35172GCRBL

# Cooking Performance Group 72L Ultra Series 72" Chrome Plated Liquid Propane 6-Burner Countertop Griddle and 72", 4 Drawer Refrigerated Base - 180,000 BTU

Item #: 35172GCRBL Qty: _____

Project: _____

Approval: _____ Date: _____

## Features

- 6 independently-controlled 30,000 BTU burners with continuous pilot for instant ignition
- Chrome plated griddle is easy to clean and is great for front-of-house applications
- Features adjustable thermostatic controls for precision
- Heavy-duty, adjustable feet provide stability
- Digital display base uses 1/5 hp; 115V; environmentally friendly R290 refrigerant

## Technical Data

| | |
|---|---|
| Width | 72 Inches |
| Height | 16 3/4 Inches |
| Interior Width | 60 5/8 Inches |
| Base Depth | 32 1/8 Inches |
| Interior Depth | 27 1/2 Inches |
| Top Step Depth | 72 3/8 Inches |
| Base Height | 25 7/8 Inches |
| Interior Height | 16 1/2 Inches |
| Amps | 6.5 Amps |
| Phase | 1 Phase |

## Certifications

5-15P 5-15P

3/4" Gas Connection

ETL Sanitation

ETL, US & Canada

© 2025 Cooking Performance Group

35172GCRBL

# Cooking Performance Group 72L Ultra Series 72" Chrome Plated Liquid Propane 6-Burner Countertop Griddle and 72", 4 Drawer Refrigerated Base - 180,000 BTU

## Technical Data

| | |
|---|---|
| Voltage | 115 Volts |
| Wattage | 487 Watts |
| Base Power Type | Electric |
| Base Style | Refrigerator |
| Control Type | Thermostatic |
| Cooking Surface Material | Chrome |
| Features | With Griddle |
| Installation Type | Freestanding |
| Kit Type | Chef Base / Cooking Equipment |
| Number of Burners | 6 Burners |
| Plate Thickness | 3/4 Inch |
| Power Type | Liquid Propane |
| Refrigerant Type | R-290 |
| Starting Amps | 19.5 Amps |
| Starting Wattage | 1461 Watts |
| Total BTU | 180000 BTU |
| Type | Chrome Griddles |
| Usage | Heavy Duty |
| Weight Capacity | 1100 lb. |

© 2025 Cooking Performance Group

35172GCRBL

# Cooking Performance Group 72L Ultra Series 72" Chrome Plated Liquid Propane 6-Burner Countertop Griddle and 72", 4 Drawer Refrigerated Base - 180,000 BTU

## Notes & Details

The Cooking Performance Group 72" heavy-duty liquid propane 6-burner countertop griddle is an essential addition to any busy kitchen. Great for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers and other meats, you can utilize the generous cooking surface to cook each order to perfection. This chrome plated cooktop's superior heat retention ensures a cooler kitchen and saves up to 30% in energy compared to standard stainless steel griddles. The chrome radiates less heat to the air, but still transfers heat to your burgers, steaks, and other products more efficiently than a traditional griddle. The chrome plating also prevents sticking, browning, and flavor transfer yielding a higher quality product.

Unlike standard griddles, chrome plated griddles take 45% less time to clean leading to a significant savings in time, labor, and money. Just simply scrape and scrub the griddle with water or for heavy duty cleaning use a cleaning solution and then wipe off and polish the surface. In order to get maximum performance out of your CPG Ultra Series chrome plated griddle, you will need to use non-metallic high heat utensils. It is recommended that metallic utensils are used with extreme caution . This piece of equipment 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. The 3/4" thick, 36" wide chrome plated cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed. This griddle has a rear gas connection and ships ready to connect to a liquid propane tank.

The included Avantco CBE-72-HC 72" 4 drawer refrigerated chef base provides a convenient place for your countertop griddle, with refrigerated space for ingredients. As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing countertop cooking equipment right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 1100 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 2 full size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit. The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/5 hp compressor and R290 refrigerant, which is a safe and environmentally-responsible choice for your business. This refrigerated chef base requires a 115V electrical connection.

*To ensure long-lasting service life and optimal performance, use only non-metallic utensils to prevent damage to the cooktop.*

⚠ 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.

© 2025 Cooking Performance Group