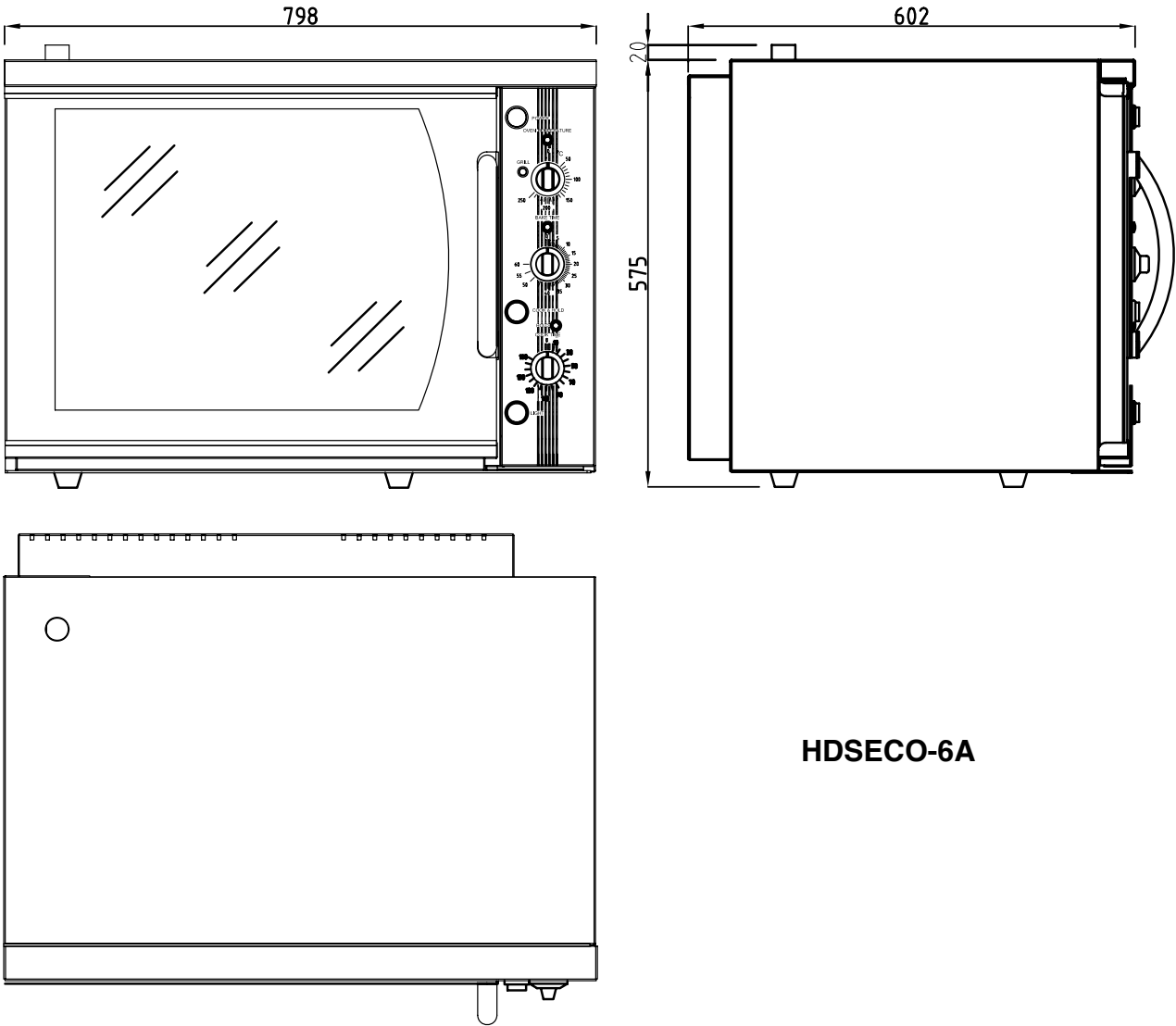




HDSECO-6A
(Stand Not Included)

STANDARD FEATURES

- Stainless steel structure
 - 60 minutes timer with bell reminder
 - Ceramic coated cavity for easy cleaning
 - Temperature control varies from 30~300°C (86~572 °F)
 - GN1/1 size, 4 trays capacity
 - Four wire racks
 - Cook & Hold function
 - Holding temperature preset to 85°C (185°F)
 - 180 minutes cooking timer
 - Round cornered chamber for easy cleaning
 - Special baffle plate to control temperature evenness
 - Suitable for all types of bakery, meat cooking
 - Top and bottom heating elements
 - Fan is stopped once door is opened
 - Chamber illuminator
 - Grill function
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**



HDSECO-6A

MODEL	PRODUCT (WxDxH)	RACK SIZE	CAVITY MATERIAL	POWER	NW
HDSECO-6A	796 x 670 x 580 mm 31.3 x 26.4 x 22.8 inch	GN1/1	Enameled	2800 W	44 kg 97 lbs

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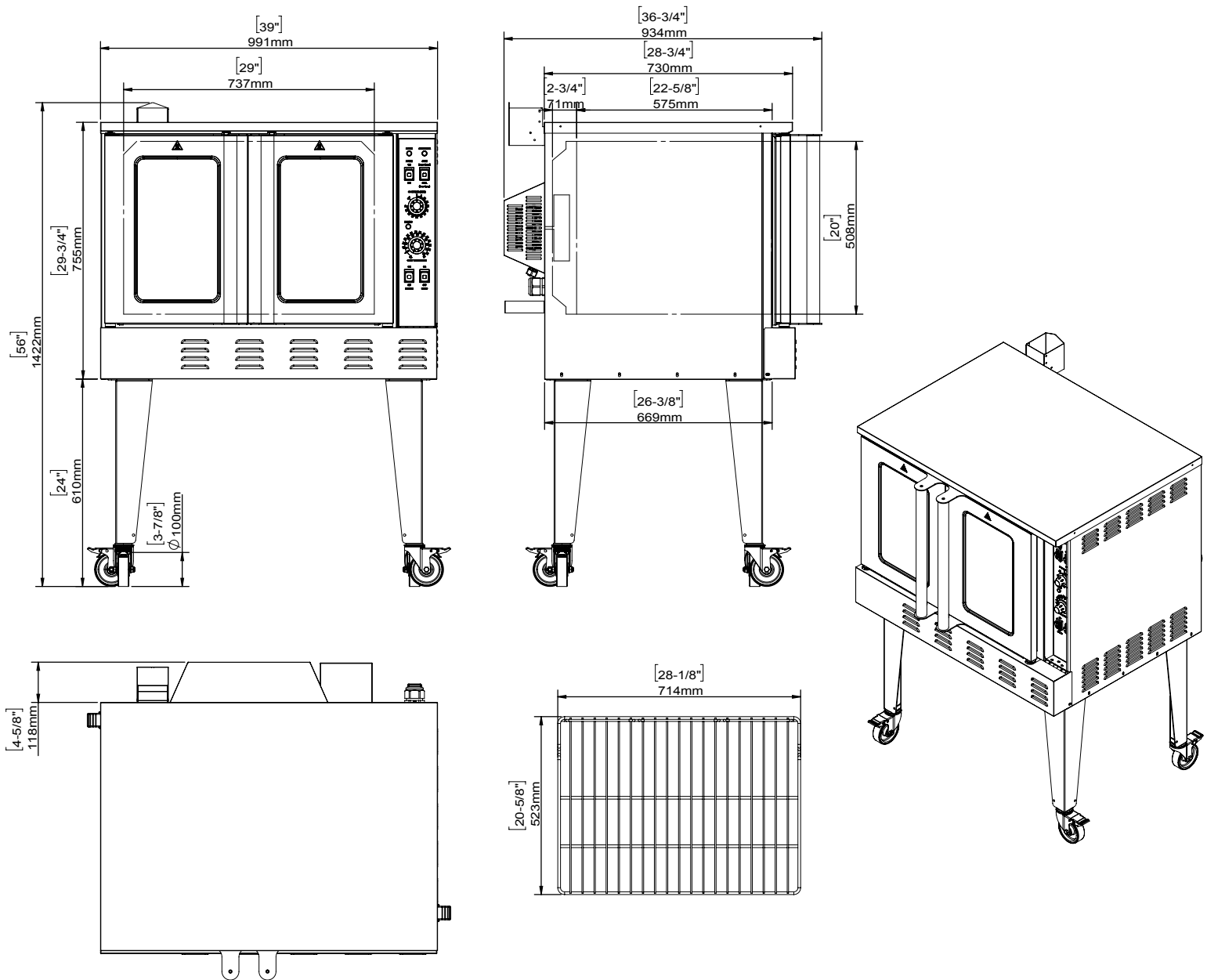




HDSECO-1

STANDARD FEATURES

- Stainless steel front and sides with painted steel legs on casters
 - Stainless steel heating elements
 - Temperature adjustable from 167°F-563°F (75-295 °C)
 - Porcelainized interior, easy to clean
 - Dual pane thermal glass windows
 - 60-minute electric timer with bell
 - Auto reverse fan (1/6 hp motor)
 - Removable 11-position rack guides
 - 4 heavy duty chrome plated racks
 - Cooling down function
 - Interior chamber light
 - Double stacking options to optimize kitchen space
 - Micro switch for complete shut off once door is opened
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**

**HDSECO-1**

MODEL	PRODUCT (WxDxH)	POWER	NW
HDSECO-1	991 x 934 x 1422 mm 39 x 36.8 x 56 inch	9 kW	180 kg 396 lbs

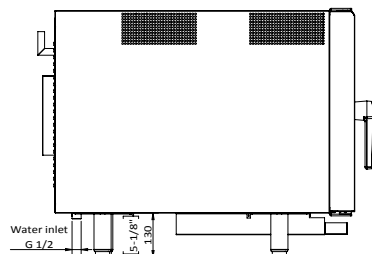
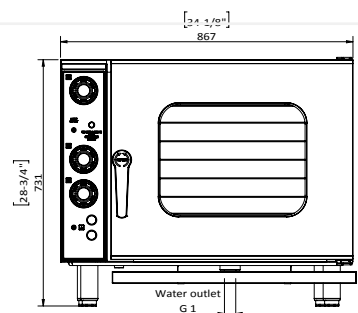
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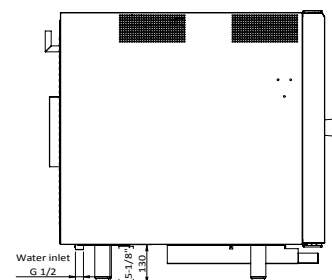
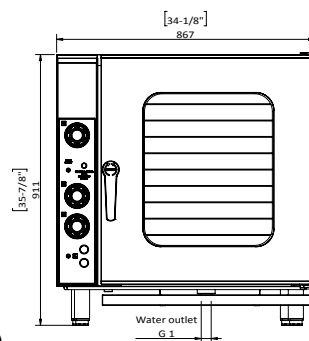
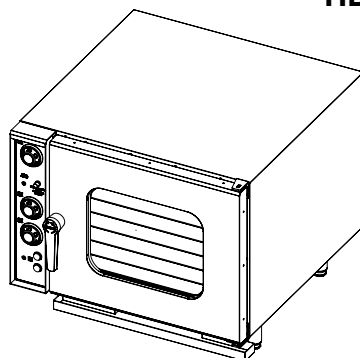
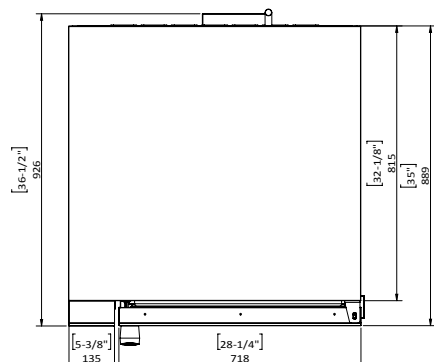
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**HDSCS-10****STANDARD FEATURES**

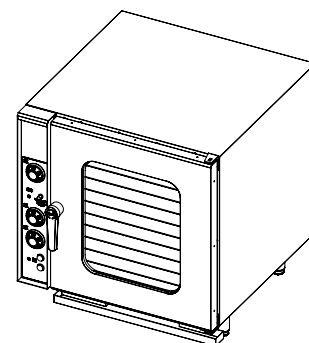
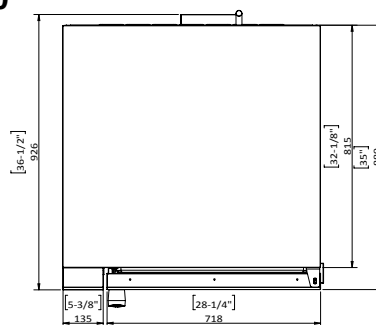
- Stainless steel structure
 - 99 minutes 59 seconds digital timer
 - S/S handle with Bakelite base
 - Temperature control varies from 30~250°C (86 °F~482 °F)
 - Temperature limiter set at 329°C with manual reset for safety
 - Four GN1/1 wire rack
 - Double visual toughened glass
 - Forced air circulation for even temperature
 - Round cornered chamber for easy cleaning
 - Special baffle plate to control temperature evenness
 - Suitable for all types of bakery, meat cooking
 - Direct water spray to generate steam
 - Chamber illuminator
 - Trip switch to shut off circulating fan once door is opened
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**



HDSCS-06



HDSCS-10



MODEL	TRAYS	PRODUCT (WxDxH)	TRAY SIZE	CAVITY MATERIAL	POWER	NW
HDSCS-06	6	867 x 925 x 780 mm 34.1 x 36.4 x 30.7 inch	GN1/1	S/S	12 kW	120 kg 264 lbs
HDSCS-10	10	867 x 925 x 780 mm 34.1 x 36.4 x 30.7 inch	GN1/1	S/S	18 kW	150 kg 330 lbs

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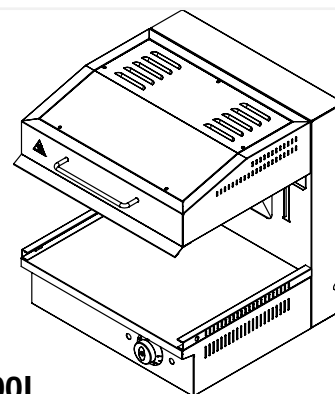
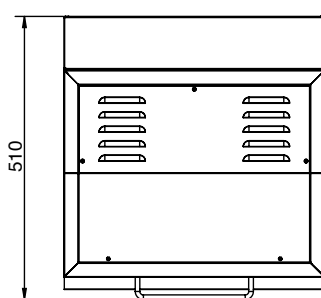
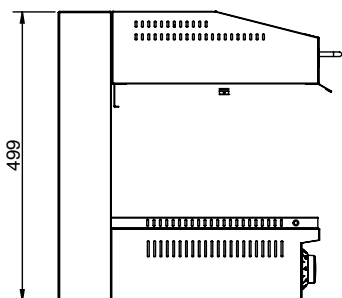
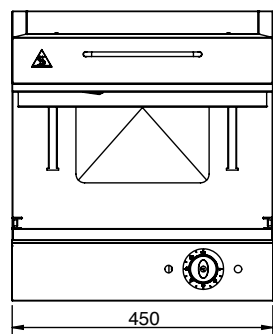
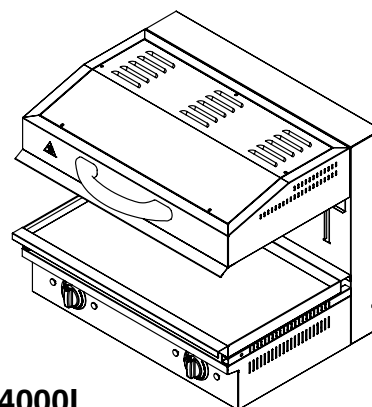
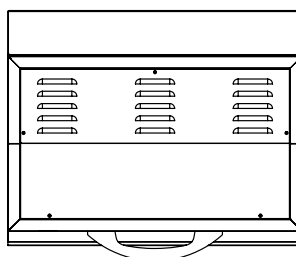
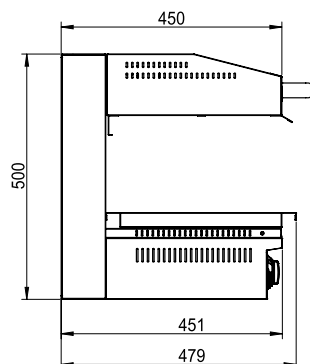
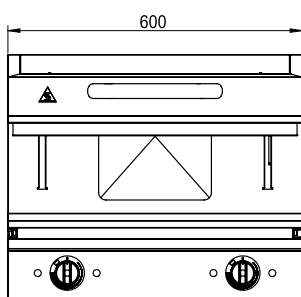
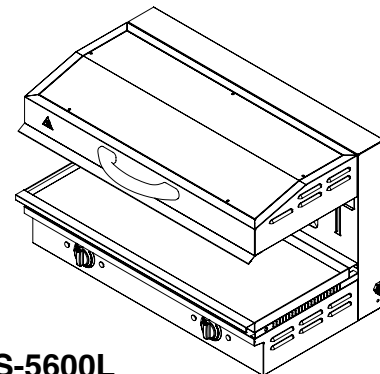
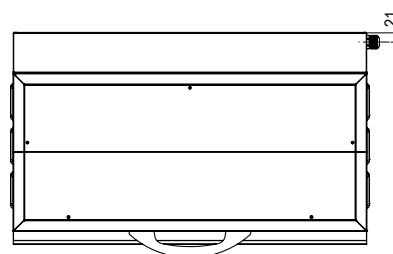
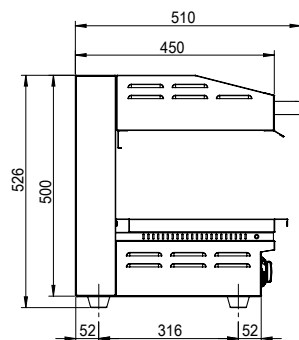
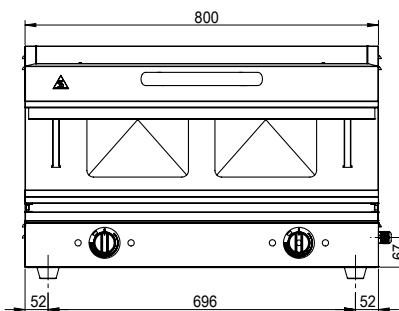
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**HDSES-4000L****STANDARD FEATURES**

- Durable alloy heater
- Infinite switch with continuous function
- Stainless steel structure
- Lifting suspension system to stay any position you want
- Wire grid in the bottom to put food on
Stainless steel crumb collector with handle
- Recessed control in the front panel to prevent heat radiant
- Cool to touch Bakelite handle on the top Anti-slip rubber feet

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSES-2800L****HDSES-4000L****HDSES-5600L**

MODEL	PRODUCT (WxDxH)	POWER	GRID	HEIGHT DISTANCE	NW
HDSES-2800L	450 x 450 x 500 mm 18 x 18 x 20 inch	2800 W	440 x 320 mm 17 x 13 inch	140 mm 5.5 inch	39 kg 86 lbs
HDSES-4000L	600 x 450 x 500 mm 24 x 18 x 20 inch	4000 W	590 x 320 mm 23 x 13 inch	140 mm 5.5 inch	49 kg 108 lbs
HDSES-5600L	800 x 450 x 500 mm 32 x 18 x 20 inch	5600 W	790 x 320 mm 31 x 13 inch	140 mm 5.5 inch	63 kg 139 lbs

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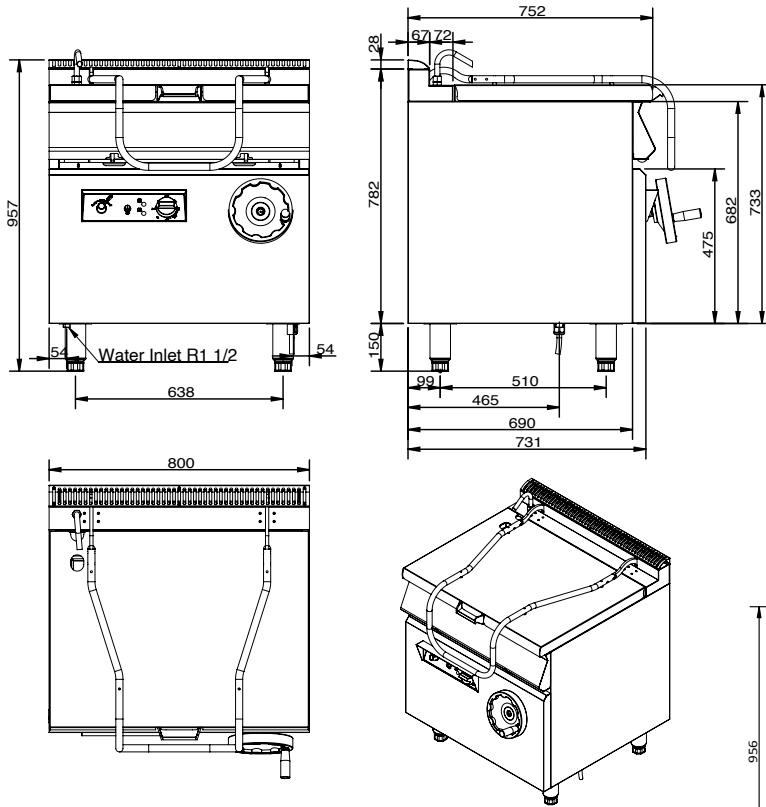
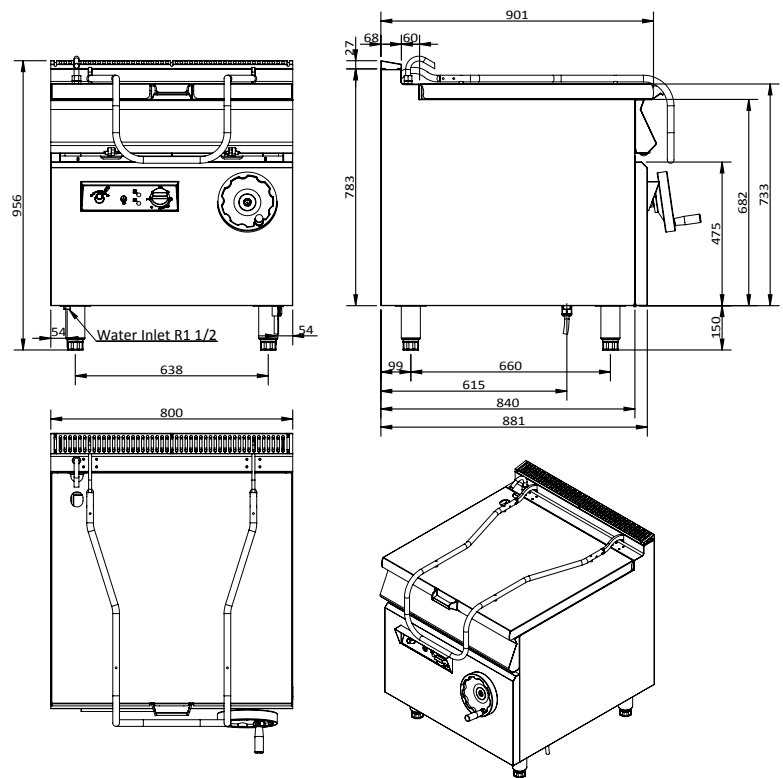

