

Medium Duty Gas Griddles



Standard Features

- 18 Gauge Stainless Steel Splash Guards Welded To Griddle Plate For Leakproof Operation.
- Each Linear 12" Of The Griddle Surface Has A High Efficiency Tubular Burner For Even Temperature Distribution.
- 5/8" Thick Griddle Plate Machine Polished For Fast Heat-Up And Quick Recovery.
- Heavy Duty 18 Gauge Aluminized Steel Burner Box Construction.
- 18 Gauge Aluminized Steel, Unibody Construction.
- Supplied With Adjustable NSF Approved Legs.
- 1 Gallon Capacity Grease Draw With Baffle.
- MEA # 68-85E.

Specifications

Model	Working Dim. W x D x H	Dimensions W x D x H	BTU's / Hour	Ship Weight
BG12	12" x 18" x 13½"	12½" x 21½" x 16"	16,000	81 lbs.
BG24	24" x 18" x 13½"	24½" x 21½" x 16"	32,000	135 lbs.
BG36	36" x 18" x 13½"	36½" x 21½" x 16"	48,000	185 lbs.
BG48	48" x 18" x 13½"	48½" x 21½" x 16"	64,000	268 lbs.

Griddle Plate Thickness: 5/8". Specify Natural or LP Gas. Cooking Surface: Steel. Body Construction: Stainless steel. Burners: 1 burner each 12" of griddle width. Specifications subject to change without notice.