



Item: _____

Quantity: _____

Project: _____

Thermostatic Griddle

Delux Series

| | | | | | |
|----------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| Models: | <input type="checkbox"/> GT-12 | <input type="checkbox"/> GT-18 | <input type="checkbox"/> GT-24 | <input type="checkbox"/> GT-30 | <input type="checkbox"/> GT-36 |
| | <input type="checkbox"/> GT-48 | <input type="checkbox"/> GT-60 | <input type="checkbox"/> GT-72 | | |



GT-36

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Standard Features

- Fully welded frame with lifetime warranty
- Energy saving Electromechanical thermostat is adjustable from 150°-450° F
- 1" thick griddle plate with polished cooking surface
- Cooking surface 21 1/2" deep
- Stainless steel sides and front valve cover
- Aeration panels between the burners for added efficiency
- Burner every 6", rated at 12,000 BTU/hr
- Large capacity S/S grease can
- Thermostatic control every 12" (except 18" and 30" units)
- 4" high adjustable heavy duty legs included

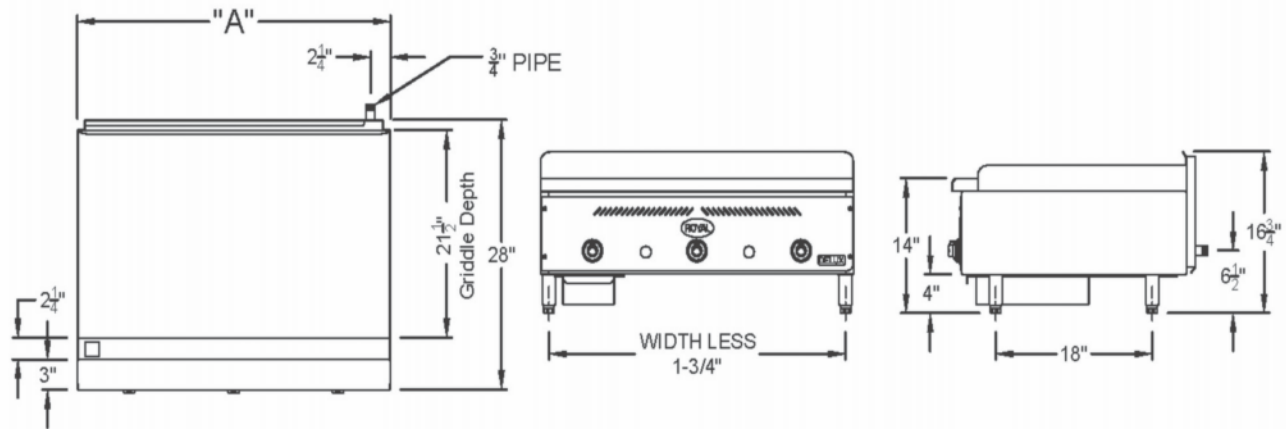
Options and Accessories

- Grooved griddle (specify width: _____")
- Chrome griddle plate
- Pilot safety
- Cutting board
- Plate shelf
- Stainless Steel Equipment Stand
 - Knock Down All Welded
- Size
 - 12" 18" 24" 30" 36" 48" 60" 72"
 - 5" swivel casters (set of four - 2 locking)
 - 5" swivel casters (set of four - 2 locking) (60" and 72" stands)



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

Thermostatic Griddle



| Model Number | Width (A) | Number of Thermostats | Number of Burners | Total BTU | Ship Weight |
|--------------|-----------|-----------------------|-------------------|-----------|-------------|
| GT-12 | 12" | 1 | 2 | 24,000 | 200 lbs. |
| GT-18 | 18" | 1 | 3 | 36,000 | 240 lbs. |
| GT-24 | 24" | 2 | 4 | 48,000 | 260 lbs. |
| GT-30 | 30" | 2 | 5 | 60,000 | 315 lbs. |
| GT-36 | 36" | 3 | 6 | 72,000 | 372 lbs. |
| GT-48 | 48" | 4 | 8 | 96,000 | 489 lbs. |
| GT-60 | 60" | 5 | 10 | 120,000 | 614 lbs. |
| GT-72 | 72" | 6 | 12 | 144,000 | 706 lbs. |

Notes:

Gas Connection:

3/4" NPT on the right hand rear of the appliance.

The pressure regulator (supplied) is to be connected by the installer.

Specify type of gas and altitude, if over 2,000 feet, when ordering.

Gas Pressure:

| | |
|----------|-------------|
| 5" W.C. | Natural Gas |
| 10" W.C. | Propane |

Clearances:

| | Combustible | Non-Combustible |
|-------|-------------|-----------------|
| Rear | 6" | 0" |
| Sides | 4" | 0" |

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

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