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**HDSBPE-80****STANDARD FEATURES**

- All stainless steel structure
- 80L/60L capacity pan
- SS316 pan bottom
- Tilting pan design for easy unloading
- Temperature can be adjusted from 60~300°C (140~572°F)
- 340°C (644°F) hi limit for safety Multi functional unit
- Thermal coupling for gas safety Standby pilot
- Stainless steel cabinet door

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSBPE-60****HDSBPE-80**

MODEL	PRODUCT (WxDxH)	CAPACITY	POWER	GW	NW
HDSBPE-60	800 x 750 x 850 mm 32 x 30 x 34 inches	60 L	9.3kW	185 kg 407 lbs	122 kg 268 lbs
HDSBPE-80	800 x 900 x 850 mm 32 x 35 x 34 inches	80 L	21kW	206 kg 453 lbs	135 kg 297 lbs

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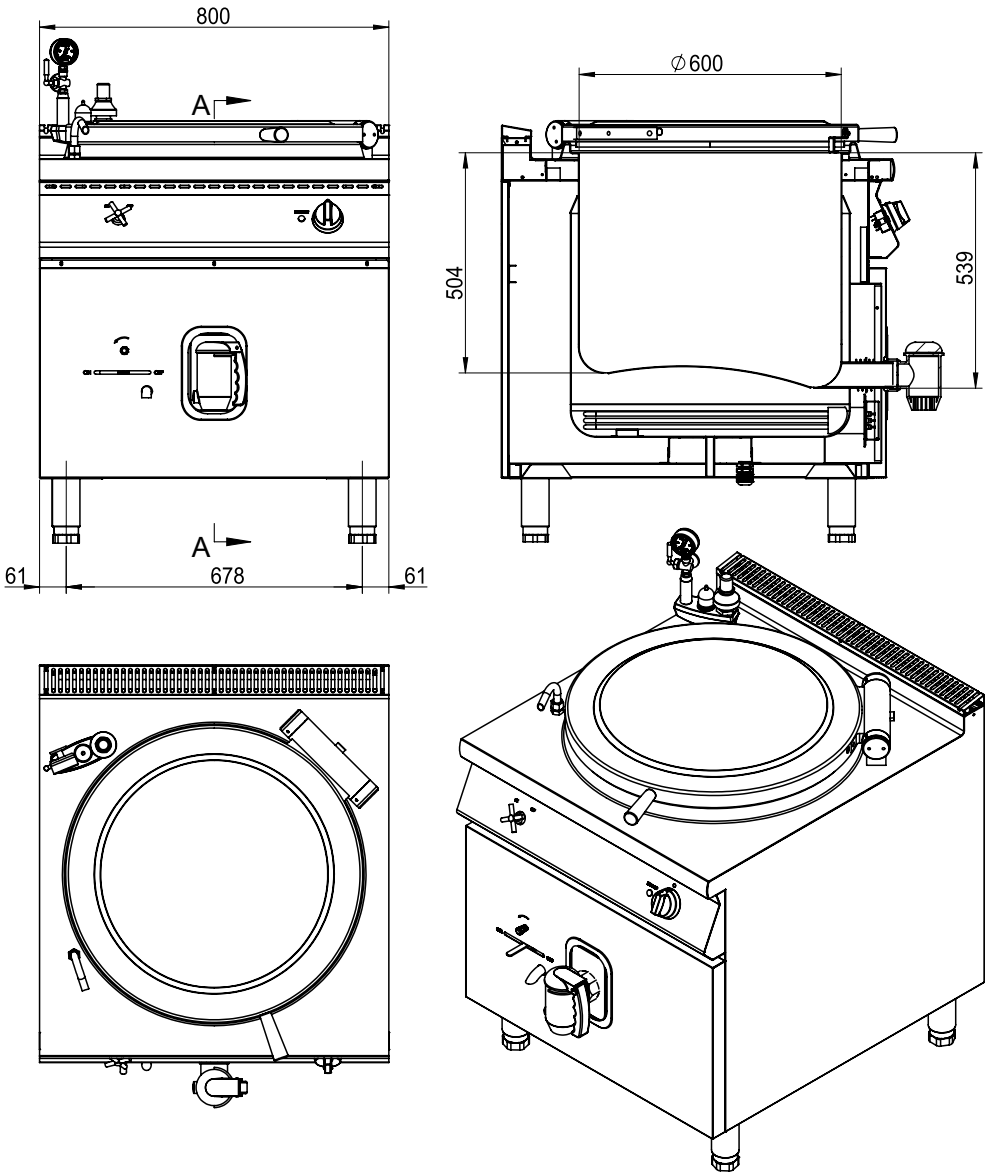


HDSSKE-100

STANDARD FEATURES

- All stainless steel structure 100L/150L capacity pan SS pan bottom
- Jacketed layer
- High power
- 2" drain cock
- Stainless steel heating elements Heating indicator

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSSKE-100

MODEL	PRODUCT (WxDxH)	CAPACITY	POWER	GW	NW
HDSSKE-100	800 x 900 x 850 mm 32 x 35 x 34 inches	100 L	18kW	213 kg 469 lbs	142 kg 312 lbs
HDSSKE-150	800 x 900 x 850 mm 32 x 35 x 34 inches	150 L	24kW	213 kg 469 lbs	142 kg 312 lbs

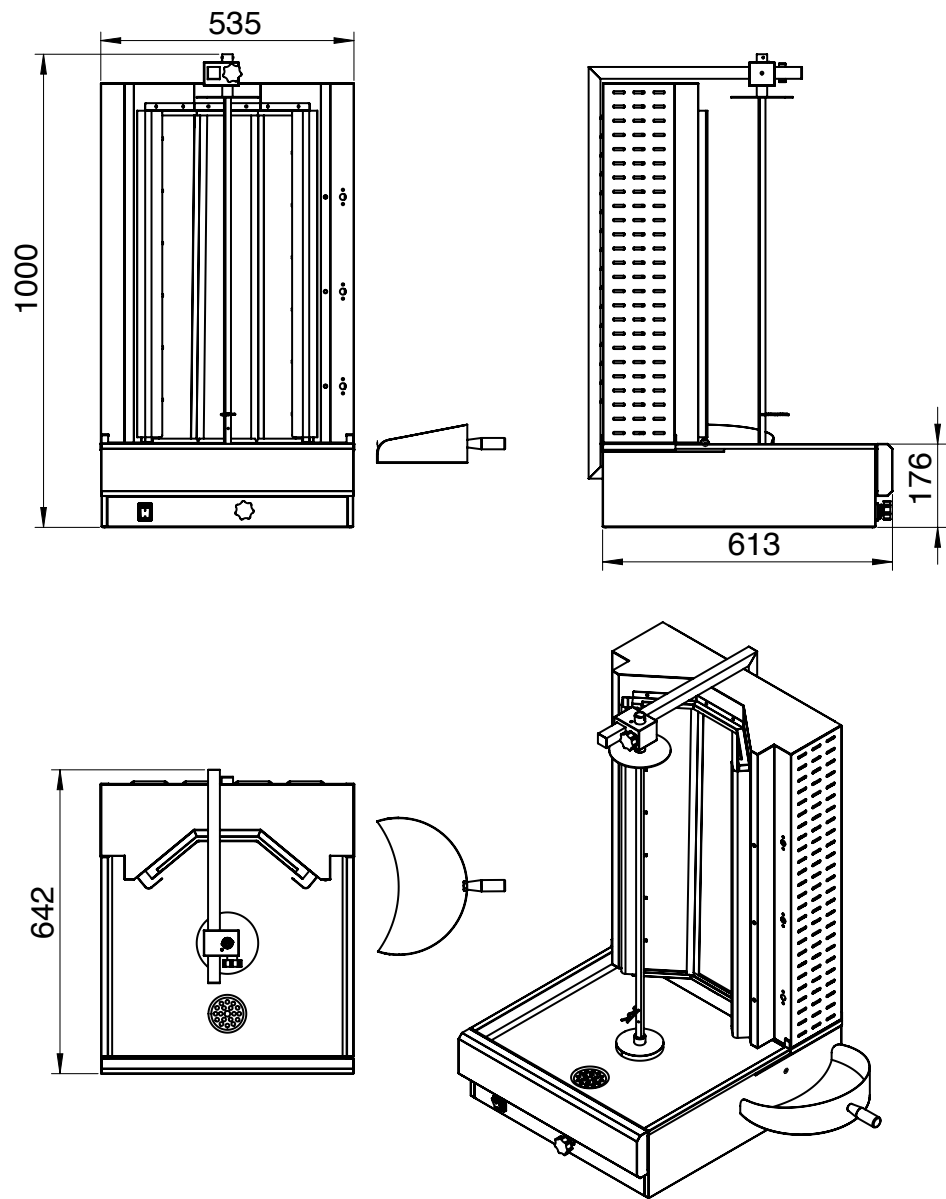
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**HDSEK-2****STANDARD FEATURES**

- High efficiency heating elements
- EGO energy regulator
- Four switches to be controlled separately
- Gear box motor to be rotated
- Large oil collector
- Distance can be adjusted to have different temperatures
- Anti-slip rubber feet

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSEK-2

MODEL	PRODUCT (WxDxH)	RPM	POWER	GW	NW
HDSEK-2	534 x 607 x 950 mm 21 x 24 x 37 inch	2.5	9.9kW	48 kg 106 lbs	31 kg 48 lbs

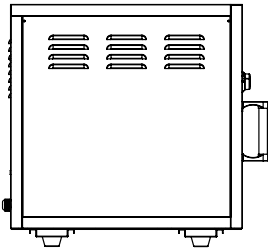
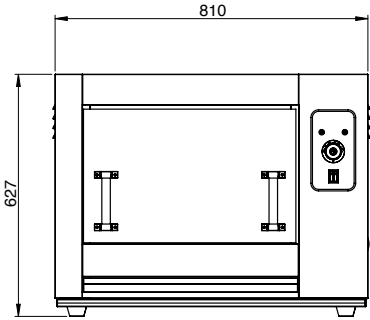
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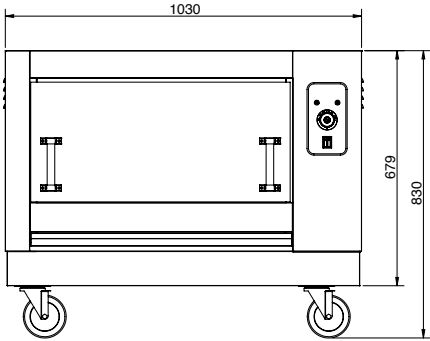
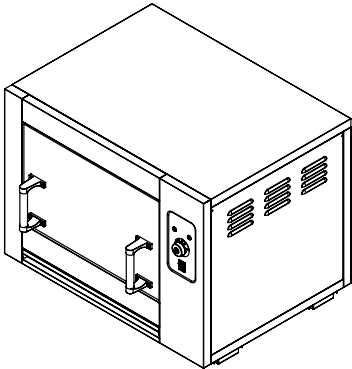
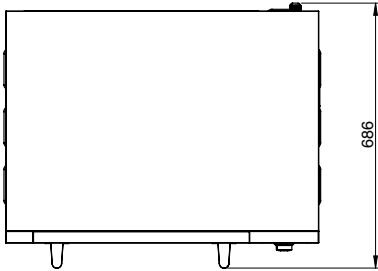
**HDSE-12****STANDARD FEATURES**

- Stainless steel housing
- Thermostat control up to 300°C (572°F)
- On/off switch for chamber lights
- On/off switch for rotating motor
- Heavy duty 80W motor for rotation
- Front and back toughened glass
- Rubber seal for air tightness to keep heat inside chamber
- Double handles on glass door Oil collector at the bottom
- Four baskets to put chicken pieces inside
- Swivel castors for easy movement

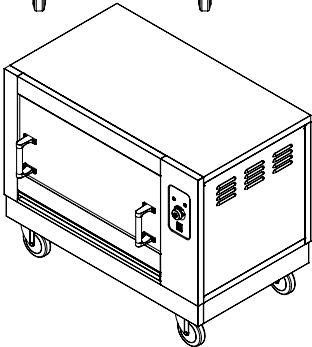
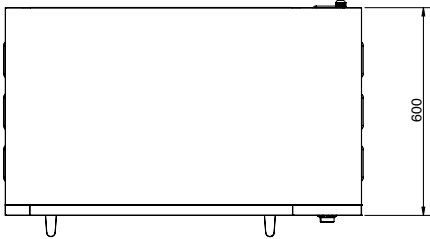
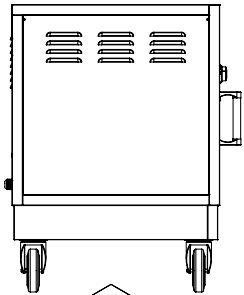
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSE-12



HDSE-16



MODEL	PRODUCT (WxDxH)	CAPACITY	POWER	TEMPERATURE	NW
HDSE-12	810 x 630 x 610 mm 32 x 25 x 24 inch	12 birds	4500 W	30 - 300°C 86 - 572°F	142 kg 312 lbs
HDSE-16	1010 x 630 x 800 mm 40 x 25 x 32 inch	16 birds	6000 W	30 - 300°C 86 - 572°F	142 kg 312 lbs

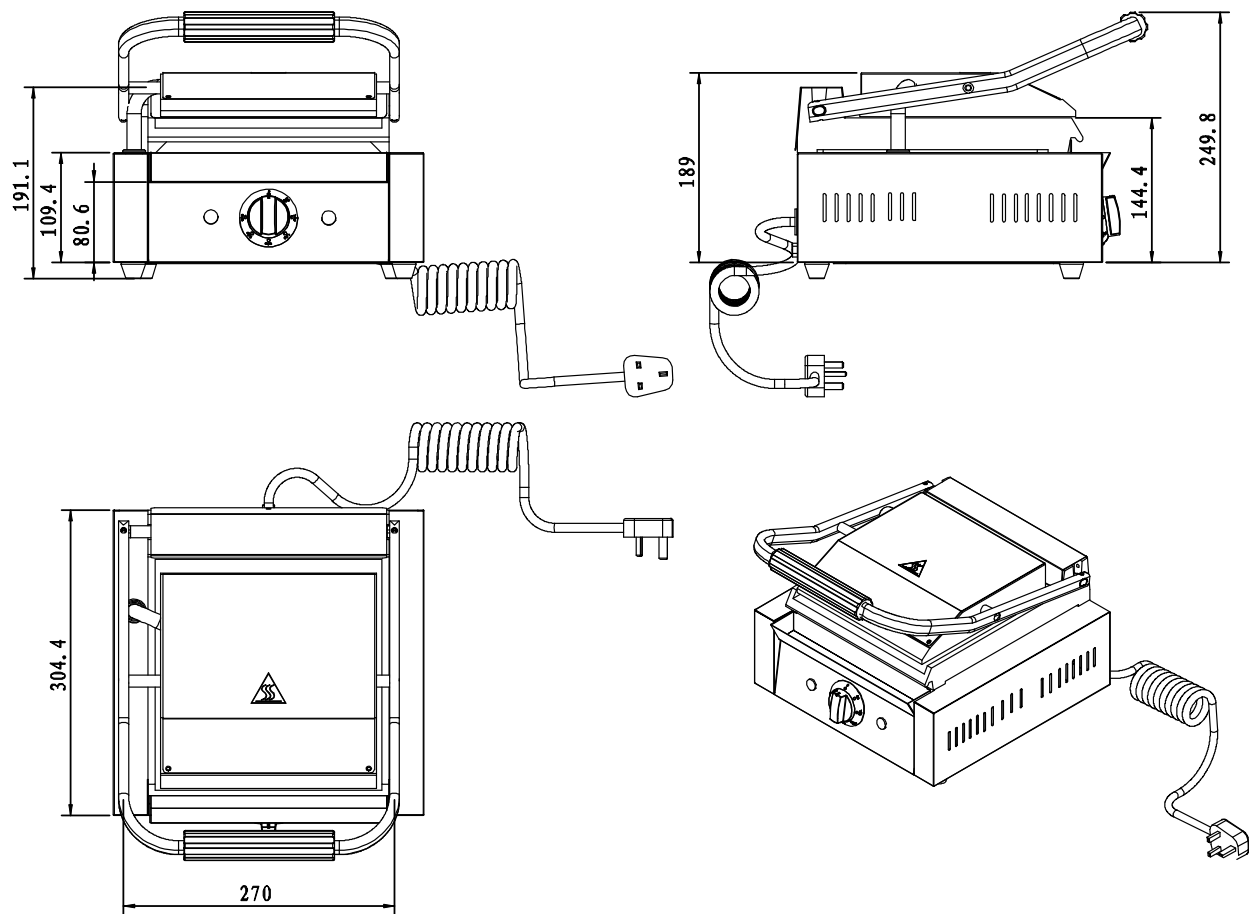
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**HDSPG-GG-12****STANDARD FEATURES**

- Ceramic coated cast iron cooking plate
- Full stainless steel structure
- Different types of cooking plate
- Grooved top plates provide tantalizing grill marks
- Smooth bottom ensures even heat supply
- Cool to touch Bakelite handle
- EGO thermostat
- Temperature control varies from 90~570°F (32 °C~299 °C)
- Temperature limiter with manual reset for safety
- Bakelite knob, easy to manipulate
- Oil collector in the front
- Counter balance spring system
- Rubber foot

- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
- **Available in various electrical power setups (power setups available for all areas of the world)**
- **Power may vary based on specified electrical setup**



HDSPG-FF-12

HDSPG-GG-12

HDSPG-GF-12

MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	TOP PLATE	BOTTOM PLATE	NW
HDSPG-GG-12	290 x 305 x 210 mm 11.4 x 12 x 8.3 inch	1800 W	214 x 214 mm 8.4 x 8.4 inch	Ribbed	Ribbed	14 kg 31 lbs
HDSPG-FF-12	290 x 305 x 210 mm 11.4 x 12 x 8.3 inch	1800 W	214 x 214 mm 8.4 x 8.4 inch	Flat	Flat	14 kg 31 lbs
HDSPG-FG-12	290 x 305 x 210 mm 11.4 x 12 x 8.3 inch	1800 W	214 x 214 mm 8.4 x 8.4 inch	Ribbed	Flat	14 kg 31 lbs

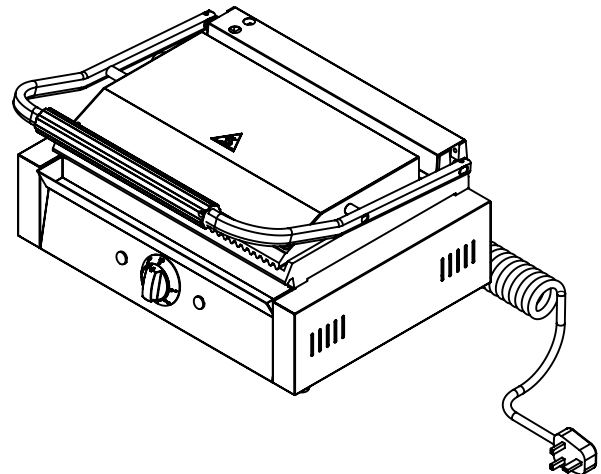
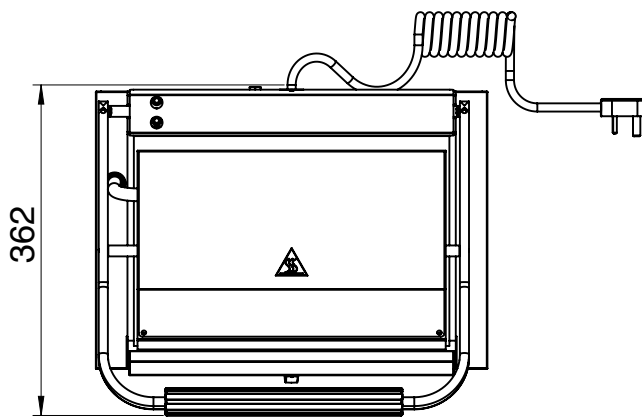
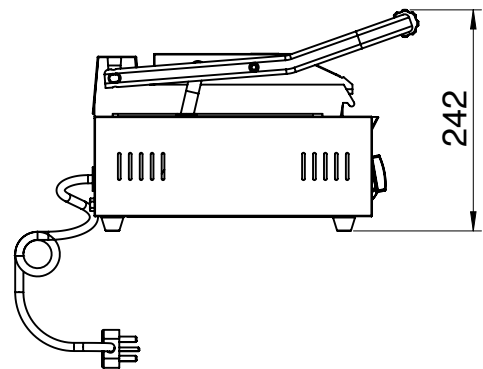
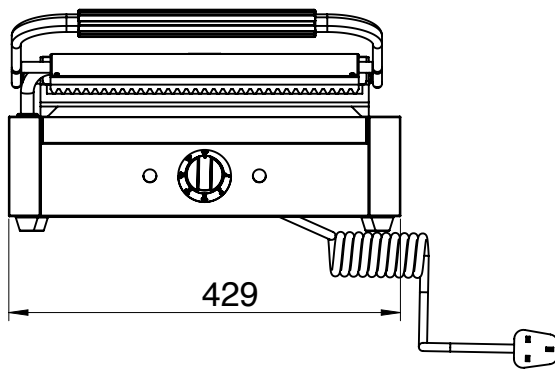
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**HDSPG-GG-16****STANDARD FEATURES**

