

GENERAL GRIDDLES Liquid Propane (LP) / Natural Gas (NG)





GCMG-24LP:	2 Burner, LP Gas, 24", 60K BTU
GCMG-36LP:	3 Burner, LP Gas, 36", 90K BTU
GCMG-48LP:	4 Burner, LP Gas, 48", 120K BTU
GCMG-24NG:	2 Burner, Natural Gas, 24", 60K BTU
GCMG-36NG:	3 Burner, Natural Gas, 36", 90K BTU
GCMG-48NG:	4 Burner, Natural Gas, 48" 120K BTU
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Conforms to ANSI STD Z83. 11-2016

ms to NSE/ANSI Std.4

Certified to CSA STD 1.8-2016

General Countertop Griddles are small, free up valuable kitchen space, and are ideal for compact foodservice applications. The manually controlled 30,000 BTU burners sit underneath the flat top with ¾" thick griddle plates that heat quickly and retain heat for hours of use. Ideal for preparing burgers, pancakes, eggs, bacon, grilled cheese, and other delicious dishes.

FEATURES & CONSTRUCTION

- Durable stainless steel body construction is easy to maintain and allows for a long life spand
- Heavy-duty stainless steel full cooking depth dual-ported burners for long life and easy maintenance are easy to clean
- Manually controlled 30,000 BTU independent burners
- · Large burner control dials
- Bottom-welded, 3/4" thick griddle plate for accurate heat distribution
- Bottom-mounted large-opening drip tray for easy clean up
- Angled sidewalls and bottom plate reflect accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- · Adjustable stainless steel feet for stability
- · Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations

3355 Enterprise Ave. Suite 160 • Fort Lauderdale, FL 33331 • Tel: 954.202.7419 • Fax: 954.202.7337 info@generalfoodservice.com • www.generalfoodservice.com

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Intertek

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Certified to ANSI NSF Std.4



GENERAL GRIDDLES Liquid Propane (LP) / Natural Gas (NG)

- Liquid Propane (LP) or Natural Gas (NG) units available
- · Electricity not needed
- Field convertible from LP to NG and vice versa



# of Burners & BTUs	2 @ 30,000 BTU	3 @ 30,000 BTU	4 @ 30,000 BTU
Total BTU / hr	60,000 BTU / hr	90,000 BTU / hr	120,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 30.8" x 15.2"	36" x 30.8" x 15.2"	48" x 30.8" x 15.2"
mm: Dimensions (W x D x H)	610 x 782 x 386	914 x 782 x 386	1219 x 782 x 386
Product Weight	160 lbs	230 lbs	295 lbs



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General Griddles are warrantied for one (1) year from date of installation against defective materials and workmanship.