

35148GTHRBNL

Cooking Performance Group G48T 48" Gas Countertop Griddle with Thermostatic Controls and 48", 2 Drawer Refrigerated Base - 120,000 BTU



Item #: 35148GTHRBNL Qty: _____

Project: _____

Approval: _____ Date: _____

Features

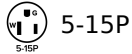
- 4 independently-controlled 30,000 BTU burners with continuous pilot for instant ignition
- Features adjustable thermostatic controls for precision
- Heavy-duty, 3/4" thick steel griddle plate
- Field convertible to liquid propane; includes orifice for connection
- Digital display base uses 1/6 hp; 115V; environmentally friendly R290 refrigerant



Technical Data

| | |
|-----------------------|-----------------|
| Width | 48 Inches |
| Depth | 32 1/8 Inches |
| Height | 42 1/8 Inches |
| Cooking Surface Width | 48 Inches |
| Interior Width | 36 5/8 Inches |
| Base Depth | 32 1/8 Inches |
| Cooking Surface Depth | 20 Inches |
| Interior Depth | 27 9/16 Inches |
| Top Step Depth | 48 3/8 Inches |
| Base Height | 25 13/16 Inches |

Certifications



3/4" Gas Connection

Field Convertible (Gas)

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Technical Data

| | |
|----------------------------------|-------------------------------|
| Interior Height | 16 9/16 Inches |
| Amps | 4.3 Amps |
| Hertz | 60 Hz |
| Phase | 1 Phase |
| Voltage | 115 Volts |
| Wattage | 343 Watts |
| Access Type | Drawers |
| Base Power Type | Electric |
| Base Style | Refrigerator |
| Burner BTU | 30000 BTU |
| Burner Style | U-Shaped |
| Compressor Location | Side Mounted |
| Construction | Stainless Steel |
| Control Type | Thermostatic |
| Cooking Surface Material | Steel |
| Features | Field-Convertible (Gas) |
| Gas Connection Size | 3/4 Inches |
| Horsepower | 1/3 hp |
| Installation Type | Freestanding |
| Kit Type | Chef Base / Cooking Equipment |
| Number of Burners | 4 Burners |
| Number of Controls | 4 Controls |
| Number of Drawers | 2 Drawers |
| Plate Thickness | 3/4 Inch |
| Power Type | Natural Gas |
| Refrigerant Type | R-290 |
| Refrigerator BTU | 786 BTU |
| Starting Amps | 13 Amps |
| Starting Wattage | 1029 Watts |
| Temperature Range - Refrigerator | 33 - 40 Degrees F |
| Temperature Settings | Adjustable |
| Top Style | Marine Edge |
| Total BTU | 120786 BTU |
| Type | Thermostatic Griddles |
| Usage | Medium Duty |
| Weight Capacity | 880 lb. |

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Notes & Details

This Cooking Performance Group 48" countertop griddle features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, making it an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats! It boasts four powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition that work in perfect harmony with the thermostats to maintain your selected griddle temperature during peak cooking periods. Its flame failure protection system guarantees safety and peace of mind. The 3/4" thick, 48" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the workspace needed.

The Cooking Performance Group G48T countertop 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.

The included Avantco CBE-48-HC 48" 2 drawer refrigerated chef base provides a convenient place for your countertop griddle, with refrigerated space for ingredients. As a space and productivity solution for your kitchen, this chef base makes it easy to increase efficiency by placing the griddle right on top of the chef base where you store your cold ingredients. This base features a durable 1 3/4" stainless steel top that can hold up to 880 lb. of weight. Equipped with a marine edge, the unit's top helps to contain drips and spills for easy cleanup.

Each drawer in this unit can hold up to 2 full size food pans (sold separately). The digital temperature control allows you to set the interior of the unit to hold your prepared foods and ingredients at safe temperatures between 33 and 40 degrees Fahrenheit. The stainless steel construction adds extended durability in a busy kitchen environment. For greater ease of cleaning, casters come included so that you can move the unit away from the wall. The refrigeration system uses a 1/6 hp compressor and R290 refrigerant, which is a safe and environmentally-responsible choice for your business. This refrigerated chef base requires a 115V electrical connection.

⚠ 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.