

351TG48BEV48

# Cooking Performance Group GT-CPG-48-NL 48" Thermostatic Griddle and 48" Beverage-Air 2 Drawer Refrigerated Chef Base - 120,000 BTU



Item #: 351TG48BEV48 Qty: \_\_\_\_\_

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

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

## Features

- 4 independently-controlled 30,000 BTU burners
- Griddle features adjustable thermostatic controls
- Heavy-duty, insulated, and fire-proof 16 gauge top refrigerated base top
- 2 self-closing drawers feature magnetic gaskets and heavy-duty slides
- Full marine edge prevents spills from puddling on the floor



## Technical Data

Width	48 Inches
Depth	34 3/4 Inches
Height	40 11/16 Inches
Cooking Surface Width	48 Inches
Interior Width	34 7/8 Inches
Base Depth	34 3/4 Inches
Cooking Surface Depth	29 5/16 Inches
Interior Depth	26 Inches
Interior Height	16 3/8 Inches
Phase	1 Phase

## Certifications



5-15P



3/4" Gas Connection



Field Convertible (Gas)

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## Technical Data

Voltage	115 Volts
Access Type	Drawers
Base Power Type	Electric
Burner BTU	30000 BTU
Burner Style	U-Shaped
Construction	Stainless Steel
Control Type	Thermostatic
Cooking Surface Material	Steel
Drawer Capacity	8.59000015258789 cu. ft.
Gas Inlet Size	3/4 Inches
Griddle Location	Full Surface
Horsepower	1 2/3 HP
Installation Type	Freestanding
Kit Type	Chef Base / Cooking Equipment
Number of Burners	4 Burners
Number of Controls	4
Number of Drawers	2 Drawers
Number of Ovens	None
Plug Type	NEMA 5-15P
Power Type	Field Convertible Natural Gas
Refrigerant Type	R-290
Temperature Settings	Adjustable
Top Style	Marine Edge
Total BTU	120000 BTU
Type	Thermostatic Griddles
Usage	Heavy Duty
Weight Capacity	275 lb.

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## Notes & Details

Optimize space with the perfect combo of equipment with this Cooking Performance Group GT-CPG-48-NL 48" thermostatic griddle and 48" Beverage-Air 2 drawer refrigerated chef base. This countertop griddle features energy-saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control. It boasts four powerful 30,000 BTU stainless steel U-shaped burners with standing pilots for instant ignition. 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 the workspace needed. 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.

Perfectly paired with the CPG charbroiler, the 48" Beverage Air refrigerated base is built to hold up to 275 lbs with a heavy-duty 16 gauge top that is both insulated and fireproof. It has a full marine drip-guard surface to prevent spills from dripping over the edge, so your floor remains safe and dry. Keep ingredients within reach in the 2 heavy-duty stainless steel self-closing drawers that shut automatically when they reach the final 1 - 2" of their respective slides. The slides have 3 Delrin encased stainless steel roller bearings to ensure that the drawers smoothly extend and retract. Each drawer fits up to 2 full size, 6" deep food pans.

For reliable high-performance operation, a 1/6 hp refrigeration system circulates R290 refrigerant. It maintains temperatures between 36 and 38 degrees Fahrenheit. A full electronic control makes it easy to adjust the unit during the day as needed. When it comes time to clean around the unit, there are 3" casters that enable the device to move out of the way. The adaptive defrost proactively simplifies regular maintenance, and the 2 casters with brakes lock the unit in place during operation. A 115V electrical connection is required for operation of the chef base.

### **Kit Includes:**

- Cooking Performance Group GT-CPG-48-NL 48" heavy-duty gas countertop griddle with flame failure protection and thermostatic controls
- Beverage-Air WTRCS48HC 48" 2 drawer refrigerated chef base

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