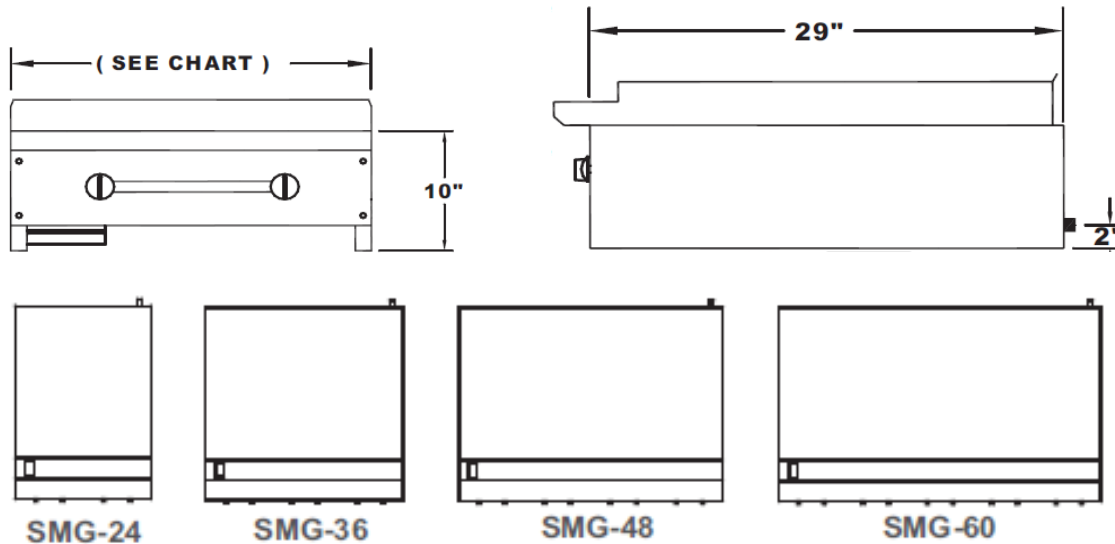


STANDARD FIXTURES



- Stainless steel front, sides and valve cover.
- Separate gas control for each burner rated at 30,000 BTU's/hr located every 12" for even cooking on entire griddle surface.
- Polished 3/4" thick steel griddle plate with stainless steel sides and back splashes.
- 3" wide stainless steel grease trough.
- Large capacity grease can.
- 4" chrome plated adjustable appliance legs are optional.
- Commercial cooking, Rethermalization and powered Hot Food Holding and Transport Equipment (ANSI/NSF 4-2009)
- Gas Food Service Equipment ANSI Z83.11 / CSA 1.8



Model	Description	Length	Depth	Height	Total BTU's
SMG-12	12" Manual griddle.	12"	29"	10"	30,000
SMG-18	18" Manual griddle.	18"	29"	10"	30,000
SMG-24	24" Manual griddle.	24"	29"	10"	60,000
SMG-36	36" Manual griddle.	36"	29"	10"	90,000
SMG-48	48" Manual griddle.	48"	29"	10"	120,000
SMG-60	60" Manual griddle.	60"	29"	10"	150,000
SMG-72	72" Manual griddle.	72"	29"	10"	180,000

Gas: 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.

Pressure: 5" W.C Natural Gas. 10" W.C Propane Gas.

Note: Install the pressure regulator supplied with the appliance, at the inlet of the gas line.

4" Appliance legs are available as per request.

