



Project Name: _____

Location: _____

Item #: _____

Qty: _____

General 48" Manual Gas Griddle, 4 Burners, in Stainless Steel

GCMG-48NGS

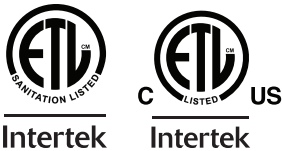


Deliver consistent, high-quality results with the General 48" Manual Gas Griddle. This commercial manual gas griddle is designed for professional kitchens that demand power, precision, and durability. Perfect for restaurants, diners, catering operations, and food trucks, this stainless steel flat top grill provides a spacious, even-heating surface ideal for cooking burgers, eggs, pancakes, sandwiches, and more. The commercial griddle is powered by a total of 120,000 BTUs and offers a broad temperature range, making it versatile for various cooking tasks.

FEATURES AND CONSTRUCTION

- Crafted from stainless steel for long-lasting use
- Provides 120,000 BTUs for fast, even cooking
- Equipped with 4 burners to handle a variety of cooking tasks
- Compact design fits perfectly in busy kitchens
- Equipped with four adjustable legs for stability
- Has 4 gas conversion orifices
- Manual ignition and control type for precise cooking
- Provides reliable cooking across a broad temperature range
- Includes a removable oil tray for easy grease management
- Designed for commercial use in busy kitchen environments

3RD PARTY APPROVALS



WARRANTY (USA / CANADA)

1 year parts and labor

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



INCLUDED COMPONENTS

- (4) Adjustable Legs
- (4) Gas Conversion Orifices
- (1) Relief Valve
- (1) Drip Tray



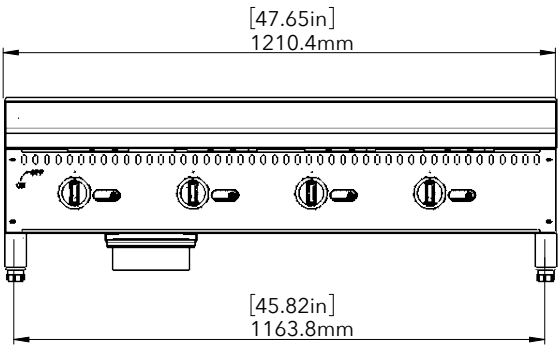
General 48" Manual Gas Griddle

GCMG-48NGS

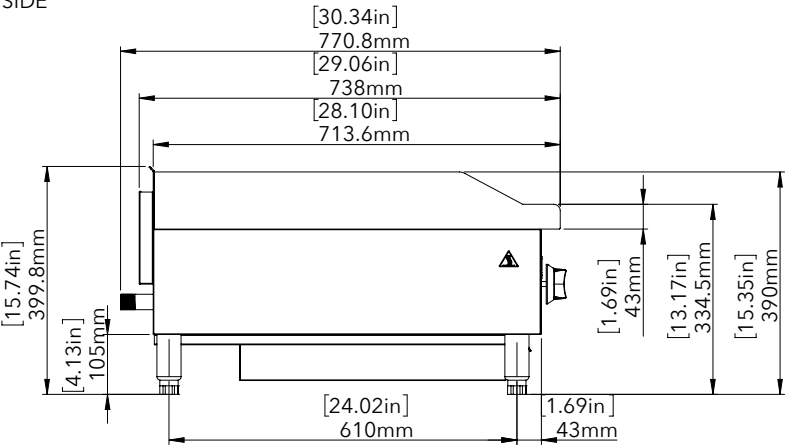
FRONT

SIDE

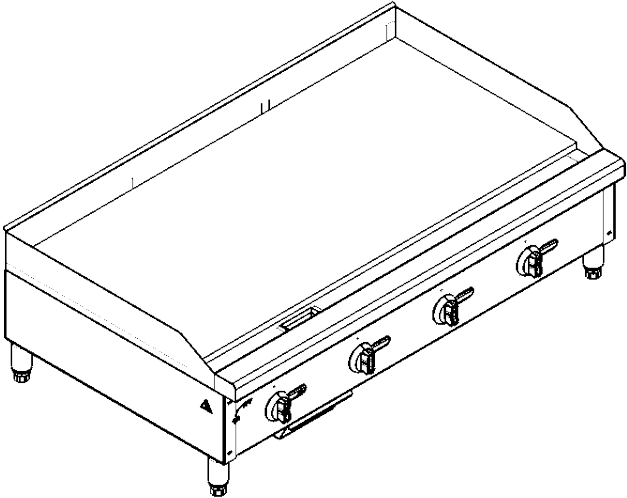
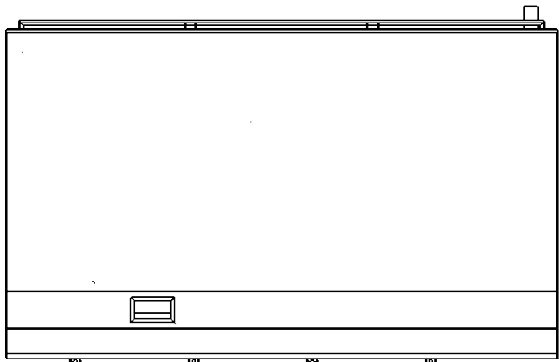
FRONT



SIDE



TOP



TOP

Gas

Ignition Type	Total BTU/hr	Total Number of Burners	Cooking Surface	Number of Drip Trays	Assembled Dimensions (in)	Item Weight (lbs)	Shipping Weight (lbs)
Manual	120,000	4	Steel	1	29.06" x 47.65" x 13.17"	278.9	341.8

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