

PRODUCT:

Models: ☐ GGT-24H ☐ GGT-36H ☐ GGT-48H

QUANTITY:

ITEM#:

Designed Smart.

Increased Performance in Cooking

- High output Gas burners generate 25% more BTU's than competitive grills (see Total BTU ratings on back).
- Fast start-up to prime cooking temperatures.
- Provides fast recovery and the ability to cook a variety of foods.
- Thermostatic control allows maximum heat control of griddle surface.

Safety Features

- New bull-nose front extension protects employees from burns.

Saves Time and Clean-up Labor cost

- Easy to service with "easy to remove" front panel.
- Maintenance is easier with bottom-mounted grease collection pan.
- Field Convertible Gas Regulator.

Built Solid.

Built to Last

- Thick, Stainless Steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction in frame.
- 3/4 inch polished steel griddle surface stands up to years of high output cooking.
- Griddle plate is fully welded to base.

Reliability backed by the Industry's Best Warranty

- All Champion Series Cooking Equipment are backed by a 3 year limited warranty and a one year on-site labor warranty.

- Tested and approved by the following agencies:



Field
Convertible
Gas Regulator

MODEL GGT-24H GAS GRIDDLE

Champion Series Design Features

- 3/4" (2 cm) flat polished "Hot Rolled" steel griddle plate.
- 3" (7.6 cm) stainless steel backsplash; sloped side splashers.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10 cm) heat-resistant, adjustable legs.
- Thermostatically controlled gas valves.
- Viewable standing pilot. Safety Pilot Available.
- Pilot can be lit without removing front panel.
- Field Convertible Gas Regulator.*
- Built-in rear flue.
- Gas connections use 3/4" NPT pipe.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.
- Available in 24", 36" and 48" models.
- High altitude version available (contact factory)

* Not available on 48" model.

See reverse side for product specifications.

APW
wyott

APW Wyott Foodservice Equipment Company

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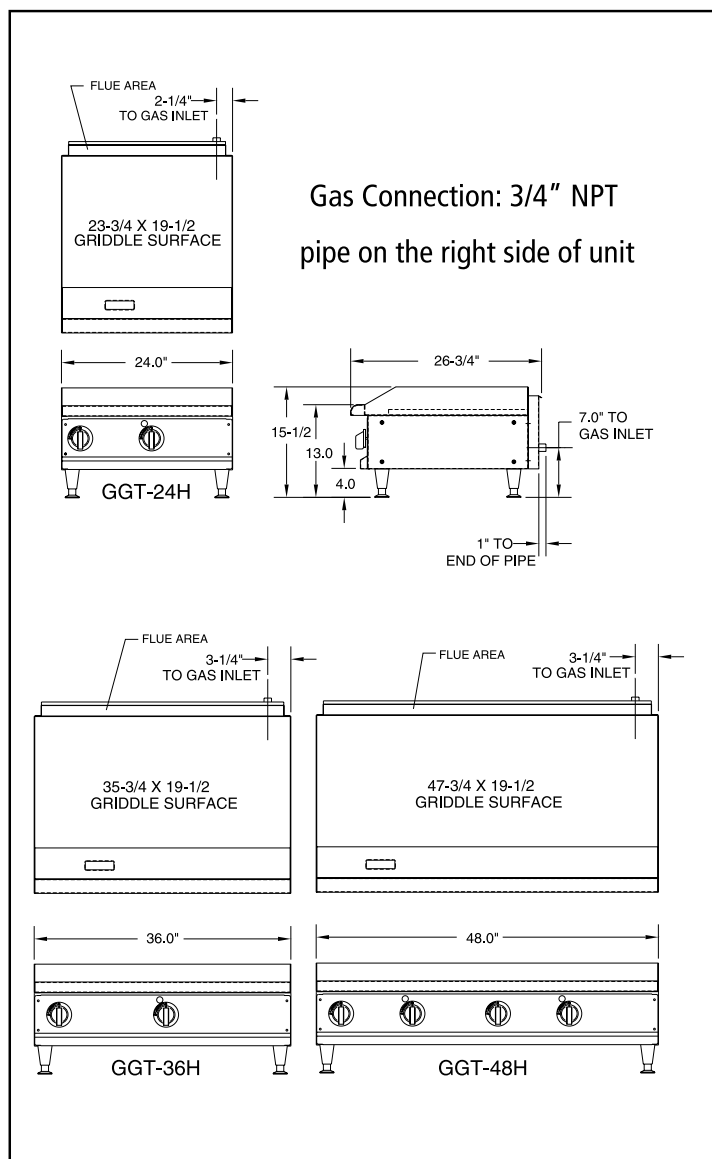
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Model GGT Thermostatic Gas Griddle

PRODUCT SPECIFICATIONS

Construction:

Stainless steel top skirt, grease trough, grease collector drawer, and front panel. Aluminized steel sides and back panel. 4" adjustable legs. Welded Construction, Field Convertible Gas Regulator.*

* Not available on 48" model.

Dimensions:

GGT-24H: 15 1/2" H x 24" W x 26 3/4" D
(39.4 cm x 61 cm x 68 cm)

GGT-36H: 15 1/2" H x 36" W x 26 3/4" D
(39.4 cm x 91.4 cm x 68 cm)

GGT-48H: 15 1/2" H x 48" W x 26 3/4" D
(39.4 cm x 121.9 cm x 68 cm)

Note: Regulator and pipe add 4 1/4" to the rear of the unit

Cooking Surface:

GGT-24H: 19 1/2" x 23 3/4" (49.5 cm x 60.3 cm)

GGT-36H: 19 1/2" x 35 3/4" (49.5 cm x 90.8 cm)

GGT-48H: 19 1/2" x 47 3/4" (49.5 cm x 121.3 cm)

* Grease trough width of 3 3/16"

Gas:

GGT-24H: 2 "U" burners, 25,000 BTU/hr. each, total 50,000 BTU/hr. input. Two manual high-low controls. (Propane is 45,000 BTU/hr.)

GGT-36H: 2 "S" burners, 37,500 BTU/hr. each, total 75,000 BTU/hr. input. Two manual high-low controls. (Propane is 67,500 BTU/hr.)

GGT-48H: 4 "U" burners, 25,000 BTU/hr. each; total 100,000 BTU/hr. input. Four manual high-low controls. (Propane is 90,000 BTU/hr.)

Ship Weight:

GGT-24H: 200 lbs. (90.9 kg)

GGT-36H: 280 lbs. (127.3 kg)

GGT-48H: 355 lbs. (161.4 kg)

FOB Cheyenne, WY

Accessories:

Safety Pilot

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976.

For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has three levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.