



Countertop Thermostatic Griddles

A Professional Line of Commercial Cooking Equipment

Models: CULCTG24TNG, CULCTG36TNG,
CULCTG48TNG, CULCTG60TNG



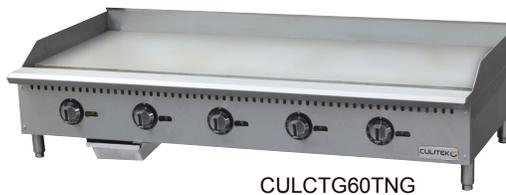
CULCTG24TNG



CULCTG36TNG



CULCTG48TNG



CULCTG60TNG

Thermostatic Griddles

The professional line of countertop gas cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Our gas countertop griddles with thermostatic controls provide consistent heat across a large, flat cooking surface—maintaining precise cooking temperatures during your busiest hours. Each burner has its own individual standing pilot light and control, allowing you to set different cooking zones along the griddle plate. From pancakes, eggs, and quesadillas to burgers and sausage patties, you will find gas griddles to be one of the most versatile pieces of equipment in your kitchen. ETL Listed and ETL Sanitation, these units are backed by a 1-year warranty.

Standard Features

- Stainless steel front, sides and splash guards that are fully welded for extra durability
- Separate gas valves for each burner, with standing pilot ignition system
- Griddle plate constructed of 1" thick polished steel to handle cooking at high heats for extended periods of time
- 20" cooking depth provides maximum cooking surface area
- 3" wide grease trough for easy cleaning
- Removable stainless steel drip tray, 6¹/₄"W x 16³/₄"D x 3"H
- 3/4" NPT rear gas connection and pressure regulator
- 4" to 5" adjustable legs
- ETL listed and ETL sanitation

Griddle Configurations

- Available in 24", 36", 48", and 60" sizes with one one u-shaped stainless steel burner for every 12" griddle width
- 30,000 BTU per burner
- Adjustable thermostat from 200°F to 450°F for precise control while cooking
- Field convertible to liquid propane (LP)

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Fully welded stainless steel front, sides, and splash guards
- 30,000 BTU per burner
- Separate gas valves for each burner, with standing pilot ignition system
- High output, gas powered for operators requiring all day long use—breakfast, lunch and dinner
- Adjustable thermostat from 200°F to 450°F
- One stainless steel, u-shaped burner for every 12" griddle width
- Griddle plate constructed of 1" thick steel polished steel
- Removable stainless steel drip tray for easy cleaning
- 3" wide grease trough
- 3/4" rear NPT gas inlet
- 4" to 5" adjustable legs



Attention CA Residents
PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

MADE IN CHINA

RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.

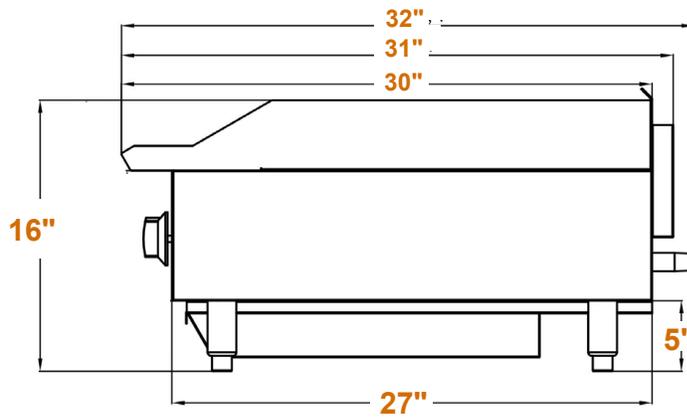
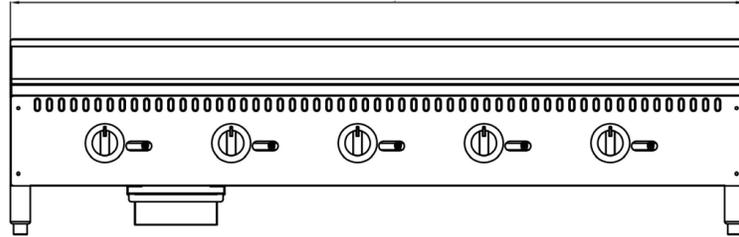


Thermostatic Griddles Specifications

A Professional Line of Commercial Cooking Equipment

CULCTG24TNG, CULCTG36TNG, CULCTG48TNG, CULCTG60TNG

24" | 36" | 48" | 60"



GRIDDLES	CULCTG24TNG	CULCTG36TNG	CULCTG48TNG	CULCTG60TNG
Total BTU	60,000	90,000	120,000	150,000
Number of Burners	2	3	4	5
Number of Drip Trays	1	1	1	1
Overall Dimensions	24"W x 22"D x 16"H	36"W x 22"D x 16"H	48"W x 22"D x 16"H	60"W x 32"D x 16"H
Net Weight	140	225	300	463
Gross Weight	200	285	360	529
Shipping Dimensions	30"W x 35"D x 20"H	41"W x 35"D x 20"H	53"W x 35"D x 20"H	65"W x 35"D x 20"H