

# Heavy Duty Gas Griddles HKN-PSXGL24TA - 2 burners

# <u>Thermostatic</u>



#### **Features**

- Maxitrol gas regulator
- 250F 450F
- 3, 4" Adjustable stainless steel legs
- Gas conversion kit
- 3/4" thick plate

#### **Technical Data**

Width	24 Inches
Depth	32 Inches
Height	15 6/8 Inches
Cooking Surface Width	23 7/8 Inches
Cooking Surface Depth	22 2/8 Inches
Backsplash	With Backsplash
Burner BTU	30000
Burner Style	U-Shaped
Control Type	Thermostatic
Cooking Surface Material	Mild steel

# Certifications



ETL, US



**ETL Sanitation** 



3/4" Gas Connection



Field Convertible (Gas)

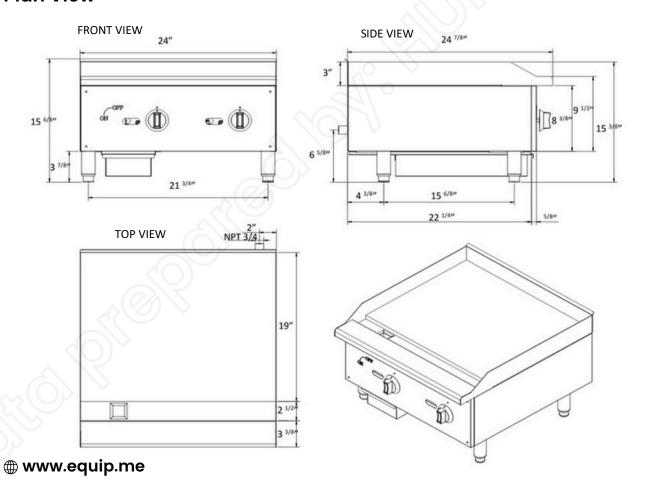




## **Technical Data**

Features	
Gas Inlet Size	3/4 Inches
Installation Type	Countertop
Number of Burners	2 Burners
Number of Controls	2
Plate Thickness	3/4 Inches
Power Type	Natural Gas
Total BTU	60000
Туре	Griddles
Usage	Medium Duty

## **Plan View**





#### **Notes & Details**

#### Gas Griddle - 24" with Thermostatic Control.

Introducing our Gas Griddle, designed for professional-grade cooking performance. Featuring a robust cast iron H-shape burner configuration, each delivering 30,000 BTU/hr, ensuring optimal heat distribution for consistent results.

With one control every 12 inches, precise temperature management is at your fingertips. The standby pilot facilitates easy ignition, while the 3/4" thick griddle plate ensures durability and even heat distribution.

Stainless steel adjustable heavy-duty legs provide stability on any surface, and the zinc alloy knobs with chrome coating add a touch of elegance. An oil collector at the bottom ensures easy cleanup, while the option for easy conversion from natural gas to propane expands versatility.

Available in widths ranging from 24" to 60", with stainless steel construction on the front and sides, our Gas Griddle offers reliable performance and durability for professional kitchens.

Thermostatic control provides hands-on operation for tailored cooking experiences.

Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.

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