



Cooking Performance Group 60GTRBNL 60" Gas Countertop Griddle with Thermostatic Controls and 72", 4 Drawer Refrigerated Chef Base - 150,000 BTU

#35160GTRBNL

FEATURES

- 5 independently-controlled 30,000 BTU burners with standing pilots for instant ignition
- Features advanced, energy-saving thermostatic controls
- Features 3/4" thick steel plate with back and side splashes to protect surrounding area
- 4 drawer, heavy-duty refrigerated chef base offers ample storage
- Field convertible to liquid propane; includes orifice for connection

TECHNICAL DATA

Width	72 Inches
Depth	32 1/8 Inches
Height	42 5/8 Inches
Cooking Surface Width	60 Inches
Cooking Surface Depth	20 Inches
Backsplash	Yes
Base Style	Refrigerated Base
Burner BTU	30000 BTU
Control Type	Thermostatic
Cooking Surface Material	Polished Steel
Gas Inlet Size	3/4 Inches
Installation Type	Countertop Freestanding
Number of Burners	5 Burners
Number of Controls	5
Plate Thickness	3/4 Inches
Plug Type	NEMA 5-15P



CERTIFICATIONS



TECHNICAL DATA

Power Type	Electric Field Convertible Natural Gas
Temperature Range	200 - 575 Degrees F
Total BTU	150000 BTU
Type	Griddle / Chef Base
Weight Capacity	1100 lb.

Notes & Details

Easily keep up with customer demands for grilled burgers, chicken, steak and other dishes by cooking them on the Cooking Performance Group 60GTRBNL 60" griddle with thermostatic controls and refrigerated chef base! This convenient equipment combination is great for any kitchen that wants to streamline their food prep process, providing refrigerated storage space, a griddle for cooking, and a place for the griddle to sit. You can keep a variety of ingredients in the chef base, pull them out for an order, and grill it all within the same workspace!

Featuring energy saving thermostats that are adjustable from 200 to 575 degrees Fahrenheit for precise temperature control, this particular griddle is an excellent choice for delicate breakfast foods like eggs and hotcakes, as well as your lunch menu of chicken, hamburgers, and other meats! It boasts 5 powerful 30,000 BTU stainless steel 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. The 3/4" thick, 60" wide polished steel cooking surface features an impressive 20" depth that is sure to deliver all of the cooking workspace needed.

The griddle is made of rugged stainless steel that is both durable and extremely easy to clean, includes back and side splashes to protect your walls and countertops, and even offers a full width waste tray to provide you with a complete package of excellent performance and worry-free maintenance! The unit offers a conveniently located 3/4" rear gas connection and ships ready to connect to a natural gas supply. The unit also includes a liquid propane orifice kit for simple field conversion.

Not only will you receive the griddle, but you get a 4 drawer refrigerated base to place it on, as well! This particular chef base features a durable 1 3/4" stainless steel top that can hold up to 1100 lb. and is equipped with a marine edge to contain drips and spills for easy cleanup. For maximum capacity, each drawer can hold up to 2 full size food pans (sold separately). The 1/5 hp refrigeration system circulates R-134a refrigerant and is easily operated by its electronic temperature control, which allows you to set the unit to hold prepared foods and ingredients at temperatures between 33 and 41 degrees Fahrenheit. Plus, the cabinet is made of 20 gauge stainless steel inside and out for durability, and for greater ease of cleaning, it rests on (4) 4" casters so that you can move it away from the wall. The refrigerated chef base requires a 115V electrical connection for operation.

⚠ 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.