



Project _____
Item # _____
Quantity _____



Commercial Countertop Gas Griddles, Thermostatic (T/Stat)

Models: NGGD-12T / NGGD-24T / NGGD-36T / NGGD-48T

Spectrum thermostatically controlled gas griddles are designed with durable stainless steel construction and cool-touch front plate rail. Available in 4 widths, these units are equipped with modulating thermostats embedded into the griddle plate, controlling every 12" of griddle width.

Standard Features

- ◆ Heavy-duty 1" thick x 20-1/2" deep polished steel griddle plate
- ◆ High-performance modulating thermostat inserted into the griddle plate 3/16" from the cooking surface adjusts from 200°F (93°C) to 450°F (232°C), providing optimal response to surface temperature change
- ◆ Available in 12", 24", 36" and 48" widths
- ◆ 28,000 BTU U-shaped burners every 12" section provide even heat distribution
- ◆ Heavy-duty all-welded body construction with stainless steel front, bull nose and 3-1/2" high tapered splash guard
- ◆ Cool-touch stainless steel front rail provides knob protection for a safe, comfortable work zone
- ◆ 3-1/4" spatula width grease trough and grease chute for easy cleaning
- ◆ Large 4-1/2 quart stainless steel grease drawer
- ◆ Heavy-duty 4" adjustable stainless steel legs and cast zinc brushed finish knobs
- ◆ Ships Natural Gas ready with LP conversion kit and reversible regulator, 3/4" NPT rear gas connection
- ◆ One year parts and labor warranty

Options & Accessories

SCR-14	16" Heavy-duty Aluminum Grill Scraper
SCR-16	16" Aluminum Grill Scraper
SCR-12	12" Aluminum Grill Scraper
GSH-1	Griddle Screen Holder
GSN-4	Grill Screen, fits with GSH-1
GBH-2	Griddle Brick Holder
GBK-348	Grill Brick, fits with GBH-2
SWA-5	1 lb Cast Aluminum Steak Weight
SWA-2	2 lb Cast Iron Steak Weight
SWA-9	2.5 lb Cast Iron Steak Weight
SWS-6	6" Smashed Burger Press



NGGD-12T



NGGD-24T



NGGD-36T



NGGD-48T



For California Customers

WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov

Winco®

www.winco.us.com

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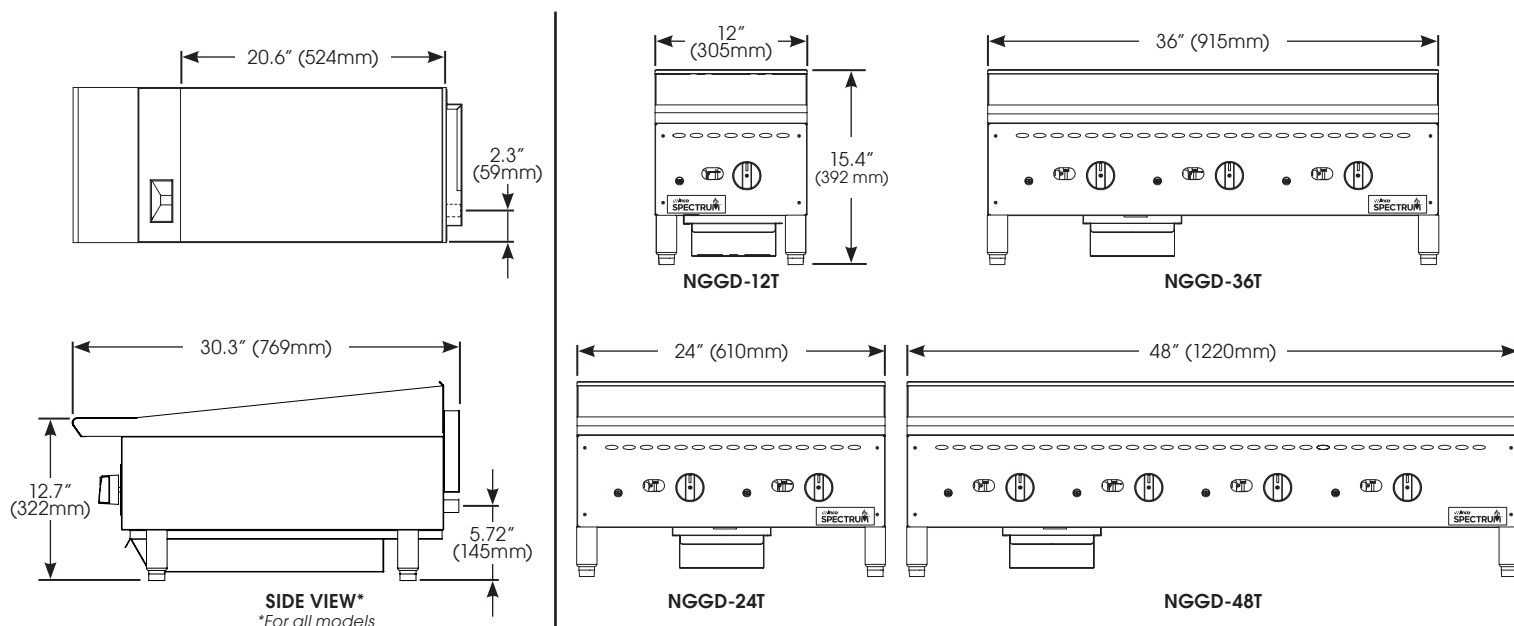
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Gas Griddles with Thermostatic Controls

