

GAS GRIDDLES

L-20M (V)
L-24M (V)
L-36M (V)



MODELS
L-20M
L-24M L-36M

| Cooking surface | | Thermostat or Valve |
|-----------------|---------------|---------------------|
| L-20M | 17 1/2" x 19" | 1 |
| L-20MV | 445 x 483 mm | |
| L-24M | 23 1/2" x 19" | 2 |
| L-24MV | 597 x 483 mm | |
| L-36M | 35 1/2" x 19" | 3 |
| L-36MV | 902 x 483 mm | |



PROJECT _____

ITEM _____

DESCRIPTION

- One, two or three burner gas griddles.
- Designed for banking with other MKE counter equipment.
- Stainless steel front with painted steel sides and back.
- 1/2" (13 mm) thick polished steel plate.
- 3" (77 mm) splashguard on three sides.
- Burners designed for even temperature on overall cooking surface.
- Grease trough with removable front grease drawer.
- One thermostat for L-20M model, two for L-24M model and three for L-36M.
- Thermostat maintains temperature between 100°F to 450°F (38°C to 232°C).

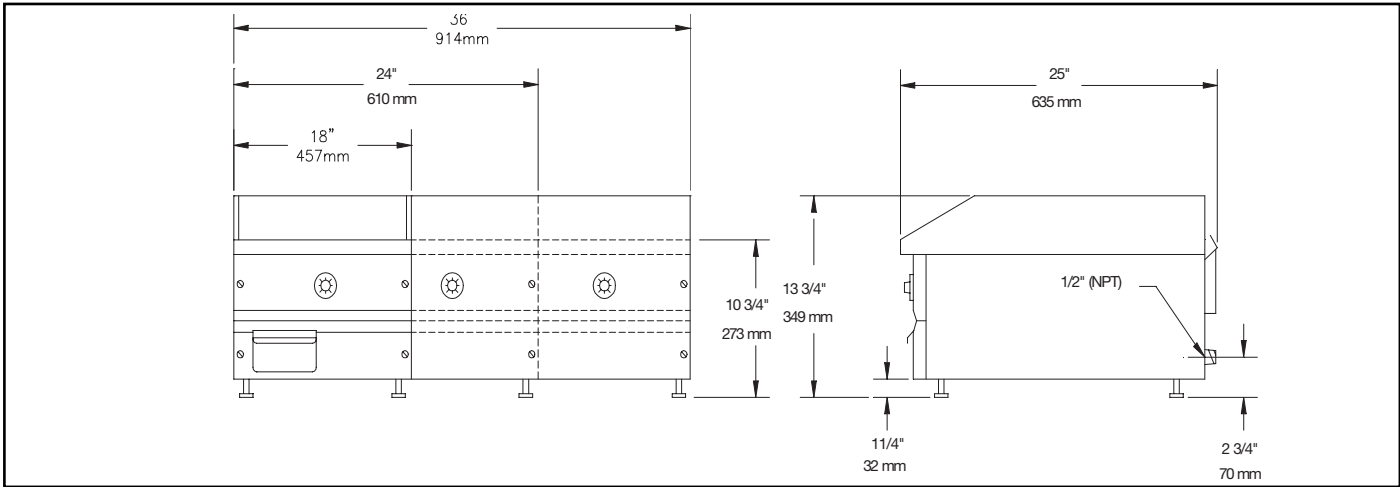
OPTIONS

- Hi-low valves for models L-20MV, L-24MV and L-36MV.
- Stainless steel sides and back.

M.K.E. Industries (1984) Inc.

183 Montcalm Blvd. N. Candiac Qc J5R 3L6 Tel: (450) 659-6531 / 1-800-361-9801 / Fax: (450) 659-2248

www.mke-ind.com



| Model | Length | Depth | Height | Burners | Power | Volume | Weight |
|-----------------|---------------|---------------|-------------------|---------|---------------|--|--------------------|
| L-20M L-20MV | 18" 457 mm | 25" 635 mm | 13 3/4" 349 mm | 1 | 20 000 BTU | 6.0 ft ³ 0.16 m ³ | 165 lbs. 75 kg |
| L-24M L-24MV | 24" 610 mm | 25" 635 mm | 13 3/4" 349 mm | 2 | 40 000 BTU | 6.4 ft ³ 0.18 m ³ | 175 lbs. 80 kg |
| L-36M L-36MV | 36" 914 mm | 25" 635 mm | 13 3/4" 349 mm | 3 | 60 000 BTU | 9.5 ft ³ 0.26 m ³ | 250 lbs. 113 kg |

| Model | L-20M L-20MV | | L-24M L-24MV | | L-36M L-36MV | |
|---|------------------|--------------------|------------------|--------------------|-------------------|--------------------|
| | Approx. Capacity | Hourly | Approx. Capacity | Hourly | Approx. Capacity | Hour |
| Hamburgers 3 1/2 oz (100g) 350°F (177°C) | 22 | 176 | 34 | 272 | 56 | 448 |
| Fried Eggs 300°F (150°C) | 20 | 400 | 26 | 520 | 40 | 800 |
| 4 oz. Minute Steak 1/2" (13mm) thick 350°F (177°C) | 9 | 90 | 15 | 150 | 27 | 270 |
| 4" Pancakes (100mm) 375°F (190°C) | 20 | 400 | 26 | 520 | 40 | 800 |
| Slices of bacon 22-32 350°F (177°C) | 3 lbs. 1.4 kg | 36 lbs. 16.3 kg | 4 lbs. 1.8 kg | 48 lbs. 21.8 kg | 6 lbs. 2.7 kg | 72 lbs. 32.7 kg |
| Sausages 325°F (163°C) | 6 lbs. 2.7 kg | 36 lbs. 16.3 kg | 8 lbs. 3.6 kg | 48 lbs. 21.8 kg | 12 lbs. 5.4 kg | 72 lbs. 32.7 kg |

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.
- Required minimal distances are:
6 inches from the sides
6 inches from the back
* FOR COMMERCIAL USE ONLY

WARNING

The gas pressure control on this appliance must be set at the required pressure;
11 water column inches for propane gas, or
7 water column inches for natural gas.

* Specifications may change without notice due to continuous product improvement