



Project Name: _____

Location: _____

Item #: _____ Qty: _____

Model: _____

GRIDDLES - LIQUID PROPANE (LP) / NATURAL GAS (NG)

MODEL: GCMG-24(LP/NG) GCMG-36(LP/NG) GCMG-48(LP/NG)



GCMG-24LP/NG



GCMG-36LP/NG



GCMG-48LP/NG

General Countertop Griddles are small, free up valuable kitchen space, and are ideal for compact foodservice applications. The manually controlled 30,000 BTU burners sit underneath the flat top with 3/4" thick griddle plates that heat quickly and retain heat for hours of use. Ideal for preparing burgers, pancakes, eggs, bacon, grilled cheese, and other delicious dishes.

FEATURES AND CONSTRUCTION

- Durable stainless steel body construction is easy to maintain and allows for a longer life span
- Heavy-duty stainless steel full cooking depth dual-ported burners for long life and easy maintenance are easy to clean
- Manually controlled 30,000 BTU independent burners
- Large burner control dials
- Bottom-welded, 3/4" thick griddle plate for accurate heat distribution
- Bottom-mounted large-opening drip tray for easy clean up
- Angled sidewalls reflect heat into cooking zone for more accurate heat distribution
- Easily monitored gas valve and continuous pilot provide simple, reliable regulation of the gas burner
- Adjustable stainless steel feet for stability
- Back and Side Splashes protect walls and countertops
- ETL approved, units meet all required gas cooking appliance safety standards, codes, and performance regulations

	GCMG-24(LP/NG)	GCMG-36(LP/NG)	GCMG-48(LP/NG)
# of Burners & BTUs	2 @ 30,000 BTU	3 @ 30,000 BTU	4 @ 30,000 BTU
Total BTU / hr	60,000 BTU / hr	90,000 BTU / hr	120,000 BTU / hr
Hose Connection	.75"	.75"	.75"
in: Dimensions (W x D x H)	24" x 30.8" x 15.2"	36" x 30.8" x 15.2"	48" x 30.8" x 15.2"
mm: Dimensions (W x D x H)	610 x 701 x 386	914 x 701 x 386	1219 x 701 x 386
Product Weight	160 lbs	230 lbs	295 lbs
Shipping Weight	195 lbs	281 lbs	415 lbs

3RD PARTY APPROVALS



Conforms to ANSI STD Z83.11-2016
 Certified to CSA STD 1.8-2016
 Conforms to NSF/ANSI Std.4

Liquid Propane (LP) or Natural Gas (NG) units available.

Field convertible from LP to NG and vice versa.

Electricity not needed.

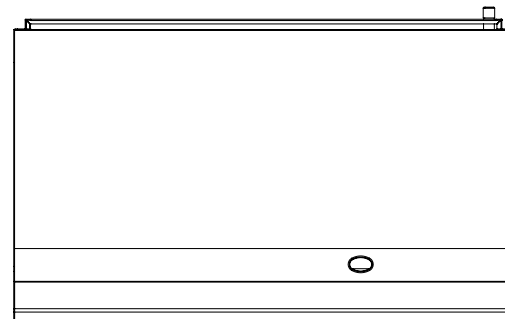
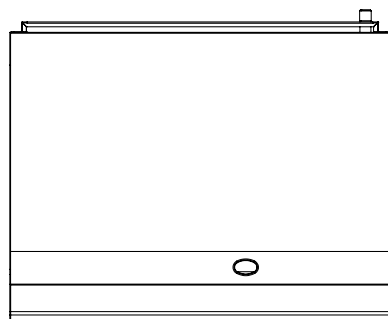
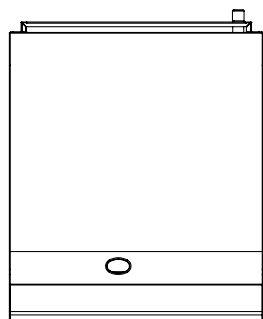
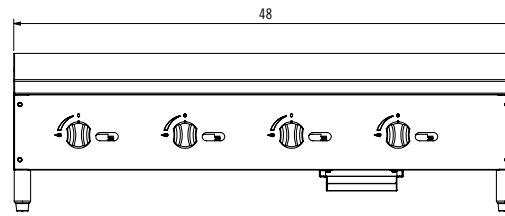
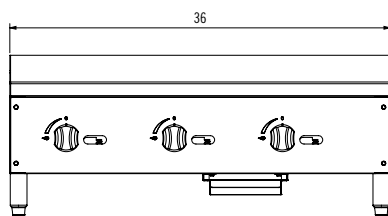
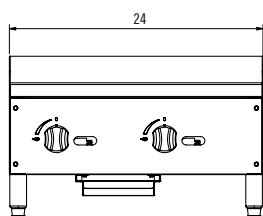
GENERAL WARRANTY (USA / CANADA)

General Griddles are warrantied for one (1) year from date of installation against defective materials and workmanship.

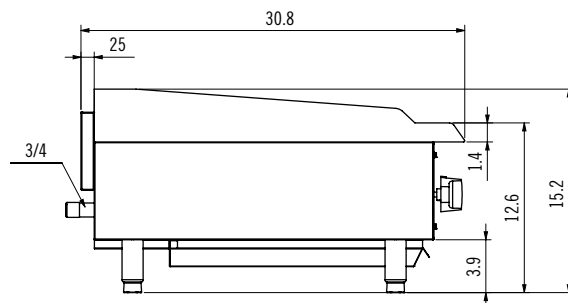
Contact General for details at info@generalfoodservice.com or 954.202.7419



GRIDDLES LIQUID PROPANE (LP) / NATURAL GAS (NG)



MODEL	W x D x H (in)	W x D x H (mm)
GCMG-24(LP/NG)	24 x 30.8 x 15.2	610 x 701 x 386
GCMG-36(LP/NG)	36 x 30.8 x 15.2	914 x 701 x 386
GCMG-48(LP/NG)	48 x 30.8 x 15.2	1219 x 701 x 386



GAS SUPPLY AND BURNER INFORMATION

- Supply pressure should be at minimum of 4" W.C. for natural gas or 10" W.C. for propane. Griddles are equipped with 3/4" NPT male connector on a 1/2" pipe, allowing you to connect with either 3/4" or 1/2" NPT female connector.

MODEL	GAS TYPE	MANIFOLD PRESSURE	RATE EACH BTUs / hr	TOTAL RATE BTUs / hr	ORIFICE SIZE
GCMG-24(LP/NG)	Propane	10" W.C.	30,000	60,000	51
	Natural	4" W.C.	30,000	60,000	37
GCMG-36(LP/NG)	Propane	10" W.C.	30,000	90,000	51
	Natural	4" W.C.	30,000	90,000	37
GCMG-48(LP/NG)	Propane	10" W.C.	30,000	120,000	51
	Natural	4" W.C.	30,000	120,000	37

ADDITIONAL INFORMATION

- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Orifice sizes are for units installed at altitudes between 0 and 2000 feet above sea level.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.