

Cooking Performance Group GTU-CPG-48-N Ultra Series 48" Chrome Plated Natural Gas 4-Burner Countertop Griddle - 120,000 BTU



3/4"



Width	48 Inches
Depth	30 Inches
Height	16 5/16 Inches
Cooking Surface Width	48 Inches
Cooking Surface Depth	20 Inches
Backsplash	With Backsplash
Burner BTU	30000 BTU
Burner Style	U-Shaped
Control Type	Thermostatic
Cooking Surface Material	Chrome

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Series 48" Chrome Plated Natural Gas 4-Burner
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Technical Data

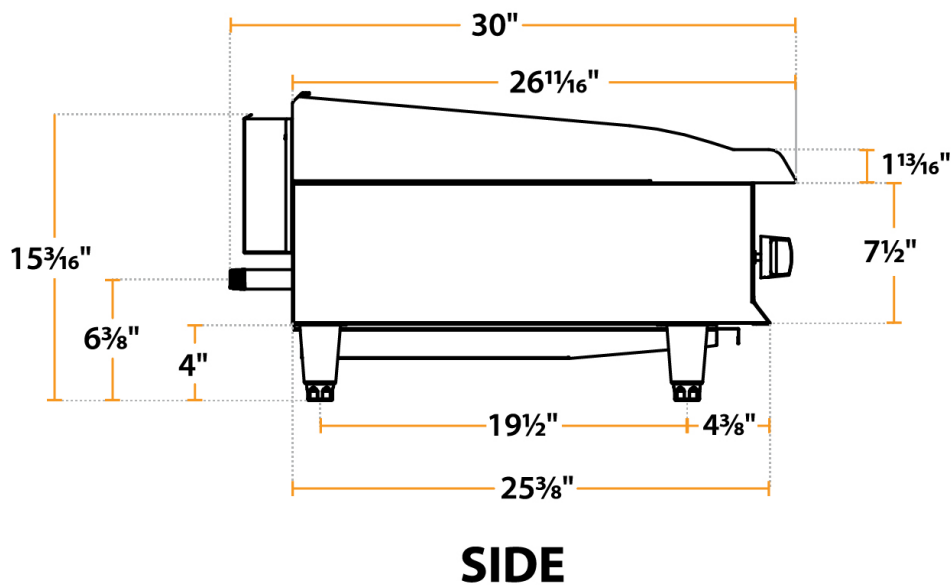
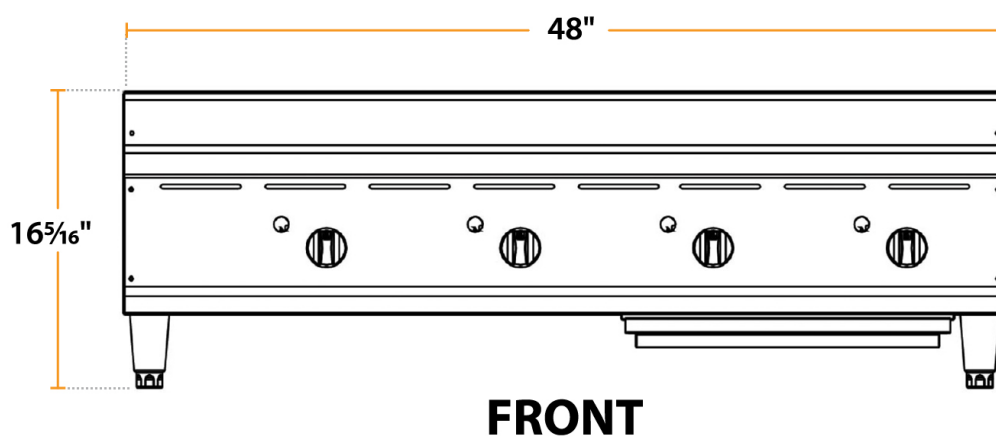
Features	Massachusetts Accepted Plumbing Product
Installation Type	Countertop
Number of Burners	4 Burners
Number of Controls	4 Controls
Plate Thickness	3/4 Inch
Power Type	Natural Gas
Temperature Range	200 - 575 Degrees F
Temperature Settings	Adjustable
Total BTU	120000 BTU
Type	Griddles
Usage	Medium Duty

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Plan View



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Notes & Details

This Cooking Performance Group GTU-CPG-48-N 48" heavy-duty natural gas 4-burner countertop griddle features energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit. With precise temperature controls, it is an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats!

This Cooking Performance Group countertop griddle is made of stainless steel with a chrome plated griddle/cooktop 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! The chrome plated cooktop has an attractive bright and shiny appearance, making it ideal for front-of-house use. The chrome finish will also reduce flavor transfer and has better heat retention than standard steel plate griddles.

The chrome acts as an insulator and reduces the emission of radiant heat. It emits significantly less radiant heat than comparable non-chrome griddle plates. This decreases overall cooking times at lower temperatures and reduces added ambient heat to the kitchen. Unlike steel griddles, the chrome plate griddle does not absorb food particles. This greatly reduces flavor transfer, so ingredients with potent flavors such as onions and garlic will not carry-over into subsequent meals.

Cleaning the griddle is a cinch. Just simply scrape and scrub the griddle with a cleansing solution or water and then wipe off and polish the surface. On average, chrome griddles take 45% less time to clean than standard steel plate griddles. 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 chrome plated cooking surface features an impressive 26 11/16" depth that is sure to deliver all of the workspace needed.

It has a 3/4" rear gas connection and ships ready to connect to a natural gas supply.

To ensure long-lasting service life and optimal performance, use only non-metallic utensils to prevent damage to the cooktop.

⚠ 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.