

SPECIFICATIONS

Gas counter top griddles with a low profile design that are only 13 1/4" tall to grilling surface making them ideal for use on refrigerated cabinets or counter tops.

XG Series Griddles are designed to mix and match with the XX Series Char Broilers and XOB Series Open Burner counter top ranges.

The griddle plate is 1" thick (25.4mm) and 24" deep (610mm), polished, cold- rolled steel. Six widths are available from 24" (610mm) to 72" (1829mm) in one foot increments.

The XG Series features high-performance, energy-efficient, 30,000 BTUH burners located every 12" with individual, operator-controlled valves and are available in three control types: manual, thermostatic or snap-action. Snap-action controls are supplied with NEMA 15-P cord & plug in 120V.

The interior combustion chamber is heavy-duty heat resistant 11and 16-gauge steel, and is hand-welded for strength and durability.

Standard features include all stainless steel exterior, spatula-width front grease trough, stainless steel landing ledge and large capacity, slide-out grease pan. Additional features include individual 3/4" NPT rear gas connection in natural or LP gas, pressure regulator and 4" (102mm) NSF approved legs with adjustable bullet feet. Stainless steel splash guards are continuously welded to the griddle plates.

One year limited parts and labor warranty.

Job _____

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GAS COUNTER TOP GRIDDLES

Manual	Thermostatic	Snap-Action
🗆 XMG-24	🗆 XTG-24	🗆 XSG-24
🗆 XMG-36	🗆 XTG-36	🗆 XSG-36
🗆 XMG-48	🗆 XTG-48	🗆 XSG-48
🗆 XMG-60	🗆 XTG-60	🗆 XSG-60
🗆 XMG-72	🗆 XTG-72	🗆 XSG-72

STANDARD FEATURES

- □ 1" thick griddle plate
- □ 24" deep grilling surface
- □ Heavy gauge, hand-welded, heat-resistant steel combustion chamber
- □ 30,000 BTUH burners every 12"
- D Up to 180,000 total BTUH in natural or LP gas
- Individually operated burner valves with manual, thermostatic or snap-action controls
- All stainless steel exterior
- □ Stainless steel landing ledge
- □ Stainless steel, welded splash guards
- □ Low profile, counter top design only 13 1/4" to grilling surface
- □ Front grease trough
- □ Stainless steel, slide-out grease pan
- Heavy-duty 4" NSF approved adjustable chrome legs with bullet feet
- □ 3/4" (19mm) NPT rear gas connection
- □ Limited one year parts & labor warranty

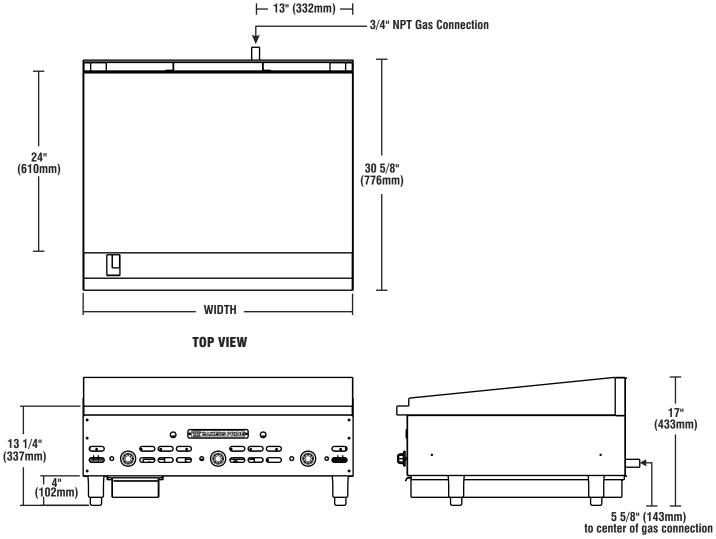
OPTIONS & ACCESSORIES

- Stainless steel front-mounted work deck with or without sauce pan cut-outs
- Condiment rail
- Gas connector hoses
- Equipment stands with or without casters
- Grooved griddle surface in 12" increments
- Two year limited warranty



CERTIFICATIONS

NSE



FRONT VIEW

SIDE VIEW

ALL DIMENSIONS NOMINAL

SHIPPING IN	FORMATIC	DN								
Shipping Weight			t	Carton Dimensions						
Model	Lbs.	Kilos	W Inches	idth mm	De Inches	epth mm	Heiq Inches	jht mm	Cı Feet	ıbic Meter
XG-24	290	132	32	813	36	914	24	610	16.0	.46
XG-36	430	195	34	864	52	1321	24	610	24.6	.71
XG-48	520	236	34	864	64	1626	24	610	30.2	.88
XG-60	710	323	34	864	69	1753	24	610	32.6	.95
XG-72	860	391	34	864	74	1880	24	610	34.9	1.01

	Grillin	g Area	# of			Overall D	imensi	ons*	
Model	in.	mm	Burners		dth	Dept	th	Heig	jht
Model				Inches	mm	Inches	mm	Inches	mm
XG-24	23 7/8x24	606x610	2	24	610	30 5/8	776	13 1/4	337
XG-36	35 7/8x24	911x610	3	36	914	30 5/8	776	13 1/4	337
XG-48	47 7/8x24	1216x610	4	48	1219	30 5/8	776	13 1/4	337
XG-60	59 7/8x24	1521x610	5	60	1524	30 5/8	776	13 1/4	337
XG-72	71 7/8x24	1826x610	6	72	1829	30 5/8	776	13 1/4	337

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Model	BTUH	KW	CONNECTION	
XG-24	60,000	17.57	3/4"	
XG-36	90,000	26.36	3/4"	
XG-48	120,000	35.15	3/4"	
XG-60	150,000	43.94	3/4"	
XG-72	180,000	52.72	3/4"	

	n-combustable construction only Inches mm			
Right	0	0		
.eft	0	0		
Rear	0	0		
	istable construction non-combustable materia	al above griddle surf		

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification