

35124GMSBNL

Cooking Performance Group 24GMSBNL
Natural Gas 24" 2 Burner Griddle with Manual
Controls and Storage Base - 60,000 BTU



Certifications

 3/4" Gas Connection

 Field Convertible
(Gas)

 ETL Listed

Item #: 35124GMSBNL Qty: _____
Project: _____
Approval: _____ Date: _____

Features

- 2 independently-controlled 30,000 BTU burners
- 3/4" thick griddle plate
- Standing pilots for instant ignition
- Durable stainless steel construction with included waste tray and backsplashes to minimize messes
- Field convertible to liquid propane; includes orifice for connection
- Note: only the griddle holds the ETL certification

Technical Data

Width	24 Inches
Depth	26 13/16 Inches
Height	41 5/16 Inches
Griddle Width	24 Inches
Nominal Width	24 Inches
Base Style	Storage Base
Burner BTU	30000 BTU
Burner Style	U-Shaped
Control Type	Manual
Gas Connection Size	3/4 Inches

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Technical Data

Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas) With Griddle
Griddle BTU	60000 BTU
Griddle Location	Full Surface
Installation Type	Freestanding
Number of Burners	2 Burners
Number of Ovens	None
Plate Thickness	3/4 Inch
Power Type	Natural Gas
Total BTU	60000 BTU
Type	Griddles Manual Griddles
Usage	Medium Duty

Notes & Details

This Cooking Performance Group 24-CPG-GRDM natural gas 24" 2 burner griddle with manual controls boasts two powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition, making it a fantastic choice for busy diners, snack bars, concession stands, and take-out restaurants! Great for burgers, bacon, cheesesteak, and other meats, this unit's manual controls offer added appeal to experienced chefs who prefer the "feel" of manual controls, while the 3/4" thick, 24" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The durable equipment base features an open design for maximum access to the storage space below, which is perfect for storing pans and utensils for upcoming cooking tasks. The base's 16-gauge stainless steel ensures not only a sleek, attractive appearance, but also great longevity in even the toughest kitchen environments. Plus, its welded design and 6" legs make cleaning in and around the unit easy! This unit has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but can be field converted to liquid propane.

⚠ 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.