

NORIOTA



NTG36



FEATURES AND BENEFITS

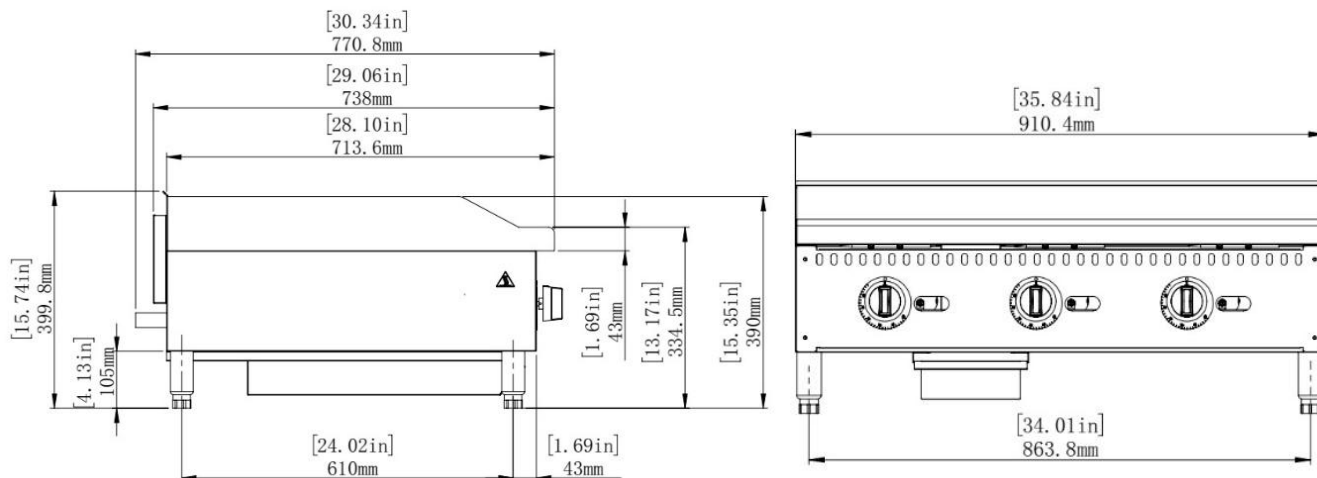
- **Thermostatic controls, 93 °C to 232 °C (200 °F to 450 °F):** Help maintain selected cooking temperatures for more consistent results across busy service periods.
- **2.5 cm (1 in) polished steel griddle plate:** Provides strong heat retention, improved recovery, and dependable performance for high-volume griddle cooking.
- **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.
- **Stainless steel front, bullnose, and sides:** Durable commercial construction designed for daily use in demanding kitchen environments.
- **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.
- **Ships configured for Natural Gas, field convertible to Liquid Propane (LPG):** Provides installation flexibility using included conversion components.

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

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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	Front grease trough, 7.6 cm (3 in) wide
Drip Tray	Removable stainless steel
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 73.8 x 33.5 cm (35.8 x 29 x 13.2 in)
Unit Weight	129.5 kg (285.5 lb)
Shipping Dimensions (W x D x H)	104 x 90 x 51 cm (40.9 x 35.4 x 20.1 in)
Shipping Weight	155.7 kg (343.2 lb)
Warranty	2 years parts & labour
Includes	Gas regulator, (4) adjustable legs, removable drip tray, gas conversion kit

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All specifications subject to change without notice.