35136GTSWNL

Cooking Performance Group 36GTSWNL 36" Thermostatic Griddle with Regency Equipment Stand and Wooden Adjustable Work Surface - 90,000 BTU

Item #: 35136GTSWNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Three independently-controlled 30,000 BTU burners
- Features adjustable thermostatic controls
- Standing pilots for instant ignition
- Includes a stainless steel equipment stand and wooden adjustable work surface
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	36 Inches
Depth	26 13/16 Inches
Height	16 5/16 Inches
Base Width	36 Inches
Cooking Surface Width	36 Inches
Work Surface Width	36 Inches
Base Depth	30 Inches
Cooking Surface Depth	20 Inches
Work Surface Depth	10 Inches
Base Height	26 Inches

Certifications

ETL Sanitation

3/4" Gas Connection

Field Convertible (Gas)

ETL, US & Canada

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Technical Data

Cooking Surface Height	37 5/16 Inches
Backsplash	With Backsplash
Base Style	Equipment Stand
Burner BTU	30000 BTU
Burner Style	U-Shaped
Control Type	Thermostatic
Cooking Surface Material	Steel
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	Thermostatic Griddles
Usage	Medium Duty
Work Surface Thickness	1 1/4 Inches

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Notes & Details

Enable the ultimate cooking convenience with this Cooking Performance Group 36GTSWNL 36" thermostatic griddle with Regency equipment stand and wooden adjustable work surface. 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.

Add even more utility with the included wooden adjustable cutting board, which will fit right onto the equipment stand. Not only does it provide a convenient surface for placing ingredients or assembling sides, but it's perfect for chopping, slicing, dicing, and even carving. It adds versatility to your equipment stand to maximize space. Plus, because it's made of 1 1/4" thick hardwood, it's sturdy and long-lasting and won't dull knives. Two stainless steel, curved legs attach the board to your 36" long equipment stand, and two stainless steel welded sockets hold it in place. This method of installation allows the cutting board to easily adjust in height; just raise or lower where the sockets screw onto the equipment stand.

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
- Regency 10" x 36" wooden adjustable cutting board for 36" long equipment stands

⚠ 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.

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