

35124GTSBNL

Cooking Performance Group 24GTSBNL Natural Gas 24" 2 Burner Griddle with Flame Failure Protection, Thermostatic Controls, and Storage Base - 60,000 BTU



Certifications



3/4" Gas Connection



Field Convertible
(Gas)



ETL Listed

Item #: 35124GTSBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 2 independently-controlled 30,000 BTU burners
- Standing pilots for instant ignition
- 3/4" thick griddle plate
- Includes a waste tray for easy cleanup 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	Modulating Thermostatic

Cooking Performance Group 24GTSBNL
Natural Gas 24" 2 Burner Griddle with Flame
Failure Protection, Thermostatic Controls, and
Storage Base - 60,000 BTU



Technical Data

Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas) With Griddle
Gas Connection Size	3/4 Inches
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
Usage	Medium Duty

Notes & Details

This Cooking Performance Group 24-CPG-GRDT natural gas 24" 2 burner griddle with thermostatic controls features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, making it 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 two 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, 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.