NTG36 GAS GRIDDLE, THERMOSTATIC CONTROL, 3 BURNERS, 36 IN

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Intertek
ANSI/NSF 4



NTG36

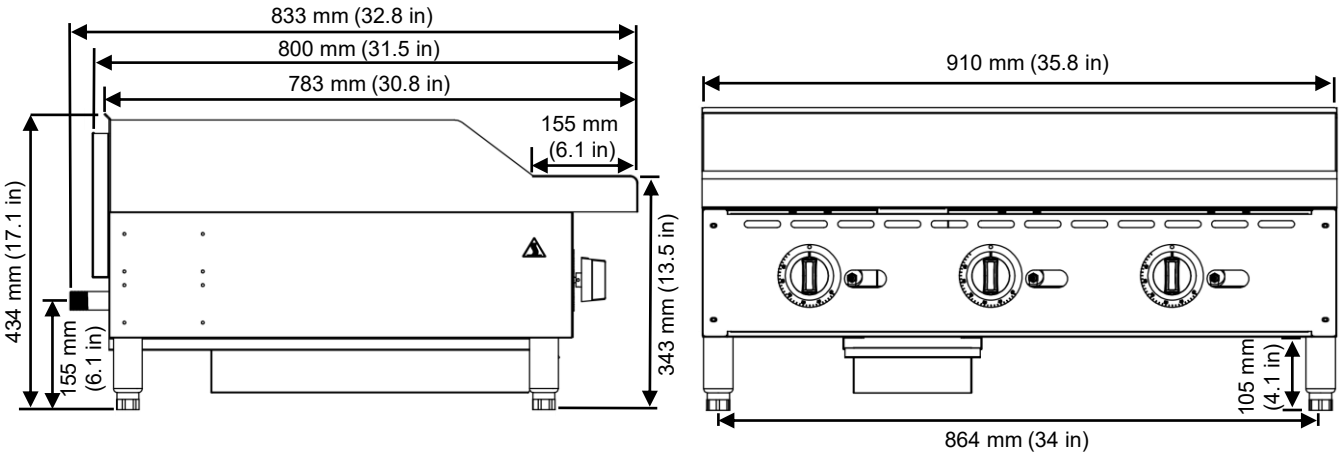


FEATURES AND BENEFITS

- **Thermostatic controls, 93 °C to 232 °C (200 °F to 450 °F)**: Help maintain selected cooking temperatures for more consistent results across busy service periods.
- **2.5 cm (1 in) polished steel griddle plate**: Provides strong heat retention, rapid temperature recovery, and dependable performance for high-volume griddle cooking.
- **15.5 cm (6.1 in) extended front ledge:** Provides additional operator workspace for plating, staging, and organizing frequently used items during busy service periods.
- **30,000 BTU/hr U-shaped burners, 1 per 30.5 cm (12 in) zone**: Deliver strong heat input across independently controlled cooking zones.
- **Independent temperature zones**: Allow operators to cook different foods at different temperatures on the same griddle surface.
- **Fully welded 7.6 cm (3 in) grease trough and splash guards**: Help contain grease, debris, and splatter during operation.
- **Removable stainless steel drip tray**: Simplifies grease handling and routine cleaning.
- **Standing pilot ignition with individual controls**: Supports reliable startup and straightforward zone operation.
- **Adjustable 10.2 cm to 12.7 cm (4 in to 5 in) steel legs**: Help level the griddle on commercial counters or equipment stands.
- **Natural Gas configured, field convertible to LPG:** Includes conversion components for installation flexibility.

N O R I O T A

NTG36 GAS GRIDDLE, THERMOSTATIC CONTROL, 3 BURNERS, 36 IN



Model Number	NTG36
Gas Type	Ships configured for Natural Gas, field convertible to Liquid Propane (LPG) using included conversion components
Gas Connection	3/4 in NPT
Manifold Pressure	Natural Gas: 4 in. W.C., Liquid Propane: 10 in. W.C.
Burner Type	U-shaped stainless steel burner design
Burner Input	30,000 BTU/hr per burner
Number of Burners	3
Total Heat Input	90,000 BTU/hr total
Ignition Type	Standing pilot
Burner Control	Adjustable thermostat for each burner
Heating Zone Width	30.5 cm (12 in) per control
Griddle Plate	Polished steel, 2.5 cm (1 in) thick
Cooking Surface Size (W x D)	90.6 x 56.4 cm (35.7 x 22.2 in)
Backsplash / Side Splashes	Welded stainless steel backsplash, 7.6 cm (3 in) high, with side splashes
Grease Trough / Drip Tray	Front grease trough, 7.6 cm (3 in) wide with removable stainless steel drip tray
Front Ledge Depth	15.5 cm (6.1 in)
Legs	Adjustable 10.2 - 12.7 cm (4 - 5 in) stainless steel
Flue / Ventilation Requirements	For commercial indoor use under an approved ventilation hood in accordance with local codes
Unit Dimensions (W x D x H)	91 x 83.3 x 43.4 cm (35.8 x 32.8 x 17.1 in)
Unit Weight	129.5 kg (285.5 lb)
Shipping Dimensions (W x D x H)	104 x 94.5 x 51 cm (40.9 x 37.2 x 20.1 in)
Shipping Weight	147 kg (324.1 lb)
Warranty	2 years parts & labour
Includes	Gas regulator, (4) adjustable legs, removable drip tray, gas conversion kit