

Project Name: _____ AIA#: _____

Model #: _____ Location: _____

SIS#: _____ Item #: _____ Quantity: _____



New Design!

Gas Countertop Griddles

It's what's INSIDE that counts!

Insulated double wall construction for superior heating efficiency.

GG36TG



Models

Manual Control

GG15G GG24G
GG36G GG48G

Thermostat Control

GG24TG GG48TG
GG36TG (pictured) GG60TG

Standard Features

- Efficient 1" thick highly polished steel griddle plate, fully welded to sleek stainless steel front plate and frame
- Insulated double wall front and side construction with extended cool-to-touch front edge
- High performance 30,000 BTU per burner
- Stainless steel U-style burners provide heat control every 12" and flame every 6"
- Individual adjustable pilot for each burner with easy front panel access
- Piezo ignition on thermostatic griddles
- 200°F - 575°F temperature range on the thermostatic griddle
- Removable, easy-to-clean, stainless steel catch tray
- Metal control knobs with set screws
- Adjustable 4" stainless steel legs
- Spatula wide 4" trough
- 3.5" tapered splash guard
- Unit ships natural gas with liquid propane gas (LP) conversion kit and regulator



Warranty

- Two years parts and labor

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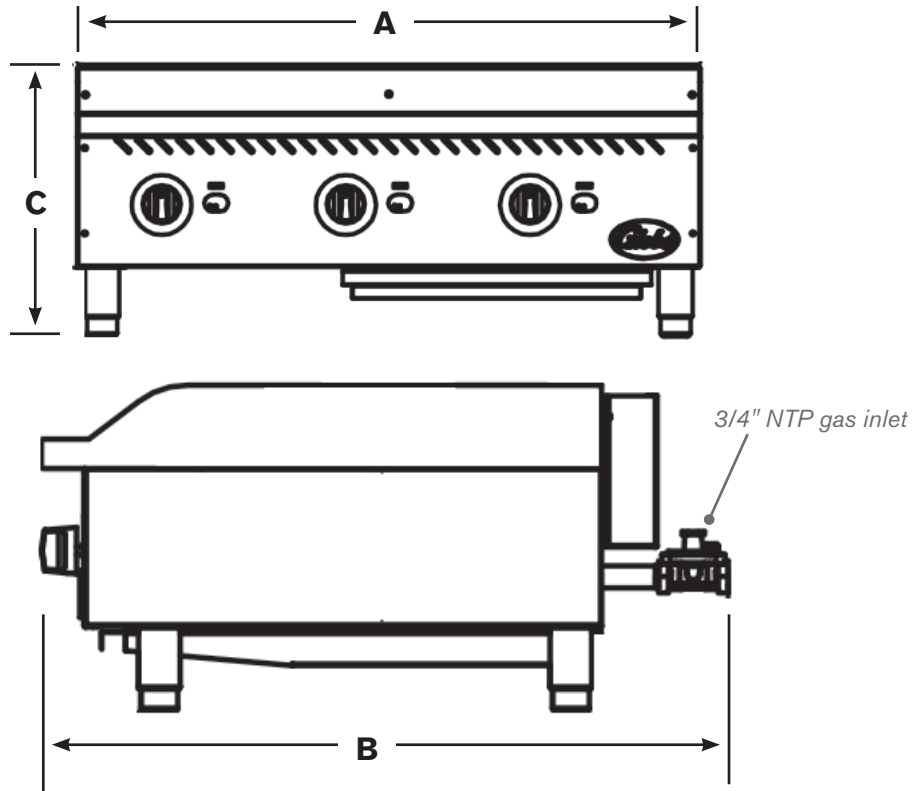
Approved by: _____ Date: _____

2153 Dryden Rd., Dayton, OH 45439 | 937-299-5493 | 800-347-5423 | Fax: 937-299-4147 | www.globefoodequip.com



Gas Countertop Griddle

15" / 24" / 36" / 48" / 60" Models



For indoor use only

DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION

Reinforced carton for shipping. Weight of carton included below and may vary from shipment to shipment. **Shipped on a pallet. Freight class 85.**

Model	A - Width	B - Depth <small>(includes inlet pipe, back baffle, regulator)</small>	C - Height	Net Wt	No. Burners BTUs ea.	BTU	Cooking Area	Shipping Dimensions	Ship Wt
GG15G	15" (38 cm)	32.68" (83 cm)	15.75" (40 cm)	118.17 lbs (53.6 kg)	<u>1</u> 30,000	30,000	15" x 20" (38 cm x 51 cm)	48" x 40" x 23" (122 cm x 102 cm x 58.4 cm)	145 lbs (65.8 kg)
GG24G/ GG24TG	24" (61 cm)	32.68" (83 cm)	15.75" (40 cm)	163 lbs (81 kg)	<u>2</u> 30,000	60,000	24" x 20" (61 cm x 51 cm)	48" x 40" x 23" (122 cm x 102 cm x 58.4 cm)	210 lbs (95.3 kg)
GG36G/ GG36TG	36" (91.5 cm)	32.68" (83 cm)	15.75" (40 cm)	258 lbs (117 kg)	<u>3</u> 30,000	90,000	36" x 20" (91 cm x 51 cm)	48" x 40" x 23" (122 cm x 102 cm x 58.4 cm)	307 lbs (139.25 kg)
GG48G/ GG48TG	48" (122 cm)	32.68" (83 cm)	15.75" (40 cm)	337.75 lbs (153.2 kg)	<u>4</u> 30,000	120,000	48" x 20" (122 cm x 51 cm)	54" x 36" x 23" (137 cm x 91.4 cm x 58.4 cm)	397 lbs (180 kg)
GG60TG	60" (152.4 cm)	32.68" (83 cm)	15.75" (40 cm)	420.64 lbs (190.8 kg)	<u>5</u> 30,000	150,000	60" x 20" (152.4 cm x 50.8 cm)	62" x 36" x 23" (152.5 cm x 91.4 cm x 58.4 cm)	484.14 lbs (219.6 kg)

GAS REQUIREMENTS AND INFORMATION

- Natural gas or LP main supply required
- Conversion of unit from natural gas to LP must be completed by an authorized Globe servicer
- 3/4" standard pipe size I.D. connection

Gas griddle is constructed of stainless steel with extra-insulation in front and side walls; with cool-to-touch front edge. Griddle plate is 1" thick, highly polished steel with 3.5" tapered wraparound stainless steel splash guard. Griddle has a 4" wide front grease trough with grease chute and a stainless steel grease drawer with weep holes. Unit has high performance 30,000 BTU stainless steel U-style burners to provide flame every 6". A standing pilot is provided on manual control griddles, Pizio ignition provided on thermostatic griddles. Temperature range is 200° F to 575° F on thermostatic griddles. Gas connection is 3/4" N.P.T. males and a convertible pressure regulator is provided for either LP or natural gas. Griddle is listed to NSF Standard 4 by ETL. Two year parts and labor warranty.