

GRIDDLES | SNAP ACTION GRIDDLE FEATURES



Full 24" (610) depth plate for more cooking surface

Full width rear flue aids uniform heat distribution across griddle surface

4" (102) tapered stainless steel splash guard

Thick highly polished steel griddle plate for a wide variety of cooking applications

Stainless steel grease trough and one piece rolled front for easy cleaning

Stainless steel front, ledge and sides

SNAP ACTION THERMOSTAT CONTROL
 - (110 volts) every 12" (305)
 Fast recovery
 - $\pm 7^{\circ}$ F variance

4" (102) chrome-plated legs included

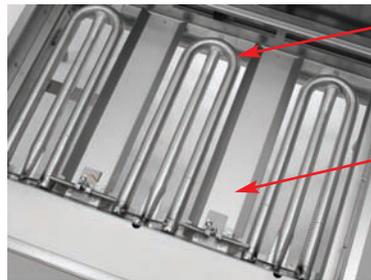
SOLID STATE CONTROL
 - $\pm 2^{\circ}$ F variance



Model ISAE-36

SNAP ACTION GRIDDLE FEATURES

- Ideal for high production kitchens.
- Snap action thermostat control every 12" (305).
- Fast recovery, $+7^{\circ}$ F temperature variance. Solid State model, has a $+2^{\circ}$ F variance.
- For high production yields, more product per square inch.
- 24,000 BTU/hr. (7 KW) "U" shaped burner every 12" (305) with heat diffuser plate to speed temperature recovery.
- Thick 1" (25) highly polished steel griddle plate maintains even temperatures and assures quick recovery.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease trough, one piece rolled front, 2" (51) high splash sides and 4" (102) rear splash for easy cleaning.
- Large capacity, removable grease pan.
- Available in 24" (610), 36" (914), 48" (1219), 60" (1524) and 72" (1829) widths.



24,000 BTU (7 KW) "U" shaped burner every 12" (305), with heat diffuser plate to speed temperature recovery

Aeration baffles between burners spread heat across griddle for more even heating



Model ISAE-36 with optional mirror finish

OPTIONAL CHROME PLATED MIRROR FINISH

- Increases heat retention within griddle plate to lower operating costs.
- Temperature is more evenly controlled across the griddle plate.
- Reduces flavor transfer between foods.
- Easy to clean.



Model ITG-36 Thermostatically Controlled



Chrome griddle top also available

THERMOSTATICALLY CONTROLLED GRIDDLE FEATURES

- Thermostat maintains selected griddle temperature during peak cooking periods.
- Thick 1" (25) highly polished steel griddle plate maintains selected temperatures and assures quick recovery. Optional chrome griddle top also available.
- Aeration baffles between burners spreads heat across griddle for more even heating.
- Full width rear flue distributes heat uniformly across griddle surface.
- One burner every 12" (305), rated at 30,000 BTU/hr (9 KW) ea. Each burner has an adjustable gas valve and continuous pilot for instant ignition.
- Full 24" (610) depth plate for more cooking surface.
- Stainless steel grease gutter 3½" (89) wide
- Stainless steel front, sides and one piece rolled ledge. 4" (102) chrome-plated legs included.
- Large 1 gal. (3.8 L) capacity grease can with weep hole to indicate when full.

THERMOSTATICALLY CONTROLLED GRIDDLES

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24	24" (610)	32 ³ / ₈ " (822)	2	60,000	(18)	(136)	300	\$3,283	ITGS-24	(23)	50	\$699
ITG-36	36" (914)	32 ³ / ₈ " (822)	3	90,000	(26)	(195)	430	4,409	ITGS-36	(32)	70	923
ITG-48	48" (1219)	32 ³ / ₈ " (822)	4	120,000	(35)	(261)	575	5,628	ITGS-48	(39)	85	1,117
ITG-60	60" (1524)	32 ³ / ₈ " (822)	5	150,000	(44)	(328)	725	7,030	ITGS-60	(48)	105	1,369
ITG-72	72" (1829)	32 ³ / ₈ " (822)	6	180,000	(53)	(396)	875	8,531	ITGS-72	(62)	135	1,621

All measurements in () are metric equivalents.

Note: Depth of griddle cooking surface 24" (610).

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.



OPEN BURNER COMBINATION FEATURES

- PyroCentric™ burner heads with two rings of flame for even cooking no matter the pan size.
- PyroCentric burners are 28,000 BTU/hr (8 KW) with a 7,000 BTU/hr. (2 KW) low simmer feature.
- Cast iron burners are anti-clogging and removable for easy cleaning. No gaskets or screws.
- Anti-clogging shield designed in the grate protects the pilot from grease and debris.

THERMOSTATICALLY CONTROLLED GRIDDLES with TWO OPEN BURNER COMBINATION

Model	Overall Dimensions		Griddle Burners	Gas Output		Ship Weight		List Price	STAINLESS STEEL STANDS			
	Width	Depth		BTU	(KW)	(Kg)	Lbs		Model	Ship Weight (Kg)	Lbs	List Price
ITG-24-OB-2	36" (914)	32 ³ / ₈ " (822)	2	116,000	(34)	(159)	350	\$4,525	ITGS-36	(32)	70	\$923
ITG-36-OB-2	48" (1219)	32 ³ / ₈ " (822)	3	146,000	(43)	(222)	490	5,452	ITGS-48	(39)	85	1,117
ITG-48-OB-2	60" (1524)	32 ³ / ₈ " (822)	4	176,000	(52)	(288)	635	6,809	ITGS-60	(48)	105	1,369
ITG-60-OB-2	72" (1829)	32 ³ / ₈ " (822)	5	206,000	(60)	(355)	785	8,178	ITGS-72	(62)	135	1,621
ITG-72-OB-2	84" (2134)	32 ³ / ₈ " (822)	6	236,000	(69)	(423)	935	9,504	ITGS-84	(77)	170	1,830

Open burners are located on right side unless specified. Depth of griddle cooking surface 24" (610).

Crated Dimensions: Height = 14" (356) Depth = 36" (914) Add 2½" (64) to Griddle width.



THERMOSTATICALLY CONTROLLED GRIDDLE OPTIONS:

- Casters for Stainless Steel Stands, set of 4 \$560 per set. 60", 72" and 84" (1524, 1829 and 2134) models, set of 6, \$840 per set.
- 4 Open Burners available, increases overall width 12" (305). Specify OB-4, set of 2 burners \$1,281.
- 7" (178) deep Front Landing Ledge \$141 per ft.
- 5" (127) deep Front Landing Ledge \$93 per ft.
- 96" (2438) Stainless Steel Stand \$2,228.
- Extra capacity Grease Can \$233.
- Additional Thermostat for ITG Models \$493.
- Chrome Griddle Top (Add "CG" to model #), add \$1,149 per lineal ft.