

# Medium Duty Gas Griddles



## Standard Features

- 18 Gauge Stainless Steel Splash Guards Welded To Griddle Plate For Leakproof Operation.
- Each Linear 12" Of The Griddle Surface Has A High Efficiency Tubular Burner For Even Temperature Distribution.
- 5/8" Thick Griddle Plate Machine Polished For Fast Heat-Up And Quick Recovery.
- Heavy Duty 18 Gauge Aluminized Steel Burner Box Construction.
- 18 Gauge Aluminized Steel, Unibody Construction.
- Supplied With Adjustable NSF Approved Legs.
- 1 Gallon Capacity Grease Draw With Baffle.
- MEA # 68-85E.

## Specifications

| Model | Working Dim.<br>W x D x H | Dimensions<br>W x D x H | BTU's / Hour | Ship Weight |
|-------|---------------------------|-------------------------|--------------|-------------|
| BG12  | 12" x 18" x 13½"          | 12½" x 21½" x 16"       | 16,000       | 81 lbs.     |
| BG24  | 24" x 18" x 13½"          | 24½" x 21½" x 16"       | 32,000       | 135 lbs.    |
| BG36  | 36" x 18" x 13½"          | 36½" x 21½" x 16"       | 48,000       | 185 lbs.    |
| BG48  | 48" x 18" x 13½"          | 48½" x 21½" x 16"       | 64,000       | 268 lbs.    |

Griddle Plate Thickness: 5/8". Specify Natural or LP Gas. Cooking Surface: Steel. Body Construction: Stainless steel. Burners: 1 burner each 12" of griddle width. Specifications subject to change without notice.

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# Heavy Duty Gas Griddles/Cheesemelters



## Standard Features

- **Easy To Clean** – Griddle plate protected with stainless steel sides & back splash, directs excess grease into easily emptied sliding grease container.
- **Two Separate Gas Valves** – Each heats half of the unit, for maximum fuel economy.
- **The Rack Is Easily Adjustable To Four Cooking Positions.** *Not available on HDB2031NLR & HDB2042NLR.*
- **Special Gas Burners & Flue System Designed For Highest BTU Ratings & Maximum Cooking Efficiency.**
- **Heat Radiating Nichrome Mesh Directs Infra-Red Rays Downward At Cheese Dishes, Bonus Heat Travels Upward To Heat Griddle Plate.**
- **High-Conduction, 3/4" Thick Polished Steel Griddle Plate Heats Up Fast, & Stays Hot.**
- **Heavy Duty, Stainless Steel Construction Throughout, Fully Insulated To Retain Heat.**
- **Automatic Lighting.**
- **MEA #319-83E.**

## Specifications

| Model      | Working Dim.<br>W x D x H | Dimensions<br>W x D x H | BTU's / Hour                | Ship Weight |
|------------|---------------------------|-------------------------|-----------------------------|-------------|
| HDB2031NLR | 29" x 19½" x 21"          | 31" x 22" x 25"         | 60,000                      | 305 lbs.    |
| HDB2031    | 29" x 19½" x 21"          | 31" x 22" x 25"         | 60,000                      | 305 lbs.    |
| HDB2042NLR | 40" x 19½" x 21"          | 42" x 22" x 25"         | 90,000 (Nat)<br>80,000 (LP) | 390 lbs.    |
| HDB2042    | 40" x 19½" x 21"          | 42" x 22" x 25"         | 90,000 (Nat)<br>80,000 (LP) | 390 lbs.    |

Griddle Plate Thickness: 3/4". Specify Natural or LP Gas. Cooking Surface: Steel. Body Construction: Stainless steel. NLR: No lift rack. Specifications subject to change without notice.

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