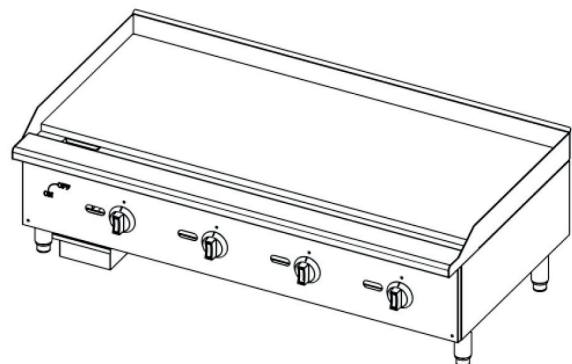
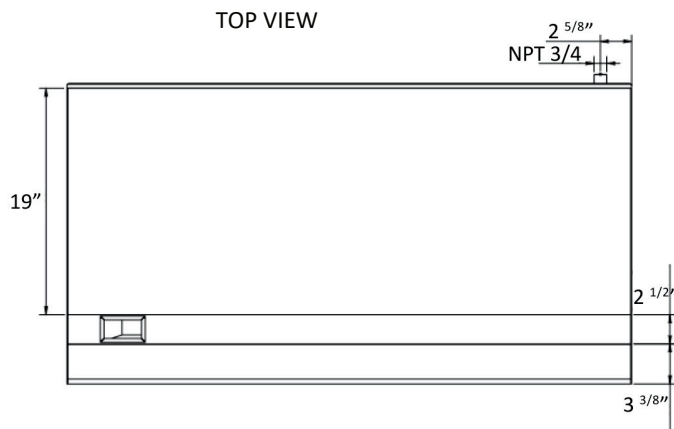
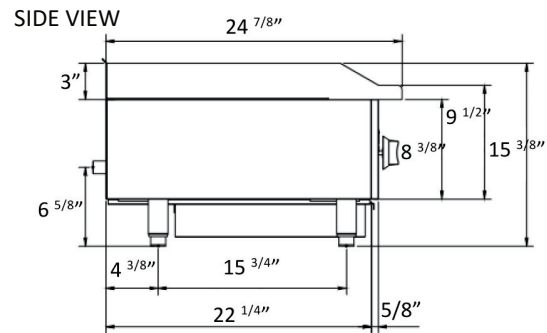
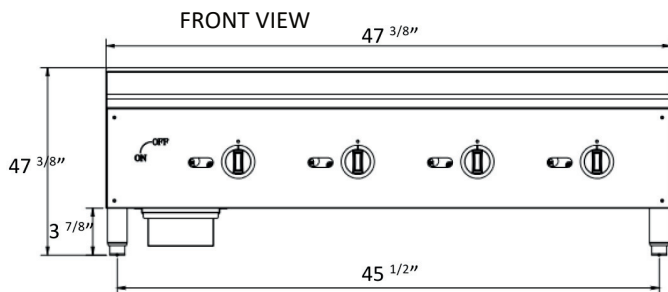




Technical Data

Features	
Gas Inlet Size	3/4 Inches
Installation Type	Countertop
Number of Burners	4 Burners
Number of Controls	4
Plate Thickness	3/4 Inches
Power Type	Natural Gas
Total BTU	120000
Type	Griddles
Usage	Medium Duty

Plan View





Notes & Details

Gas Griddle - 48" with Manual Control.

Introducing our Gas Griddle, meticulously crafted for professional-grade cooking performance. Boasting a robust cast iron H-shape burner configuration, each delivering 30,000 BTU/hr, it ensures optimal heat distribution for consistent results.

With one control every 12 inches, precise temperature management is effortlessly achieved at your fingertips. The standby pilot simplifies ignition, while the 3/4" thick griddle plate guarantees durability and uniform heat dispersion.

Stainless steel adjustable heavy-duty legs ensure stability on any surface, complemented by zinc alloy knobs with a sleek chrome coating for added elegance. An oil collector at the bottom streamlines cleanup, while the option for easy conversion from natural gas to propane enhances versatility.

Available in widths ranging from 24" to 60", with stainless steel construction on the front and sides, our Gas Griddle is synonymous with reliable performance and enduring durability for professional kitchens.

Manual control offers hands-on operation, empowering chefs to create tailored culinary experiences with precision. Elevate your cooking standards with our Gas Griddle—a perfect fusion of functionality and finesse.

Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.