

Cooking Performance Group 36GTSNL 36"
Thermostatic Griddle with Regency Equipment
Stand - 90,000 BTU



Intertek



3/4"

3/4" Gas Connection



Field Convertible
(Gas)



ETL, US & Canada

Approval: _____ Date: _____

- Three independently-controlled 30,000 BTU burners
- Features adjustable thermostatic controls
- Standing pilots for instant ignition
- Includes a stainless steel equipment stand for the griddle
- Field convertible to liquid propane; includes orifice for connection
- Note: only the griddle holds the ETL certification

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

Backsplash	With Backsplash
Base Style	Equipment Stand
Burner BTU	30000 BTU
Burner Style	U-Shaped
Control Type	Modulating Thermostatic
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
Type	Griddles
Usage	Medium Duty

35136GTSNL

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Notes & Details

Enable the ultimate cooking convenience with this Cooking Performance Group 36GTSNL 36" thermostatic griddle with Regency equipment stand. Featuring energy saving thermostats, you can adjust the temperature between 200 to 575 degree Fahrenheit for precise temperature control. This enables the device to easily switch between delicate breakfast foods and heartier lunch or dinner options. It boasts three 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. 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 GT-CPG-36-NL 36" heavy-duty gas countertop griddle with flame failure protection and thermostatic controls
- Regency 30" x 36" 16-gauge stainless steel equipment stand with galvanized undershelf

⚠ 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.