

Cooking Performance Group 36EG36CB
Electric 36" Countertop Griddle with
Thermostatic Controls and 36" Refrigerated
Base - 208/240V, 9 kW / 12 kW



Intertek

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Approval: _____ Date: _____

- 1" durable polished steel griddle plate
- Thermostatic snap-action controls with 150-450 degree Fahrenheit range
- 2 refrigerated drawers each hold 1 full size and (3) 1/6 size food pans, 4" deep
- Base uses R-290 refrigerant; 1/3 hp, 115V
- Griddle requires a 208/240V electrical connection

Width	36 Inches
Depth	29 1/8 Inches
Height	15 3/8 Inches
Base Depth	32 1/8 Inches
Base Height	24 1/2 Inches
Amps	4 Amps
Phase	1 Phase
Voltage	208/240 Volts
Wattage	287 Watts
Base Power Type	Electric

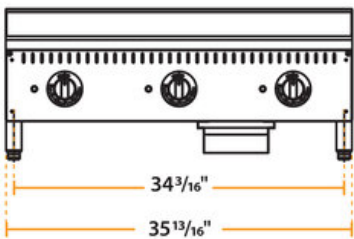
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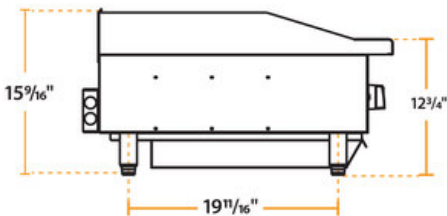
Technical Data

Base Style	Refrigerator
Connection Type	Hardwired
Control Type	Thermostatic
Cooking Surface Material	Polished Steel
Features	Chef Base With Griddle
Horsepower	1/3 hp
Kit Type	Chef Base / Cooking Equipment
Plate Thickness	1 Inch
Plug Type	Hardwire NEMA 5-15P
Power Type	Electric
Refrigerant Type	R-290
Starting Amps	12 Amps
Starting Wattage	861 Watts
Temperature Range	150 - 450 Degrees F
Type	Thermostatic Griddles
Weight Capacity	880 lb.

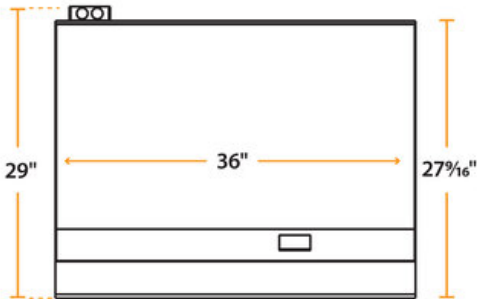
Plan View



FRONT



SIDE



TOP

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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 36EG36CB 36" countertop griddle with thermostatic controls and a refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline food prep processes. It provides 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!

This particular griddle boasts up to 12,000W of power and a thermostatic control for every 12" of griddle surface to make it a fantastic choice for busy eateries, diners, and take-out restaurants! Great for burgers, bacon, cheesesteak, and other meats, this unit's thermostatic controls offer a temperature range of 150-450 degrees Fahrenheit, while the 1" thick, 36" wide polished steel cooking surface features an impressive 20 3/4" depth that is sure to deliver all of the workspace needed and impressive recovery time. The griddle body is made of stainless steel that is both durable and extremely easy to clean, includes fully-welded 4" back and side splashes to protect your walls and countertops, and even has a full width grease trough and 4.5 qt. grease drawer to provide you with a complete package of excellent performance and worry-free maintenance! The griddle requires a 208/240V electrical connection.

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 880 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 1 full size food pan and (3) 1/6 size food pans (sold separately). The 1/3 hp refrigeration system circulates R-290 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.