

Cooking Performance Group GU-CPG-36-M Ultra Series 36" Chrome Plated Electric Countertop Griddle - 9,000W / 12,000W, 208 / 240V



Intertek

ETL Sanitation

Approval: _____ Date: _____

- 1" thick chrome plated griddle is easy to clean and limits sticking
- Chrome plating provides superior heat retention and ensures a cooler kitchen
- 35 13/16" wide and 20 7/8" deep plate with 4" splash guards provide a greater cooking surface
- 4 heavy-duty adjustable non-skid feet constructed of stainless steel
- 3,000 / 4,000W (208 / 240) of power and 1 thermostatic control per every 12" cooking section

Width	35 13/16 Inches
Depth	29 Inches
Height	15 9/16 Inches
Cooking Surface Width	35 13/16 Inches
Cooking Surface Depth	20 7/8 Inches
Backsplash Height	4 Inches
Hertz	60 Hz
Phase	1 - 3 Phase
Voltage	208/240 Volts
Wattage	9 - 12 Kilowatts

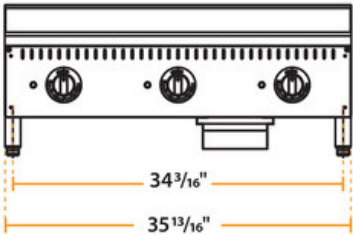
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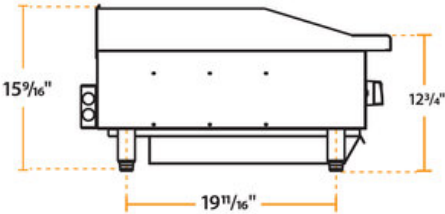
Technical Data

Connection Type	Hardwired
Control Type	Thermostatic
Cooking Surface Material	Chrome
Features	With Feet
Grease Tray Size	4.26 Liters
Installation Type	Countertop
Number of Burners	3 Burners
Number of Controls	3 Controls
Plate Thickness	1 Inch
Plug Type	Hardwire
Power Type	Electric
Temperature Range	150 - 450 Degrees F
Temperature Settings	Adjustable
Usage	Heavy Duty

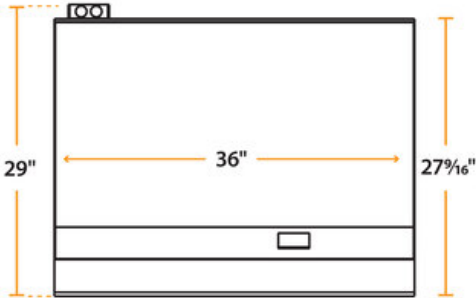
Plan View



FRONT



SIDE



TOP

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Notes & Details

Make cooking breakfast and lunch easy with this Cooking Performance Group GU-CPG-36-M Ultra Series 36" chrome plated electric countertop griddle. The CPG Ultra Series chrome plated 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!

For enhanced heat distribution and quick recovery, this griddle features a 1" thick chrome plated griddle. 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 also prevents sticking and flavor transfer, yielding a higher quality product. Chrome radiates less heat to the air, but still transfers heat to your burgers, steaks, and other products more efficiently than a traditional griddle. This makes for a cooler kitchen, less money spent on air conditioning, and happier staff with less than 10% of heat from a normal griddle circulating through your kitchen.

On average, chrome griddles take 45% less time to clean than standard steel plate griddles, saving you time and money. Not only that, the chrome plate does not absorb food particles. This greatly reduces flavor transfer, so ingredients with potent flavors such as onions and garlic will not carry-over into subsequent meals. However, chrome is a delicate material and requires extra attention in order to retain all of its benefits.

For added convenience, the 4 heavy-duty, non-skid feet on this unit are adjustable and constructed of stainless steel. The feet help to provide additional stability to this countertop unit. With 4" fully welded back and side splash guards to protect your walls and counters, you'll maintain a safe and clean work environment.

Boasting 9,000W / 12,000W (208 / 240V) total power, this 36" griddle has a 3,000W / 4,000W (208 / 240V) of power and 1 thermostatic control per every 12" cooking section, while the 20 7/8" deep plate provides a greater cooking surface and impressive recovery time. Thanks to the full width grease trough, cleanup is easy. The 4.5 qt. grease drawer is easy to remove and clean. To increase safety, a handy indicator light will illuminate to indicate when each thermostat is turned on, and when the griddle plate reaches the desired temperature, the elements will turn off for that section and the indicator light will go off.

You can also control the temperature to cook foods to your exact specifications with its snap-action thermostatic controls that range between 150 and 450 degrees Fahrenheit. This griddle has 1 thermostat for every 12" section of griddle, and each thermostat independently controls the temperature of the 12" wide section, allowing you to set different temperatures for recipe requirements or cooking / holding applications. This Cooking Performance Group series of electric griddles may be wired for operation in the field or for 1 or 3 phase power supplies by making line connections at the junction box at the rear of the unit. Units must be hard-wired at installation for 1 and 3 phase service and requires 208 / 240V electrical connection.

⚠ 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.