



DUKERS
Quality Commercial Refrigeration

Item # _____

Qty # _____

Model # _____

Project # _____



Thermostatic Griddle DCGT36



GRIDDLE
MODEL

DCGT36

DIMENSION

Width

Depth

Height

36 in

28 1/2 in

15 1/4 in



Stainless steel exterior and interior.



26,000 BTU Burners per 12" section with standby pilots.



Independent Thermostatic controls every



Temperature range 250 °F - 500 °F.



Heavy duty 1" thick polished steel griddle plate.



Each griddle is shipped with Standard Natural Gas, LP conversion kit.



Adjustable stainless steel legs come standard, allowing the equipment height to be adjusted from a low of 15 1/4" to a maximum of 17 5/8".



Full length seamless drip pan, easy to remove and clean.



HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

* All measures are presented in Inches



DUKERS

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1-800-931-8628

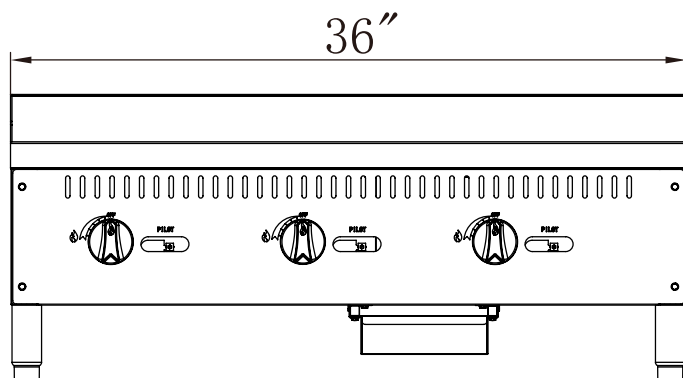
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DETAILS & SPECIFICATIONS

GRIDDLE DCGT36

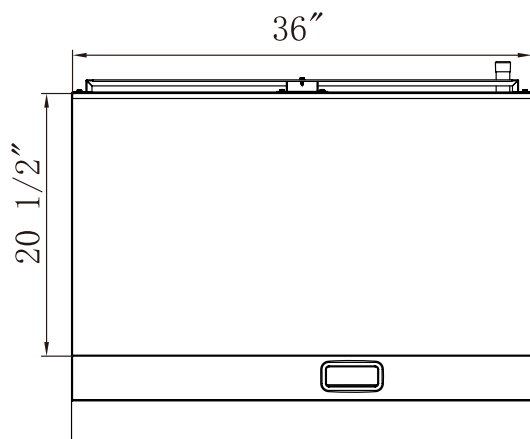
Front View



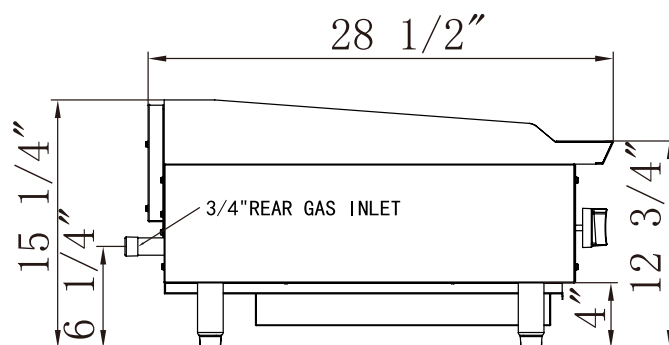
DCGT 36

GAS SOURCE	NG/Propane
WORK AREA	35 7/8" X 20 1/2"
BURNER	3 count
SINGLE BURNER	26000 BTU/H
COMBINED	78000 BTU/H
GAS PRESSURE	NG: 4 "WC Propane: 10 "WC
NOZZLE	NG: 41# Propane: 35#
CONTAINER FITMENT	250

Top View



Side View



Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCGT36	38 1/4"	32 5/8"	18 7/8"	261	318



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