



Project Name: \_\_\_\_\_ AIA#: \_\_\_\_\_

Model #: \_\_\_\_\_ Location: \_\_\_\_\_

SIS#: \_\_\_\_\_ Item #: \_\_\_\_\_ Quantity: \_\_\_\_\_

## NEW DESIGN!

# Gas Countertop Griddle

15", 24", 36 AND 48" MODELS

### Manual Control

GG15G • GG24G • GG36G • GG48G

### Thermostat Control

GG24TG • GG36TG (pictured) • GG48TG



*It's what's **INSIDE** that counts! Insulated double wall construction for superior heating efficiency.*

### Standard Features

- Efficient 1" thick highly polished steel griddle plate, fully welded to sleek stainless steel front plate and frame
- Insulated double wall construction front and sides 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
- Temperature range on the thermostatic griddle, 200°F - 575°F
- 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-year parts and labor**



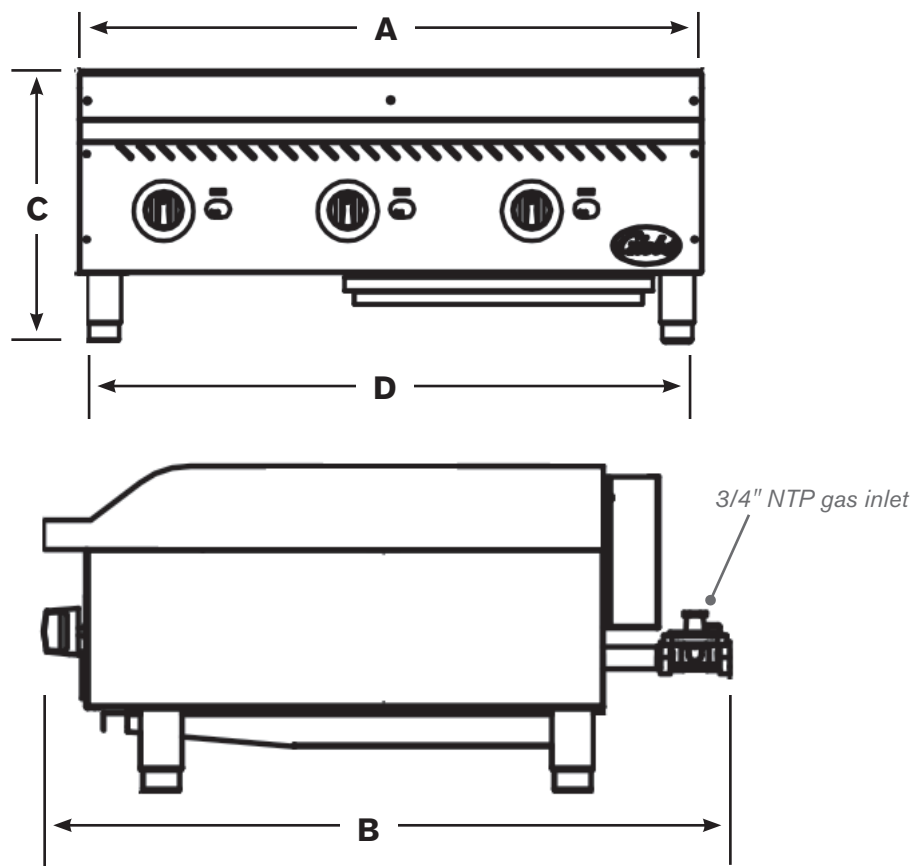
Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

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# Gas Countertop Griddle

15" / 24" / 36" / 48" 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 (includes inlet pipe, back baffle, regulator)	C - Height	D - Legs Width	No. Burners BTUs ea.	BTU	Cooking Area	Plate Thickness	Net Wt	Ship Wt
<b>GG15G</b>	15" (38 cm)	32.75" (83 cm)	15.7" (40 cm)	12.1" (31 cm)	<u>1</u> 30,000	30,000	15" x 21" (38 cm x 53 cm)	1" (2.5 cm)	110 lbs (50 kg)	129 lbs (58.5 kg)
<b>GG24G/ GG24TG</b>	24" (61 cm)	32.75" (83 cm)	15.7" (40 cm)	21.1" (54 cm)	<u>2</u> 30,000	60,000	24" x 21" (61 cm x 53 cm)	1" (2.5 cm)	163 lbs (74 kg)	198 lbs (90 kg)
<b>GG36G/ GG36TG</b>	36" (91 cm)	32.75" (83 cm)	15.7" (40 cm)	33.1" (84 cm)	<u>3</u> 30,000	90,000	36" x 21" (91 cm x 53 cm)	1" (2.5 cm)	231 lbs (105 kg)	274 lbs (124 kg)
<b>GG48G/ GG48TG</b>	48" (122 cm)	32.75" (83 cm)	15.7" (40 cm)	45.1" (114.5 cm)	<u>4</u> 30,000	120,000	48" x 21" (122 cm x 53 cm)	1" (2.5 cm)	287 lbs (130 kg)	352 lbs (160 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 is 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. 2 year parts and labor warranty.