

Skyfood

GTCG-24 / GTCG-36 THERMOSTATIC GAS GRIDDLES

The **Countertop Thermostatic Gas Griddles** were developed to provide the best cooking experience, combining high standard quality, performance and durability to meet the most demanding user's expectations.



STANDARD FEATURES

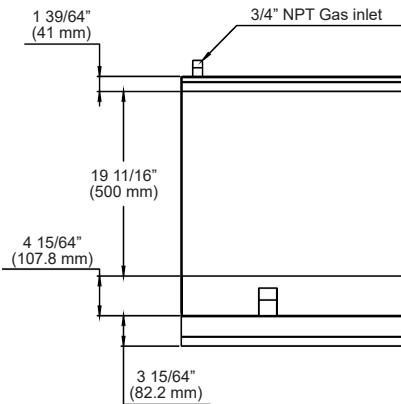
- Available in 24" (610 mm) and 36" (915 mm) width.
- Stainless steel front, sides and back splash.
- 12" Gauge splash guards
- 3/4" (19.05 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- 200-575 °F Energy-saving adjustable thermostat to control desired griddle plate surface temperature.
- Accessible pilots through front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.
- Griddle grease trap capacity:

MODELS	GTCG-24	GTCG-36
COLLECTING TRAY CAPACITY	0.87 gal (3.3 L)	1.74 gal (6.6 L)

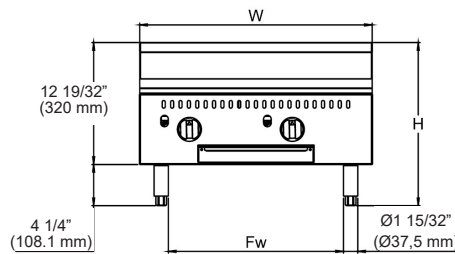
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WARRANTY 1 (one) year parts and labor valid in the Continental United States.

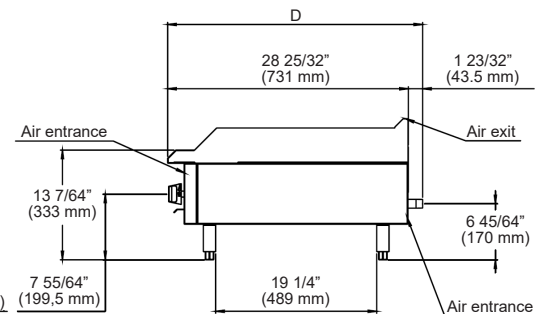
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TOP VIEW



FRONT VIEW



SIDE VIEW

EXTERIOR PRODUCT DIMENSIONS & WEIGHT

MODELS	GTCG-24	GTCG-36
WIDTH (W)	24" (610 mm)	36" (915 mm)
DEPTH (D)	30 33/64" (775 mm)	30 33/64" (775 mm)
HEIGHT (H)	16 27/32" (428 mm)	16 27/32" (428 mm)
FW	18 3/32" (459.5 mm)	31 9/32" (794.5 mm)
WEIGHT	165 lb (75 kg)	234 lb (106 kg)

SHIPPING CRATE DIMENSIONS & WEIGHT

MODELS	GTCG-24	GTCG-36
WIDTH	27 61/64" (710 mm)	40 5/32" (1020 mm)
DEPTH	34 1/4" (870 mm)	34 1/4" (870 mm)
HEIGHT	19 19/64" (490 mm)	19 19/64" (490 mm)
WEIGHT	196 lb (89 kg)	282 lb (128 kg)

UTILITY INFORMATION (GAS SUPPLY)

MODELS	GTCG-24	GTCG-36
BURNERS	2	3
PROPANE - BTU/h	70,000	105,000
NATURAL - BTU/h	70,000	105,000
MANIFOLD PRESSURE - NATURAL GAS	4" W.C	4" W.C
MANIFOLD PRESSURE - PROPANE GAS	10" W.C	10" W.C

SPECIFICATIONS

- 35,000 BTU/h burners placed every 12", providing best performance.
- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000ft.
- ***NOTE:** In line with its policy to continually improve its product, Skyfood reserves the right to change materials and specifications without notice.
- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No.96.4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

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