

Countertop Manual Gas Griddle

PGM15G-CT | PGM24G-CT | PGM36G-CT | PGM48G-CT | PGM60G-CT



PGM24G-CT

The **Countertop Manual Gas Griddle** was developed to provide the best cooking experience, combining high standard quality, performance and durability to satisfy all professional kitchens demands.

STANDARD FEATURES

- Available in 15" (380 mm), 24" (610 mm), 36" (915 mm), 48" (1,220 mm) and 60" (1,525 mm) width.
- Stainless steel front and sides.
- 12" Gauge splash guards.
- 3/4" (19.05 mm) thick polished carbon steel working griddle plate.
- Fully welded griddle plate.
- Enamelled burners placed every 12", providing uniformity when operating.
- Accessible pilots trough front panel.
- Black paint injected aluminum knobs providing for better toughness and durability.
- 1-year parts and labor warranty.
- 4" adjustable chromed carbon steel legs.
- Easily removable stainless steel griddle grease trap.
- Griddle grease trap capacity:

	Model				
	PGM15G - CT	PGM24G - CT	PGM36G - CT	PGM48G - CT	PGM60G - CT
Collecting tray capacity	0.52 gal (2.8 L)	1.05 gal (4.6 L)	2.43 gal (9.2 L)	2.64 gal (10 L)	1.05 gal (4.6 L)

CERTIFICATION:



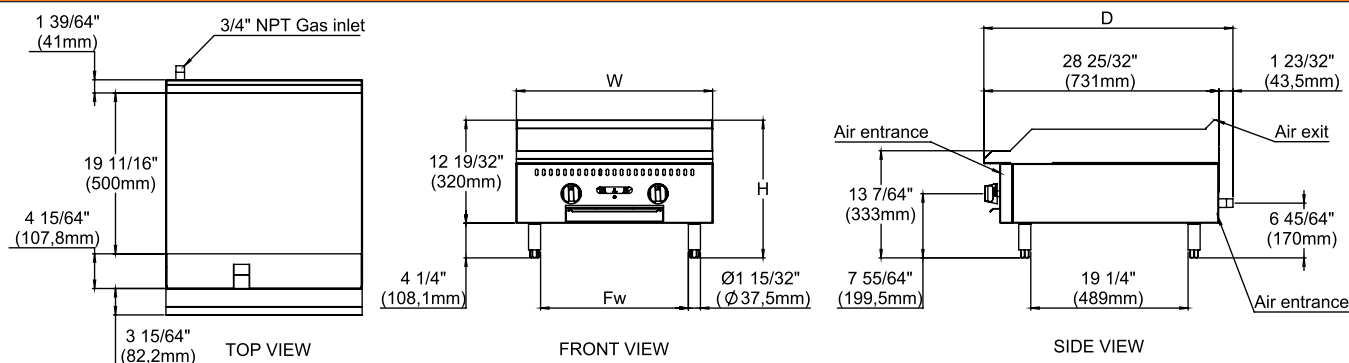
AREA FOR CONSULTANT / CONTRACTOR:

OPTIONS & ACCESSORIES

- ☐ Product installation kit (pressure regulating valve).
- ☐ Propane Gas (LP) Conversion Kit.

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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H)	Fw	Weight	Width	Depth	Height	Weight
PGM15G - CT	15" (380 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	9 5/64" (230.5 mm)	108 lb (49 Kg)	18 29/32" (480 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	132 lb (60 kg)
PGM24G - CT	24" (610 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	18 3/32" (459.5 mm)	163 lb (74 Kg)	27 61/64" (710 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	194 lb (88 kg)
PGM36G - CT	36" (915 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	31 9/32" (794.5 mm)	227 lb (103 Kg)	40 5/32" (1020 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	273 lb (124 kg)
PGM48G - CT	48" (1220 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	43 9/32" (1099.5 mm)	315 lb (143 Kg)	52 31/32" (1320 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	353 lb (160 kg)
PGM60G - CT	60" (1525 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	26 5/16" (2x668.3 mm)	360 lb (163 Kg)	64 1/16" (1630 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	430 lb (195 kg)

UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
PGM15G - CT	1	30,000	30,000	4" W.C	10" W.C
PGM24G - CT	2	60,000	60,000		
PGM36G - CT	3	90,000	90,000		
PGM48G - CT	4	120,000	120,000		
PGM60G - CT	5	150,000	150,000		

SPECIFICATIONS

- 30,000 BTU/h burners placed every 12", providing best performance.
- Manifold pressure is 4" W.C (Natural Gas) or 10" W.C (Propane Gas).
- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.

***NOTE:** In line with its policy to continually improve its product, Venancio USA reserves the right to change materials and specifications without notice.

- Specify the type of gas when ordering.

INSTALLATION INSTRUCTIONS

A pressure regulator sized for this unit is included. The gas line connecting to the range must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.