

PRODUCT:

QUANTITY:

ITEM:

Designed Smart

Gas counter top griddles with a low profile design that are only 13 1/8" tall to grilling surface making them ideal for use on refrigerated cabinets or counter top. The Heavy Duty Char Broilers and Heavy Duty counter top ranges.

The griddle plate is 1" thick (25.4mm) and 24" deep (610mm), polished, cold roll-rolled steel. Six widths are available from 24" (610mm) to 72" (1829mm) in one foot increments. The Heavy Duty Series features high-performance, energy-efficient, 32,000 BTUH burners located every 12" with individual, operator-controlled valves and are available in two control types: manual or thermostatic.

The interior combustion chamber is heavy-duty heat resistant 11- and 16- gauge steel, and is hand-welded for strength and durability. Standard features include stainless and aluminized steel landing ledge and large capacity, slid-out grease pan. Additional or LP gas, pressure regulator and heavy duty 4" (12mm) adjustable legs. Stainless steel splash guards are continuously welded to the griddle plates.

APW Wyott Design Features

- 1" thick griddle plate & 24" deep grilling surface
- Heavy gauge, hand-welded, heat-resistant steel combustion chamber
- 32,000 BTUH burners every 12"
- Up to 192,000 total BTUH in natural or LP gas
- Individually operated burner valves with manual, thermostatic/snap-action controls
- Stainless and aluminized steel exterior
- Stainless steel, welded splash guards, landing ledge
- Low profile, counter top design – only 13 1/8" to grilling surface
- Front grease trough and stainless steel, slide-pit grease pan
- Heavy-duty 4" adjustable legs
- 3/4" (19mm) NPT rear gas connection



Model HTG-2424i Heavy Duty Thermostatic Griddle

Options & Accessories

- Stainless steel front-mounted work deck with or without sauce pans cut-outs
- Gas connector hoses
- Equipment stands with or without caster

Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Cookline Equipment is backed by a 1-year limited warranty and a 1-year on-site labor warrant. *

- Certified by the following agencies:



*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

Models: HTG-2424i HTG-2436i HTG-2448i HTG-2460i HTG-2472i

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PRODUCT SPECIFICATIONS

Construction:

Stainless steel to skirt, grease trough, grease collector drawer, and front panel. Stainless steel radiant. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specification:

HTG-2424i:	2 burners, 64,000 BTUH total	23.4KW
HTG-2436i:	3 burners, 96,000 BTUH total	35.1KW
HTG-2448i:	4 burners, 128,000 BTUH total	46.8KW
HTG-2460i:	5 burners, 160,000 BTUH total	58.6KW
HTG-2472i:	6 burners, 192,000 BTUH total	70.3KW

Cooking Surface:

HTG-2424i:	24" D x 24"W (61 cm x 61 cm)
HTG-2436i:	24" D x 36"W (61 cm x 91.5 cm)
HTG-2448i:	24" D x 48"W (61 cm x 121.9 cm)
HTG-2460i:	24" D x 60"W (61 cm x 152.4 cm)
HTG-2472i:	24" D x 72"W (61 cm x 182.9 cm)

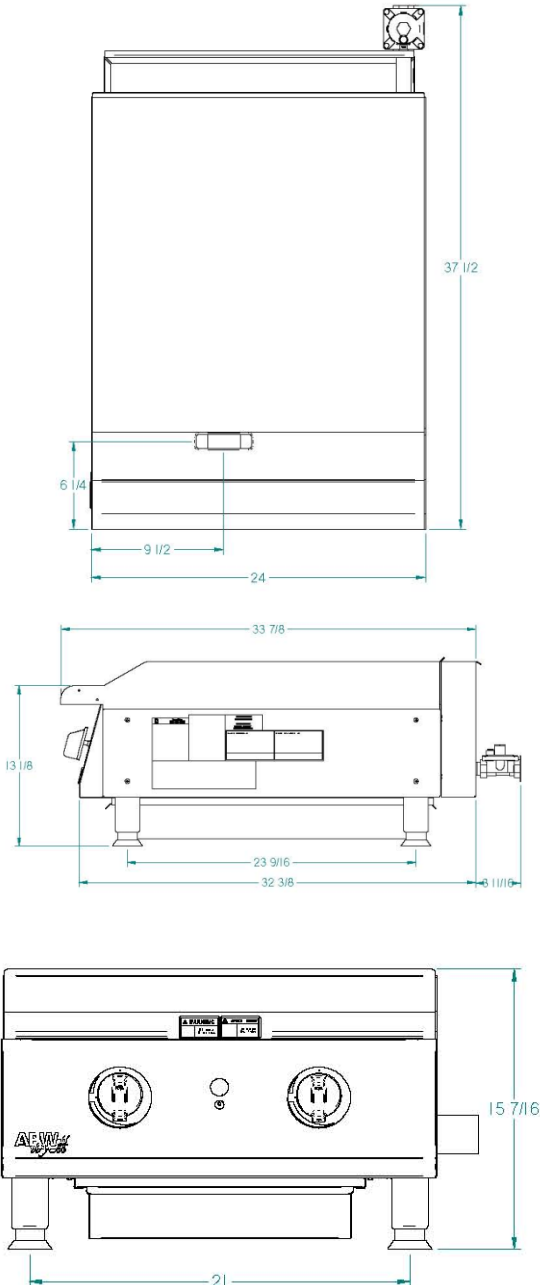
Overall Dimensions:

HTG-2424i:	15 7/16"H x 24"W x 33 7/8"D
HTG-2436i:	15 7/16"H x 36"W x 33 7/8"D
HTG-2448i:	15 7/16"H x 48"W x 33 7/8"D
HTG-2460i:	15 7/16"H x 60"W x 33 7/8"D
HTG-2472i:	15 7/16"H x 72"W x 33 7/8"D

Shipping Information:

HTG-2424i:	308 lbs. (139kg)	HTG-2436i:	460 lbs. (208 kg)
HTG-2448i:	540 lbs. (244 kg)	HTG-2460i:	655 lbs. (297 kg)
HTG-2472i:	770 lbs. (349 kg)		

F.O.B. Allen, TX 75013



*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.