

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## 48" Commercial Countertop Gas Griddle with Thermostatic Controls - 120,000 BTU



### FEATURES

- Countertop gas griddle with thermostatic controls
- Stainless steel front and sides
- Steel U-shape burner each 30,000 BTU/hr
- 200°F to 500°F temperature range in 50°F increments
- 1" thickness polished griddle plate
- Standby S/S pilot for easy start
- Adjustable heavy-duty legs
- Cool to touch fiberglass Nylon knobs
- Grease through the channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Easy access to pilot valve adjustment screws
- LP conversion kit included, easy gas conversion in the field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



**U**SR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	48"L x 30"W x 16.2"H
Packaging Dimensions	52.8"L x 35"W x 20.5"H
Unit Weight	334 lb.
Shipping Weight	411 lb.

### COOKING

Numbers of Burners	4
Burner BTU	30,000
Burner Style	U-Shaped
Total BTU	120,000
Cooking Surface Width	47.8"
Cooking Surface Depth	22.45"
Cooking Surface Material	Stainless Steel
Griddle Plate Thickness	1"
Control Type	Thermostatic
Temperature Range	200°F to 500°F (50°F increments)
Gas Inlet Size	3/4"
Gas Type	Natural Gas

### CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Back Splash	Yes
Side Splash	Yes
Oil Collector Tray	Yes

## TECHNICAL DRAWING

MODEL: CGG-36T-HD  
MFR MODEL: GG-36T

