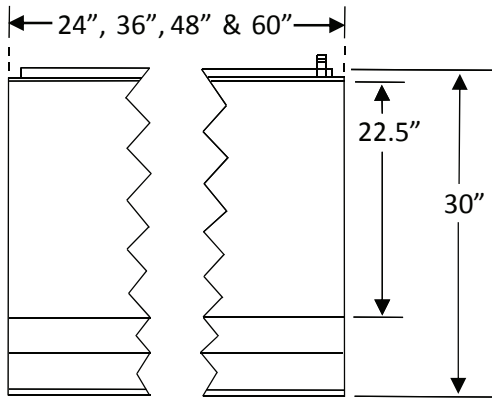


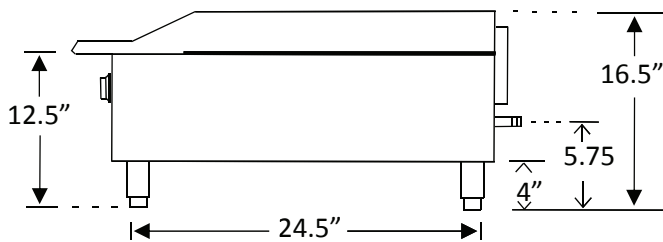


GRIDDLES

HG-T-1-C Chrome Griddles
24", 36", 48" & 60" widths



Model HG24T-1-C



Intertek

Standard Features, Benefits & Options

GRIDDLE PLATE: 1" thick by 22.25" deep griddle plate, high polish cold roll alloy steel with reflective chrome plating for easy cleaning and minimized food sticking. Plate seams are welded to prevent gap seepage.

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, corrosion resistant stainless steel finish. Double wall construction. 3/4" bull-nose landing. 4" tall adjustable legs. High capacity stainless steel 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. lbs. / kg.	Gross Wgt. lbs. / kg.
HG24T-1-C	35 x 35 x 20 89 x 89 x 52	2 ----- 60,000	220 / 100	275 / 125
HG36T-1-C	42 x 35 x 20 107 x 89 x 52	3 ----- 90,000	310 / 141	380 / 173
HG48T-1-C	53 x 35 x 20 134 x 89 x 52	4 ----- 120,000	420 / 191	500 / 227
HG60T-1-C	65 x 35 x 20 164 x 89 x 52	5 ----- 150,000	520 / 236	610 / 277



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