



Project:
Item Number:
Quantity:

HEAVY-DUTY FLAT-TOP GAS GRIDDLES



GGHDM-24



GGHDT-24

DESCRIPTION

Vollrath® Heavy-Duty Flat-Top Gas Griddles are a simple, effective way to prepare food economically and safely. These units are ideal for steak houses, restaurants, coffee shops, clubs, and pubs.

CLEARANCE AND ENVIRONMENT

- Griddles must be installed adjacent to non-combustible surfaces only, with a minimum spacing of 6" at the back.
- Adequate clearance must be maintained for proper ventilation and servicing; 4" legs must be installed for airflow.

AGENCY LISTINGS



Conforms to NSF/ANSI STD 4



Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016

WARRANTY

All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item No./Model No.	Description
Heavy-Duty Manual	
GGHDM-24	Gas Griddle, 24"
GGHDM-36	Gas Griddle, 36"
GGHDM-48	Gas Griddle, 48"
GGHDM-60	Gas Griddle, 60"
GGHDM-72	Gas Griddle, 72"
Heavy-Duty Thermostatically Controlled	
GGHDT-24	Gas Griddle, 24"
GGHDT-36	Gas Griddle, 36"
GGHDT-48	Gas Griddle, 48"
GGHDT-60	Gas Griddle, 60"
GGHDT-72	Gas Griddle, 72"

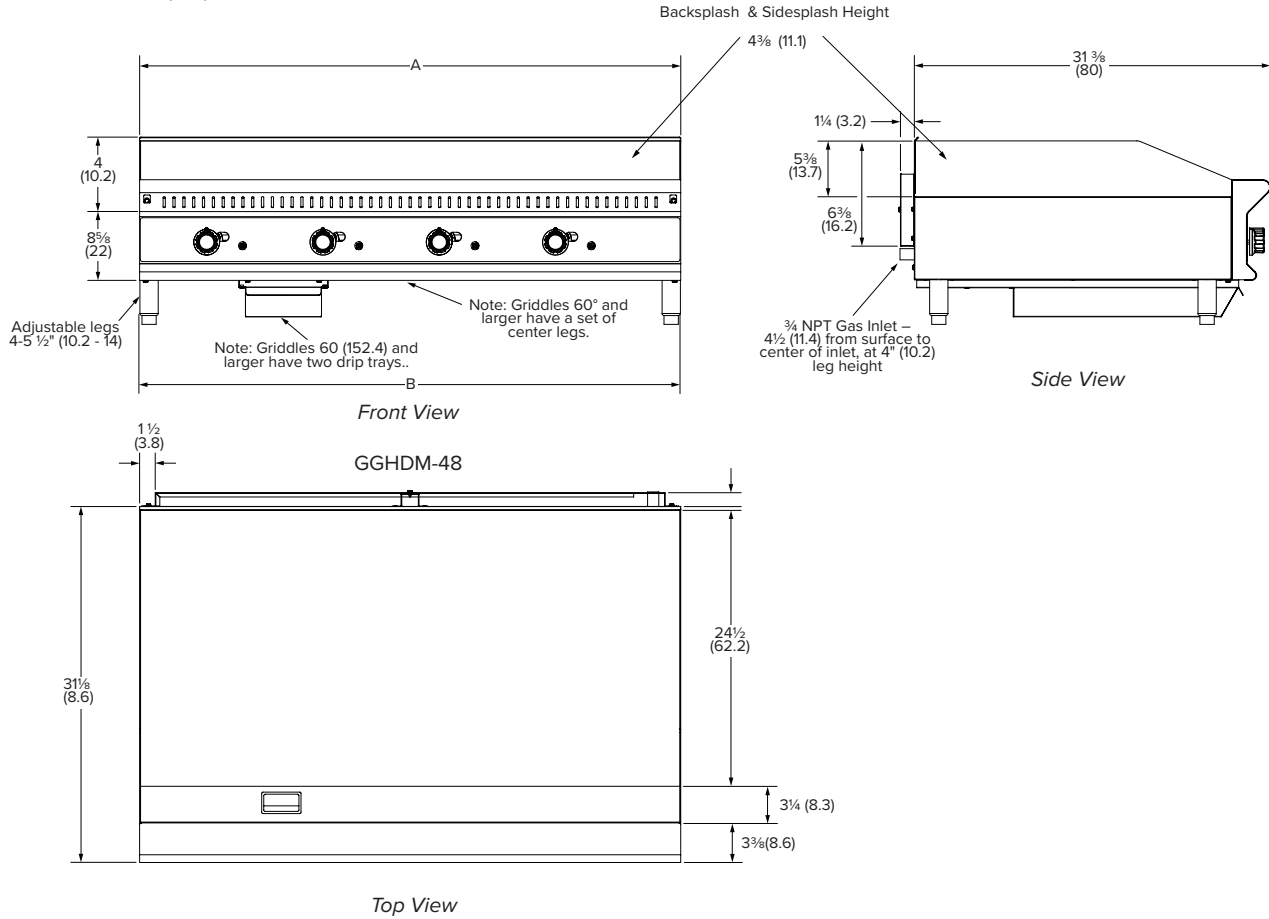
FEATURES & BENEFITS

- 30,000 BTU custom stainless steel U-shaped burners provide versatility, even heating, and efficiency.
- 12" (30.5)-wide individually-controlled heating zones offer full coverage.
- Unit is natural-gas-ready; propane conversion kit is included.
- Metal knobs are **GUARANTEED FOR LIFE**.
- Polished 1" (2.5cm) thick steel griddle plate provides even heat distribution and retention.
- Welded griddle plate seams eliminate grease and dirt traps.
- Divided Stainless Steel Drip Pan helps prevent overflow and sloshing during removal.
- Zero side clearance from non-combustibles saves space.
- Heavy-duty 2 mm thick back and side walls contain splash and keep food on the unit.
- Bull-nose design protects from burns.
- Adjustable flame settings create consistent, even heating.
- Welded griddle plate seams eliminate grease and dirt traps.
- Heavy-duty gas valves ensure long life.
- Heavy-duty legs make leveling simple.
- Thermostatic controls maintain user settings to ensure consistent surface temperature.
- Vollrath components improve durability and cleanability.
- Standard ¾" NPT gas inlet allows convenient installation.

HEAVY-DUTY FLAT TOP GAS GRIDDLES

DIMENSIONS

Shown in inches (cm)



SPECIFICATIONS

Item No.		(A) Width	(B) Leg Width	Number of Burners	Output (BTU)	Pilot Type	Number of Drip Trays
Manual Control	Thermostatic Control						
GGHDM-24	GGHDT-24	24.1 (61.2)	23.9 (60.7)	2	60,000	Standing	1
GGHDM-36	GGHDT-36	35.9 (91.1)	35.8 (90.9)	3	90,000		
GGHDM-48	GGHDT-48	47.7 (121.1)	47.6 (120.9)	4	120,000		
GGHDM-60	GGHDT-60	60.2 (152.9)	60.1 (152.6)	5	150,000	Standing	2
GGHDM-72	GGHDT-72	72.0 (182.8)	71.9 (182.9)	6	180,000		



The Vollrath Company, L.L.C.
 1236 North 18th Street
 Sheboygan, WI 53081-3201 U.S.A.
 Main Tel: 800.624.2051 or 920.457.4851
 Main Fax: 800.752.5620 or 920.459.6573
 Customer Service: 800.628.0830
 Canada Customer Service: 800.695.8560

Technical Services
 techservicereps@vollrathco.com
 Induction Products: 800.825.6036
 Countertop Warming Products: 800.354.1970
 All Other Products: 800.628.0832