BLACK DIAMOND[®]

Project Name:				
Location:				
Item #:				
Otv:				

Black Diamond 18" Standard Series Gas Griddle, 1 Burner, in Stainless Steel

BDECTG-16/NG



Elevate your commercial kitchen with this Black Diamond Gas Griddle, designed for efficiency and reliability. Crafted from durable stainless steel and cast iron, it ensures longevity in demanding environments. Featuring a single burner with a 30,000 BTU output, it's perfect for restaurants, diners, and cafes. Equipped with manual ignition and control, it offers precise operation. Cleaning is simplified with a stainless steel drip tray and adjustable legs for stability.

FEATURES AND CONSTRUCTION

- Made from durable stainless steel for longlasting use
- Delivers a powerful 30,000 BTUs for efficient cooking
- Equipped with 1 manual burner for versatile cooking options
- Ideal for high-volume cooking needs
- Adjustable legs ensure stability on any surface
- Includes a 3/4" rear NPT gas inlet and gas connection
- Manual ignition and control for precise operation
- Maintains optimal cooking conditions for a variety of dishes
- Features a 3" wide grease trough for easy cleaning
- Field convertible to liquid propane for flexible use

3RD PARTY APPROVALS



WARRANTY (USA / CANADA)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.



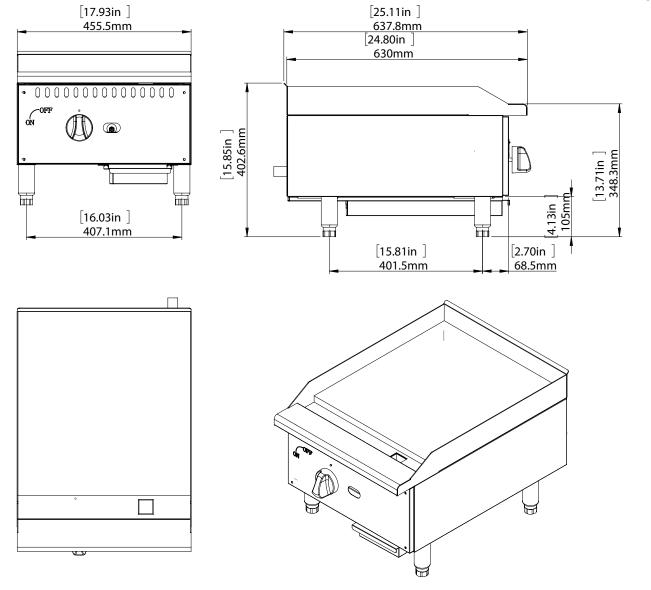


INCLUDED COMPONENTS

- (4) Adjustable Legs
- (1) Gas Conversion Orifices
- (1) Relief Valve
- (1) Drip Tray

BLACK+DIAMOND Black Diamond 18" Standard Series Gas Griddle, NG

BDECTG-16/NG FRONT SIDE



TOP Gas

Ignition Type	Total BTU/hr	Total Number of Burners	Cooking Surface	Number of Drip Trays	Assembled Dimensions (in)	Item Weight (Ibs)	Shipping Weight (lbs)
Manual	30000	1	Steel	1	25.11" x 17.93" x 15.85"	98.1	130.1

ADDITIONAL INFORMATION

- Electricity not needed.
- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.