



# Champion Griddle Gas Thermostatic

Models:  GGT-18H  GGT-24H  GGT-36H  GGT-48H

PRODUCT:

QUANTITY:

ITEM #:

## Designed Smart

### Increased Performance in Cooking

- Champion high output gas burners generate 25% more BTU's than competitive grills.
- Fast start-up to prime cooking temperatures
- Provides fast recovery and the ability to handle a variety of foods.
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel.

### Safety Features

- Bull-nose front extension protects employees from burns.

### Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mounted grease collection pan.
- Field convertible and adjustable gas regulator.



Model GGT-24H Gas Manual Griddle

## Built Solid

### Built to Last

- Thick, stainless steel construction on front panel and top skirt protects against kitchen 'wear and tear' and rust.
- Welded construction.
- 3/4" polished steel griddle surface stands up to years of high output cooking.
- Griddle plate is fully welded to base.

### Reliability backed by APW Wyott's Warranty

- All APW Wyott Champion Cooking Equipment is backed by a 3-year limited warranty and a 1-year on-site labor warranty.\*
- Certified by the following agencies:



## APW Wyott Design Features

- 3/4" (2 cm) flat polished "hot rolled" steel griddle plate.
- 3" (7.6 cm) stainless steel backsplash; sloped side splashes.
- Front access panels for easy adjustment.
- Extended bull-nose front.
- Heavy-duty 4" (10 cm) heat-resistant, adjustable legs.
- Field convertible gas regulator.
- Smooth action, adjustable gas valves.
- Viewable standing pilot. Safety pilot available.
- Pilot can be lit without removing front panel.
- Built-in rear flue.
- Gas connections use 3/4" NPT pipe.
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer.
- Stainless steel grease collector drawer.

## Options & Accessories

- High altitude versions are available (contact factory).
- Safety Pilot

See reverse side for product specifications.



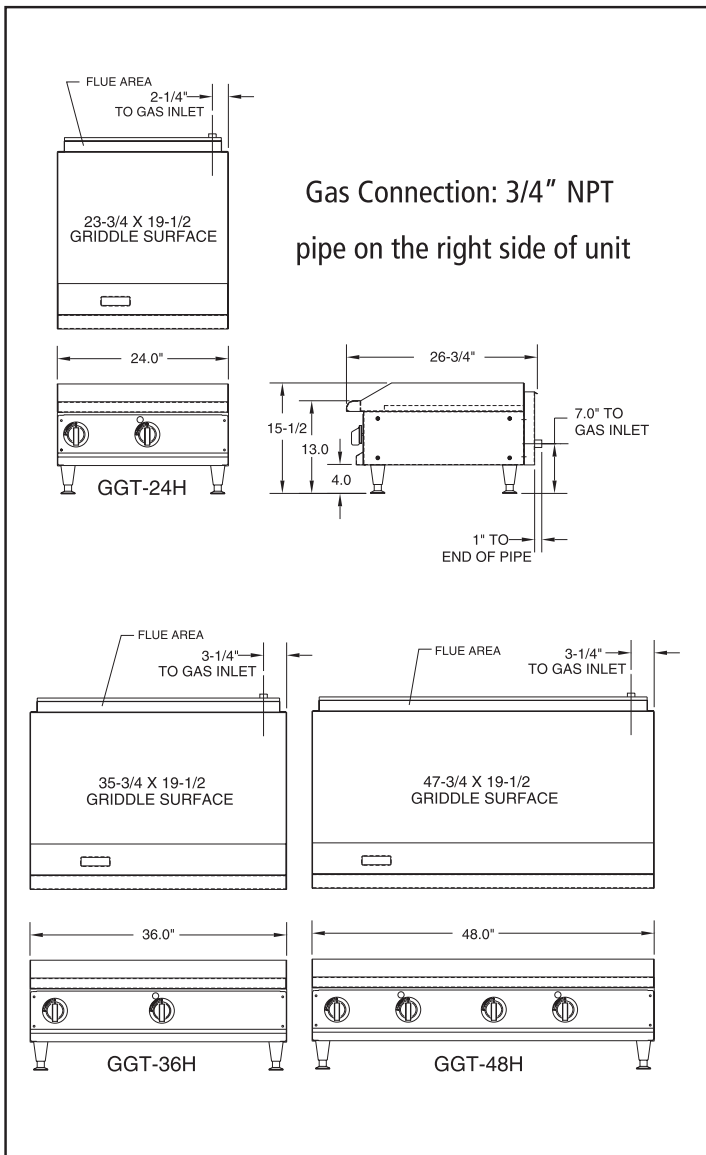
APW Wyott Foodservice Equipment Company · 729 Third Ave., Dallas, TX 75226  
(800) 527-2100 · (214) 421-7366 · Fax (214) 565-0976 · www.apwwyott.com · info@apwwyott.com

Rev. 1/23/2006

PRODUCT:

QUANTITY:

ITEM #:



## PRODUCT SPECIFICATIONS

### Construction:

Stainless steel top skirt, grease through, grease collector drawer, and front panel. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

### Gas Specifications:

- GGT-18H: 1 "S" burner, 37,500 BTU/hr. One manual high-low controls. (Propane is 33,750 BTU/hr.)
- GGT-24H: 2 "U" burners, 25,000 BTU/hr. each, total 50,000 BTU/hr. input. Two manual high-low controls. (Propane is 45,000 BTU/hr.)
- GGT-36H: 3 "U" burners, 25,000 BTU/hr. each, total 75,000 BTU/hr. input. Two manual high-low controls. (Propane is 67,500 BTU/hr.)
- GGT-48H: 4 "U" burners, 25,000 BTU/hr. each, total 100,000 BTU/hr. input. Two manual high-low controls. (Propane is 90,000 BTU/hr.)

### Cooking Surface:

- GGT-18H: 19 1/2" H x 23 3/4" D (49.5 cm x 60.3 cm)
- GGT-24H: 19 1/2" H x 23 3/4" D (49.5 cm x 60.3 cm)
- GGT-36H: 19 1/2" H x 35 3/4" D (49.5 cm x 90.8 cm)
- GGT-48H: 19 1/2" H x 47 3/4" D (49.5 cm x 121.3 cm)

\*Grease through width: 4"

### Overall Dimensions:

- GGT-18H: 15 1/2" H x 18" W x 26 3/4" D (39.4 cm x 45.7 cm x 68 cm)
- GGT-24H: 15 1/2" H x 24" W x 26 3/4" D (39.4 cm x 61 cm x 68 cm)
- GGT-36H: 15 1/2" H x 36" W x 26 3/4" D (39.4 cm x 91.4 cm x 68 cm)
- GGT-48H: 15 1/2" H x 48" W x 26 3/4" D (39.4 cm x 121.9 cm x 68 cm)

\*Note: Regulator and pipe add 4 1/4" to the rear of the unit.

### Shipping Information:

- GGT-18H: 200 lbs. (90.9 kg)      GGT-36H: 280 lbs. (127.3 kg)
- GGT-24H: 200 lbs. (90.9 kg)      GGT-48H: 355 lbs. (161.4 kg)
- F.O.B. Cheyenne, WY 82007

\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.