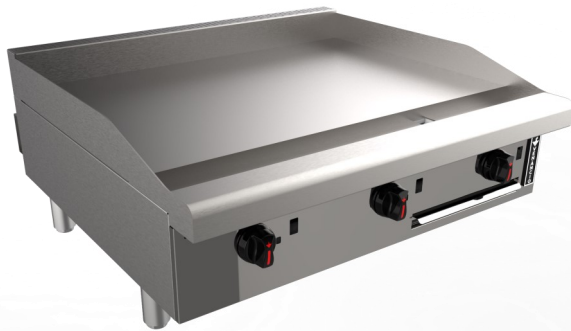


## Countertop Restaurant Series Griddle Manual

▪ R 18 CT - 18 G ▪ R 24 CT - 24 G ▪ R 36 CT - 36 G ▪ R 48 CT - 48 G ▪ R 60 CT - 60 G ▪ R 72 CT - 72 G



Model R 36 CT - 36 G

100% manufactured from raw materials providing the highest quality and durability

### STANDARD FEATURES

- 14 gauge fully welded interlocking frame provides stability and durability
- Stainless steel front, sides and splash guards
- 2-year parts and labor warranty
- Individual control of each burner allowing the best heat distribution in the industry
- 1-gallon stainless steel grease trough
- No cold zone or hot spot
- Cool to touch bullnose plate rail
- Fully welded griddle plate
- Heavy, highly polished  $\frac{3}{4}$ " griddle plate
- Easy access to burner box, with burners designed to achieve the best performance.
- Burners, designed to achieve the best performance each burner has 25,000 BTU/h every 12"
- 4" highly polished chrome adjustable steel legs
- Wide front grease trough

### OPTION & ACCESSORIES

- Quick disconnect (3/4 Flex hose 4' long)
- Stainless Steel Equipment stand
- 18"-72" Stands
- 6" levelling swivel casters (2) with front locking for the stand, (3) for R60/72.
- Front rail options:
  - Condiment belly rail accessory mounted on 7" deep front rail
  - Cutting board

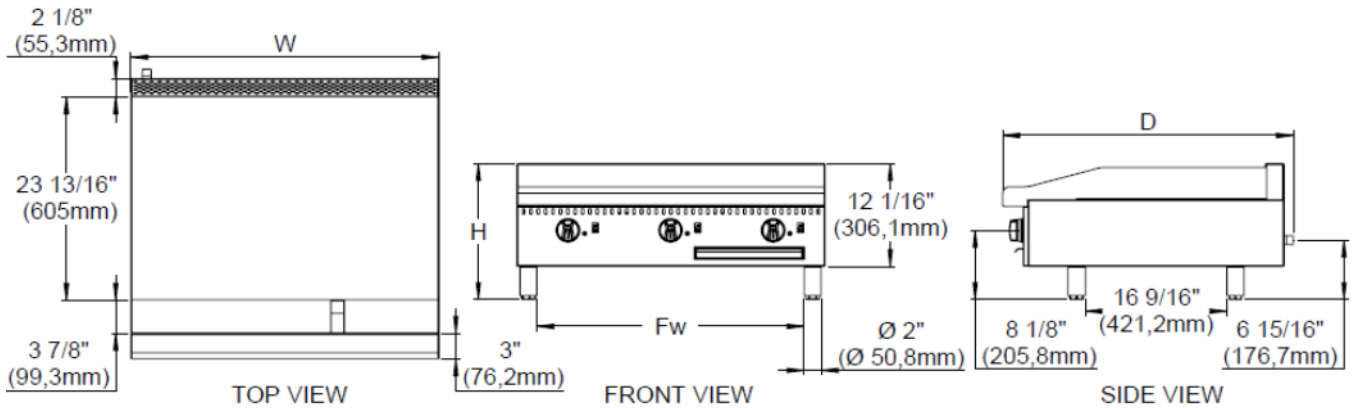
### SPECIFICATIONS

- 25,000 BTU/h burners placed every 12", providing best performance
- $\frac{3}{4}$ " NPT rear gas connect and pressure regulator for both natural gas and propane
- Manifold pressure is 4" W.C. (Natural Gas) or 10" W.C. (Propane Gas)
- One standing pilot services each burner
- Heavy, highly polished  $\frac{3}{4}$ " griddle plate
- Individual control of each burner by a gas valve for independent control of flame allowing the best heat distribution in the industry
- 1-Gallon stainless steel grease trough
- 4" highly polished chrome adjustable steel legs



Certified to  
ANSI/NSF4

▪ R 18 CT - 18 G ▪ R 24 CT - 24 G ▪ R 36 CT - 36 G ▪ R 48 CT - 48 G ▪ R 60 CT - 60 G ▪ R 72 CT - 72 G



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width	Depth	Height	Fw	Weight	Width	Depth	Height	Weight
R 18 CT - 18 G	18 " (457 mm)	34 " (864 mm)	15 15/16 " (405 mm)	13 1/4 " (336 mm)	212 lb (96 kg)	24 " (610 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	251 lb (114 kg)
R 24 CT - 24 G	24 " (610 mm)	34 " (864 mm)	15 15/16 " (405 mm)	19 1/4 " (489 mm)	251 lb (114 kg)	28 1/16 " (712 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	298 lb (135 kg)
R 36 CT - 36 G	36 " (915 mm)	34 " (864 mm)	15 15/16 " (405 mm)	31 1/4 " (794 mm)	355 lb (161 kg)	40 1/32 " (1017 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	414 lb (188 kg)
R 48 CT - 48 G	48 " (1220 mm)	34 " (864 mm)	15 15/16 " (405 mm)	43 1/4 " (1099 mm)	452 lb (205 kg)	52 1/16 " (1322 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	525 lb (238 kg)
R 60 CT - 60 G	60 " (1525 mm)	34 " (864 mm)	15 15/16 " (405 mm)	55 1/4 " (1404 mm)	569 lb (258 kg)	64 1/16 " (1627 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	646 lb (293 kg)
R 72 CT - 72 G	72 " (1830 mm)	34 " (864 mm)	15 15/16 " (405 mm)	67 9/32 " (1709 mm)	732 lb (332 kg)	76 1/16 " (1932 mm)	37 13/32 " (950 mm)	22 27/32 " (580 mm)	814 lb (369 kg)

**UTILITY INFORMATION**

**GAS SUPPLY**

Model	Burners	Gas (BTU/h)	
		Natural	Propane
R 18 CT - 18 G*	3	45,000	45,000
R 24 CT - 24 G	2	50,000	50,000
R 36 CT - 36 G	3	75,000	75,000
R 48 CT - 48 G	4	100,000	100,000
R 60 CT - 60 G	5	125,000	125,000
R 72 CT - 72 G	6	150,000	150,000

Manifold Pressure	
Natural Gas	Propane gas
4 " W.C.	10 " W.C.

- 3/4 " NPT rear Gas inlet.
- Specify elevation, if over 2000 ft
- LP conversion kit included

\* 15,000 BTU/h single burner

**CLEARANCES REQUIREMENTS**

- Provide side and rear clearance is 0 "(0 mm) from non-combustible surfaces. 8 " (203.2 mm) – rear, 6 " (152.4 mm) – sides clearance from combustible surfaces

**MISCELLANEOUS**

- Install under vented hood.
- Check local codes for fire, installation and sanitary regulations
- Intended for commercial use only. Not for household use

