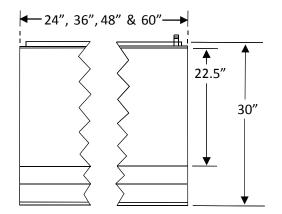


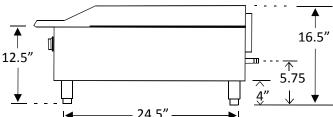
GRIDDLES

HG-T Half Grooved Griddles

24", 36", 48" & 60" widths











Standard Features, Benefits & Options

GRIDDLE PLATE: High polish cold roll alloy steel, 1" thick by 22.25" deep griddle plate. Half of the cook surface is grooved to leave char style grill markings but with precise thermostatic control & none of the undesirable char-broiler traits. 3" grease trough. Full width Grooved Griddles available, see other spec sheet. Plate seams are welded to prevent gap seepage.

CONTROLS: Thermostat control from 200° - 450° every 12" for accurate temperature control. Front accessible automatic standing pilots and pressure regulators. 3/4" manifold connection.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface. 1 burner per 12" increment.

CONSTRUCTION: 24", 36", 48" & 60" wide models available. Easy cleaning, stainless steel finish. Double wall construction. 3½" bull-nose landing. 4" tall adjustable legs. 1.5 gal. capacity stainless grease drawer.

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL Design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Packing inches millimeters	Burners Total BTU	Net Wgt. lbs./kg.	Gross Wgt. lbs. / kg.
HG24-T-15G	35 x 35 x 20 89 x 89 x 52	2 60,000	220 / 100	275 / 125
HG36-T-15G	42 × 35 × 20 107 × 89 × 52	<u>3</u> 90,000	310 / 141	380 / 173
HG48-T-15G	53 × 35 × 20 134 × 89 × 52	4 120,000	420 / 191	500 / 227
HG60-T-15G	65 x 35 x 20 1164 x 89 x 52	<u>5</u> 150,000	520 / 236	610 / 277



