

IMG-36

36" Manual Griddle

The Inferno manual griddle features a sleek and streamlined design, with individually controlled 30,000 BTU burners spaced every 12" to cover a large cooking area. This provides flexibility in using the burners as needed. Additionally, these units come with an easy to clean stainless steel grease trough and grease can. All griddles come standard in natural gas and are field convertible to liquid propane with the included conversion kit.

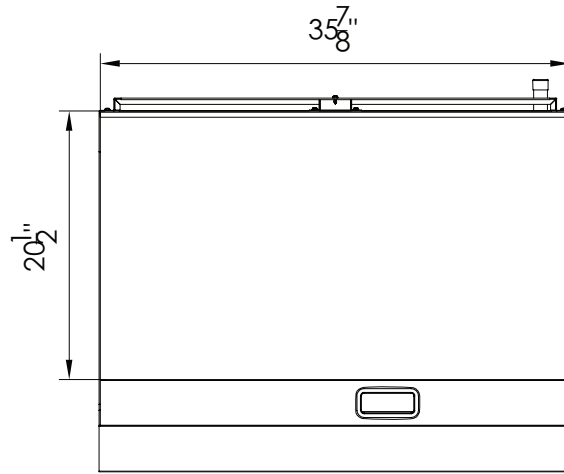


Features

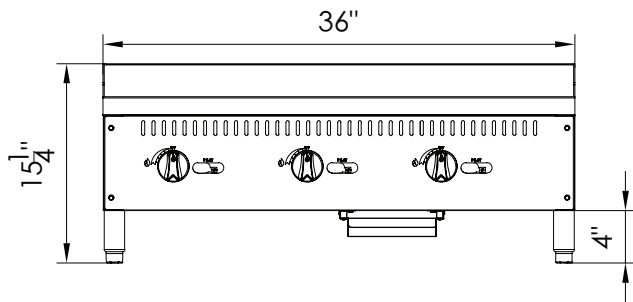
- 3 individually controlled 30,000 BTU/hr burners
- Burners located every 12"
- 3/4" thick polished steel griddle plate
- Double wall insulated cool-to-the-touch sides
- Natural gas standard
- Liquid propane conversion kit included
- 1 year parts and labour warranty

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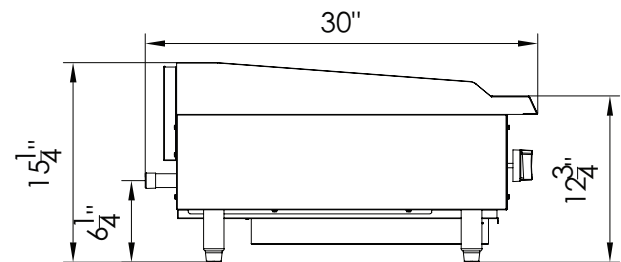
36" Manual Griddle



TOP



FRONT



LEFT

Model	External Dimensions (inches)			Crated Dimensions (inches)			Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Total Output (BTU)	Orifice Size	Gas Pressure
	W	D	H	W	D	H								
IMG-36	36	30	15 1/4	38 1/4	32 5/8	18 7/8	244.71	275.5	LPG	3	30000	90000	51	10 in. WC
									NAT	3	30000	90000	37	4 in. WC

Specifications are subject to change without notice.