

## Electric Griddle

CP-36GE-T

The countertop line includes Griddle, Charbroiler, and Hot plate that can be adjusted to line up with even height for a great appearance in any cooking application.

With robust construction, continuous output, and operator friendly controls, all equipment meets all commercial cooking demands!

Electric griddles provide precise temperature control and are a perfect addition to any food service operation. Electric griddles are constructed with quality and durability in mind. Polished steel or chrome plate options available. Available in 12", 24", 36" and 48" widths.

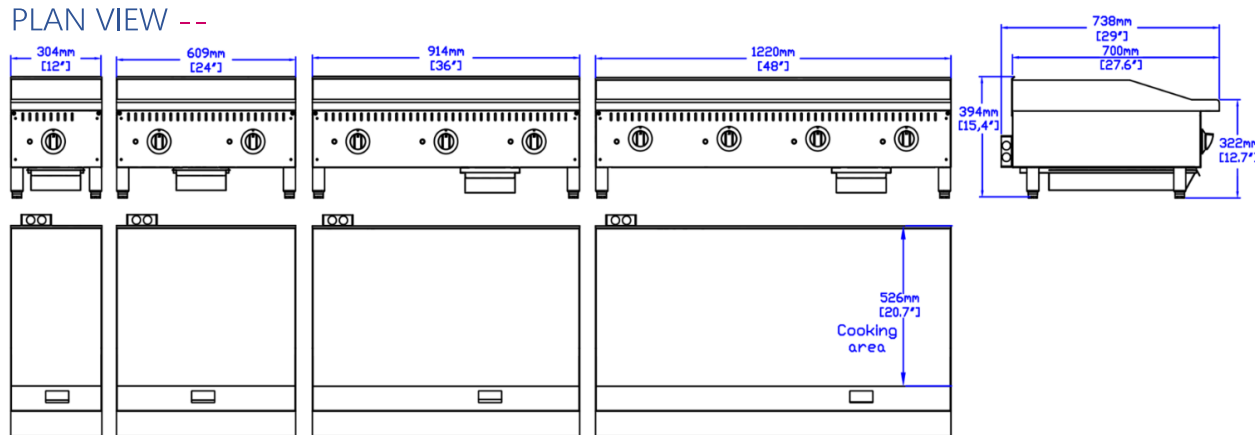
Snap-action thermostat adjusts from 150° to 450°F.



### PRODUCT SPECIFICATIONS --

- 12", 24", 36" and 48" widths
- 1" thick plate for heat distribution, Polished steel or chrome plate options available.
- Snap-action thermostat from 150° to 450°F
- 3000/4000 watt (208V/240V) element each 12" of cooking surface
- All stainless steel cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- Easy to remove 4 1/2 quart grease drawer with weep hole

### PLAN VIEW --



### MODEL LIST --

Model	Voltage (North American)	Heat Watts (North American)	Voltage (Others Area)	Heat Watts (Others Area)	Overall Dimensions	Net Weight	Package Size	Shipping Weight
CP-12GE-T	208V / 240V	3,000 / 4,000	220V	3,350	12"x 29"x 15.4" 30.4 x 73.8 x 39.4 cm	99 lbs 45 kg	15.75"x 33.5"x 19.25" 40 x 85 x 49 cm	136 lbs 62 kg
CP-24GE-T	208V / 240V	6,000 / 8,000	220V	6,700	24"x 29"x 15.4" 60.9 x 73.8 x 39.4 cm	151 lbs 68.6 kg	27.5x 33.5"x 19.25" 70 x 85 x 49 cm	242 lbs 110 kg
CP-36GE-T	208V / 240V	9,000 / 12,000	220V	10,000	36"x 29"x 15.4" 91.4 x 73.8 x 39.4 cm	220 lbs 100 kg	39.5"x 33.5"x 19.25" 100 x 85 x 49 cm	346 lbs 157 kg
CP-48GE-T	208V / 240V	12,000 / 16,000	220V	13,350	48"x 29"x 15.4" 122 x 73.8 x 39.4 cm	284 lbs 129 kg	51.25"x 33.5"x 19.25" 130 x 85 x 49 cm	521 lbs 237 kg

- This appliance is manufactured for commercial installation only, not intended for home use.
- 208/240V service for all models. All units must be hard-wired at installation for 1-phase & 3-phase service  
For supply connections use copper wire only, suitable for at least 90°C (194°F)
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 1" clearance at both side and rear adjacent to combustible construction.
- ETL c & us, ETL Sanitation listed

