



Countertop Thermostatic Griddles

A Professional Line of Commercial Cooking Equipment

Models: TEKTG-24-NG/LP, TEKTG-36-NG/LP,
TEKTG-48-NG/LP



TEKTG-24-NG/LP



TEKTG-36-NG/LP



TEKTG-48-NG/LP

Thermostatic Griddles

The professional line of countertop gas cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. The thermostatic controls allow you to set and maintain precise cooking temperatures specific to what you're cooking. Each burner has its own individual standing pilot light and control, allowing you to set different cooking zones along the griddle plate. From pancakes, eggs, and quesadillas to burgers and sausage patties, you will find gas griddles to be one of the most versatile pieces of equipment in your kitchen. cETLus Listed and ETL Sanitation, these units are backed by a 1-year warranty.

Standard Features

- Durable stainless steel construction
- Separate gas valves for each burner, with standing pilot ignition system
- Heavy-duty 1" thick polished steel griddle plate is easy to clean
- ¾" NPT rear gas connection and regulator standard
- 25,000 BTU burners per 12" section with independent thermostatic controls
- Stainless steel grease drawer
- Adjustable legs create the ideal working height and accommodate uneven surfaces

Griddle Configurations

- Available in 24", 36", and 48" sizes with one stainless steel burner for every 12" griddle width
- 25,000 BTU per burner
- Field convertible to liquid propane (LP) with included conversion kit

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Stainless steel exterior and interior
- 25,000 BTU/hr stainless steel burners with standby pilot
- Independent thermostatic controls every 12" of width
- Heavy-duty 1" thick polished steel griddle plate
- Stainless steel grease drawer
- Adjustable, stainless steel legs standard
- ¾" NPT rear gas connection and regulator standard



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

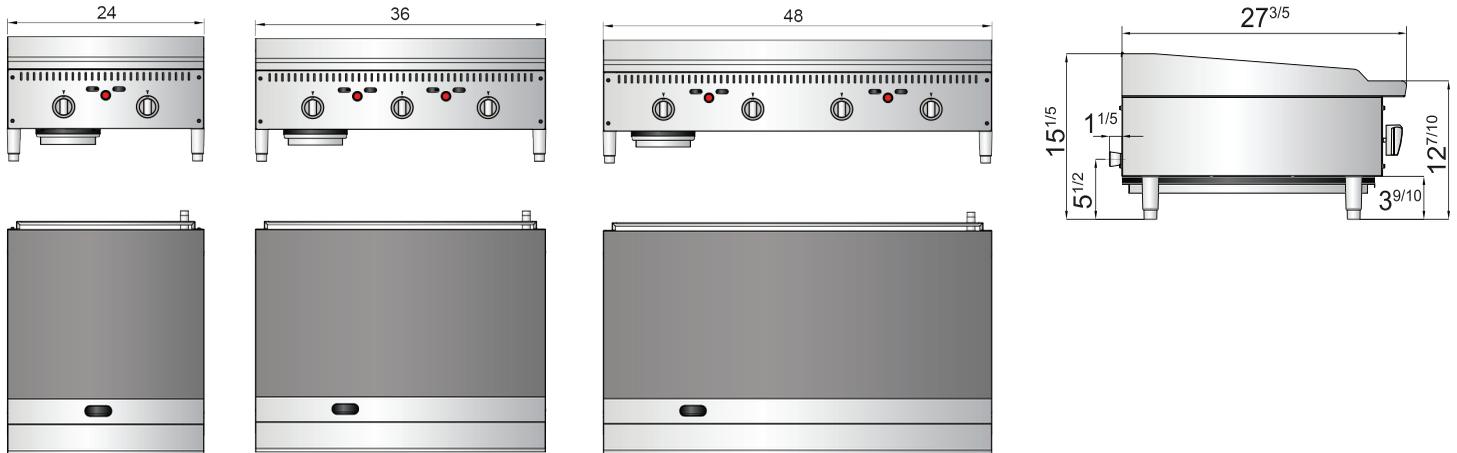
MADE IN CHINA

TEKTG-24-NG/LP, TEKTG-36-NG/LP, TEKTG-48-NG/LP

TEKTG-24-NG/LP

TEKTG-36-NG/LP

TEKTG-48-NG/LP



| GRIDDLES | TEKTG-24 | | TEKTG-36 | | TEKTG-48 | |
|---------------------------------|---|----------|---|----------|---|----------|
| Total BTU | 50,000 | | 75,000 | | 100,000 | |
| Number of Burners | 2 | | 3 | | 4 | |
| Work Area | 23 ³ / ₁₀ " x 19 ⁹ / ₁₀ " | | 35 ⁷ / ₁₀ " x 19 ⁹ / ₁₀ " | | 47 ⁷ / ₁₀ " x 19 ⁹ / ₁₀ " | |
| Exterior Dimensions | 24" x 27 ³ / ₅ " x 15 ¹ / ₅ " | | 36" x 27 ³ / ₅ " x 15 ¹ / ₅ " | | 48" x 27 ³ / ₅ " x 15 ¹ / ₅ " | |
| Net Weight | 161 | | 229 | | 295 | |
| Gross Weight | 196 | | 291 | | 416 | |
| Gas Type | NG | LP | NG | LP | NG | LP |
| Intake-tube Pressusre (in.W.C.) | 4 | 10 | 4 | 10 | 4 | 10 |
| Per BTU B.T.U./h | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 | 25,000 |
| Per BTUB.T.U./h | 4" w.c. | 10" w.c. | 4" w.c. | 10" w.c. | 4" w.c. | 10" w.c. |
| Shipping Dimensions | 27" x 32" x 19" | | 39" x 32" x 19" | | 52" x 33" x 18" | |

Stainless steel knobs



Dripping hole



Dripping pan



Stainless steel legs

