

36" Commercial Countertop 3 Burner Gas Griddle with Thermostatic Control - 90,000 BTU



FEATURES

- Thermostatic controls
- Stainless steel front and sides
- Steel U-shape burner each 30,000 BTU/hr
- To be controlled every 12"
- 3/4" thickness polished griddle plate
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Grease trough is standard 4" spatula width
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Flame failure protection
- Nat gas with LP conversion kit
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- Shipped with gas regulator

- CSA
- cCSAus
- CSA Sanitation



USR Brands is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	35.83"L x 30"D x 15.15"H
Packaging Dimensions	39.4"L x 33.5"D x 19.3"H
Unit Weight	220 lb.
Shipping Weight	285 lb.

COOKING

Numbers of Burners	3
Burner BTU	30,000
Burner Style	U-Shaped
Total BTU	90,000
Cooking Surface Width	35.6"
Cooking Surface Depth	20.7"
Cooking Surface Material	Stainless Steel
Griddle Plate Thickness	1"
Control Type	Thermostatic
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Frame Structure	Welded
Number of Legs	4
Back Splash	Yes
Side Splash	Yes
Oil Collector Tray	Yes

DIAGRAM

MODEL: SR-G36-T

MFR MODEL:

