Cooking Performance Group 24GTSBNL Natural Gas 24" 2 Burner Griddle with Flame Failure Protection, Thermostatic Controls, and Storage Base - 60,000 **BTU**









Certifications



ETL Sanitation



ETL, US



3/4" Gas Connection



Field Convertible (Gas)

tem #:	35124GTSBNL	Qty:
Project:		
Approva	ŀ	Date:

Features

- 2 independently-controlled 30,000 BTU burners
- · Standing pilots for instant ignition
- 3/4" thick griddle plate
- Includes a waste tray for easy cleanup and backsplashes to minimize messes
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	24 Inches	
Depth	26 13/16 Inches	
Height	41 5/16 Inches	
Griddle Width	24 Inches	
Base Style	Storage Base	
Burner BTU	30000 BTU	
Burner Style	U-Shaped	
Control Type	Thermostatic	
Cooking Surface Material	Steel	
Gas Connection Size	3/4 Inches	

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Technical Data

Features	Field-Convertible (Gas) With Griddle	
Griddle BTU	60000	
Griddle Location	Full Surface	
Installation Type	Freestanding	
Number of Burners	2 Burners	
Number of Ovens	None	
Plate Thickness	3/4 Inch	
Power Type	Natural Gas	
Total BTU	60000 BTU	
Туре	Thermostatic Griddles	
Usage	Medium Duty	

Notes & Details

This Cooking Performance Group 24-CPG-GRDT natural gas 24" 2 burner griddle with thermostatic controls features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, making it an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats! It boasts two powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition that work in perfect harmony with the thermostats to maintain your selected griddle temperature during peak cooking periods. Its flame failure protection system guarantees safety and peace of mind. The 3/4" thick, 24" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The durable equipment base features an open design for maximum access to the storage space below, which is perfect for storing pans and utensils for upcoming cooking tasks. The base's 16-gauge stainless steel ensures not only a sleek, attractive appearance, but also great longevity in even the toughest kitchen environments. Plus, its welded design and 6" legs make cleaning in and around the unit easy! This unit has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but can be field converted to liquid propane.

△ 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.