

These gas countertop griddles are designed for use with either natural or LP gas. Constructed of stainless steel front and sides that are fully welded, these units are able to stand the toughest of kitchen environments. Each unit includes tips for field conversion to LP.



G15



G24



G36



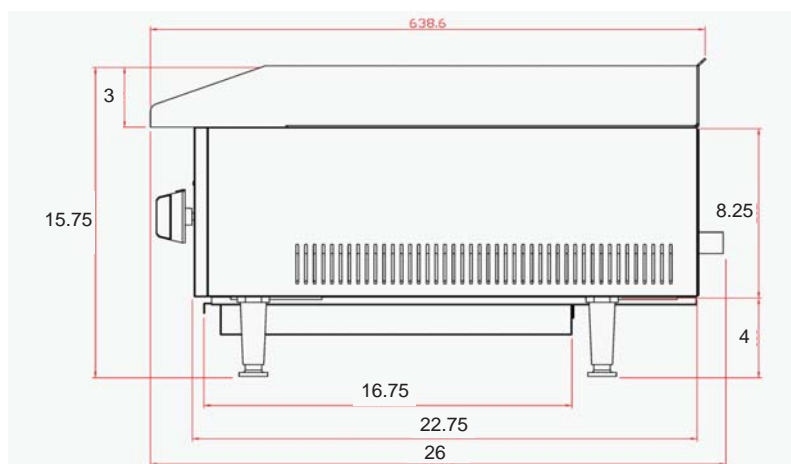
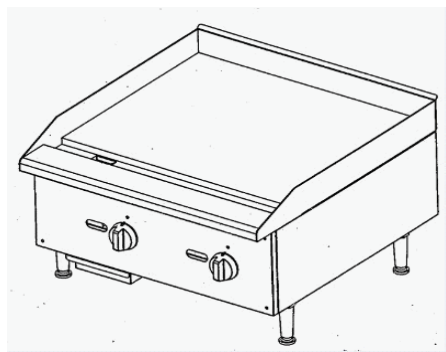
G48

Standard Features

- ◆ Fully welded stainless steel front bullnose design with galvanized sides
- ◆ Fully welded stainless steel backsplash for extra durability
- ◆ 30,000 BTU per burner
- ◆ One U-shape stainless steel burner for every 12" griddle width
- ◆ Griddle plate is made of 5/8" thick steel (3/4" for BDECTG-48 model)
- ◆ 3" wide grease trough for easy cleaning
- ◆ 4"-5" adjustable legs
- ◆ Separate gas valves for each burner with standing pilot ignition system
- ◆ Removable stainless steel drip tray for easy cleaning
- ◆ 3/4" rear NPT gas inlet
- ◆ ETL and ETL Sanitation Listed

Model	Overall Width	Burners	Total BTU	Net Weight (lb)	Gross Weight (lb)
G15	16"	1	30,000	103	136
G24	24"	2	60,000	114	147
G36	36"	3	90,000	176	211
G48	48"	4	120,000	297	421

Plan View



Unit Dimensions (inches)

Model	Description	Width	Depth	Height
G15	16" Griddle	16	26	15.75
G24	24" Griddle	24	26	15.75
G36	36" Griddle	36	26	15.75
G48	48" Griddle	48	26	15.75

Drip Tray (inches)

Model	Width	Depth	Height	Drip Tray Qty
G16	6.25	16.75	3	1
G24	6.25	16.75	3	1
G36	6.25	16.75	3	1
G48	6.25	16.75	3	1