

# Heavy Duty Gas Griddles HKN-PSXGL36TA - 3 burners Thermostatic

Item #:	HKN-PSXGL361A/US	Project:	-
Otv:	Date:	Approval	



- Maxitrol gas regulator
- 250F 450F
- 3, 4" Adjustable stainless steel legs
- Gas conversion kit
- 5 3/4" thick plate

### Certifications



ETL, US



**ETL Sanitation** 



3/4" Gas Connection



Field Convertible (Gas)

Width	36 Inches
Depth	32 Inches
Height	15 6/8 Inches
Cooking Surface Width	35 6/8 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

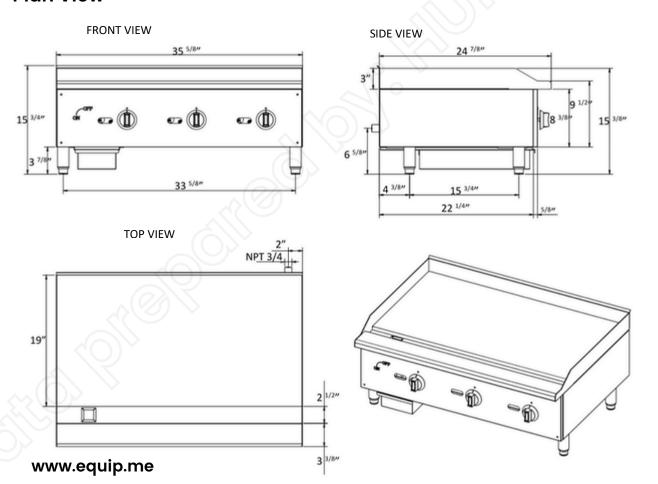
www.equip.me



# **Technical Data**

Features	
Gas Inlet Size	3/4 Inches
Installation Type	Countertop
Number of Burners	3 Burners
Number of Controls	3
Plate Thickness	3/4 Inches
Power Type	Natural Gas
Total BTU	90000
Туре	Griddles
Usage	Medium Duty

# **Plan View**





## **Notes & Details**

### Gas Griddle - 36" with Thermostatic Control.

Experience culinary excellence with our Gas Griddle, meticulously crafted for professional-grade cooking performance. Each boasting a robust cast iron H-shape burner configuration, delivering 30,000 BTU/hr to ensure optimal heat distribution for consistent results.

With one control every 12 inches, precise temperature management is seamlessly achieved, placing ultimate cooking control at your fingertips. The standby pilot simplifies ignition, while the 3/4" thick griddle plate guarantees durability and even heat dispersion.

Stainless steel adjustable heavy-duty legs offer stability on any surface, while zinc alloy knobs with a sleek chrome coating add a touch of elegance to your kitchen setup. An integrated oil collector at the bottom streamlines cleanup, ensuring maintenance is a breeze.

Versatility is key, and with the option for easy conversion from natural gas to propane, our Gas Griddle adapts to your kitchen's needs effortlessly. Available in widths ranging from 24" to 60", with stainless steel construction on the front and sides, reliability and durability are guaranteed for professional kitchens.

Engage in tailored cooking experiences with thermostatic control, empowering chefs to create culinary masterpieces with precision and finesse. Elevate your cooking standards with our Gas Griddle—an epitome of functionality and sophistication.

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

www.equip.me