- Ceramic coated cast iron cooking plate
- Full stainless steel structure
- Different types of cooking plate
- Grooved top plates provide tantalizing grill marks
- Smooth bottom ensures even heat supply
- Cool to touch Bakelite handle
- EGO thermostat
- Temperature control varies from 90~570°F (32 °C~299 °C)
- Temperature limiter with manual reset for safety
- Bakelite knob, easy to manipulate
- Oil collector in the front
- Counter balance spring system
- Rubber foot

- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
- **Available in various electrical power setups (power setups available for all areas of the world)**
- **Power may vary based on specified electrical setup**

**HDSPG-FF-16****HDSPG-GG-16****HDSPG-GF-16**

MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	TOP PLATE	BOTTOM PLATE	NW
HDSPG-GG-16	410 x 305 x 210 mm 16.1 x 12 x 8.3 inch	2200 W	338 x 220 mm 13.3 x 8.6 inch	Ribbed	Ribbed	19 kg 42 lbs
HDSPG-FF-16	410 x 305 x 210 mm 16.1 x 12 x 8.3 inch	2200 W	338 x 220 mm 13.3 x 8.6 inch	Flat	Flat	19 kg 42 lbs
HDSPG-FG-16	410 x 305 x 210 mm 16.1 x 12 x 8.3 inch	2200 W	338 x 220 mm 13.3 x 8.6 inch	Ribbed	Flat	19 kg 42 lbs

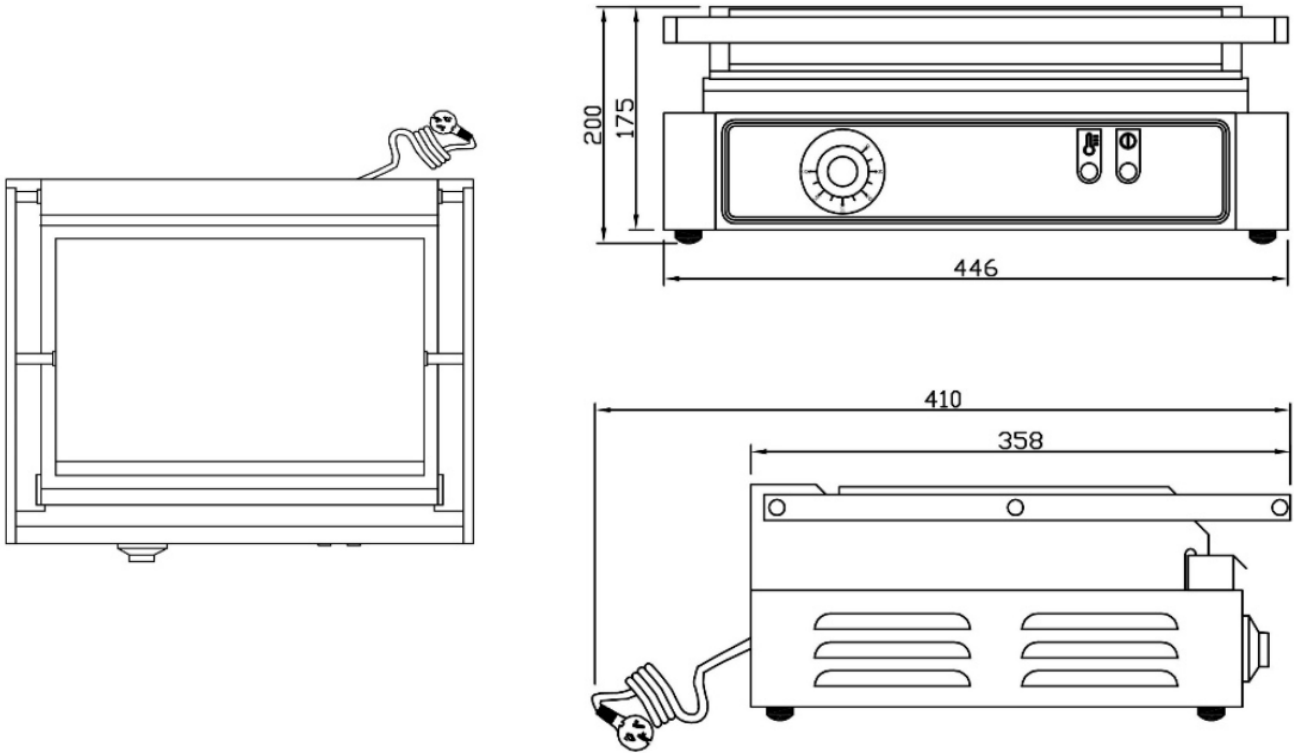
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PERFORMANCE. DURABILITY. VALUE.

**HDSPG-GF-18****STANDARD FEATURES**

- Mild steel plate with hard chrome coating to improve efficiency
 - Full stainless steel structure
 - Grooved top plates provide tantalizing grill marks
 - Smooth bottom ensures even heat supply
 - Cool to touch Bakelite handle
 - EGO thermostat
 - Temperature control varies from 90~570°F (32 °C~299 °C)
 - Temperature limiter with manual reset for safety
 - Bakelite knob, easy to manipulate
 - Oil collector in the front
 - Counter balance spring system
 - Splash guard on the bottom plate to prevent food spillage
 - Rubber foot
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**



HDSPG-GF-18

MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	TOP PLATE	BOTTOM PLATE	NW
HDSPG-GF-18	450 x 370 x 220 mm 17.7 x 14.5 x 8.7 inch	2500 W	Top 344 x 206 x 8 mm 13.5 x 8 x 0.3 inch Bottom 375 x 242 x 8 mm 14.8 x 9.5 x 0.3 inch	Ribbed	Flat	20 kg 44 lbs

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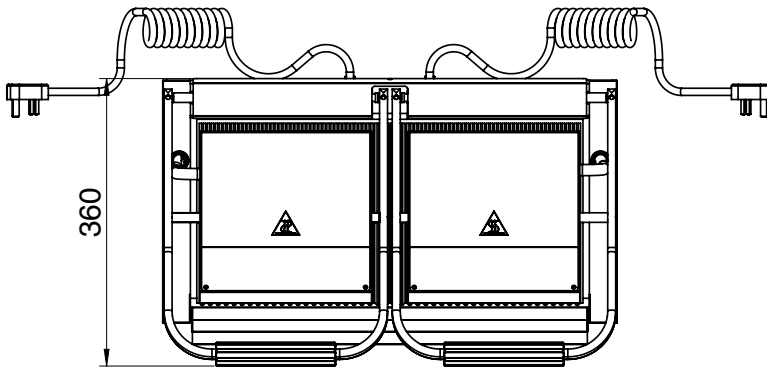
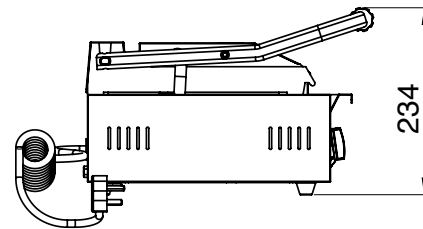
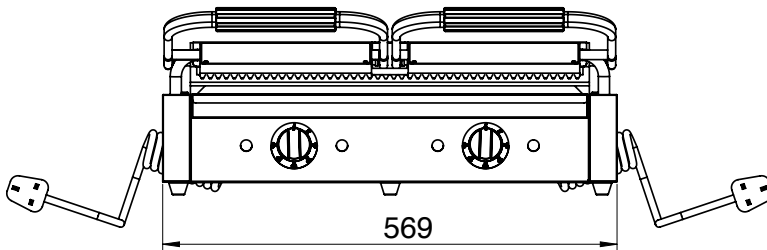
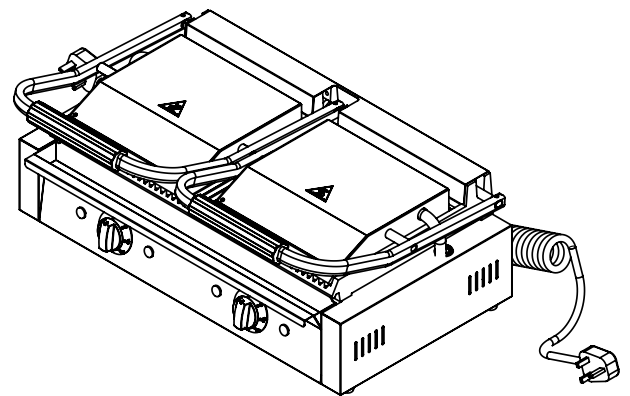
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PERFORMANCE. DURABILITY. VALUE.

**HDSPG-GG-22****STANDARD FEATURES**

- Ceramic coated cast iron cooking plate
- Full stainless steel structure
- Different types of cooking plate
- Grooved top plates provide tantalizing grill marks
- Smooth bottom ensures even heat supply
- Cool to touch Bakelite handle
- EGO thermostat
- Temperature control varies from 90~570°F (32 °C~299 °C)
- Temperature limiter with manual reset for safety
- Bakelite knob, easy to manipulate
- Oil collector in the front
- Counter balance spring system
- Rubber foot

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSPG-GG-22****HDSPG-GG-22****HDSPG-GF-22**

MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	TOP PLATE	BOTTOM PLATE	NW
HDSPG-GG-22	570 x 305 x 210 mm 22.4 x 12 x 8.3 inch	3500 W	475 x 230 mm 18.7 x 9 inch	Ribbed	Ribbed	28 kg 62 lbs
HDSPG-GF-22	570 x 305 x 210 mm 22.4 x 12 x 8.3 inch	3500 W	475 x 230 mm 18.7 x 9 inch	Flat	Flat	28 kg 62 lbs
HDSPG-GF-22	570 x 305 x 210 mm 22.4 x 12 x 8.3 inch	3500 W	475 x 230 mm 18.7 x 9 inch	Ribbed	Flat	28 kg 62 lbs

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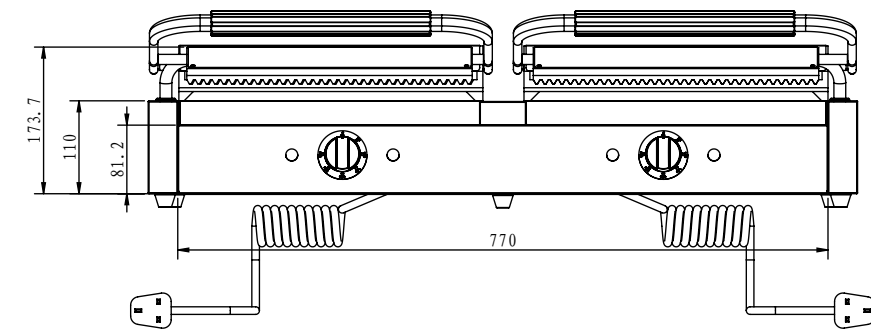
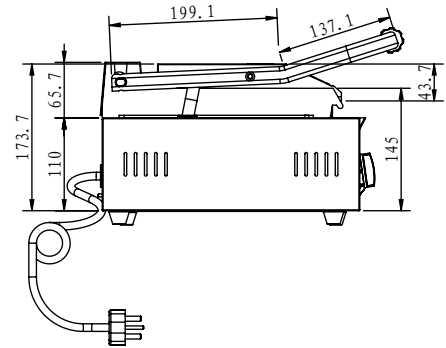
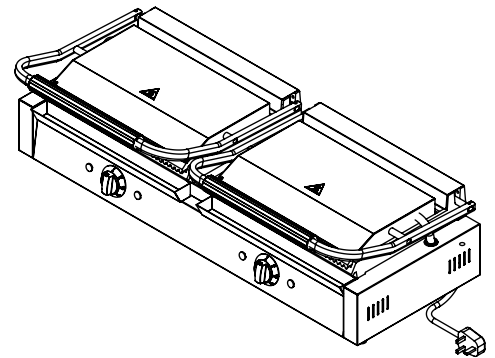
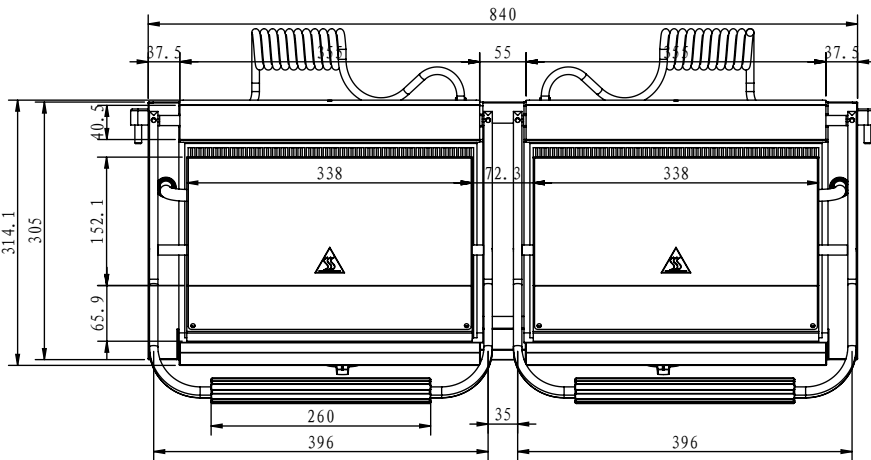

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PERFORMANCE. DURABILITY. VALUE.

**HDSPG-GG-33****STANDARD FEATURES**

- Ceramic coated cast iron cooking plate
- Full stainless steel structure
- Different types of cooking plate
- Grooved top plates provide tantalizing grill marks
- Smooth bottom ensures even heat supply
- Cool to touch Bakelite handle
- EGO thermostat
- Temperature control varies from 90~570°F (32 °C~299 °C)
- Temperature limiter with manual reset for safety
- Bakelite knob, easy to manipulate
- Oil collector in the front
- Counter balance spring system
- Rubber foot

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSPG-FF-33****HDSPG-GG-33****HDSPG-GF-33**

MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	TOP PLATE	BOTTOM PLATE	NW
HDSPG-GG-33	838 x 394 x 216 mm 33 x 15.5 x 8.5 inch	3500 W	338 x 220 mm 13 3/8 x 9 1/8 inch	Ribbed	Ribbed	33 kg 73 lbs
HDSPG-FF-33	838 x 394 x 216 mm 33 x 15.5 x 8.5 inch	3500 W	338 x 220 mm 13 3/8 x 9 1/8 inch	Flat	Flat	33 kg 73 lbs
HDSPG-GF-33	838 x 394 x 216 mm 33 x 15.5 x 8.5 inch	3500 W	338 x 220 mm 13 3/8 x 9 1/8 inch	Ribbed	Flat	33 kg 73 lbs

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HDSEG-10-22

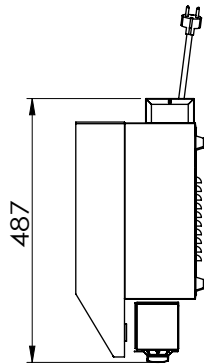
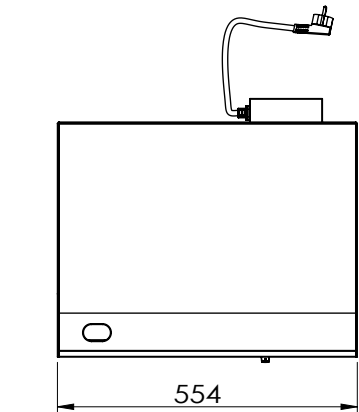


HDSEG-10-28

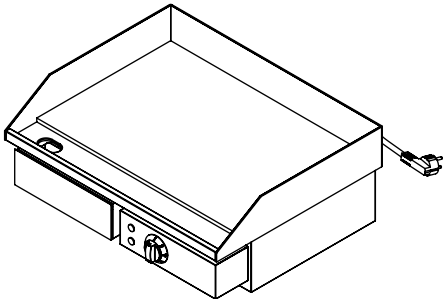
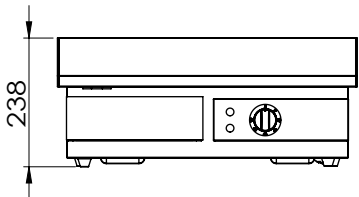
STANDARD FEATURES

- Polished mild steel plate, 10mm in thickness
Splash guard to prevent food spillage
Stainless steel structure
- Temperature range 50-300°C (122-572°F)
Large stainless steel oil collector with handle
Bakelite knob, cool to touch
- Large opening of front grease through
Stainless steel heating element Anti-slip
rubber feet
- Heating and power indicator

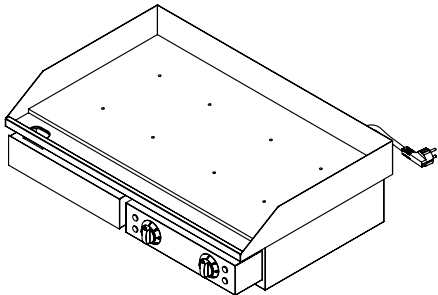
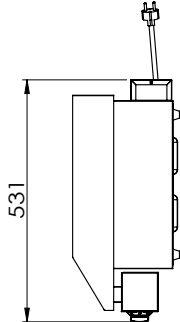
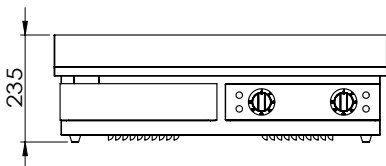
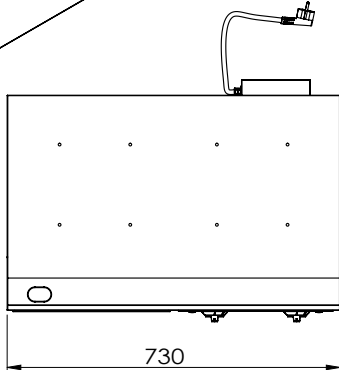
- Thermostats (if applicable) available in
either Fahrenheit or Celsius
- Available in various electrical power
setups (power setups available for all
areas of the world)
- Power may vary based on specified
electrical setup



HDSEG-10-22



HDSEG-10-28



MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	PLATE TYPE	NW
HDSEG-10-22	550 x 450 x 230 mm 21.7 x 17.7 x 9.1 inch	3 kW	548 x 350 mm 21.5 x 13.8 inch	Flat	23 kg 51 lbs
HDSEG-10-28	730 x 500 x 230 mm 28.7 x 19.7 x 9.1 inch	4.4 kW	728 x 400 mm 28.7 x 15.7 inch	Flat	34 kg 75 lbs
HDSEG-10-28G	730 x 500 x 230 mm 28.7 x 19.7 x 9.1 inch	4.4 kW	728 x 400 mm 28.7 x 15.7 inch	1/2 Flat _ 1/2 grooved	34 kg 75 lbs

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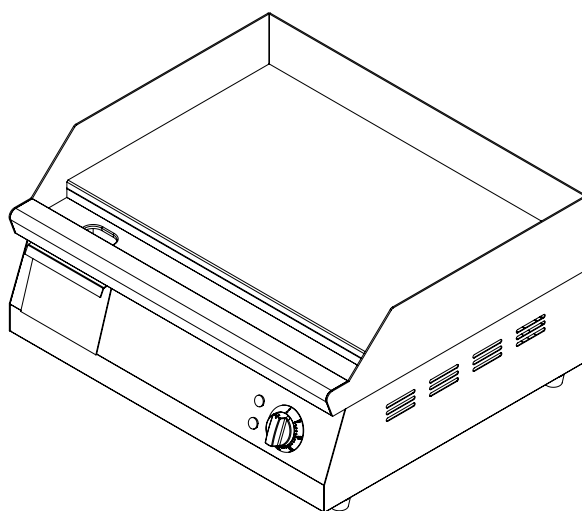
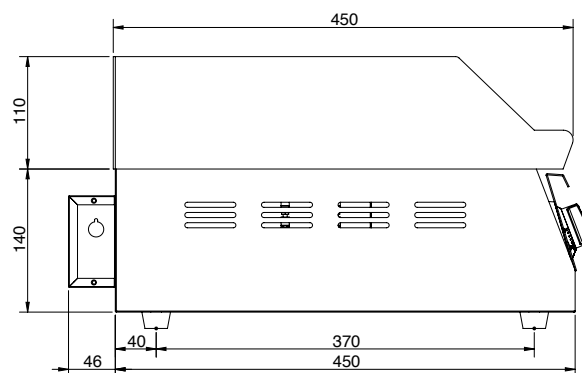
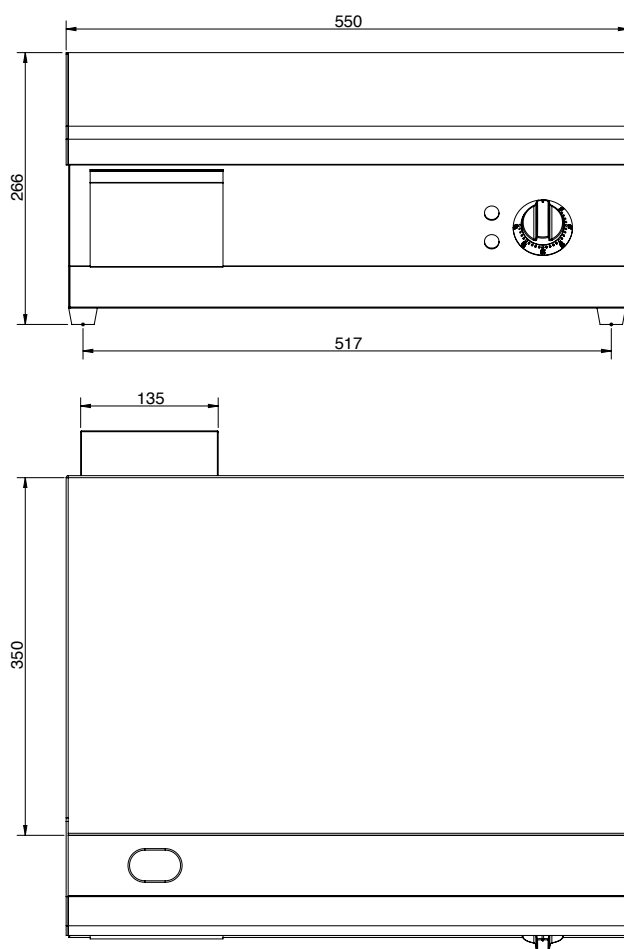


