

35136GMRBNL

# Cooking Performance Group 36GMRBNL 36" Gas Countertop Griddle with Manual Controls and 36", 2 Drawer Refrigerated Chef Base - 90,000 BTU



Item #: 35136GMRBNL Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

## Features

- 3 independently-controlled 30,000 BTU burners
- Features 3/4" thick steel plate with back and side splashes to protect surrounding area
- Each drawer holds 1 full size food pan and (3) 1/6 size food pans
- Griddle operates with 90,000 BTU; base features 1/5 hp compressor and requires 115V connection
- Field convertible to liquid propane; includes orifice for connection

## Technical Data

Width	36 Inches
Depth	32 1/8 Inches
Height	40 13/16 Inches
Cooking Surface Width	36 Inches
Cooking Surface Depth	20 Inches
Amps	4 Amps
Wattage	287 Watts
Base Power Type	Electric
Base Style	Refrigerator
Burner BTU	30000 BTU



## Certifications

ETL Sanitation 5-15P

3/4" Gas Connection

Field Convertible (Gas)

ETL, US & Canada

Cooking Performance Group 36GMRBNL 36" Gas  
Countertop Griddle with Manual Controls and 36", 2  
Drawer Refrigerated Chef Base - 90,000 BTU



## Technical Data

Burner Style	U-Shaped
Control Type	Manual
Cooking Surface Material	Steel
Griddle Location	Full Surface
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	3 Burners
Number of Controls	3 Controls
Number of Ovens	None
Plate Thickness	3/4 Inch
Power Type	Natural Gas
Refrigerant Type	R-134A
Starting Amps	12 Amps
Starting Wattage	861 Watts
Total BTU	90000 BTU
Type	Manual Griddles
Usage	Medium Duty
Weight Capacity	880 lb.

## Cooking Performance Group 36GMRBNL 36" Gas Countertop Griddle with Manual Controls and 36", 2 Drawer Refrigerated Chef Base - 90,000 BTU



### Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on this Cooking Performance Group 36GMRBNL 36" griddle with manual controls and refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a griddle for cooking, and a place for the griddle to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and grill it all within the same workspace!

This particular griddle boasts three powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition that make it a fantastic choice for busy snack bars, concession stands and take-out restaurants! Great for burgers, bacon, cheesesteak, and other meats, this unit's manual controls offers added appeal to experienced chefs who prefer the "feel" of manual controls, while the 3/4" thick, 36" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The griddle is made of stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even has a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance! It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply, but includes a liquid propane orifice kit for simple field conversion.

Not only do you receive the griddle, but you get a 2 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 1 full size food pan and (3) 1/6 size food pans (sold separately). The 1/5 hp refrigeration system circulates R-134a refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. This refrigerated chef base requires a 115V electrical connection for operation.

**⚠ WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).