Models: NGGD-12T / NGGD-24T / NGGD-36T / NGGD-48T



Specifications

MODEL	DESCRIPTION	# OF BURNERS	TOTAL BTU	UNIT DIMENSIONS	NET WEIGHT	SHIPPING DIMENSIONS	SHIP WEIGHT
NGGD-12T	Spectrum Gas Griddles	1	28,000	12" x 28.7" x 15.4" (305 x 728 x 392 mm)	117 lbs (53 kg)	15.75" x 33.5" x 19.25" (400 x 850 x 490 mm)	143 lbs (65 kg)
NGGD-24T		2	56,000	24" x 28.7" x 15.4" (610 x 728 x 392 mm)	156 lbs (71 kg)	27.5" x 33.5" x 19.25" (700 x 850 x 490 mm)	240 lbs (109 kg)
NGGD-36T		3	84,000	36" x 28.7" x 15.4" (915 x 728 x 392 mm)	220 lbs (100 kg)	39.5" x 33.5" x 19.25" (1000 x 850 x 490 mm)	338 lbs (154 kg)
NGGD-48T		4	112,000	48" x 28.7" x 15.4" (1220 x 728 x 392 mm)	348 lbs (158 kg)	51.25" x 33.5" x 19.25" (1300 x 850 x 490 mm)	424 lbs (193 kg)

Gas Requirements and Information

- Natural or LP gas main supply required
- 3/4" NPT male connection, all units supplied with natural gas and convertible LP gas regulator

THESE UNITS ARE SUITABLE FOR INSTALLATION ON NON-COMBUSTIBLE SURFACE(S) ONLY.

Combustible clearances: 6" sides (152mm) / 6" rear (152mm) / 4" floor (102mm)

Noncombustible clearances: 0" sides (0mm) / 6" rear (152mm) / 4" floor (102mm)

Product Specs

Gas Griddles

The Gas Griddle models NGGD-12T / NGGD-24T / NGGD-36T / NGGD-48T as manufactured by Winco®, Lodi, NJ 07644.

The Gas Griddle models shall be rated with 28,000 BTU U-shaped burners every 12" section to provide even heat distribution. Units will be constructed with heavy-duty 1" thick x 20-1/2" deep polished steel griddle plate, heavy-duty 4" adjustable stainless steel legs and cast zinc brushed finish knobs, heavy-duty all-welded body construction with stainless steel front, bull nose and 3-1/2" high tapered splash guard, 3-1/4" spatula width grease trough and grease chute for easy cleaning, and include a large 4-1/2 quart stainless steel grease drawer. The high-performance modulating thermostat inserted into the griddle plate 3/16" from the cooking surface adjusts from 200°F (93°C) to 450°F (232°C), providing optimal response to surface temperature change. Cool-touch stainless steel front rail provides knob protection for a safe, comfortable work zone.

Ships Natural Gas ready with LP conversion kit and reversible regulator, 3/4" NPT rear gas connection

Not to be used on casters.

ETL listed for commercial use and Sanitation.

Warranty consists of one year parts and labor.

Winco®

www.winco.us.com

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