

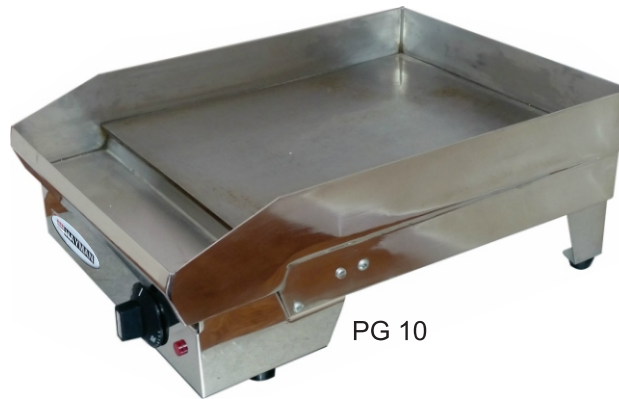
HAYMAN



Industries Limited

Manufactures of Quality Catering Equipment since 1939

PG 10, 15, 30 ,45



PG 10

PG 10 Grills 4-6 regular steaks at a time.
Single thermostat control of temperature up to 250C.

PG 15 Grills 6-8 regular steaks at a time.
Single thermostat control of temperature up to 250C.

PG 30 Grills 12-16 regular steaks at a time.
Twin heat zones with separate controls.

PG 45 Is the biggest of the Grill series and comes with triple heat zones with separate controls for maximum versatility.
Three thermostats control three zones at temperatures up to 250C



PG 15



PG 30



PG 45

Model	PG 10	PG 15	PG 30	PG 45
Electrical Supply	230V Single Phase	230V Single Phase	415V Two Phase	415V 3 Phase
Wattage	2400	3600	7200	10800
Heat up time	5.5 mins	6 mins	6 mins	6 mins
Control	Thermostat & pilot light	Thermostat & pilot light	2 x Thermostat & pilot light	3 x Thermostat & pilot light
Size: W D H	300mm x 430mm x 165mm	300mm x 540mm x 180mm	600mm x 540mm x 180mm	900mm x 540mm x 180mm
Grill plate size	297mm x 345mm	297mm x 455mm	597mm x 455mm	897mm x 455mm
Built in drip tray	No	Yes	Yes	Yes

BENCHTOP GRILLS



www.hayman.co.nz

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