Item	#			

### Gas Thermostatic Griddle



Model: EHDG-36-T

- ☐ EHDG-24-T Gas griddle
- ☐ EHDG-36-T Gas griddle
- ☐ EHDG-48-T Gas griddle
- ☐ EHDG-60-T Gas griddle

#### STANDARD FEATURES

- ➤ Stainless steel front and sides
- Cast iron H-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 through channel in the front ➤ Stainless steel oil collector in the bottom
- ➤ Stainless steel splash guard at 3 sides
- ➤ Adjustable thermostat from 200° 500° F for precise setting
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- >3/4" NPT rear gas connection
- ➤ Shipped with gas regulator

### INSTALLATION INSTRUCTIONS

- 1. A gas pressure regulator supplied with the unit must be installed. Natural Gas 4.0" (102 mm) W.C. Propane Gas 10.0" (254 mm) W.C.
- 2. An adequate ventilation system is required for commercial cooking equipment.
- 3. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI–Z223.1/NFPA #54 (latest edition).
- 4. This appliance is intended for commercial installation only and is not intended for home use.

5. Equipment clearance requirement:

Non-Combustibles Combustibles

Sides 0" Sides 4"

Back 0" Back 4"

- 6. All the installation must be performed by qualified technicians.
- 7. For gas conversion, please refer to conversion instructions in the Instruction Manual Book.

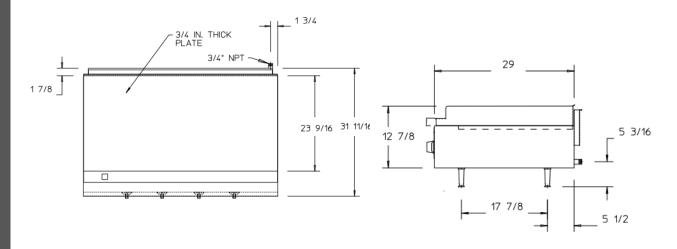
Enhanced Cooking Equipment 2610 E. Woodward Ave. Fresno, Ca. 93721 (720)309-1902

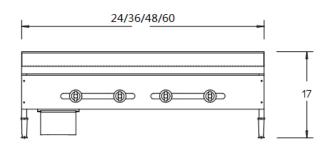


Item #\_\_\_\_\_

# Gas Griddle

## Plan View





Model	BTU/HR	Cooking dimension	Burner Qty	Packing Size(IN)	N/W (LB)	G/W (LB)
EHDG-24-T	60,000BTU	24x24	2	28x38x22	203	254
EHDG-36-T	90,000BTU	36x24	3	42x38x22	285	340
EHDG-48-T	120,000BTU	48x24	4	53x38x23	373	450
EHDG-60-T	150,000BTU	60x24	5	65x38x23	510	560

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