HDSEG-12-22

STANDARD FEATURES

- Full stainless steel structure
- 1/2" thick steel cooking griddle plate
- Smooth bottom ensures even heat supply
- 3" high splash guard to prevent grease splatters
- Temperature control varies from 150~570°F (65°C~299 °C)
- Bakelite knob, easy to manipulate
- Stainless steel removable grease tray
- Single thermostatic control
- Mild steel plate to retain heat
- Anti slippery rubber foot

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSEG-12-22

MODEL	PRODUCT (WxDxH)	POWER	COOKING SURFACE	PLATE TYPE	NW
HDSEG-12-10	260 x 420 x 270 mm 10 x 17 x 11 inch	1500 W	256 x 330 mm 10 x 13 inch	Flat	16.5 kg 26 lbs
HDSEG-12-16	400 x 500 x 270 mm 16 x 20 x 11 inch	3000 W	400 x 396 mm 16 x 16 inch	Flat	27.5 kg 60 lbs
HDSEG-12-22	550 x 450 x 270 mm 22 x 18 x 11 inch	3000 W	546 x 348 mm 22 x 14 inch	Flat	31 kg 68 lbs
HDSEG-12-24	610 x 500 x 270 mm 24 x 20 x 11 inch	6000 W	606 x 400 mm 24 x 16 inch	Flat	40 kg 88 lbs
HDSEG-12-30	760 x 500 x 270 mm 30 x 20 x 11 inch	6000 W	756 x 400 mm 30 x 16 inch	Flat	48 kg 106 lbs

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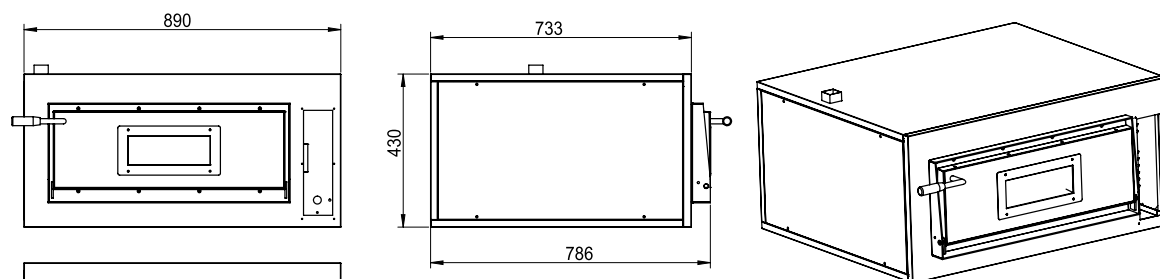
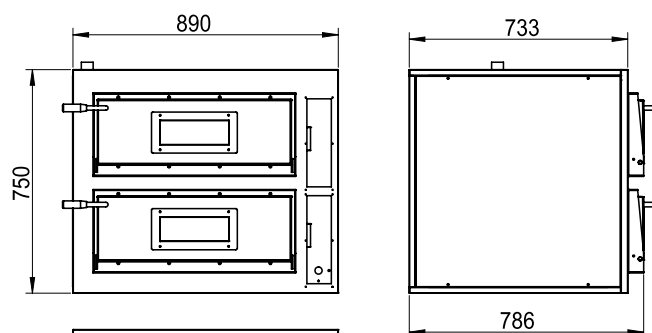
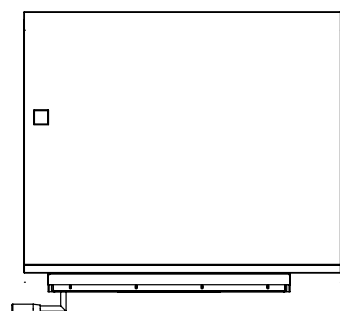
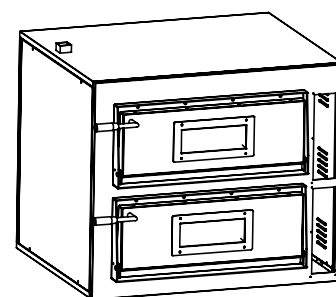
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PERFORMANCE. DURABILITY. VALUE.

**HDSEPO-4-2****HDSEPO-4****STANDARD FEATURES**

- Front stainless steel with high temperature black painting on sides
- EGO thermostat controlled, durable and robust
- Temperature range 30-500°C (86~932°F)
- Durable Alloy heating element on top and bottom
- On/off switch for illuminator
- Aluminum painting panel to resist high temperature
- Power indicator
- Visual glass on the door
- Cool to touch Bakelite handle
- Hearthstone inside to make sure temperature is distributed more evenly
- Available in 4 different sizes

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSEPO-4****HDSEPO-4-2**

MODEL	CHAMBER (WxDxH)	CAPACITY	POWER	TEMPERATURE	PRODUCT (WxDxH)	NW
HDSEPO-6-2	610 x 910 x 140 mm 24 x 36 x 6 inch	6 + 6	14.4 kW	30 - 500°C 86 - 932°F	890 x 1125 x 750 mm 35 x 44 x 30 inch	154 kg 339 lbs
HDSEPO-6	610 x 910 x 140 mm 24 x 36 x 6 inch	6	7.2 kW	30 - 500°C 86 - 932°F	890 x 1125 x 430 mm 35 x 44 x 17 inch	108 kg 238 lbs
HDSEPO-4-2	610 x 610 x 140 mm 24 x 24 x 6 inch	4 + 4	8.4 kW	30 - 500°C 86 - 932°F	910 x 820 x 750 mm 36 x 32 x 30 inch	118 kg 260 lbs
HDSEPO-4	610 x 610 x 140 mm 24 x 24 x 6 inch	4	4.2 kW	30 - 500°C 86 - 932°F	910 x 820 x 430 mm 36 x 32 x 30 inch	68 kg 150 lbs

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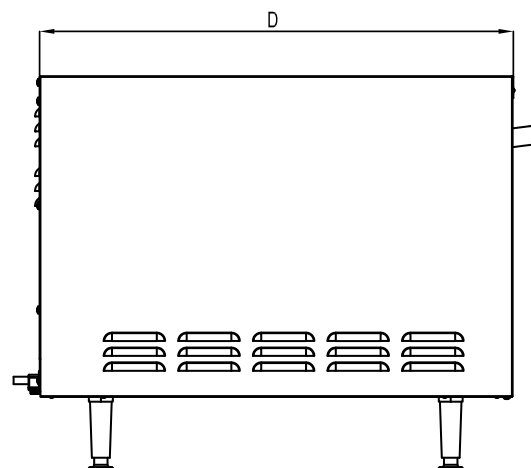
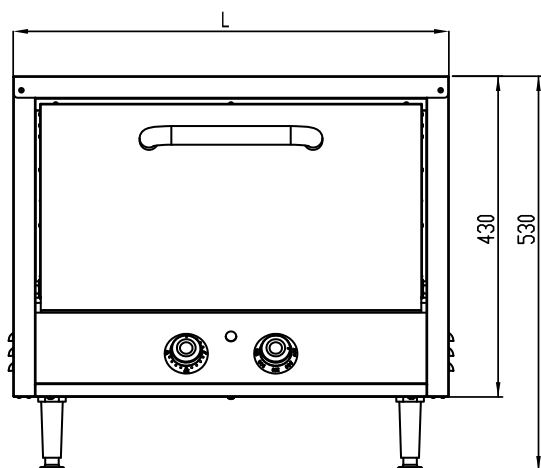


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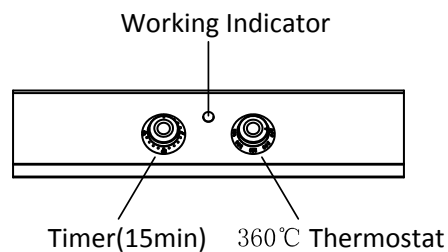
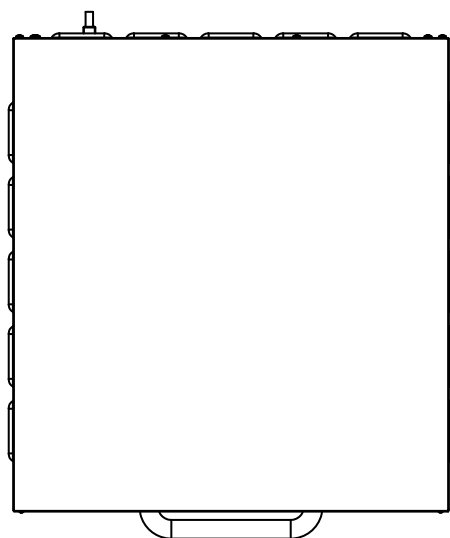
**HDSEPO-19****STANDARD FEATURES**

- All Stainless steel structure
 - Two decks with ceramic hearth
 - 3 1/4" deck height
 - High heat aluminized steel baking chamber
 - Durable stainless steel heating element on top and bottom
 - Compact size for small kitchens
 - Temperature range from 86°F- 680°F (30°C~360 °C)
 - 15 minutes timer with bell
 - Gravity door design
 - Adjustable stainless steel legs
 - Stainless steel handle
-
- Thermostats (if applicable) available in either Fahrenheit or Celsius
 - Available in various electrical power setups (power setups available for all areas of the world)
 - Power may vary based on specified electrical setup



HDSEPO-19: L=584 D=635

HDSEPO-22: L=660 D=711



MODEL	CHAMBER (WxDxH)	CAPACITY	POWER	TEMPERATURE	PRODUCT (WxDxH)	NW
HDSEPO-19	489 x 476 x 241 mm 19.3 x 18.7 x 10 inch	2	2850 W	30 - 360°C 86 - 680°F	584 x 635x 530 mm 23 x 25 x 21 inch	55 kg 121 lbs
HDSEPO-22	565 x 552 x 241 mm 22.2 x 22 x 10 inch	2	3600 W	30 - 360°C 86 - 680°F	660 x 711 x 530 mm 26 x 28 x 21 inch	79 kg 174 lbs

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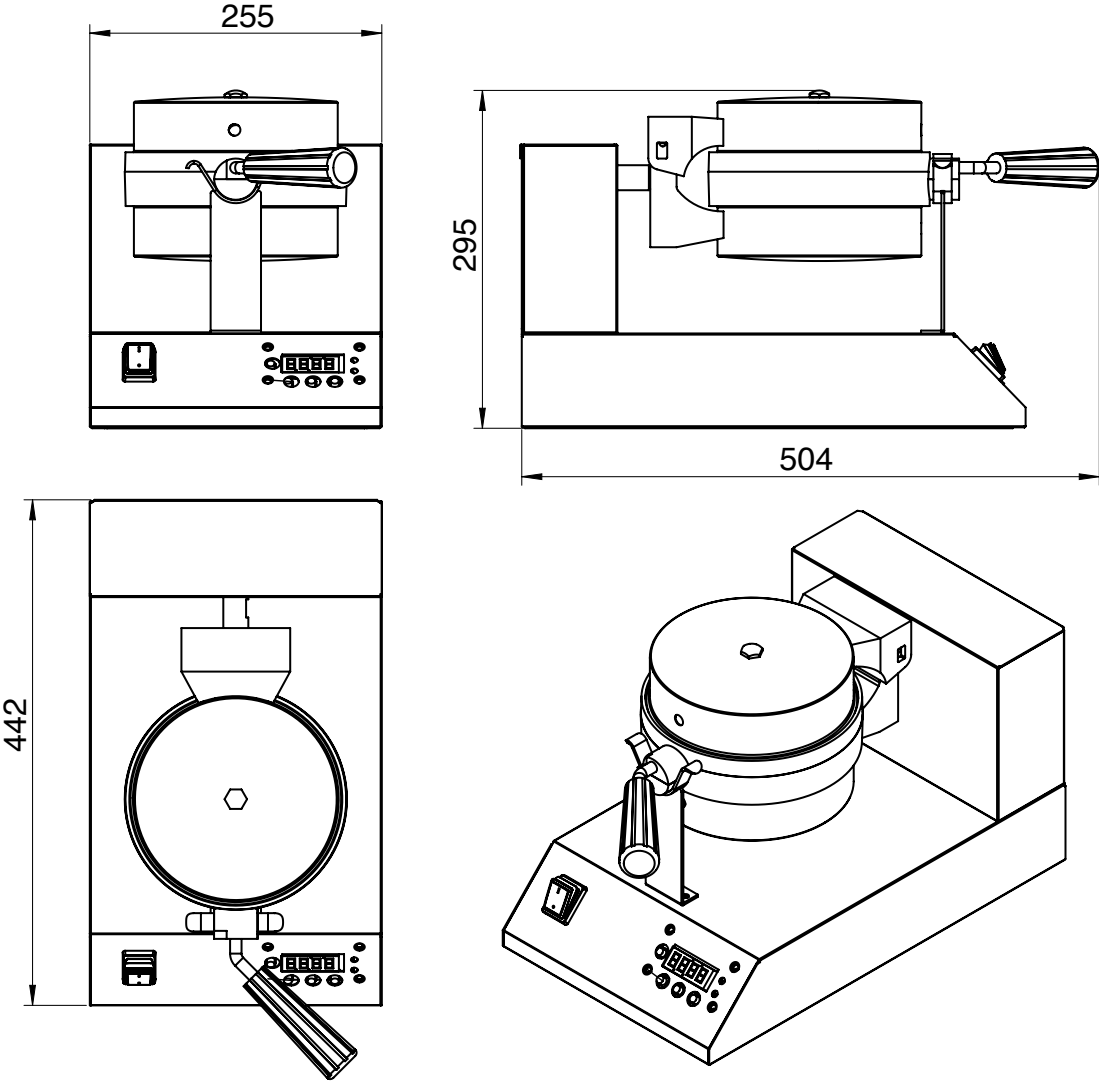
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PERFORMANCE. DURABILITY. VALUE.

**HDSWBC-7****STANDARD FEATURES**

- Cast aluminum plate with Teflon coating
- An output of 20 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 124-230°C (255-446°F)
Waffle thickness can be 1.25" (3cm)
- 18cm diameter plate
- Rotating plate for better batter distribution
Stainless steel heating element on both sides
Rock on/off switch with illuminator
- PCB control with precise temperature and time setting
- Buzzer would beep after time is up
- Anti-slip rubber feet
- Stainless steel crumb collector
- Bakelite handle, cool to touch

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSWBC-7

MODEL	PRODUCT (WxDxH)	PLATE TYPE	COOKING SIZE	POWER	NW
HDSWBC-7	255 x 440 x 320 mm 10 x 17 x 13 inch	Round	Dia. 180 mm Dia. 7 inch	1000 W	11 kg 24 lbs

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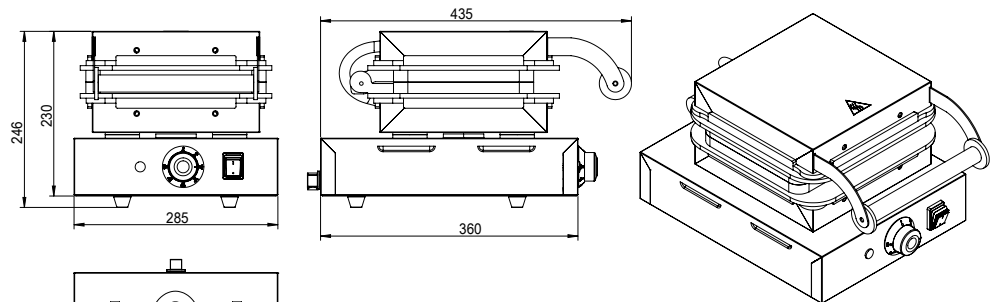
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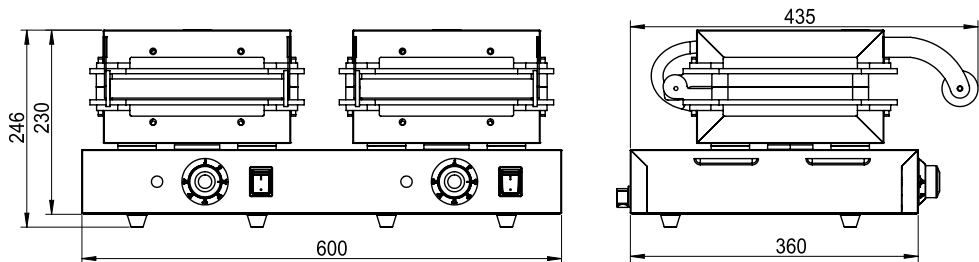
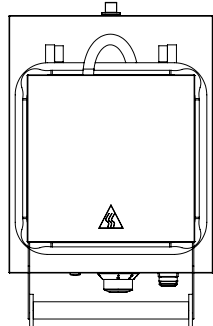
**HDSWBR-7****STANDARD FEATURES**

- Cast iron plate with ceramic coating
- Designed to produce two pieces of 7x4" square pattern waffles
- An output of 30 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 50-320°C (122-608°F)
Waffle thickness can be 1." (2.3cm)
- Top plate opens up to 90°
- EGO thermostat
- Stainless steel heating element on both sides
Cast iron plate to hold heat longer
- A golden waffle can be done in just 2 minutes
- Anti-slip rubber feet
- Wire brush for easy cleaning
- Bakelite handle for frame, cool to touch

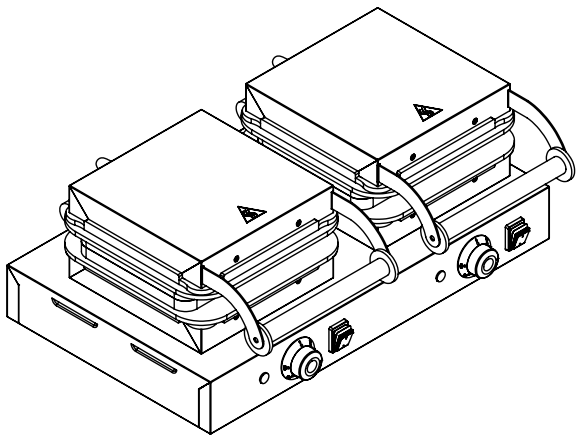
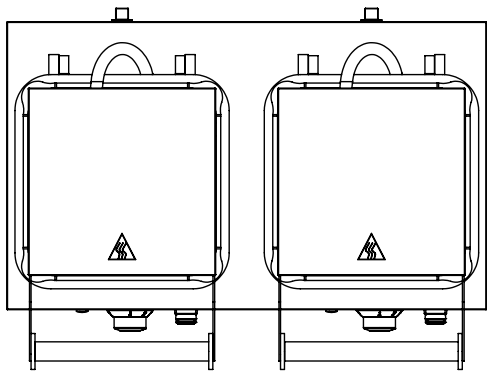
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSWBR-7



HDSWBR-7-2



MODEL	PRODUCT (WxDxH)	PLATE TYPE	COOKING SIZE	POWER	NW
HDSWBR-7	285 x 360 x 220 mm 11 x 14 x 9 inch	Rectangular	165 x 105 mm 7 x 4 inch	2200 W	16 kg 35 lbs
HDSWBR-7-2	600 x 360 x 220 mm 24 x 14 x 9 inch	Rectangular	165 x 105 mm 7 x 4 inch	2 x 2200 W	30 kg 66 lbs

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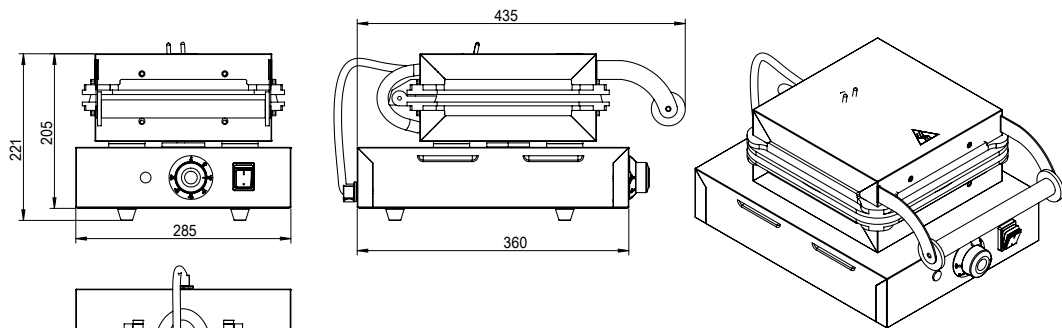
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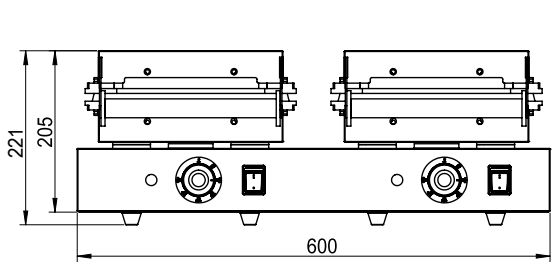
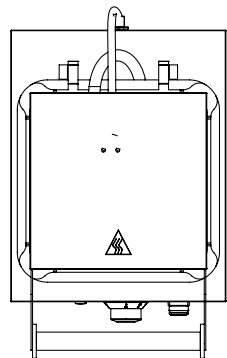
**HDSWBH-8****STANDARD FEATURES**

