



Countertop Griddles

A Professional Line of Commercial Cooking Equipment

Models: CULECTG16NG, CULECTG24NG,
CULECTG36NG, CULECTG48NG



CULECTG16NG



CULECTG24NG



CULECTG36NG



CULECTG48NG

Countertop Griddles

The professional line of countertop gas cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Our gas countertop griddles provide consistent heat across a large, flat cooking surface—locking in flavorful juices! From burgers and sausage patties to pancakes, eggs, and quesadillas, you will find gas griddles to be one of the most versatile pieces of equipment in your kitchen. And, with sizes from 16" to 48", you are sure to get the right size griddle to meet your menu needs. ETL Listed and ETL Sanitation, these units are backed by a 1-year warranty.

Standard Features

- Stainless steel backsplash and front bullnose design with galvanized sides that are fully welded for extra durability
- Separate gas valves for each burner, with standing pilot ignition system
- Griddle plate constructed of 5/8" thick steel (3/4" for CULECTG-48 model)
- 3" wide grease trough for easy cleaning
- Removable stainless steel drip tray, 6 1/4"W x 16 3/4"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 16", 24", 36", and 48" sizes with one u-shaped stainless steel burner for every 12" griddle width
- 30,000 BTU per burner
- Field convertible to liquid propane (LP)

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Stainless steel front and splash guards, with galvanized sides
- Fully welded to withstand the toughest kitchen environments
- High output, gas powered for operators requiring all day long use—breakfast, lunch and dinner
- Small footprint allows you to cook efficiently, while taking up minimal space
- 30,000 BTU per burner
- One stainless steel, u-shaped burner for every 12" griddle width
- Griddle plate constructed of 5/8" thick steel (3/4" for CULECTG-48)
- 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

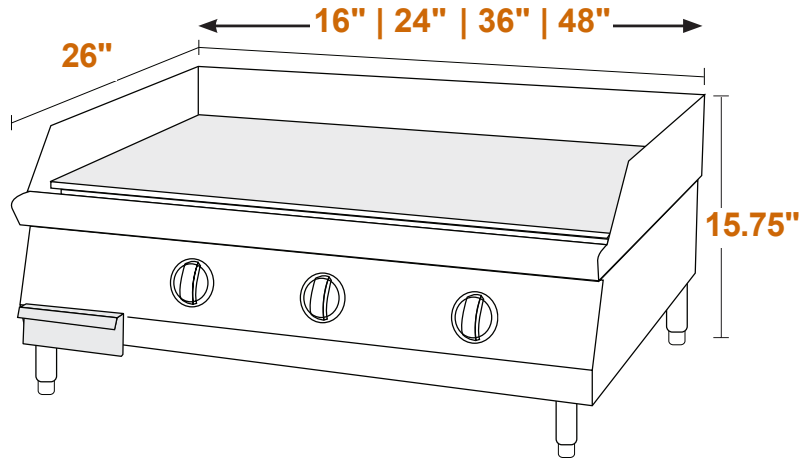
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



Countertop Griddles Specifications

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GRIDDLES	CULECTG16NG	CULECTG24NG	CULECTG36NG	CULECTG48NG
Total BTU	30,000	60,000	90,000	120,000
Number of Burners	1	2	3	4
Number of Drip Trays	1	1	1	1
Overall Dimensions	16"W x 22"D x 15 ³ / ₄ "H	24"W x 22"D x 15 ³ / ₄ "H	36"W x 22"D x 15 ³ / ₄ "H	48"W x 22"D x 15 ³ / ₄ "H
Net Weight	103	114	176	297
Gross Weight	136	147	218	421
Shipping Dimensions	20"W x 31"D x 20"H	28"W x 31"D x 20"H	41"W x 31"D x 20"H	53"W x 31"D x 20"H