



ITEM: \_\_\_\_\_  
 QTY: \_\_\_\_\_  
 PROJECT: \_\_\_\_\_  
 APPROVAL: \_\_\_\_\_  
 DATE: \_\_\_\_\_

351GTCPG15NL	
351GTCPG24NL	
351GTCPG36NL	
351GTCPG48NL	
351GTCPG60NL	
351GTCPG72NL	

### THERMOSTATIC GRIDDLE SPECS

BACKSPLASH	Yes
BURNER BTU	30,000
BURNER STYLE	U-Shaped
CONTROL TYPE	Thermostatic
COOKING SURFACE MATERIAL	Polished Steel
GAS INLET SIZE	¾ Inches
INSTALLATION TYPE	Countertop
PLATE THICKNESS	¾ Inches
POWER TYPE	Field Convertible Gas
TEMPERATURE SETTINGS	Adjustable
TYPE	Griddles

### STANDARD FEATURES

- Energy-savings thermostat - adjustable from 200-575° F
- Thermostatic controls maintain desired griddle temperature
- Durable stainless steel construction
- ¾" thick polished steel cooking surface
- Independent, thermostatically 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

15"	24"	36"	48"	60"	72"
-----	-----	-----	-----	-----	-----

### PRODUCT CERTIFICATIONS

CPG Manual Griddles are certified by the below agencies:



Cooking Performance Group warrants its CPG Manual Griddles from manufacturer defect and workmanship for a period of **1 Year** from the original date of purchase.

To register your CPG Manual Griddle, visit:  
[www.CookingPerformanceGroup.com/Warranty](http://www.CookingPerformanceGroup.com/Warranty)

**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.

### PRODUCT SPECIFICATIONS

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	BTU/PER NAT/LP	TOTAL BTU/HR	PRESSURE (") W.C.	WEIGHT
351GTCPG15NL	15"	29.3"	16.3"	1	30,000	30,000	6/10	137 lbs.
351GTCPG24NL	24"	29.3"	16.3"	2	30,000	60,000	6/10	205 lbs.
351GTCPG36NL	36"	29.3"	16.3"	3	30,000	90,000	6/10	285 lbs.
351GTCPG48NL	48"	29.3"	16.3"	4	30,000	120,000	6/10	373 lbs.
351GTCPG60NL	60"	29.3"	16.3"	5	30,000	150,000	6/10	485 lbs.
351GTCPG72NL	72"	29.3"	16.3"	6	30,000	180,000	6/10	569 lbs.