- Cast iron plate with ceramic coating
- Designed to produce five pieces of heart shaped pattern waffles
- An output of 30 Belgian waffle in one hour
- Stainless steel structure
- Temperature range 50-320°C (122-60°F)
Waffle thickness can be 1" (2.3cm)
- Top plate opens up to 90°
- EGO thermostat
- Stainless steel heating element on both sides
Cast iron plate to hold heat longer
- A golden waffle can be done in just 2 minutes
- Anti-slip rubber feet
- Wire brush for easy cleaning
- Bakelite handle for frame, cool to touch

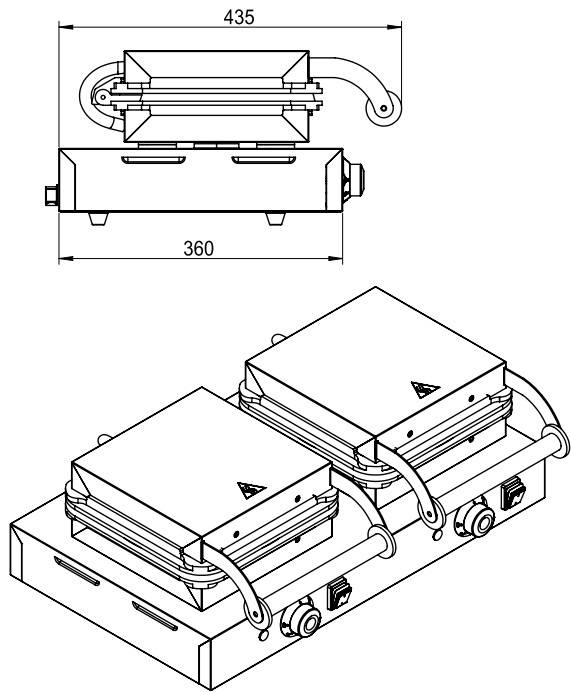
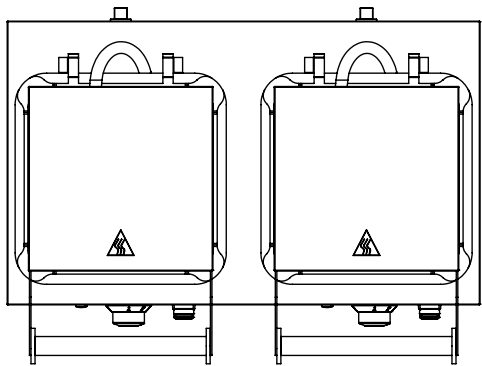
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSWBH-8



HDSWBH-8-2



MODEL	PRODUCT (WxDxH)	PLATE TYPE	COOKING SIZE	POWER	NW
HDSWBH-8	285 x 360 x 220 mm 11 x 14 x 9 inch	Heart shape	Dia. 210 mm Dia. 8 inch	2200 W	11 kg 24 lbs
HDSWBH-8-2	600 x 360 x 220 mm 24 x 14 x 9 inch	Heart shape	Dia. 210 mm Dia. 8 inch	2 x 2200 W	30 kg 66 lbs

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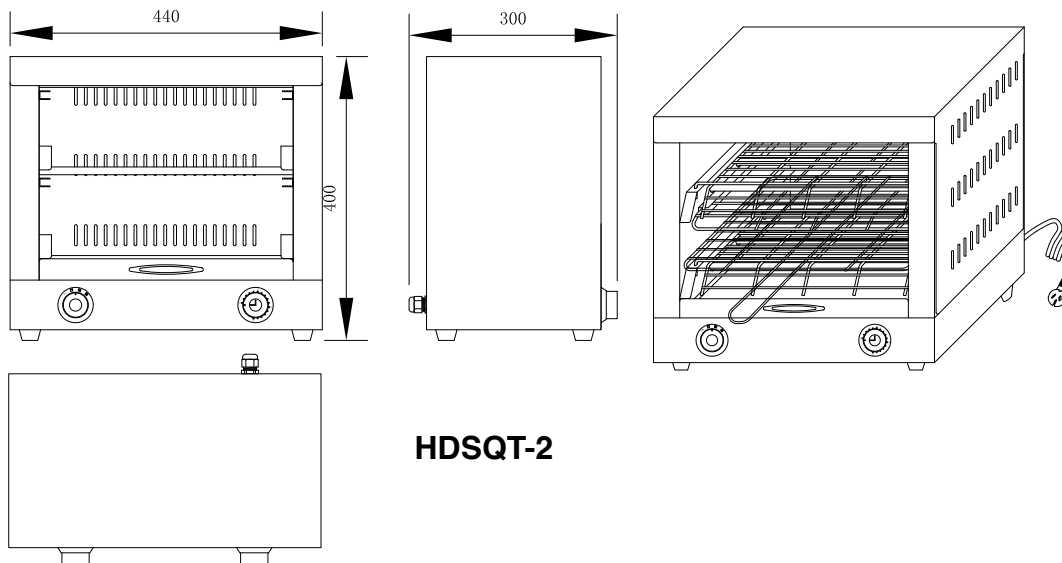
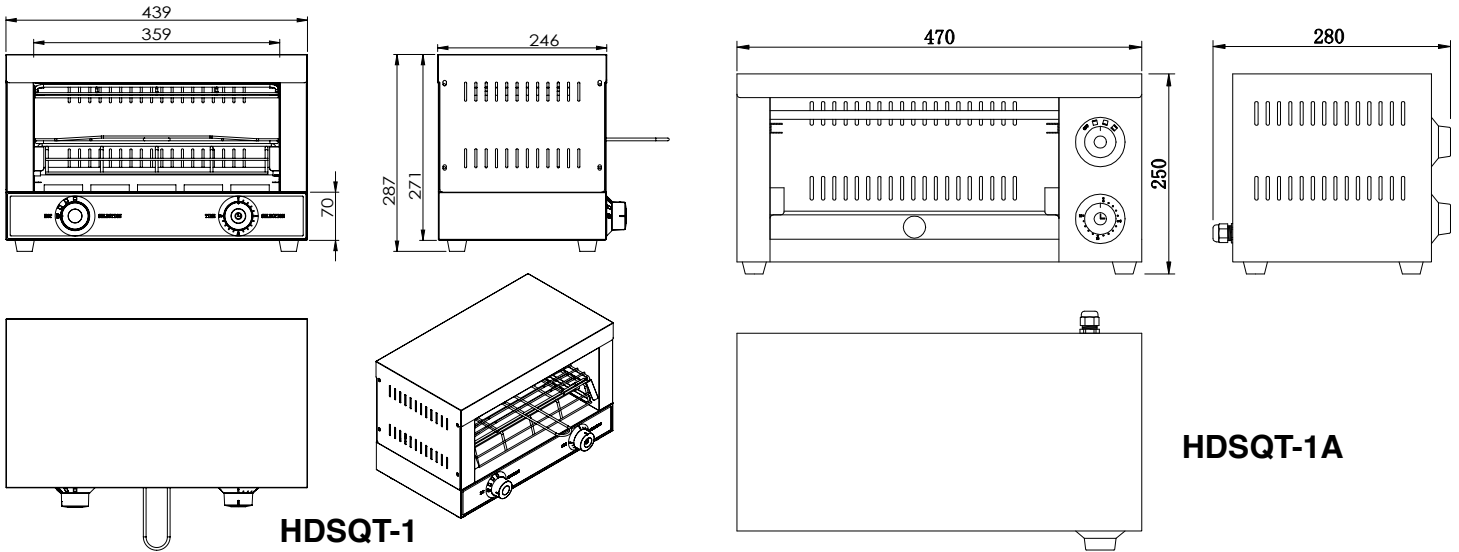


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**HDSQT-1****HDSQT-1A****HDSQT-2****Quartz Tube****STANDARD FEATURES**

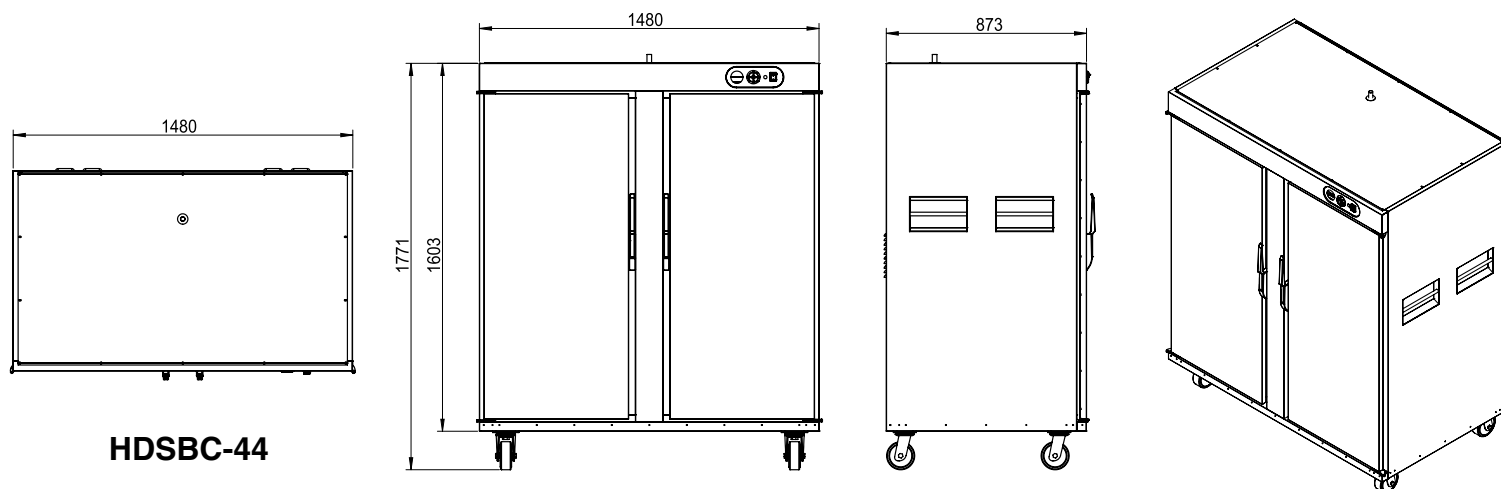
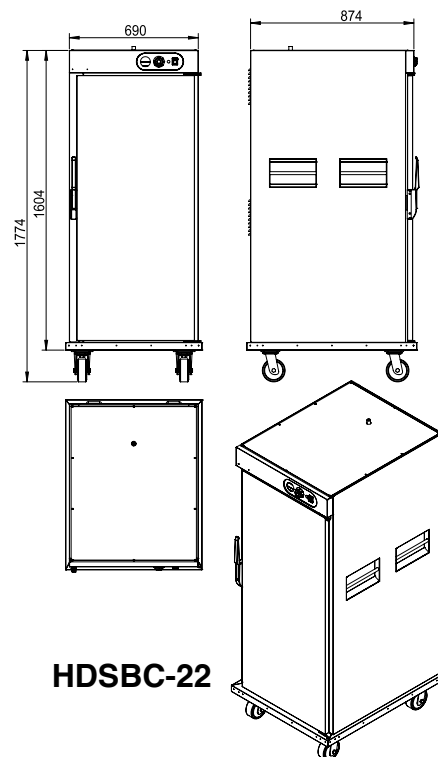
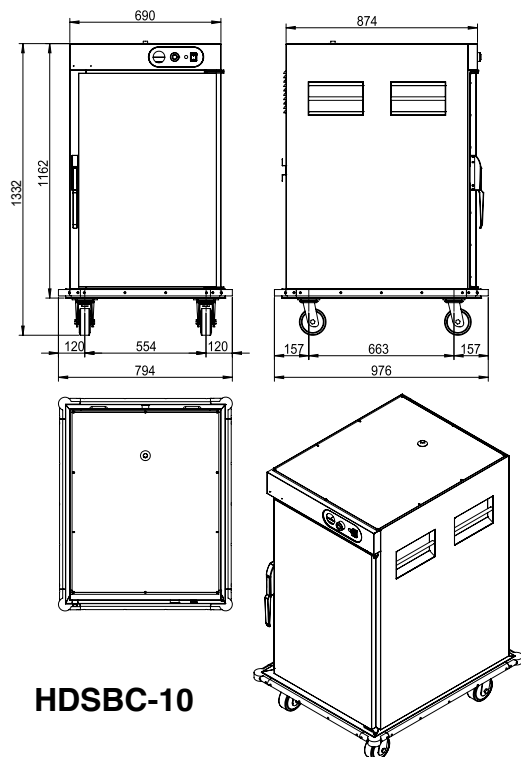
- Mirror polished stainless steel structure, easy to clean
- Infrared quartz tube for rapid heating
 - Temperature can reach maximum within 30 seconds
- Selection switch to control different groups of heating
- Protection grid to protect quartz tube
- • Wire grid to support food
- 15 minutes timer
- Insulation on three sides (Top, Left, Right)
- Mirror polished chamber to improve heating efficiency
- Cools down in seconds once shut off
- Stainless steel crumb collector with handle
- Anti-slip rubber feet
- Removable stainless steel crumb collector
- Optional tongs
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



MODEL	LAYER	TIMER	POWER	PRODUCT (WxDxH)	NW
HDSQT-2	Double	15 min.	3000 W	440 x 300 x 400 mm 17 x 12 x 16 inch	10.2 kg 22 lbs
HDSQT-1	Single	15 min.	1700 W	440 x 300 x 290 mm 17 x 12 x 11 inch	7.8 kg 17 lbs
HDSQT-2A	Double	15 min.	3000 W	470 x 280 x 360 mm 19 x 11 x 14 inch	10.2 kg 22 lbs
HDSQT-1A	Single	15 min.	1700 W	470 x 280 x 250 mm 19 x 11 x 10 inch	7.8 kg 17 lbs

**HDSBC-10****HDSBC-22****HDSBC-44****STANDARD FEATURES**

- HDSBC-10
 - Stainless steel structure
 - Good insulation to improve holding efficiency
 - 110°C (230°F) EGO thermostat controlled, durable and robust
 - Temperature display on top to read holding temperature
 - Water-proof on/off switch
 - Double durable stainless steel round heating element
 - Forced air circulation with special baffle plate
 - Stainless steel lock
 - Four swivel heavy duty 6" castors with brake
 - Bumpers all around to provide better protection while transportation
 - Recessed hand-grasping handle on both sides Rubber seal on the doors
 - Bottom water tray to keep food humidity when needed
 - GN2/1 wire grid
 - Available in 3 different sizes
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**



MODEL	CAPACITY	POWER	TEMPERATURE	PRODUCT (WxDxH)	NW
HDSBC-10	10 x GN 1/1	2570 W	30 - 110°C 86 - 230°F	780 x 960 x 1355 mm 31 x 38 x 53 inch	145 kg 319 lbs
HDSBC-22	22 x GN 1/1	2570 W	30 - 110°C 86 - 230°F	780 x 960 x 1755 mm v31 x 38 x 69 inch	182 kg 400 lbs
HDSBC-44	44 x GN 1/1	2570 W	30 - 110°C 86 - 230°F	1540 x 960 x 1755 mm 61 x 38 x 69 inch	318 kg 700 lbs

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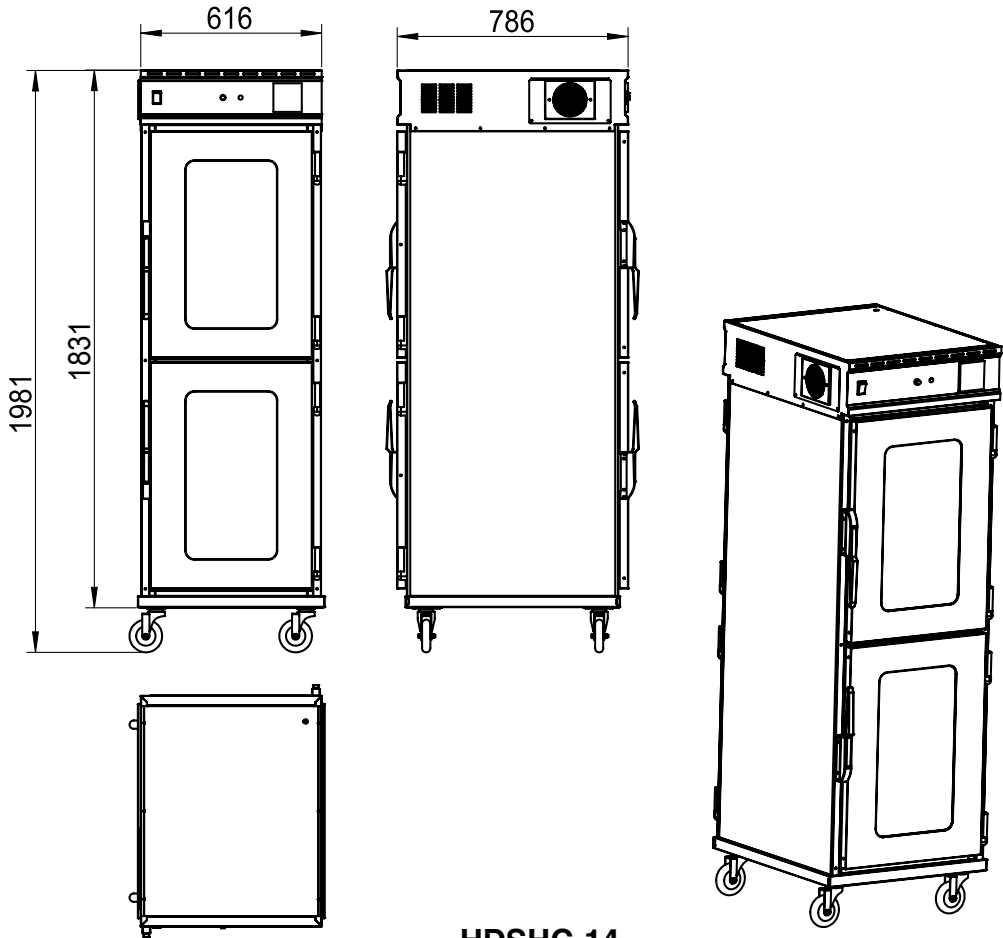
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**HDSHC-14****STANDARD FEATURES**

- All stainless steel structure
- Front and back swing doors, pass through glass doors
- On/off power switch
- Digital thermostat
- Water pan on top to add humidity
- Four casters with brake
- Two powerful, high efficient fans
- Self-closing doors for heat retention
- Magnetic door gaskets provide maximum sealing

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSHC-14

MODEL	PRODUCT (WxDxH)	POWER	LEVELS	PAN SIZE	GW	NW
HDSHC-14	636 x 786 x 2000 mm 25 x 31 x 7 inch	2 kW	14	18 x 26 x 1 inch 457 x 660 x 25 mm	150 Kg 330 lbs	120 kg 264 lbs

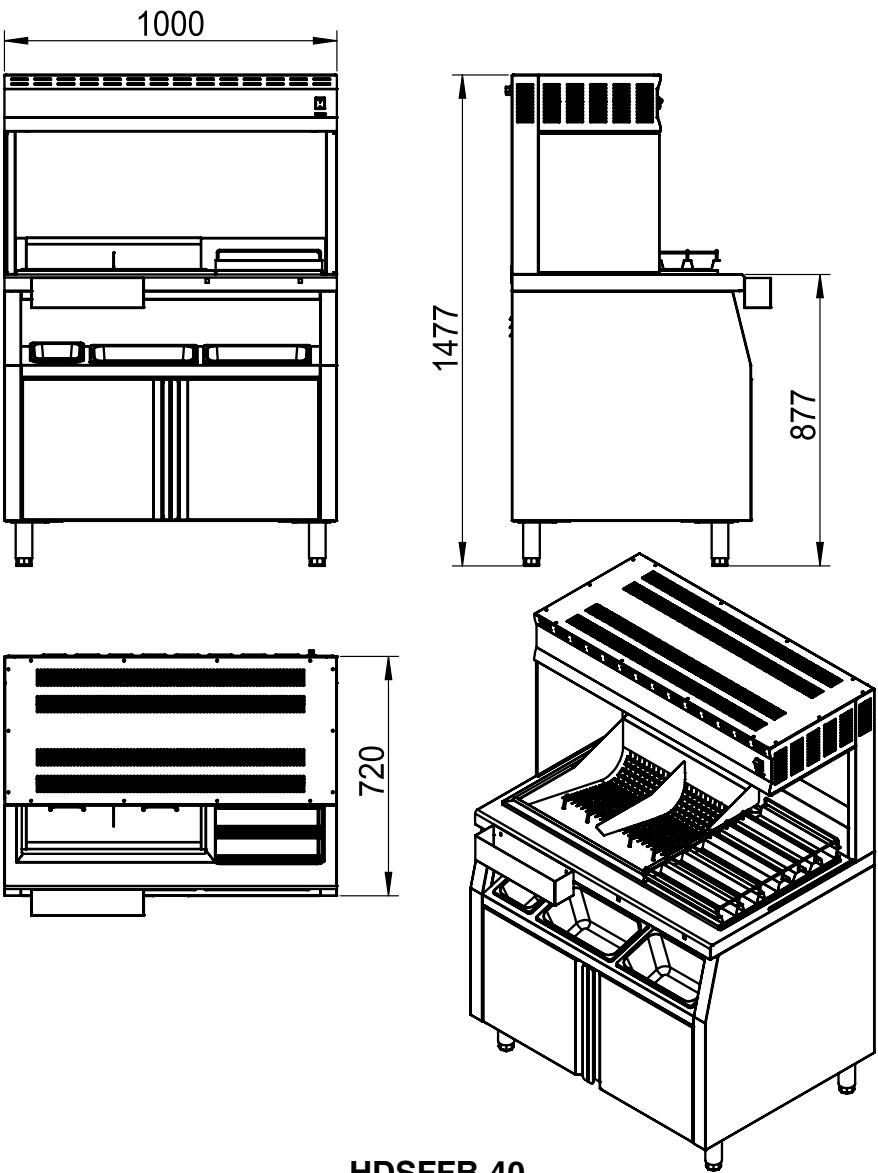
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**HDSFFB-40****STANDARD FEATURES**

