

Cooking Performance Group 48GTRBNL 48" Heavy-Duty Gas Countertop Griddle with Flame Failure Protection, Thermostatic Controls, and 52", 2 Drawer Refrigerated Chef Base - 120,000 BTU



Certifications

 ETL, US  ETL Sanitation  5-15P

 3/4" Gas Connection

 Field Convertible (Gas)

Item #: 35148GTRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 4 independently-controlled 30,000 BTU burners with standing pilots for instant ignition
- Features adjustable thermostatic controls
- Griddle operates with 120,000 BTU
- Features 3/4" thick steel plate with back and side splashes to protect surrounding area
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	52 Inches
Depth	32 1/8 Inches
Height	24 1/2 Inches
Cooking Surface Width	48 Inches
Interior Width	40 1/8 Inches
Nominal Width	48 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 1/2 Inches
Base Height	25 7/8 Inches
Interior Height	16 1/2 Inches

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Technical Data

Amps	4.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	361 Watts
Access Type	Drawers
Backsplash	With Backsplash
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 BTU
Burner Style	U-Shaped
Capacity	10.5 cu. ft.
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Modulating Thermostatic
Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas) With Griddle
Gas Connection Size	3/4 Inches
Griddle BTU	120000 BTU
Griddle Location	Full Surface
Horsepower	1/3 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	4 Burners
Number of Controls	4 Controls
Number of Drawers	2 Drawers
Number of Ovens	None
Plate Thickness	3/4 Inch
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	786 BTU
Starting Amps	13.5 Amps
Starting Wattage	1083 Watts
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	120000 BTU
Type	Griddles
Usage	Medium Duty
Weight Capacity	990 lb.

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Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 48GTRBNL 48" griddle with thermostatic controls and refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a griddle for cooking, and a place for the griddle to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and grill it all within the same workspace!

Featuring energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, this particular griddle is 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 four 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, 48" wide polished steel cooking surface features an impressive 20" depth 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.

Not only do you receive the griddle, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 990 lb. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 3 full size food pans (sold separately). The 1/3 hp refrigeration system circulates R-134a refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection 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.