Cooking Performance Group 36GMSNL 36" Manual Griddle with Regency Equipment Stand - 90,000 BTU









Certifications



ETL Sanitation



3/4" Gas Connection



Field Convertible (Gas)



ETL, US & Canada

ltem #:	35136GMSNL	Qty:
Project:		
Approva	I:	Date:

Features

- Three independently-controlled 30,000 BTU burners
- Made of durable, easy-to-clean stainless steel
- Standing pilots for instant ignition
- Includes stainless steel equipment stand for the griddle
- Field convertible to liquid propane; includes orifice for connection
- · Note: only the griddle holds the ETL certification

Technical Data

Width	36 Inches
Depth	26 13/16 Inches
Height	16 5/16 Inches
Base Width	36 Inches
Cooking Surface Width	36 Inches
Nominal Width	36 Inches
Base Depth	30 Inches
Cooking Surface Depth	20 Inches
Base Height	26 Inches
Cooking Surface Height	37 5/16 Inches

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Technical Data

Work Surface Height	24 Inches	
Backsplash	With Backsplash	
Base Style	Equipment Stand	
Burner BTU	30000 BTU	
Burner Style	U-Shaped	
Control Type	Manual	
Cooking Surface Material	Polished Steel Steel	
Features	Field-Convertible (Gas)	
Gas Connection Size	3/4 Inches	
Installation Type	Freestanding	
Number of Burners	3 Burners	
Number of Controls	3 Controls	
Plate Thickness	3/4 Inch	
Power Type	Natural Gas	
Total BTU	90000 BTU	
Туре	Griddles	
Usage	Medium Duty	

Notes & Details

Enable the ultimate cooking convenience with this Cooking Performance Group 36GMSNL 36" manual griddle with Regency equipment stand. Boasting three powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition, this griddle is a fantastic choice for busy snack bars, concession stands, and take-out restaurants! Manual controls offer added appeal to experienced chefs who prefer that "feel" of a manual design. Also, the 3/4" thick polished steel cooking surface features an impressive 20" depth and 36" width that is sure to deliver all of the workspace needed.

The griddle is made of stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even has a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance! It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply but includes a liquid propane orifice kit for simple field conversion.

The included stainless steel equipment stand is built to stand up to daily use in even the busiest commercial settings! It features a durable 16-gauge type 304 stainless steel top shelf that can support up to 800 lb. of evenly distributed weight, while the galvanized steel undershelf can hold 620 lb. This stand is ideal for holding up your griddle or heavy countertop equipment. A 2" edging comes standard to help contain equipment and contents for added safety. This unit stands on sturdy galvanized steel legs with adjustable plastic bullet feet that allow you to level the stand on uneven surfaces.

Kit Includes:

- Cooking Performance Group GM-CPG-36-NL 36" gas countertop griddle with manual controls
- Regency 30" x 36" 16-gauge stainless steel equipment stand with galvanized undershelf

MARNING: 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.