- Stainless steel structure
- Infrared ceramic heaters on top
- Heating bulbs on top
- Heating strip at the bottom of the pan
- Mirror polished radiant plate against heater to improve efficiency
- Dumping pan partition to separate different food
- Dumping pan and wire rack can be interchanged
- Cabinet underneath
- Perforated pan for drainage of Fries grease
- Stainless steel adjustable legs
- Front stainless steel box and GN pans

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSFFB-40

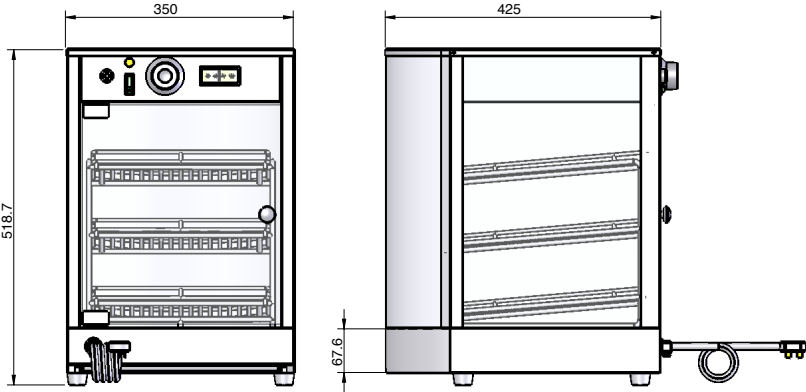
MODEL	PRODUCT (WxDxH)	PAN HEATER	LAMP	POWER	NW
HDSFFB-40	1010 x 720 x 1500 mm 40 x 28 x 59 inch	60 W	40 W	1100 W	85 kg 187 lbs

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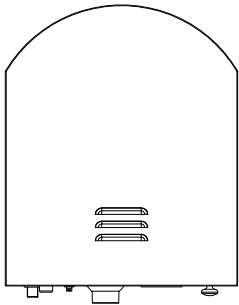
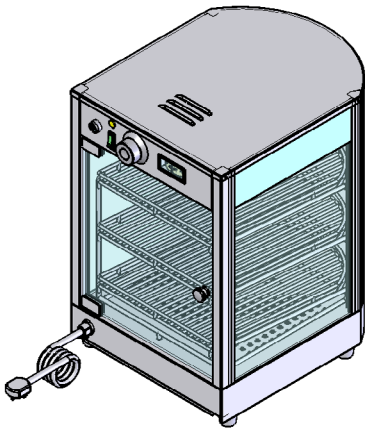
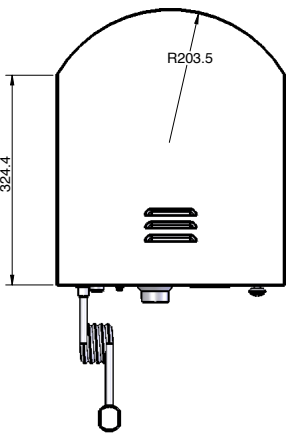


**HDSFWP-3****HDSFWP-5****STANDARD FEATURES**

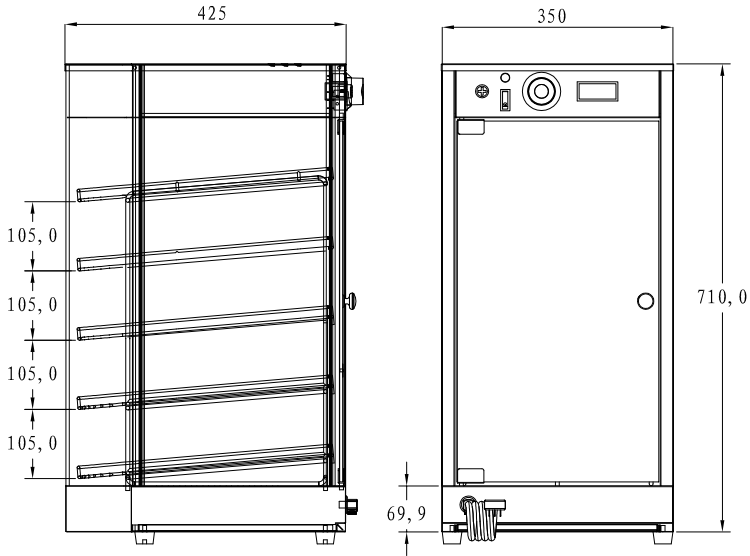
- Stainless steel heating element at the bottom
 - Mirror polished stainless steel structure
 - Thermostat controlled, durable and robust
 - Circuit breaker to protect electrical components
 - Spot light on top for better view of food displayed
 - Three sides colored posters to attract customer
 - Temperature display on top to monitor inside temperature
 - Light switch with green indicator, heating indicator
 - Swing door for easy opening, anti slippery rubber foot
 - Cool to touch Bakelite handle on door
 - Sloped shelf for better view from customer
-
- Thermostats (if applicable) available in either Fahrenheit or Celsius
 - Available in various electrical power setups (power setups available for all areas of the world)
 - Power may vary based on specified electrical setup



HDSFWP-3



HDSFWP-5



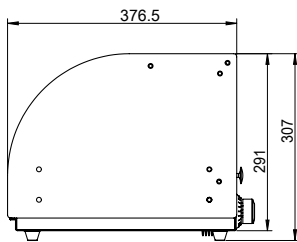
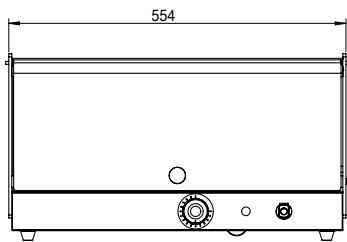
MODEL	PRODUCT (WxDxH)	LEVEL	TEMPERATURE	POWER	NW
HDSFWP-3	350 x 425 x 500 mm 14 x 17 x 20 inch	3	30 - 85°C 86 - 185°F	850 W	16 kg 35 lbs
HDSFWP-5	350 x 425 x 710 mm 14 x 17 x 28 inch	5	30 - 85°C 86 - 185°F	850 W	17 kg 37 lbs

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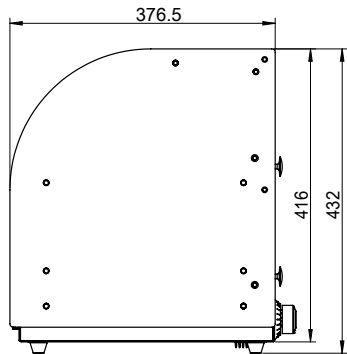
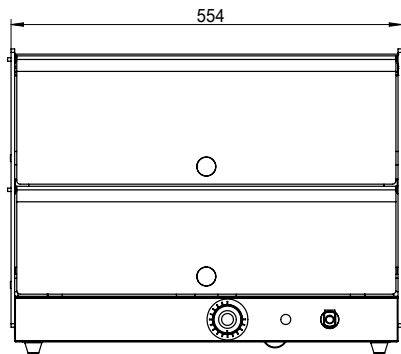
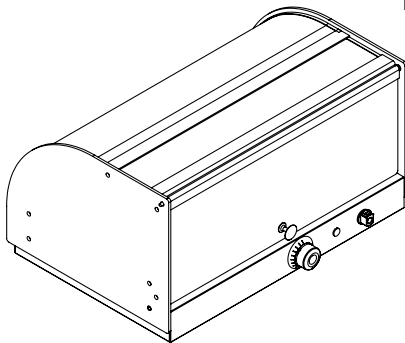
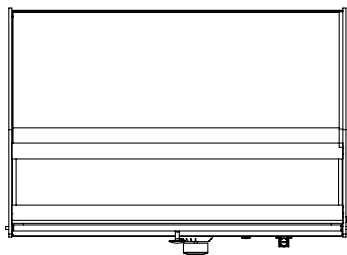


**HDSHDC-22****HDSHDC-22-2****STANDARD FEATURES**

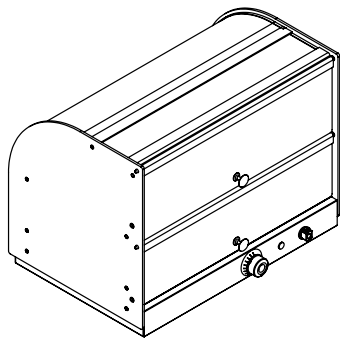
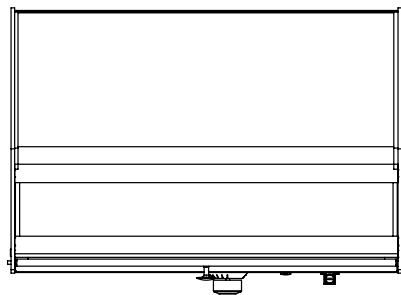
- HDSHDC-22
- Toughened glass sides and door, curved glass in front
- Stainless steel bottom
- Thermostat control, durable and robust
- Hi limiter to protect electrical components
- Cool to touch plastic handle
- Water reservoir at the bottom to add humidity when needed
- Extra deep reservoir GN1/9 x 2.5" to last for whole day
- Inside chamber to be GN1/1 size
- Rubber seal between front and side glass to prevent heat loss
- Anti-slip rubber feet
- Heating indicator
- Available in single and double levels
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSHDC-22



HDSHDC-22-2



MODEL	PRODUCT (WxDxH)	LEVEL	TEMPERATURE	POWER	NW
HDSHDC-22	560 x 395 x 310 mm 22 x 16 x 12 inch	1	30 - 85°C 86 - 185°F	300 W	13 kg 29 lbs
HDSHDC-22-2	560 x 395 x 430 mm 22 x 16 x 17 inch	2	30 - 85°C 86 - 185°F	500 W	19 kg 42 lbs

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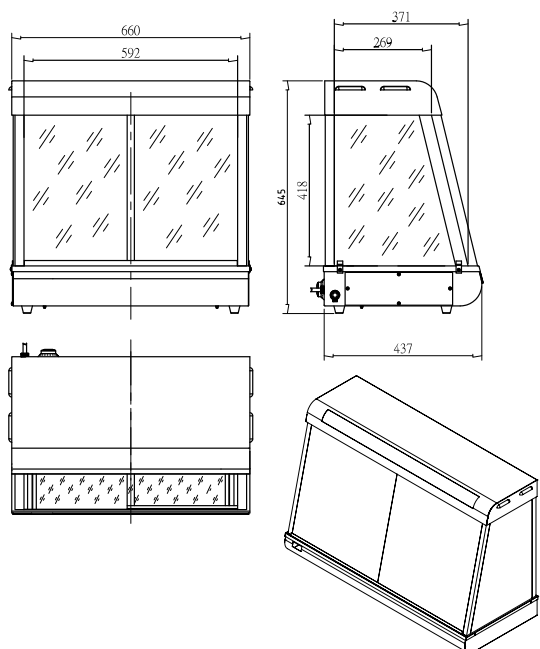
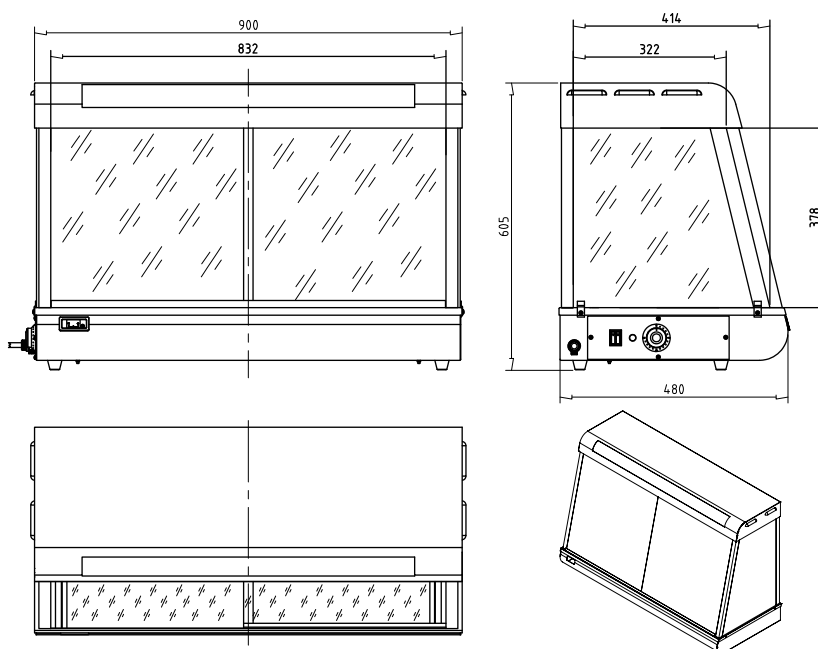
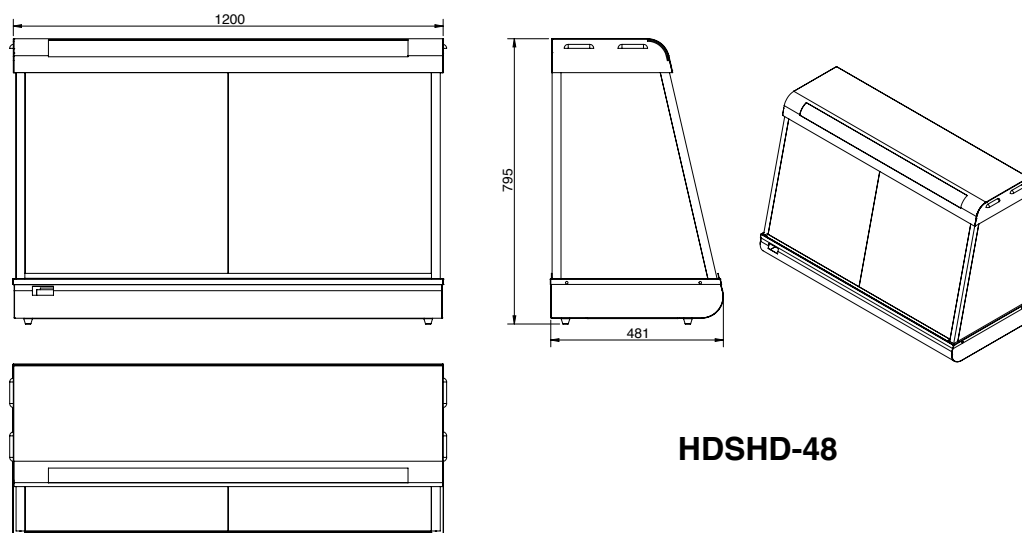


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**HDSHD-26****STANDARD FEATURES**

- Toughened glass all sides
 - Thermostat controlled, durable and robust
 - Analogue temperature display
 - Temperature range 30-90°C (86-194° F)
 - Cool to touch Bakelite handle
 - Water reservoir at the bottom to add humidity when needed
 - Extra deep reservoir GN1/9 x 2.5" to last for whole day
 - (3) Adjustable shelves
 - Sliding doors
 - Rubber seal between door and frame to prevent heat loss
 - Vertical fluorescent lamp on both sides to better highlight food
 - Filament lamp on top for advertising posters to attract customer
 - On/off switch for lamps
 - Anti-slip rubber feet
 - Heating indicator
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**

**HDSHD-26****HDSHD-36****HDSHD-48**

MODEL	CAPACITY	POWER	SHELF SIZE	PRODUCT (WxDxH)	NW
HDSHD-26	110 L	1840 W	580 x 275 mm / 23 x 11 inch 580 x 298 mm / 23 x 12 inch 580 x 318 mm / 23 x 13 inch	660 x 437 x 655 mm 26 x 17 x 26 inch	35 kg 77 lbs
HDSHD-36	150 L	1840 W	820 x 315 mm / 32 x 12 inch 820 x 340 mm / 32 x 13 inch 820 x 360 mm / 32 x 14 inch	900 x 480 x 590 mm 35 x 19 x 23 inch	50 kg 110 lbs
HDSHD-48	370 L	2200 W	1120 x 315 mm / 44 x 12 inch 1120 x 340 mm / 44 x 13 inch 1120 x 360 mm / 44 x 14 inch	1200 x 480 x 810 mm 47 x 19 x 32 inch	72 kg 158 lbs

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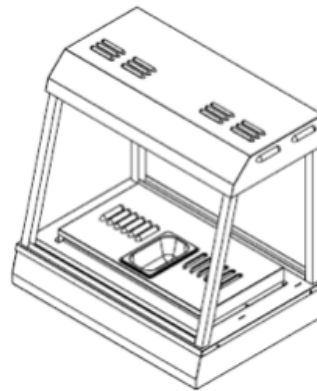
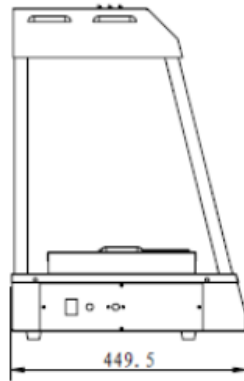
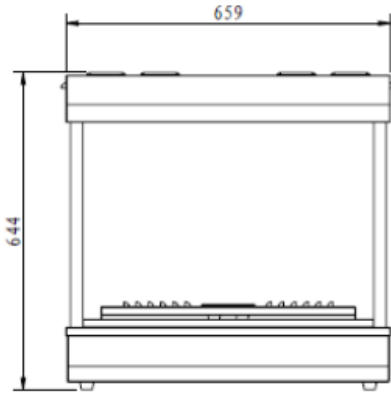
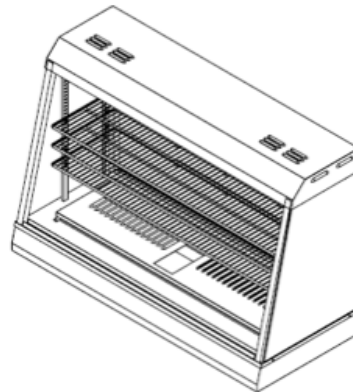
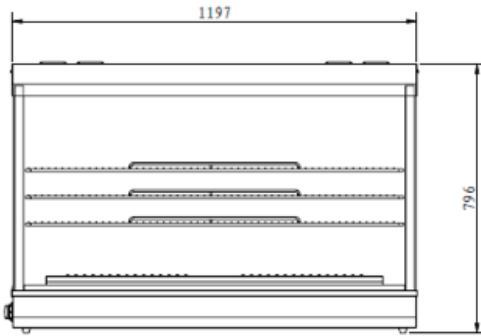
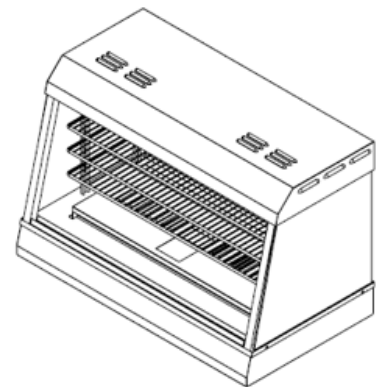
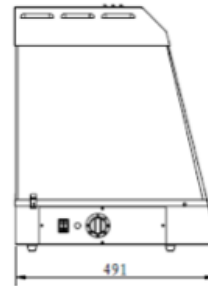
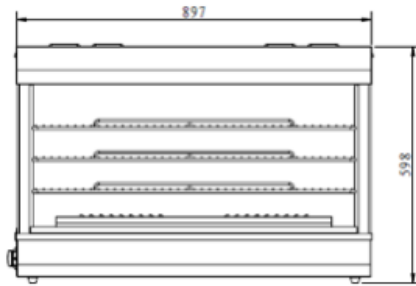


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**HDSHDN-36****STANDARD FEATURES**

- Toughened glass all sides
 - Thermostat controlled, durable and robust
 - Analogue temperature display
 - Temperature range 30-90°C (86-194° F)
 - Cool to touch Bakelite handle
 - Water reservoir at the bottom to add humidity when needed
 - Extra deep reservoir GN1/9 x 2.5" to last for whole day
 - (3) Adjustable shelves
 - Sliding doors
 - Rubber seal between door and frame to prevent heat loss
 - Vertical fluorescent lamp on both sides to better highlight food
 - On/off switch for lamps
 - Anti-slip rubber feet
 - Heating indicator
 - Attractive two-tone colour
-
- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
 - **Available in various electrical power setups (power setups available for all areas of the world)**
 - **Power may vary based on specified electrical setup**

**HDSHDN-26****HDSHDN-36****HDSHDN-48**

MODEL	CAPACITY	POWER	SHELF SIZE	PRODUCT (WxDxH)	NW
HDSHDN-26	110 L	2840 W	580 x 275 mm / 23 x 11 inch 580 x 298 mm / 23 x 12 inch 580 x 318 mm / 23 x 13 inch	660 x 437 x 655 mm 26 x 17 x 26 inch	37 kg 81 lbs
HDSHDN-36	150 L	2840 W	820 x 315 mm / 32 x 12 inch 820 x 340 mm / 32 x 13 inch 820 x 360 mm / 32 x 14 inch	900 x 480 x 590 mm 35 x 19 x 23 inch	50 kg 110 lbs
HDSHDN-48	370 L	2840 W	1120 x 315 mm / 44 x 12 inch 1120 x 340 mm / 44 x 13 inch 1120 x 360 mm / 44 x 14 inch	1200 x 480 x 810 mm 47 x 19 x 32 inch	72 kg 158 lbs

