

Models: ☐ GGM-24H ☐ GGM-36H ☐ GGM-48H

PRODUCT:

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 handle a variety of foods.

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 base.
- 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 is backed by a 3 year limited warranty and a one year on-site labor warranty.



- Tested and approved by the following agencies:



MODEL GGM-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.
- Field Convertible Gas Regulator .*
- Smooth action, adjustable gas valves.
- Viewable standing pilot. Safety Pilot Available.
- Pilot can be lit without removing front panel.
- 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 versions 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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Rev. 1/1/2003

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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:

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

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

GGM-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:

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

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

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

* Grease trough width of 3 3/16".

Gas:

GGM-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.)

GGM-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.)

GGM-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:

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

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

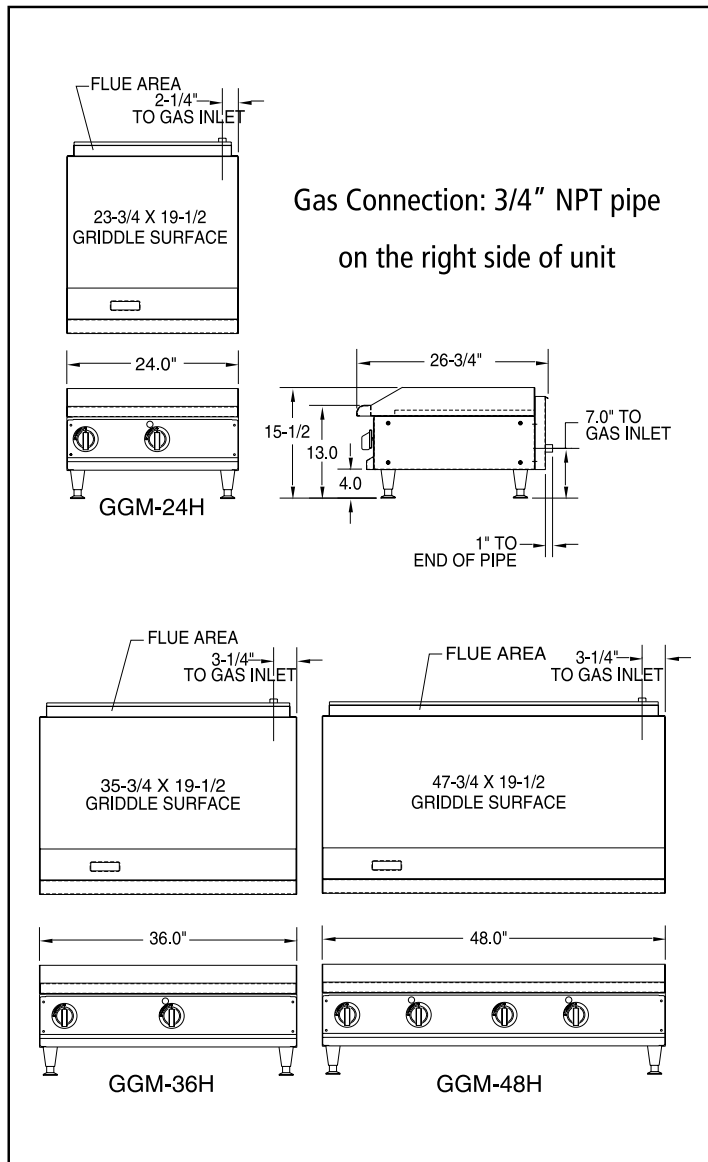
GGM-48H: 355 lbs. (161.4 kg)

Accessories:

Safety Pilot

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.



Model GGM Manual Gas Griddle

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