

Manual Griddle



FEATURES:

- Stainless steel exterior
- 30,000 BTU burners per 12" section with standby pilots
- Heavy duty 1" to 3/4" thick polished steel griddle plate
- Shipped standard with natural gas, LP conversion kit included
- Adjustable, stainless steel legs standard
- Full length, easy to remove, seamless drip pan
- Gas pressure:
NG: 4" WC Propane: 10" WC
- Single burner: 30,000 BTU/H
- Gas source: NG/Propane
- 1 year parts & labour warranty

Options



MAIN DATA

MODEL	Product Size (in) (W*D*H)	Net Weight	Gross Weight	Gas Source	Burner Count	Single Burner	Combined	Gas Pressure	Nozzle	40FT (PCS)
IMG-24	24*30*15	176.37	198.42	NG / Propane	2		60000 BTU/H	NG:4"WC Propane:10"WC	NG:37# Propane:51#	250
IMG-36	36*30*15	244.71	275.5		3	30000 BTU/H	90000 BTU/H			140
IMG-48	48*30*15	326.28	365.97		4		120000 BTU/H			115

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Model: IMG-24 / IMG-36 / IMG-48



Description

Inferno Manual Griddle feature a sleek look and design. Individually controlled 30,000 BTU burners are located every 12" section to provide complete coverage of a large cooking area. This provides flexibility to operate chosen burners as needed. These units feature a full length seamless drip pan that is easy to remove for cleaning.

PLAN VIEW