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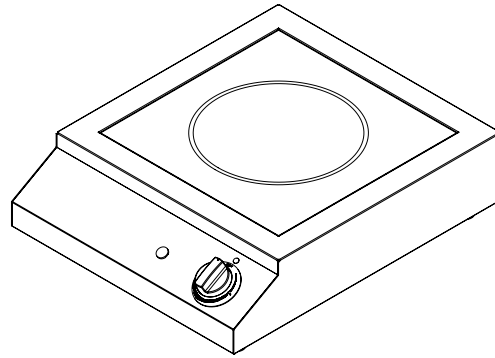
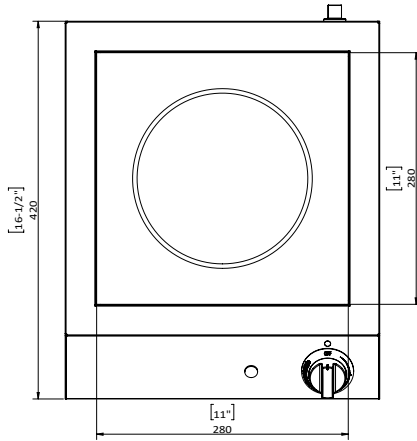
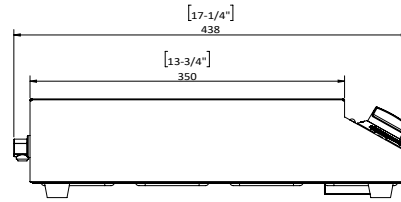
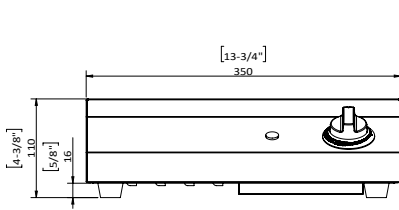
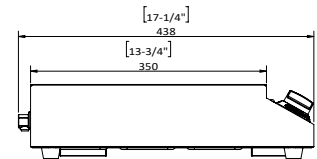
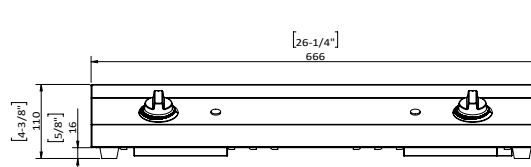
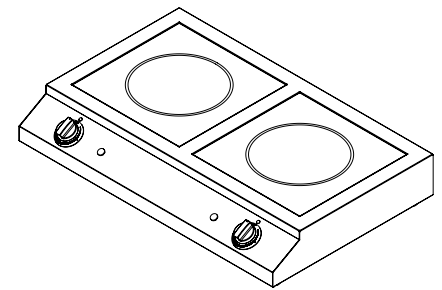
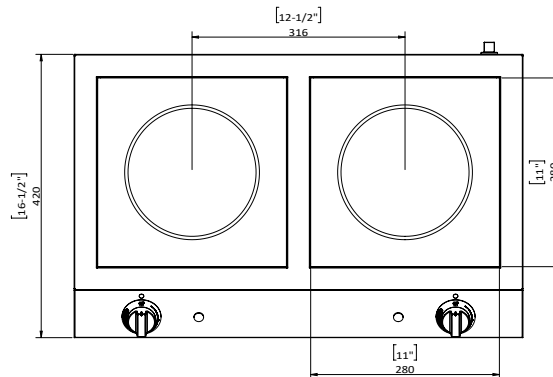
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**HDSHG-08****STANDARD FEATURES**

- All Stainless steel structure
- EGO1800W powerful infrared heater
- Glass ceramic tops for direct heat transfer
- Bakelite knob, cool to touch
- EGO infinite switch, easy to set power
- Power and heating indicators
- Compact design
- Round shape fits cookware better and makes best use of energy.
- Prompt glow-up time of 5 seconds
- Anti-slip rubber feet

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSHG-08****HDSHG-08-2**

MODEL	PRODUCT (WxDxH)	GLASS SIZE	HEATING ZONE	POWER	NW
HDSHG-08	350 x 420 x 110 mm 14 x 17 x 4 inch	275 x 275 mm 11 x 11 inch	Dia. 200 mm Dia. 8 inch	1800 W	4.8 kg 11 lbs
HDSHG-08-2	666 x 420 x 110 mm 26 x 17 x 4 inch	500 x 275 mm 20 x 11 inch	Dia. 200 mm Dia. 8 inch	3600 W	8 kg 18 lbs

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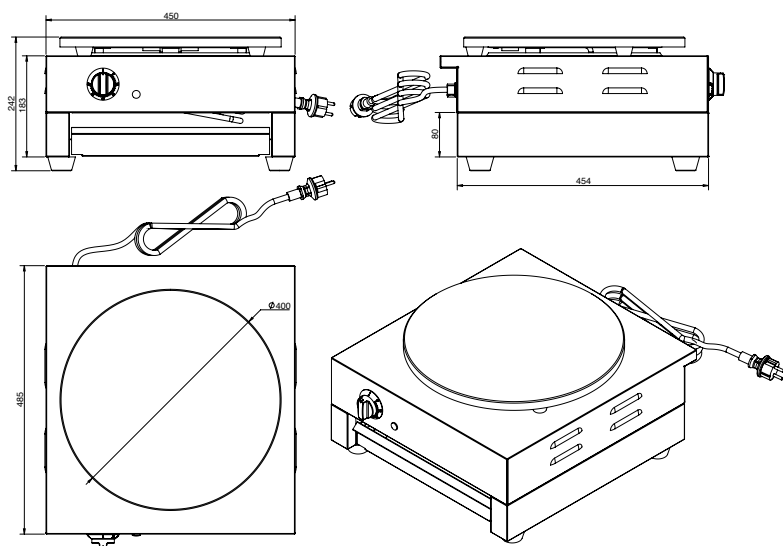
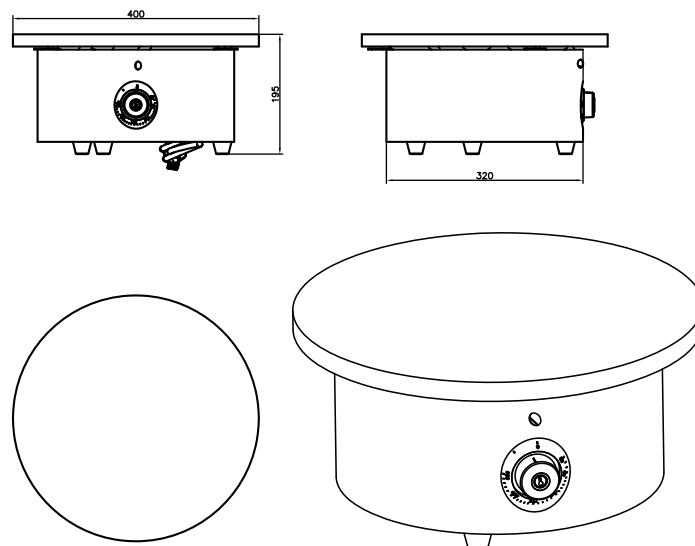
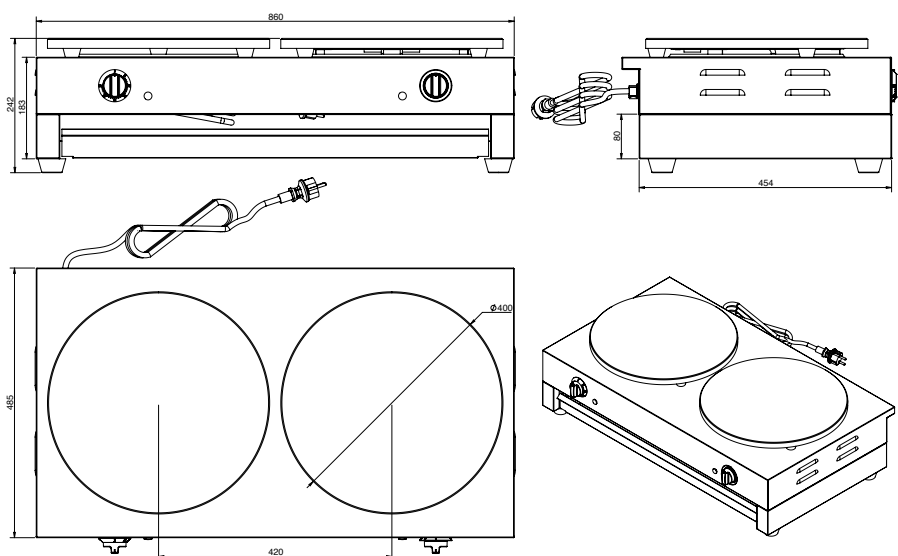
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**HDSECM-1****HDSECM-1A****HDSECM-2****STANDARD FEATURES**

- All stainless steel structure
- Thermostat controlled, durable and robust
- Cast iron plate with Teflon coating
- Temperature range 30~300°C (86°~572 °F)
- Special shape heating element for even heat distribution
- Two models come with warmer drawer
- Dia.400mm plate
- Anti-slippery rubber foot Power indicator
- Wooden crepe spreader
- Available in 3 different sizes

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSECM-1****HDSECM-1A****HDSECM-2**

MODEL	BAKING PLATE	TEMPERATURE	POWER	PRODUCT (WxDxH)	NW
HDSECM-1	Dia. 400 mm Dia. 16 inch	30 - 300°C 86 - 572°F	3000 W	450 x 510 x 240 mm 18 x 20 x 9 inch	21.5 kg 47 lbs
HDSECM-2	Dia. 400 mm Dia. 16 inch	30 - 300°C 86 - 572°F	6000 W	870 x 510 x 240 mm 34 x 20 x 9 inch	40 kg 88 lbs
HDSECM-1A	Dia. 400 mm Dia. 16 inch	30 - 300°C 86 - 572°F	3000 W	Dia. 400 x H200 mm Dia. 16 x H8 inch	20 kg 44 lbs

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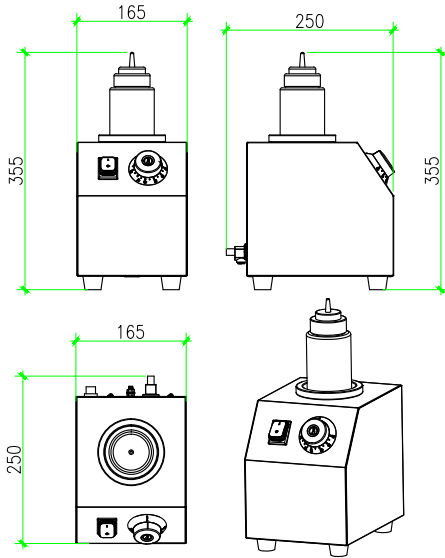
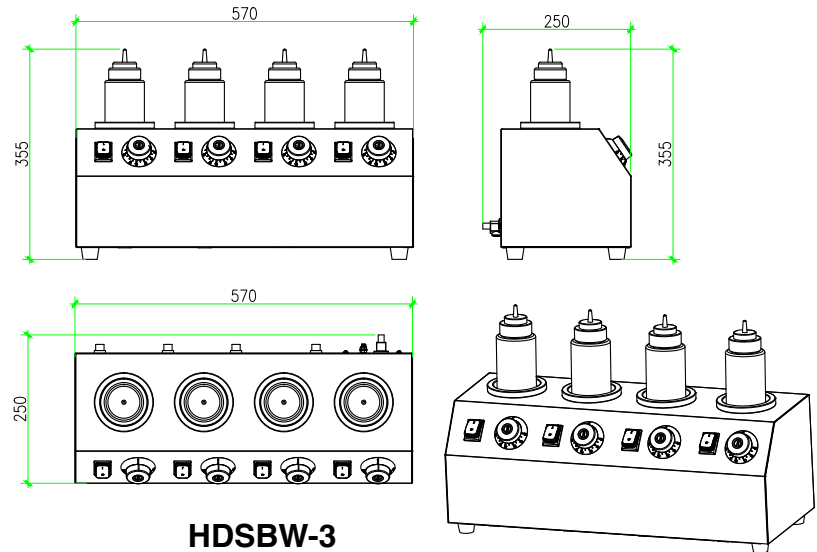
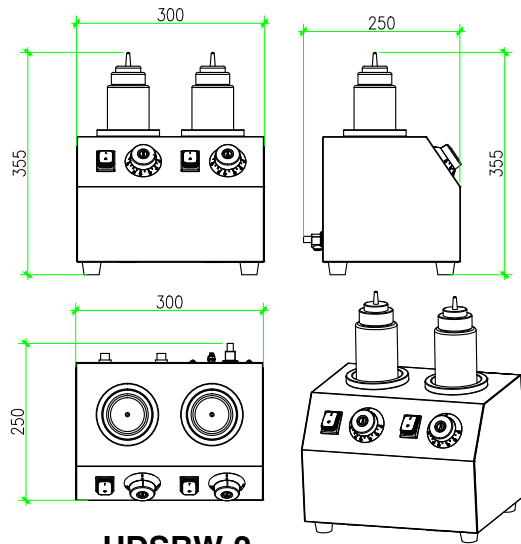
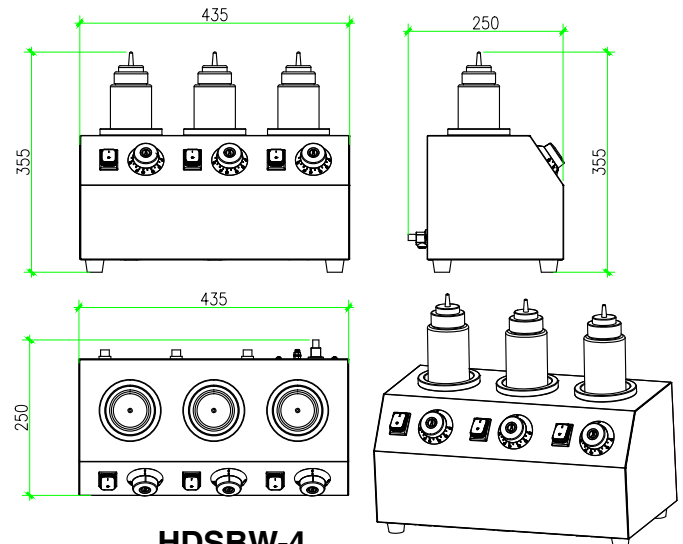


HDSBW-4

STANDARD FEATURES

- Perfect for keeping sauce warm and ready to use
- Stainless steel housing
- On/off power switch for each compartment
- 0.65L capacity bottle
- 200w heater for each compartment
- High limit protection
- Controls adjust between 105-185 °F (40-85 °C)

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup

**HDSBW-1****HDSBW-3****HDSBW-2****HDSBW-4**

MODEL	POWER	PRODUCT (WxDxH)	COMPARTMENT	BOTTLE CAPACITY
HDSBW-1	200 W	165 x 250 x 355 mm 6.5 x 9.8 x 14 inch	1	650 ml
HDSBW-2	400 W	300 x 250 x 355 mm 11.8 x 9.8 x 14 inch	2	650 ml
HDSBW-3	600 W	435 x 250 x 355 mm 17 x 9.8 x 14 inch	3	650 ml
HDSBW-4	800 W	570 x 250 x 355 mm 22.4 x 9.8 x 14 inch	4	650 ml

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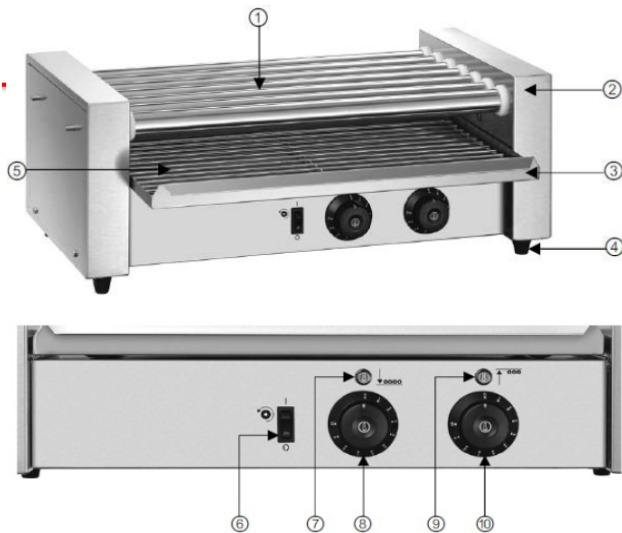
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HDSRG-05



Acrylic cover
optional for 5,7,9 rollers

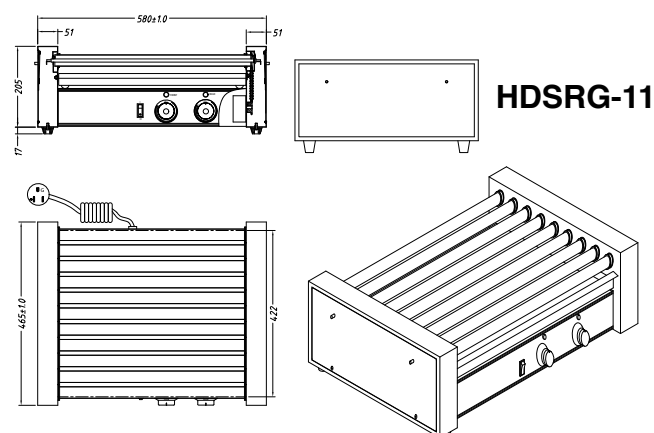
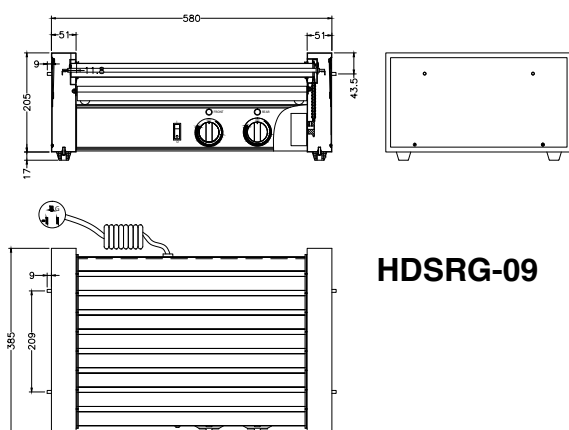
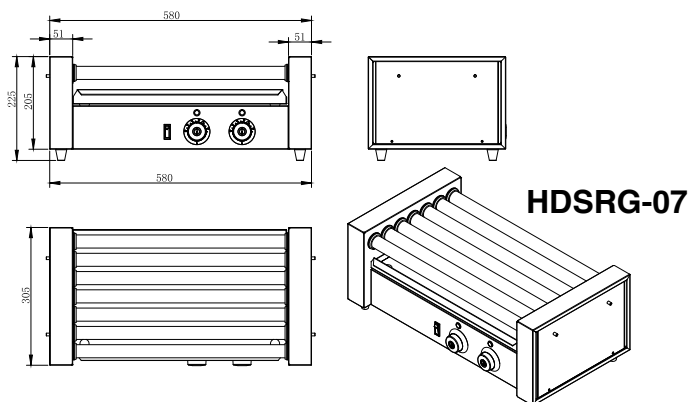
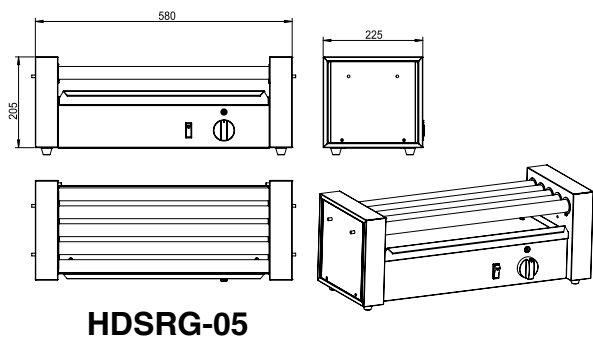


- | | |
|-------------------------------|---|
| 1. Rotaty rolloers (5,7,9,11) | 6. ON/OFF Switch for the rollers drive with integrated lamp (red) |
| 2. Housing | 7. Heating lamp for front rollers (orange) |
| 3. Fat tray | 8. Temperature knob for front rollers |
| 4. Feet | 9. Heating lamp for back rollers (orange) |
| 5. Wire grid | 10. Temperatire knob for back rollers |

STANDARD FEATURES

- Stainless steel structure
- Stainless steel rollers
- Energy regulator controlled, durable and robust
- On/off switch for rotating of rollers
- Stainless steel heating elements
- Teflon grease stopper on roller ends
- Heavy duty geared-box motor with cooling fan
- Bottom grease collector
- Wire grid support inside collector pan to keep hotdog warm
- Anti-slippery rubber foot
- Available in 4 different sizes

- **Thermostats (if applicable) available in either Fahrenheit or Celsius**
- **Available in various electrical power setups (power setups available for all areas of the world)**
- **Power may vary based on specified electrical setup**



MODEL	POWER	PRODUCT (WxDxH)	ROLLER QTYS	NW
HDSRG-05	400 W	590 x 225 x 255 mm 23.2 x 8.9 x 10 inch	5	10 Kg 22 lbs
HDSRG-05C		Optional Cover for HDSRG-05		
HDSRG-07	560 W	590 x 330 x 255 mm 23.2 x 13 x 10 inch	7	13 Kg 29 lbs
HDSRG-07C		Optional Cover for HDSRG-07		
HDSRG-09	720 W	590 x 405 x 255 mm 23.2 x 15.9 x 10 inch	9	15 Kg 33 lbs
HDSRG-09C		Optional Cover for HDSRG-09		
HDSRG-11	880 W	590 x 480 x 255 mm 23.2 x 18.9 x 10 inch	11	17 Kg 37 lbs

