

Item# _____
Project: _____
Qty: _____

Thermostatic Griddles

STG-36



STG-24



STG-48



Features

- 30,000 BTU per burner provides perfect heat for perfect cooking
- Durable, attractive stainless steel construction
- Front edge is cool to the touch for safe cooking
- Steel U-style burner optimizes heat control & distribution
- 1" Cold-rolled steel griddle plate for excellent heat distribution
- 3-1/4" grease drawer can be easily removed
- Back & side splashes offer protection against nasty spills
- Flue on back of griddle for ample ventilation
- Weep hole on grease drawer for easy monitoring
- Manual controls for ease of use
- Pilots are easily adjustable with front access for quick lighting
- Unit serviceable from the front
- Stainless steel legs have adjustable non-skid feet

Serv-Ware



Serv-Ware
www.servware.com

Phone:(800).768.5953

Revised 2/17

Fax:(800).976.1299



SANITATION
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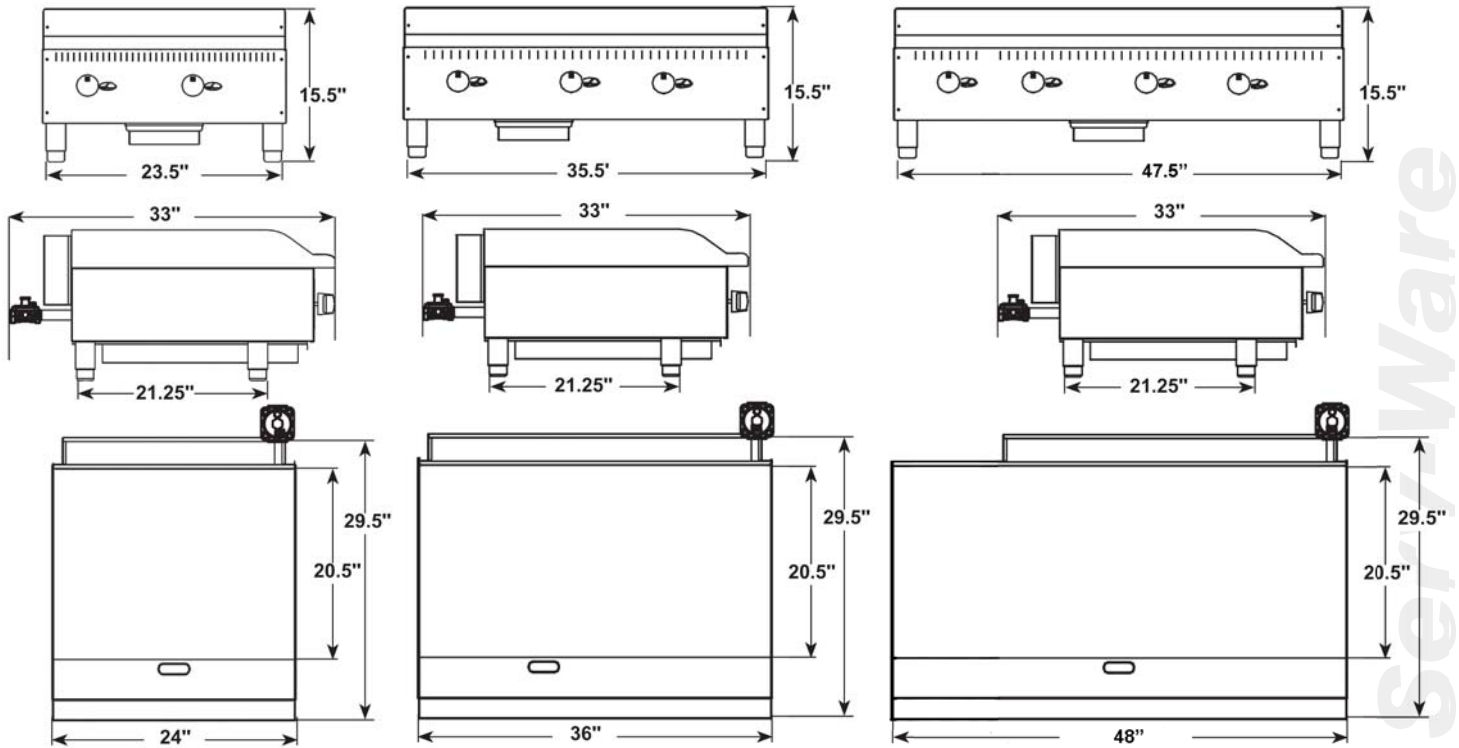
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Model	Description	Dimensions (W x D x H)	Weight / lbs. (Shipping)
STG-24	2 Burner	24" x 33" x 15.5"	176
STG-36	3 Burner	36" x 33" x 15.5"	199
STG-48	4 Burner	48" x 33" x 15.5"	276



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