



Special Features:

- ✓ Countertop Gas Griddle with Thermostatic Control
- ✓ Durable Stainless Steel and Galvanized Steel Construction
- ✓ Natural Gas-Powered with Five Burners
- ✓ Cooking Surface with Dimension (59"W x 19"D x 3/4"T)
- ✓ Temperature Range - 150°F to 450°F
- ✓ 3/4" NPT Rear Gas Connection with Regulator Included
- ✓ 30,000 BTU Steel Burner for Consistent Heating
- ✓ Mild Steel 3/4" Thick Polished Griddle Plate For Cooking
- ✓ Convenient Side and Rear Splash Guards
- ✓ Includes Liquid Propane Conversion Kit
- ✓ 4" Adjustable Stainless Steel Legs for Stability
- ✓ Removable Stainless Steel Drip Tray for Maintenance

Product Description:

The Empura EGG-60ST Gas Countertop Griddle features a durable stainless steel and galvanized steel construction with five 30,000 BTU burners, offering reliable, consistent heating. Its expansive 59"W x 19"D cooking surface, made of 3/4" thick mild steel, ensures ample cooking space. The griddle offers a temperature range of 150°F to 450°F, with a 3/4" NPT rear gas connection and included regulator. Equipped with adjustable stainless steel legs, side and rear splash guards, and an easy-to-remove drip tray, it's perfect for high-demand kitchen environments.

About Empura Gas Griddles:

The Empura EGG and EMG Gas Griddles are versatile and efficient cooking solutions, perfect for restaurants, diners, and food trucks. Built with durable stainless steel, they feature smooth, polished cooking surfaces for even heat distribution and consistent results. Adjustable temperature controls allow for precision cooking, making them ideal for preparing a variety of dishes, from breakfast favorites to lunch and dinner staples. With a compact design and easy-to-clean surfaces, the Empura EGG and EMG Gas Griddles combine performance and convenience to meet the demands of any busy commercial kitchen.

Intended For Commercial Use Only. Empura assumes no liability for component failure, factory defects or any other damages for units installed in non-commercial foodservice or residential applications.



TECHNICAL SPECS

Dimensions

Overall Width	59-1/4"
Overall Depth	24-7/8"
Overall Height	15-3/8"
Cooking Surface Width	59"
Cooking Surface Depth	19"
Cooking Surface Thickness	3/4"
Leg Height	4"

Construction

Build Materials	Steel / Stainless Steel
Control Type	Thermostatic
Installation Type	Countertop
Back & Sidesplashes	3" High, Stainless Steel, Welded To Plate
Cooking Surface Material	Mild Steel
Leg Type	Adjustable Plate-Mounted
Usage	Standard Duty

Cooking

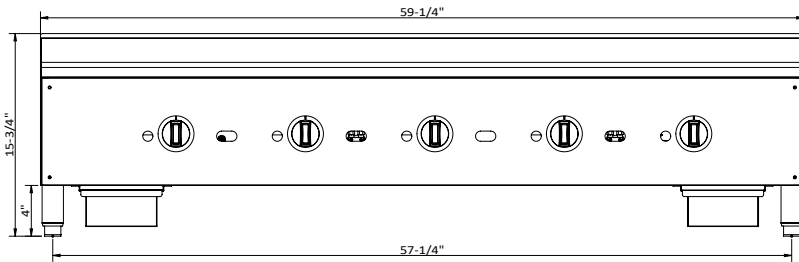
Power Type	Natural Gas (Convertible)
Gas Inlet Size	3/4" NPT Rear
Number of Burners	5
Number of Controls	5
Burner Style	Tube, U-Shape
Burner BTU/each	30,000 BTU
Temperature Range	150-450°F
Total BTU	150,000 BTU

Shipping

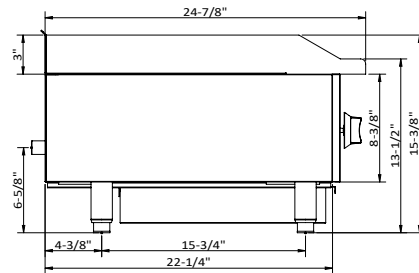
Ship Weight	475 lbs
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UNIT VIEW

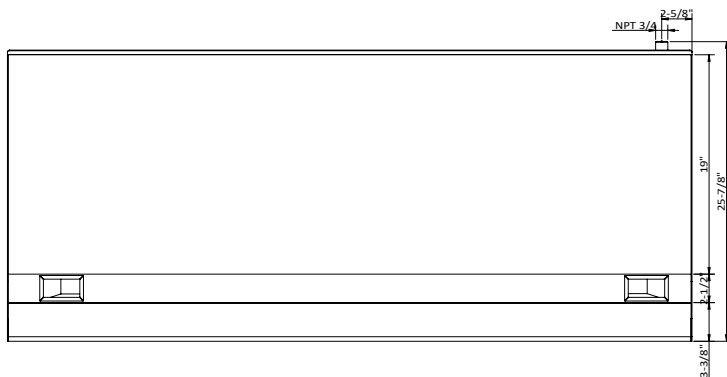
Front View



Side View



Top View



3/4" Gas Connection:
This unit comes with a 3/4" gas connection.



Fuel Type:
This unit is made for use with natural gas.

Attention CA Residents: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to www.p65warnings.ca.gov.