

35160GTRBNL

Cooking Performance Group 60GTRBNL 60" Gas Countertop Griddle with Thermostatic Controls and 72", 4 Drawer Refrigerated Chef Base - 150,000 BTU



Certifications



5-15P



3/4" Gas Connection



Field Convertible
(Gas)



ETL Listed

Item #: 35160GTRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- 5 independently-controlled 30,000 BTU burners with standing pilots for instant ignition
- Features advanced, energy-saving thermostatic controls
- Features 3/4" thick steel plate with back and side splashes to protect surrounding area
- 4 drawer, heavy-duty refrigerated chef base offers ample storage
- Field convertible to liquid propane; includes orifice for connection

Technical Data

Width	72 3/8 Inches
Depth	32 1/8 Inches
Height	42 5/8 Inches
Base Width	72 3/8 Inches
Cooking Surface Width	60 Inches
Interior Width	60 5/8 Inches
Nominal Width	72 Inches
Cooking Surface Depth	20 Inches
Interior Depth	27 1/2 Inches
Base Height	25 7/8 Inches

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Technical Data

Interior Height	16 1/2 Inches
Amps	6.5 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	115 Volts
Wattage	487 Watts
Access Type	Drawers
Backsplash	With Backsplash
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 BTU
Capacity	16 cu. ft.
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	2/5 hp
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	5 Burners
Number of Controls	5 Controls
Number of Drawers	4 Drawers
Plate Thickness	3/4 Inch
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Refrigerant Type	R-290
Refrigerator BTU	974 BTU
Starting Amps	19.5 Amps
Starting Wattage	1461 Watts
Temperature Range	200 - 575 Degrees F
Temperature Range - Refrigerator	33 - 40 Degrees F
Top Style	Marine Edge
Total BTU	150000 BTU
Type	Griddles
Usage	Medium Duty
Weight Capacity	1100 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 the Cooking Performance Group 60GTRBNL 60" 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 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 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 a 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 also includes a liquid propane orifice kit for simple field conversion.

Not only will you receive the griddle, but you get a 4 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 1100 lb. and is equipped with a marine edge to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 2 full size food pans (sold separately). The 2/5 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. The 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.