

MODELS:

ATTG-24 / ATTG-36 / ATTG-48

Thermostatic Griddles

Standard Features

- Stainless steel exterior & interior
- Stainless steel grease drawer
- Heavy duty 1” thick polished steel griddle plate
- 25,000 BTU burners per 12” section with standby pilots
- Independent manual controls for each 12” section
- Stainless steel legs standard
- 3/4” NPT rear gas connection and regulator standard



ATTG-24



ATTG-36



ATTG-48



1 YEAR PARTS AND LABOR WARRANTY



Conforms to ANSI
STD Z83.11-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



“WE MAKE THE KITCHEN BETTER!”

SPECIFICATIONS

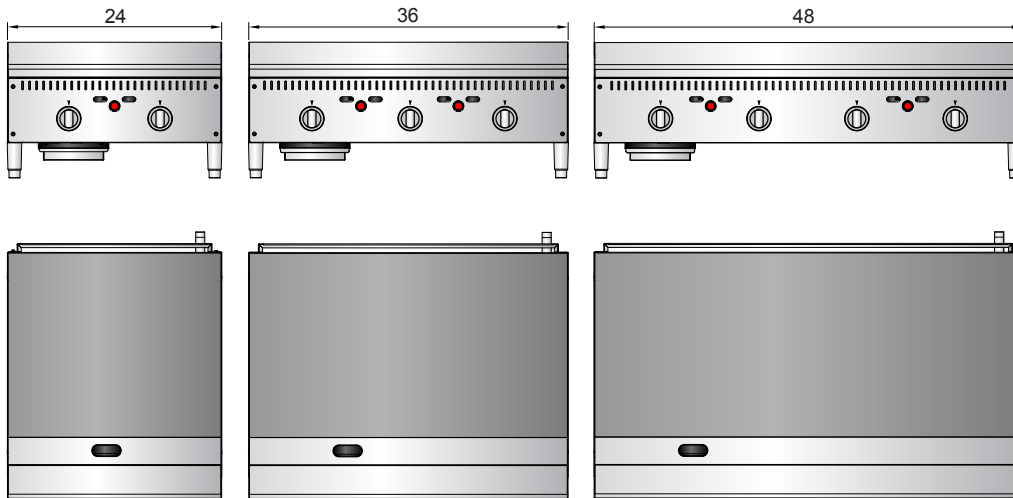
Models	Burners and Control Method	Gas Type	Intake-tube Presssure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Regulator	Work Area (inch)	Exterior Dimensions (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATTG-24	2 Burners, Independent Manual Control	NG	4	25,000	50,000	4” w.c.	23 ^{9/10} ×19 ^{9/10}	24×28 ^{3/5} ×15 ^{1/5}	161	195
		LP	10	25,000	50,000	10” w.c.				
ATTG-36	3 Burners, Independent Manual Control	NG	4	25,000	75,000	4” w.c.	35 ^{7/10} ×19 ^{9/10}	36×28 ^{3/5} ×15 ^{1/5}	229	281
		LP	10	25,000	75,000	10” w.c.				
ATTG-48	4 Burners, Independent Manual Control	NG	4	25,000	100,000	4” w.c.	47 ^{9/10} ×19 ^{9/10}	48×28 ^{3/5} ×15 ^{1/5}	295	415
		LP	10	25,000	100,000	10” w.c.				

PLAN VIEW

ATTG-24

ATTG-36

ATTG-48



Stainless steel knobs

Dripping hole

Dripping pan

Stainless steel legs

