



Heavy Duty Gas Griddles/Cheesemelters



Standard Features

- **Easy To Clean** – Griddle plate protected with stainless steel sides & back splash, directs excess grease into easily emptied sliding grease container.
- **Two Separate Gas Valves** – Each heats half of the unit, for maximum fuel economy.
- **The Rack Is Easily Adjustable To Four Cooking Positions.** *Not available on HDB2031NLR & HDB2042NLR.*
- **Special Gas Burners & Flue System Designed For Highest BTU Ratings & Maximum Cooking Efficiency.**
- **Heat Radiating Nichrome Mesh Directs Infra-Red Rays Downward At Cheese Dishes, Bonus Heat Travels Upward To Heat Griddle Plate.**
- **High-Conduction, 3/4" Thick Polished Steel Griddle Plate Heats Up Fast, & Stays Hot.**
- **Heavy Duty, Stainless Steel Construction Throughout, Fully Insulated To Retain Heat.**
- **Automatic Lighting.**
- **MEA #319-83E.**

Specifications

Model	Working Dim. W x D x H	Dimensions W x D x H	BTU's / Hour	Ship Weight
HDB2031NLR	29" x 19½" x 21"	31" x 22" x 25"	60,000	305 lbs.
HDB2031	29" x 19½" x 21"	31" x 22" x 25"	60,000	305 lbs.
HDB2042NLR	40" x 19½" x 21"	42" x 22" x 25"	90,000 (Nat) 80,000 (LP)	390 lbs.
HDB2042	40" x 19½" x 21"	42" x 22" x 25"	90,000 (Nat) 80,000 (LP)	390 lbs.

Griddle Plate Thickness: 3/4". Specify Natural or LP Gas. Cooking Surface: Steel. Body Construction: Stainless steel. NLR: No lift rack. Specifications subject to change without notice.