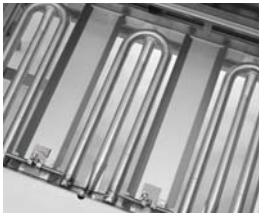


Model Numbers

IGG-24  
IGG-36  
IGG-48  
IGG-60  
IGG-72



Aeration baffles between burners spread heat across the griddle plate for even heating.



Grooved plate provides attractive char-broiled look.



Full width rear flue distributes heat uniformly across the griddle surface.



Stainless steel grease gutter and 1 gal. (3.8 L) grease can.



IGG-36

**BURNERS** - Thermostat maintains selected temperature during peak hours.

- Each griddle burner is rated at 30,000 BTU (9KW).
- Aeration baffles between burners spread the heat evenly across the entire griddle surface.
- Burners are located every 12" (305 mm).
- Each burner has an adjustable gas valve and continuous pilot for instant ignition.

**GRIDDLE PLATE** - Thick 1" (25 mm) thick steel plate is grooved to provide attractive char-broiler marks without actually char-broiling.

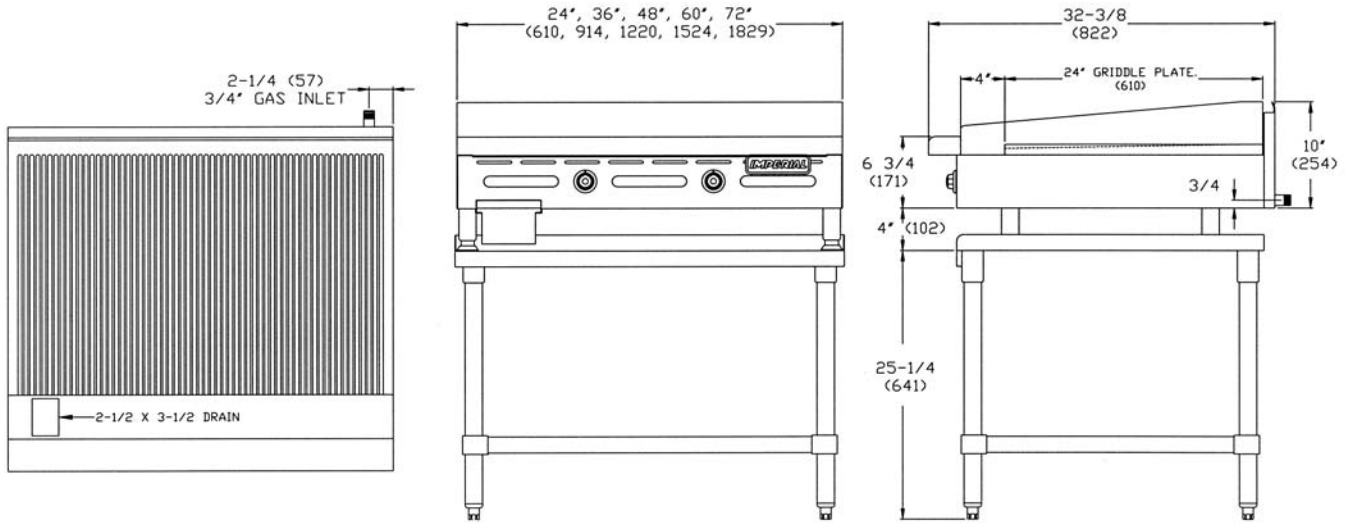
- Full 24" (610 mm) plate depth for more cooking surface.
- Surface is ideal for a large range of menu items.

**GREASE MAINTENANCE** - Stainless steel grease gutter is 4" (102 mm) wide.

- Large 1 gal (3.8 L) capacity grease can has a weep hole to indicate when full.
- Grease can removes easily.

**EXTERIOR** - Stainless steel front, sides, splash guard, and ledge.

- Stainless steel ledge is one piece rolled for cleaning convenience.
- Range match profile when placed on a refrigerated base or equipment stand.
- Control knobs are constructed of virtually unbreakable plastic for protection grip.
- 4" (102 mm) stainless steel legs are included.
- One year parts and labor warranty.



**GROOVED GRIDDLES**

MODEL	WIDTH	NUMBER OF BURNERS	GAS OUTPUT		SHIP WEIGHT	
			BTU	(KW)	(KG)	LBS
IGG-24	24" (610 mm)	2	60,000	(18)	(136)	300
IGG-36	36" (914 mm)	3	90,000	(26)	(195)	430
IGG-48	48" (1219 mm)	4	120,000	(35)	(261)	575
IGG-60	60" (1524 mm)	5	150,000	(44)	(328)	725
IGG-72	72" (1829 mm)	6	180,000	(53)	(396)	875

Measurements in ( ) are metric equivalents.

MODEL	GRIDDLE PLATE DIMENSIONS		CRATED DIMENSIONS	
	DIMENSIONS	DIMENSIONS	DIMENSIONS	DIMENSIONS
IGG-24	24" w x 24" d (610 x 610 mm)	24" w x 32-3/8" d x 14" h (610 x 822 x 356 mm)	26-1/2" w x 36" d x 16-1/2" h (673 x 914 x 419 mm)	
IGG-36	36" w x 24" d (914 x 610 mm)	36" w x 32-3/8" d x 14" h (914 x 822 x 356 mm)	38-1/2" w x 36" d x 16-1/2" h (978 x 914 x 419 mm)	
IGG-48	48" w x 24" d (1219 x 610 mm)	48" w x 32-3/8" d x 14" h (1219 x 822 x 356 mm)	50-1/2" w x 36" d x 16-1/2" h (1283 x 914 x 419 mm)	
IGG-60	60" w x 24" d (1524 x 610 mm)	60" w x 32-3/8" d x 14" h (1524 x 822 x 356 mm)	62-1/2" w x 36" d x 16-1/2" h (1588 x 914 x 419 mm)	
IGG-72	72" w x 24" d (1829 x 610 mm)	72" w x 32-3/8" d x 14" h (1829 x 822 x 356 mm)	74-1/2" w x 36" d x 16-1/2" h (1892 x 914 x 419 mm)	

MANIFOLD PRESSURE		MANIFOLD SIZE
NATURAL GAS	PROPANE GAS	SIZE
5.0" W.C.	10.0" W.C.	3/4" (19 mm)

Specify elevation, if over 2,000 ft.

**CLEARANCE REQUIREMENTS**  
For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

- OPTIONS AND ACCESSORIES**
- Stainless steel equipment stands
  - 6" (152 mm) casters for equipment stands
  - Open burners available, set of 2 burners, add 12" (305 mm) to width and "OB-2" to model number)
  - Open burners available, set of 4 burners, add 24" (610 mm) to width and "OB-4" to model number)
  - 7" (178 mm) deep, stainless steel front landing ledge
  - 9" (229 mm) deep, stainless steel front landing ledge
  - Extra grease can
  - Rake for easily cleaning grooves



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