

**Cooking Performance Group G48T 48" Gas
Countertop Griddle with Thermostatic
Controls and 48", 2 Drawer Refrigerated Base
- 120,000 BTU**



3/4"

3/4"



Approval: _____ Date: _____

- 4 independently-controlled 30,000 BTU burners with continuous pilot for instant ignition
- Features adjustable thermostatic controls for precision
- Heavy-duty, 3/4" thick steel griddle plate
- Field convertible to liquid propane; includes orifice for connection
- Environmentally friendly R290 refrigerant

Width	48 Inches
Depth	32 1/8 Inches
Height	42 1/8 Inches
Cooking Surface Width	48 Inches
Interior Width	36 5/8 Inches
Nominal Width	48 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Top Step Depth	48 3/8 Inches

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Technical Data

Base Height	25 13/16 Inches
Interior Height	16 9/16 Inches
Amps	4.3 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	343 Watts
Access Type	Drawers
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 BTU
Burner Style	U-Shaped
Compressor Location	Side Mounted
Construction	Stainless Steel
Control Type	Modulating Thermostatic
Cooking Surface Material	Polished Steel Steel
Features	Field-Convertible (Gas)
Gas Connection Size	3/4 Inches
Horsepower	1/3 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	4 Burners
Number of Controls	4 Controls
Number of Drawers	2 Drawers
Plate Thickness	3/4 Inch
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	786 BTU
Starting Amps	13 Amps
Starting Wattage	1029 Watts
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	120000 BTU
Type	Griddles
Usage	Medium Duty
Weight Capacity	880 lb.

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Notes & Details

This Cooking Performance Group 48" countertop griddle 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 four 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, 48" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The Cooking Performance Group G48T countertop 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.

The included Avantco CBE-48-HC 48" 2 drawer refrigerated chef base provides a convenient place for your countertop griddle, with refrigerated space for ingredients. As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing the griddle right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 2 full size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit. The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/3 hp compressor and R290 refrigerant, which is a safe and environmentally-responsible choice for your business. This refrigerated chef base requires a 115V 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.