Manual Griddle

**STANDARD FEATURES**

- Durable stainless steel construction
- ¾” thick polished steel cooking surface
- Independent, manually controlled cooking zones
- 30,000 BTU stainless steel “U” shape burners
- Each burner has a continuous pilot for instant ignition
- Full 20” depth plate provides greater cooking surface
- Removable, full width waste tray
- Heavy duty adjustable feet
- ¾” rear gas connection
- L.P. orifice kit for field conversion

**AVAILABLE GRIDDLE SIZES**

<table>
<thead>
<tr>
<th>Size</th>
<th>15”</th>
<th>24”</th>
<th>36”</th>
<th>48”</th>
<th>60”</th>
<th>72”</th>
</tr>
</thead>
</table>

**PRODUCT CERTIFICATIONS**

CPG Manual Griddles are certified by the below agencies:

- ETL
- NSF

**NOTE:** For use with Natural or Propane gas only. CPG Manual Griddles are designed to be installed and operated in altitudes up to 2,000 ft. CPG Manual Griddles are designed for commercial use only.

CPG Manual Griddles are suitable for installation on non-combustible surfaces only:

**Combustible Clearances:**
6” Sides | 6” Rear | 4” Floor

**Non-Combustible Clearances:**
0” Sides | 0” Rear | 4” Floor

Do not obstruct the flow of combustion and ventilation air, under the unit by the legs or behind the unit by the flue. Adequate clearance for air openings into the combustion chamber is required. Do not place objects between the bottom of the unit and the counter top. There must be adequate clearance for removal of the front panel. All major parts except the burners are removable thru the front if the gas line is disconnected.

*See the CPG Manual Griddle Manual for additional information.

Cooking Performance Group | www.cookingperformancegroup.com
## PRODUCT SPECIFICATIONS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>WIDTH</th>
<th>DEPTH</th>
<th>HEIGHT</th>
<th>BURNERS</th>
<th>BTU/PER NAT/LP</th>
<th>TOTAL BTU/HR</th>
<th>PRESSURE (&quot;) W.C.</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>351GMCPG15NL</td>
<td>15&quot;</td>
<td>29.3&quot;</td>
<td>16.3&quot;</td>
<td>1</td>
<td>30,000</td>
<td>30,000</td>
<td>6/10</td>
<td>137 lbs.</td>
</tr>
<tr>
<td>351GMCPG24NL</td>
<td>24&quot;</td>
<td>29.3&quot;</td>
<td>16.3&quot;</td>
<td>2</td>
<td>30,000</td>
<td>60,000</td>
<td>6/10</td>
<td>205 lbs.</td>
</tr>
<tr>
<td>351GMCPG36NL</td>
<td>36&quot;</td>
<td>29.3&quot;</td>
<td>16.3&quot;</td>
<td>3</td>
<td>30,000</td>
<td>90,000</td>
<td>6/10</td>
<td>285 lbs.</td>
</tr>
<tr>
<td>351GMCPG48NL</td>
<td>48&quot;</td>
<td>29.3&quot;</td>
<td>16.3&quot;</td>
<td>4</td>
<td>30,000</td>
<td>120,000</td>
<td>6/10</td>
<td>373 lbs.</td>
</tr>
<tr>
<td>351GMCPG60NL</td>
<td>60&quot;</td>
<td>29.3&quot;</td>
<td>16.3&quot;</td>
<td>5</td>
<td>30,000</td>
<td>150,000</td>
<td>6/10</td>
<td>485 lbs.</td>
</tr>
<tr>
<td>351GMCPG72NL</td>
<td>72&quot;</td>
<td>29.3&quot;</td>
<td>16.3&quot;</td>
<td>6</td>
<td>30,000</td>
<td>180,000</td>
<td>6/10</td>
<td>569 lbs.</td>
</tr>
</tbody>
</table>

---

**Diagram of Manual Griddle**

- **WIDTH**: 29.3"
- **DEPTH**: 16.3"
- **COOKING DEPTH**: 20"
- **TROUGH DEPTH**: 3.7"
- **GAS INLET**: 2.9"