



Item #: 177CAG36MG Project: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_ Approval: \_\_\_\_\_

# Avantco Chef Series CAG-36-MG 36" Countertop Gas Griddle with Manual Controls - 90,000 BTU

Item #177CAG36MG



## Technical Data

|                          |                        |
|--------------------------|------------------------|
| Width                    | 36 Inches              |
| Depth                    | 30 1/2 Inches          |
| Height                   | 16 7/8 Inches          |
| Cooking Surface Width    | 36 Inches              |
| Nominal Width            | 36 Inches              |
| Cooking Surface Depth    | 19 3/4 Inches          |
| Base Style               | None - Countertop Unit |
| Burner BTU               | 30000 BTU              |
| Control Type             | Manual                 |
| Cooking Surface Material | Polished Steel         |

## Features

- Capitalize on cooking space with 3 independent burners to allow for maximum productivity
- 3/4" thick polished steel griddle plate for ample heat retention and reduced recovery time
- Durable stainless steel body withstands tough kitchen environments
- Field convertible to liquid propane; orifices included
- 90,000 BTU; 3/4" rear gas connection

## Certifications



3/4" Gas Connection



Field Convertible (Gas)



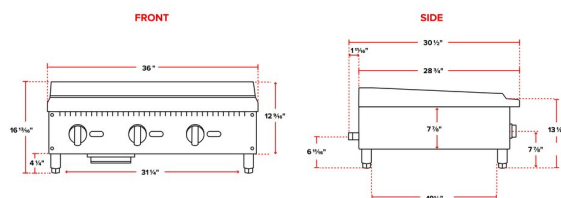
UL Certified

Avantco Equipment

## Technical Data

|                      |                                                                    |
|----------------------|--------------------------------------------------------------------|
| Features             | Field-Convertible (Gas)<br>Massachusetts Accepted Plumbing Product |
| Gas Connection Size  | 3/4 Inches                                                         |
| Griddle Location     | Full Surface                                                       |
| Installation Type    | Countertop                                                         |
| Number of Burners    | 3 Burners                                                          |
| Number of Controls   | 3 Controls                                                         |
| Plate Thickness      | 3/4 Inch                                                           |
| Power Type           | Natural Gas                                                        |
| Temperature Settings | Adjustable                                                         |
| Total BTU            | 90000 BTU                                                          |
| Type                 | Griddles                                                           |
| Usage                | Medium Duty                                                        |

## Plan View



## Notes & Details

Perfect for busy operations that are tight on space, this Avantco Chef Series CAG-36-MG 36" countertop gas griddle with manual controls adds easy compact convenience to your kitchen! The unit is space efficient, designed specifically for your kitchen countertop and allows you to maximize every inch of work space. With (3) 30,000 BTU burners, it is ideal for cooking burgers, pancakes, or vegetable skewers, as each burner can be set to a different temperature. For quality performance, the griddle surface is 3/4" thick, ensuring quick recovery and convenient heat retention, saving you money and keeping your kitchen cool.

With a countertop design, the unit is space efficient, leaving room in your kitchen for additional equipment, supplies, or work surface area. It also allows placement on top of existing work tables and chef bases, ensuring that your space is maximized to its full potential. For quick and easy cleaning, this unit features a waste tray to collect food particles. Simply remove the tray, empty or rinse it, and return it back to its original spot.

Operation is simple and intuitive, thanks to the 3 large control knobs located on the front of the unit. These controls operate the burners independently, so you can set each burner on the griddle to a different temperature and cook different items at the same time. Unlike other gas griddles that require liquid propane or natural gas, this unit ships ready for a natural gas connection, but can be converted to accept liquid propane. The unit uses a total 90,000 BTU for operation.

**WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).