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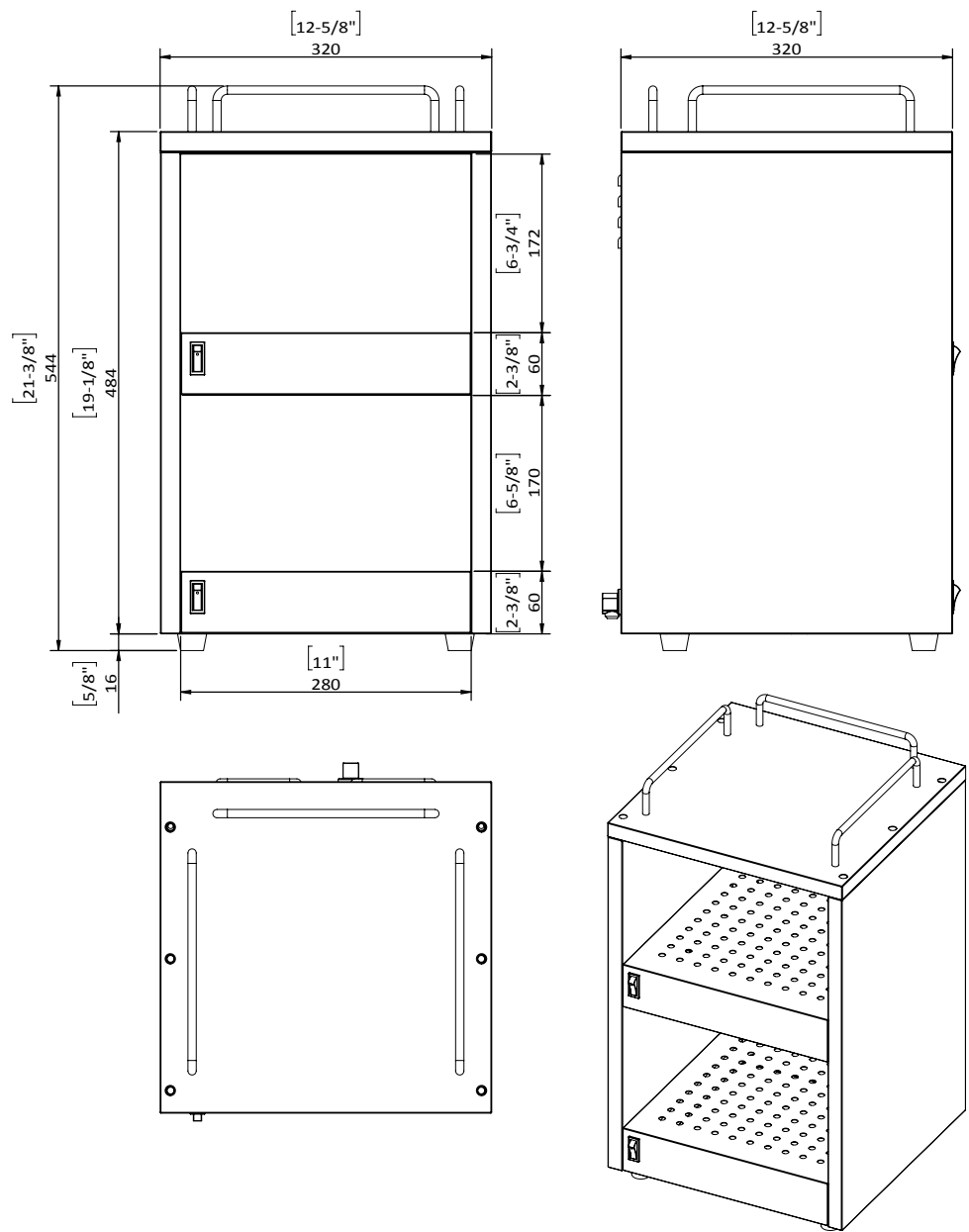


HDSCW-72

STANDARD FEATURES

- All stainless steel structure
- Stainless steel heating elements
- On/off power switch with illuminator
- Temperature range 30-60°C (86-140°F)
- Top storage area with steel rails around to prevent cups falling
- Perfect for warming cups, plates
- Special shape heating element for even heat distribution
- Warming capacity comes total 72 cups
- Two separate storage levels

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSCW-72

MODEL	PRODUCT (WxDxH)	CAPACITY	TEMPERATURE	POWER	NW
HDSCW-72	320 x 320 x 544 mm 12.6 x 12.6 x 21.4 in	72	30 - 60°C 86 - 140°F	140 W	11.5 kg 25 lbs

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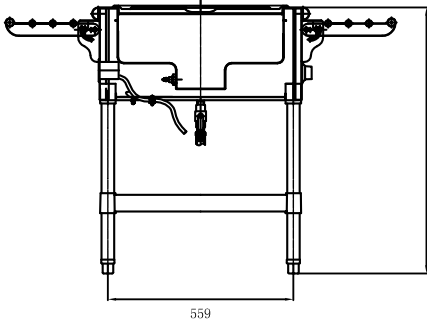
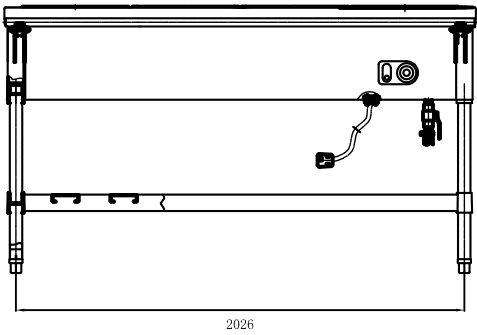


HDSSBM-6

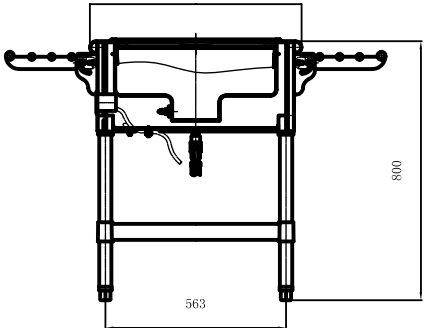
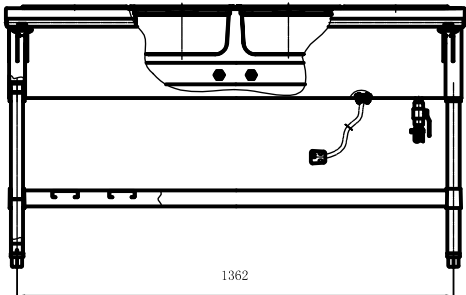
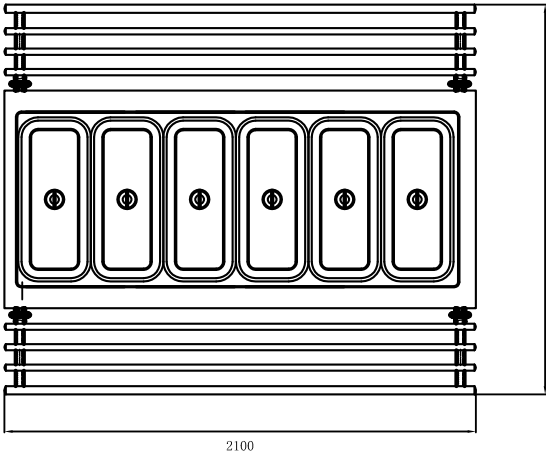
STANDARD FEATURES

- Stainless steel heater immersed in water to improve efficiency
- Stainless steel structure, Stainless steel bottom shelf for easy storage
- Thermostat controlled, durable and robust
- Float switch to prevent dry heating
- 150mm depth GN1/1 stainless steel inner pan
- Comes with S/S GN pan cover
- EGO 85 °C (185 °F) thermostat. Foods to be served at 60~63 °C (140-145 °F)
- Dismantled stand to save shipping volume
- Sliding rails on both sides can be folded
- Heating and power indicators
- Available in 4 and 6 pans

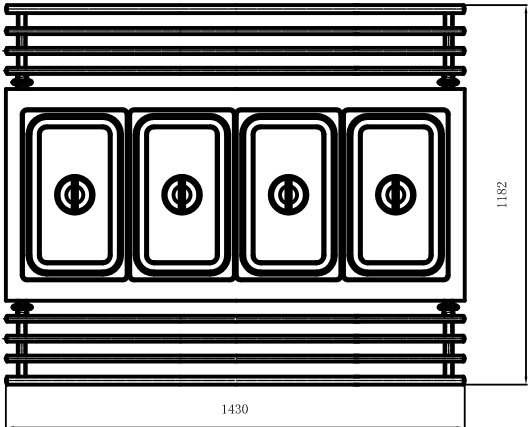
- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSSBM-6



HDSSBM-4



MODEL	PRODUCT (WxDxH)	TAP	WELL DEPTH	POWER	NW
HDSSBM-4	1430 x 1182 x 800 mm 56 x 47 x 32 inch	Yes	150 mm 6 inch	2000 W	57 kg 125 lbs
HDSSBM-6	2100 x 1182 x 800 mm 83 x 47 x 32 inch	Yes	150 mm 6 inch	2000 W	79 kg 174 lbs

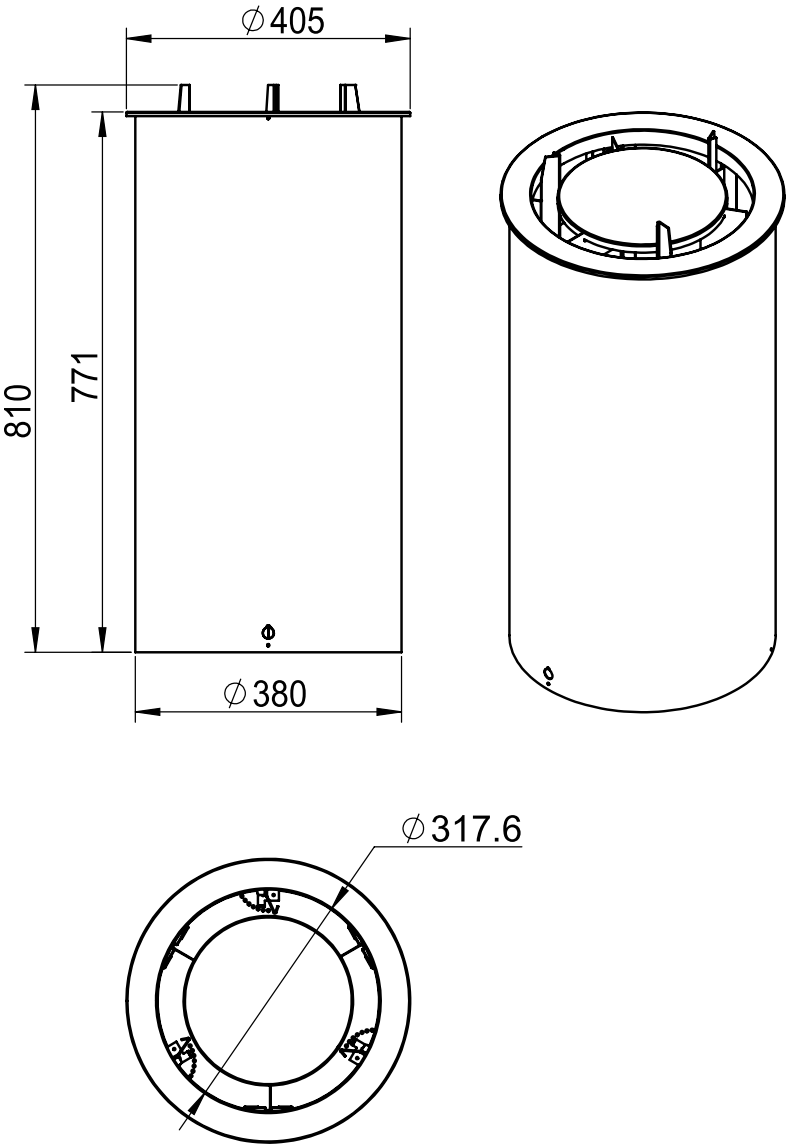
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**HDSPW-40****STANDARD FEATURES**

- All stainless steel structure
- On/off power switch
- Temperature range 30-85°C (86-185°F)
- Adjustable plate guiding rail to suite different sizes of plates
- Double walled construction reduces heat loss
- Stainless steel heating element
- Drop-in design
- Adjustable spring tension for loading different quantity

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSPW-40

MODEL	PRODUCT (Dia x H)	CAPACITY	PLATE SIZE	POWER	NW
HDSPW-40	Dia. 405 x H. 810 mm Dia. 15.9 x H. 31.9 in	40	Max dia 300 mm Max dia 12 in	400 W	19 kg 42 lbs

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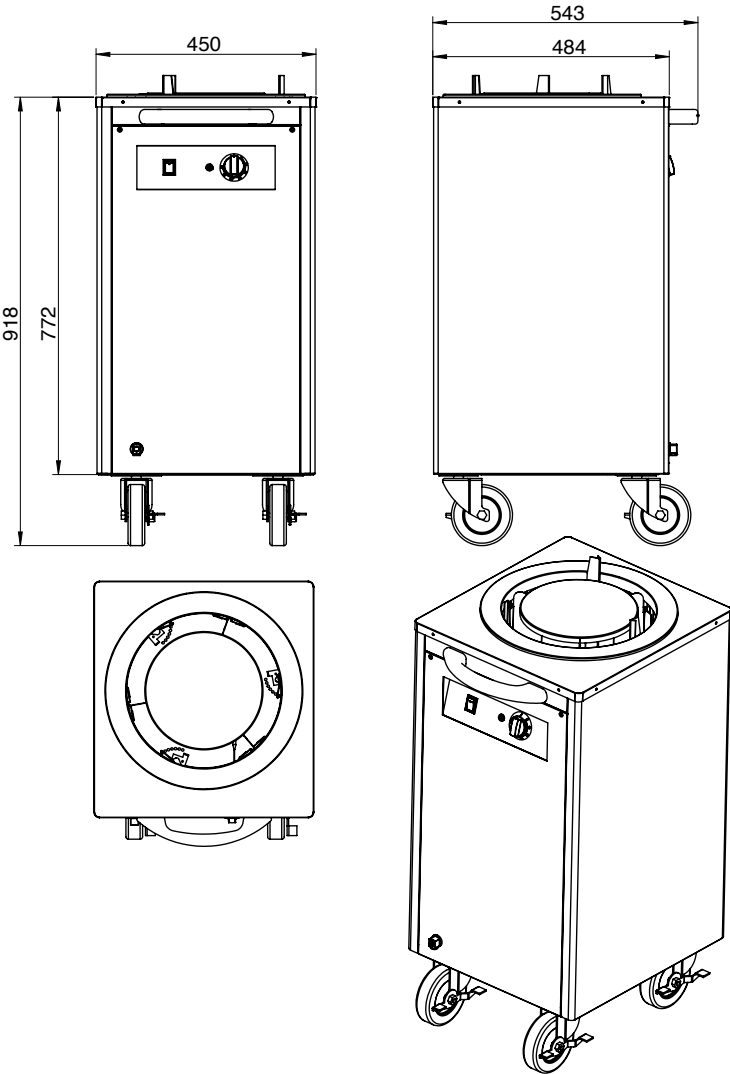
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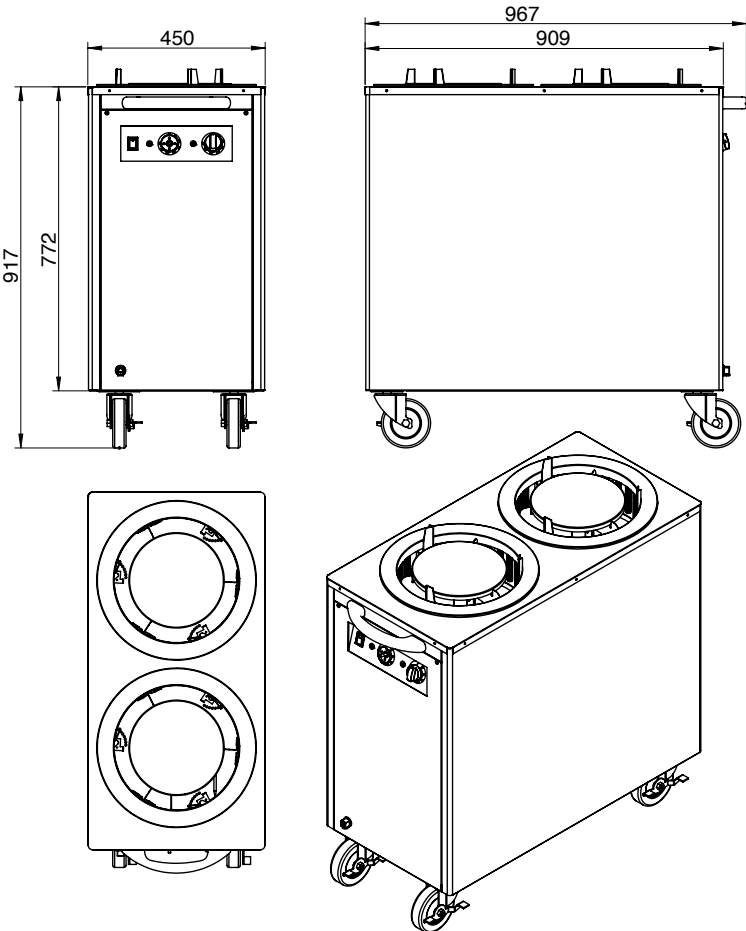
**HDSPWS-40****HDSPWS-40-2****STANDARD FEATURES**

- All stainless steel structure
- Thermostat controlled, durable and robust
- On/off power switch
- Temperature range 30-85°C (86-185°F)
- Adjustable plate guiding rail to suite different sizes of plate
- Double walled construction reduces heat loss
- Stainless steel heating element
- Cool-to-touch Bakelite handle
- Adjustable spring tension for loading different quantity
- Four swivel castors with brake
- Optional black cover

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSPWS-40



HDSPWS-40-2

MODEL	PRODUCT (WxDxH)	CAPACITY	PLATE SIZE	POWER	NW
HDSPWS-40	450 x 485 x 770 mm 18 x 19 x 30 inch	40	Max dia 300 mm Max dia 12 inch	400 W	31 kg 68 lbs
HDSPWS-40-2	450 x 910 x 770 mm 18 x 36 x 30 inch	2 x 40	Max dia 300 mm Max dia 12 inch	800 W	48 kg 106 lbs

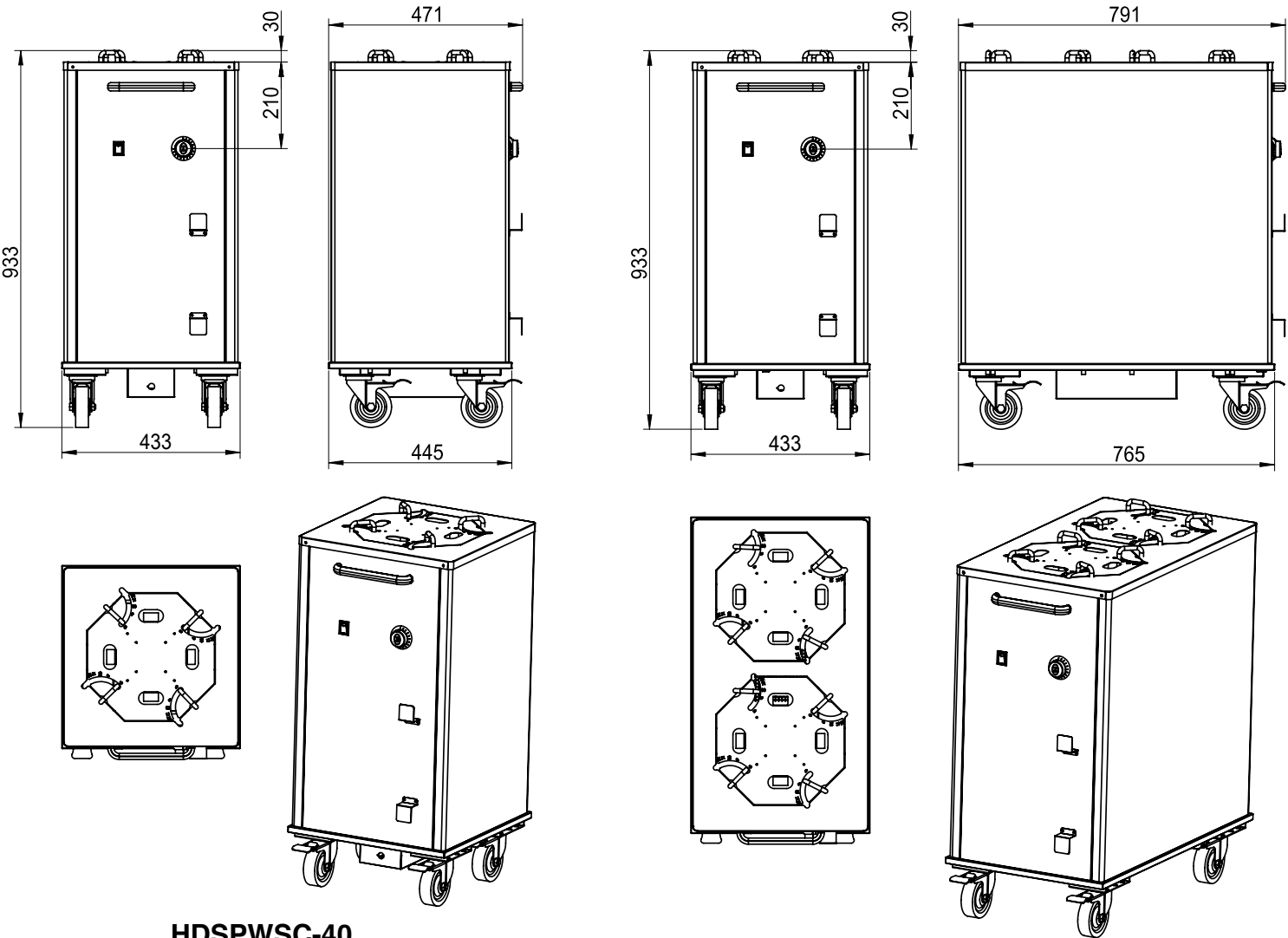
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**HDSPWSC-40****HDSPWSC-40-2****STANDARD FEATURES**

- All stainless steel structure
- Thermostat controlled, durable and robust
- On/off power switch
- Temperature range 30-85°C (86-185°F)
- Adjustable plate guiding rail to suite different sizes of plates
- Convection design to reduce pre-heating time
- Stainless steel heating element
- Cool-to-touch Bakelite handle
- Adjustable spring tension for loading different quantity
- Four swivel castors with brake
- Optional black cover

- Thermostats (if applicable) available in either Fahrenheit or Celsius
- Available in various electrical power setups (power setups available for all areas of the world)
- Power may vary based on specified electrical setup



HDSPWSC-40

HDSPWSC-40-2

MODEL	PRODUCT (WxDxH)	CAPACITY	PLATE SIZE	POWER	NW
HDSPWSC-40	435 x 520 x 1025 mm 17 x 21 x 40 inch	40	Max dia 300 mm Max dia 12 inch	1000 W	28 kg 62 lbs
HDSPWSC-40-2	435 x 815 x 1025 mm 17 x 32 x 40 inch	2 x 40	Max dia 300 mm Max dia 12 inch	2000 W	43.5 kg 96 lbs

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