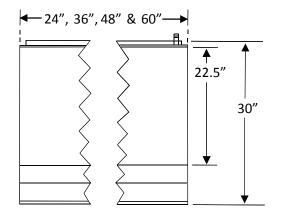


## **GRIDDLES**

## **HG-T Full Grooved Griddles**

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





Model HG24-T-1-FG





## Standard Features, Benefits & Options

16.5"

**GRIDDLE PLATE:** High polish cold roll alloy steel, 1" thick by 22.25" deep griddle plate. The entire 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. Half width Grooved Griddles available, see other spec sheet. Plate seams are welded to prevent gap seepage.

12.5"

**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. 3<sup>1</sup>/<sub>4</sub>" 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. Ibs. / kg.	_
HG24-T-1-FG	35 x 35 x 20 89 x 89 x 52	<u>2</u> 60,000	220 / 100	275 / 125
HG36-T-1-FG	42 × 35 × 20 107 × 89 × 52	<u>3</u> 90,000	310 / 141	380 / 173
HG48-T-1-FG	53 × 35 × 20 134 × 89 × 52	<u>4</u> 120,000	420 / 191	500 / 227
HG60-T-1-FG	65 x 35 x 20 1164 x 89 x 52	<u>5</u> 150,000	520 / 236	610 / 277



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