

35136GTRBNL

Cooking Performance Group 36GTRBNL 36" Heavy-Duty Gas Countertop Griddle with Flame Failure Protection, Thermostatic Controls, and 36", 2 Drawer Refrigerated Chef Base - 90,000 BTU



Certifications



5-15P



3/4" Gas Connection



Field Convertible (Gas)



ETL Listed

Item #: 35136GTRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 3 independently-controlled 30,000 BTU burners
- Griddle operates with 90,000 BTU
- Features adjustable thermostatic controls
- Each drawer holds 1 full size food pan and (3) 1/6 size food pans
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	36 Inches
Depth	32 1/8 Inches
Height	40 13/16 Inches
Cooking Surface Width	36 Inches
Interior Width	24 5/8 Inches
Nominal Width	36 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 1/2 Inches
Base Height	25 7/8 Inches
Interior Height	16 1/2 Inches

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Technical Data

Amps	4 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	287 Watts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 BTU
Burner Style	U-Shaped
Capacity	6.5 cu. ft.
Construction	Stainless Steel
Control Type	Modulating Thermostatic
Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas)
Gas Connection Size	3/4 Inches
Griddle Location	Full Surface
Horsepower	1/3 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	3 Burners
Number of Controls	3 Controls
Number of Drawers	2 Drawers
Number of Ovens	None
Plate Thickness	3/4 Inch
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	786 BTU
Starting Amps	12 Amps
Starting Wattage	861 Watts
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	90000 BTU
Type	Griddles Thermostatic Griddles
Usage	Medium Duty
Weight Capacity	880 lb.

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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 36GTRBNL 36" griddle with thermostatic controls and refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing 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!

Featuring energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, this particular griddle is 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 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 polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The griddle is made of stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even has a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance! It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but includes a liquid propane orifice kit for simple field conversion.

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-134a 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.