

35160GTHRBNL

Cooking Performance Group G60T-NG(CPG) 60" Gas Countertop Griddle with Thermostatic Controls and 60", 2 Drawer Refrigerated Chef Base - 150,000 BTU



Item #: 35160GTHRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 5 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

Technical Data

Width	60 Inches
Depth	32 1/8 Inches
Height	42 9/16 Inches
Cooking Surface Width	60 Inches
Interior Width	48 1/4 Inches
Nominal Width	60 Inches
Base Depth	32 1/8 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 9/16 Inches
Top Step Depth	60 Inches

Certifications



5-15P



3/4" Gas Connection



Field Convertible
(Gas)



ETL Listed

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Technical Data

Base Height	25 13/16 Inches
Interior Height	16 9/16 Inches
Amps	5 Amps
Phase	1 Phase
Voltage	115 Volts
Wattage	444 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	5 Burners
Number of Controls	5 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	15.1 Amps
Starting Wattage	1332 Watts
Temperature Range - Refrigerator	33 - 40 Degrees F
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	150000 BTU
Type	Griddles
Usage	Medium Duty
Weight Capacity	990 lb.

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Notes & Details

The Cooking Performance Group 60" 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! The unit boasts 5 powerful 30,000 BTU stainless steel 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. The 3/4" thick, 60" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the cooking workspace needed.

The Cooking Performance Group G60T-NG(CPG) countertop griddle is made of rugged stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even offers a full width waste tray to provide you with the complete package of excellent performance and worry-free maintenance! The unit offers a conveniently located 3/4" rear gas connection and ships ready to connect to a natural gas supply. The unit includes a liquid propane orifice kit for quick and easy field conversion.

The included Avantco CBE-60-HC 60" 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 990 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 3 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.