

Countertop Thermostatic Gas Griddle

PGT15G-CT | PGT18G-CT | PGT24G-CT | PGT36G-CT
PGT48G-CT | PGT60G-CT | PGT72G-CT



PGT24G-CT

The **Countertop Thermostatic 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), 18" (457 mm), 24" (610 mm), 36" (915 mm), 48" (1,220 mm), 60" (1,525 mm) and 72" (1,830 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.
- 200-575°F Energy-savings adjustable thermostat to control desired griddle plate surface temperature.
- 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:

CERTIFICATION:



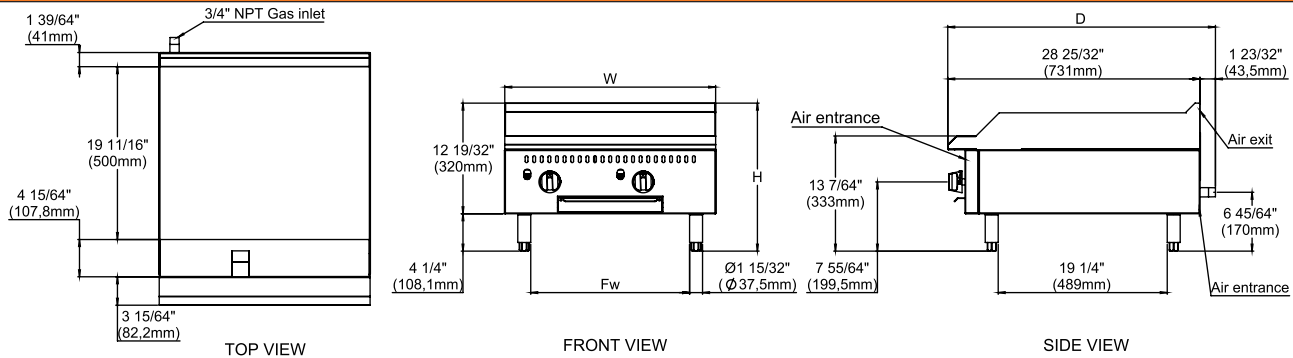
AREA FOR CONSULTANT / CONTRACTOR:

	Model						
	PGT15G - CT	PGT18G - CT	PGT24G - CT	PGT36G - CT	PGT48G - CT	PGT60G - CT	PGT72G - CT
Collecting tray capacity	0.76 gal (2.9 L)	1.24 gal (4.7 L)	1.24 gal (4.7 L)	2.48 gal (9.4 L)	2.64 gal (10 L)	2 x 1.24 gal (2 x 4.7 L)	2 x 2.48 gal (2 x 9.4 L)

OPTIONS & ACCESSORIES

- ☐ 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
PGT15G - CT	15" (380 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	9 5/64" (230.5 mm)	112 lb (51 Kg)	18 29/32" (480 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	137 lb (62 kg)
PGT18G - CT	18" (457 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	13 15/64" (336 mm)	128 lb (58 kg)	24" (610 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	159 lb (72 kg)
PGT24G - CT	24" (610 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	18 3/32" (459.5 mm)	165 lb (75 Kg)	27 61/64" (710 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	196 lb (89 kg)
PGT36G - CT	36" (915 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	31 9/32" (794.5 mm)	234 lb (106 Kg)	40 5/32" (1020 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	282 lb (128 kg)
PGT48G - CT	48" (1220 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	43 9/32" (1099.5 mm)	322 lb (146 Kg)	52 31/32" (1320 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	355 lb (161 kg)
PGT60G - CT	60" (1525 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	26 5/16" (2x668.3 mm)	366 lb (166 Kg)	64 1/16" (1630 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	439 lb (199 kg)
PGT72G - CT	72" (1830 mm)	30 33/64" (775 mm)	16 27/32" (428 mm)	32 41/64" (2x829 mm)	463 lb (210 Kg)	76 1/16" (1935 mm)	34 1/4" (870 mm)	19 19/64" (490 mm)	558 lb (253 kg)

UTILITY INFORMATION

GAS SUPPLY					
MODEL	BURNERS	PROPANE	NATURAL	MANIFOLD PRESSURE	
		BTU/h	BTU/h	Natural Gas	Propane Gas
PGT15G - CT	1	35,000	35,000	4" W.C	10" W.C
PGT18G - CT	1	35,000	35,000		
PGT24G - CT	2	70,000	70,000		
PGT36G - CT	3	105,000	105,000		
PGT48G - CT	4	140,000	140,000		
PGT60G - CT	5	175,000	175,000		
PGT72G - CT	6	210,000	210,000		

SPECIFICATIONS

- 35,000 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 ANSI Z223.1A (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.