

CGG-60T-HD 60" Gas Countertop Griddle with Thermostatic Controls



FEATURES

- Thermostatic controls
- Stainless steel front and sides
- Steel U-shape burner each 30,000 BTU/hr
- To be controlled every 12"
- 1" thickness polished griddle plate
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Cool to touch fiberglass Nylon knobs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

- ETL US & Canada
- ETL Sanitation
- Conforms to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	60"L x 30"D x 16.3"H
Packaging Dimensions	64"L x 35"D x 20"H
Unit Weight	396 lb.
Shipping Weight	484 lb.

COOKING

Numbers of Burners	5
Burner BTU	30,000
Burner Style	U-Shaped
Total BTU	150,000
Cooking Surface Width	59.8"
Cooking Surface Depth	22.45"
Cooking Surface Material	Stainless Steel
Griddle Plate Thickness	1"
Control Type	Thermostatic
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Back Splash	Yes
Side Splash	Yes
Oil Collector Tray	Yes

TECHNICAL DRAWING

MODEL: CGG-60T-HD

MFR MODEL: GG-60T

