



Used 48" Gas Griddle, 3/4" Plate, 2 Burners, 70000 BTU, Liquid Propane, 1 Year Warranty
(Model: KCGG3448-U)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Warranty



SPECIAL FEATURES

- ✓ **Heat Output**
Total output of 70,000 BTU/hr with 2 burners at 35,000 BTU/hr supports cooking in a commercial kitchen.

✓ **Zoned Cooking**
1 burner per 12" section with a sloped surface supports multi-temperature zones for chefs.

✓ **Cleaning Access**
Removable crumb tray and stainless steel radiants support maintenance in food service environments.
- ✓ **Plate Thickness**
3/4" ribbed griddle plate supports structured cooking surface for food preparation.

✓ **Gas Operation**
Operates on liquid propane with 11" W.C. inlet pressure and a 3/4" connection for restaurant use.

✓ **Warranty & Certification**
cETLus Listed, NSF Certified, and it includes a 2-year warranty by the manufacturer.



PRODUCT OVERVIEW

The KitchenCore Series gas griddle is designed for commercial kitchens requiring flat-top cooking for high-volume food preparation. It features stainless steel construction in a silver finish with a stainless steel splash guard frame, supporting durability and workspace coverage. The unit measures 30" (L) x 48" (W) x 13" (H), supporting countertop placement. With four burners at 30,000 BTU/hr each, totaling 120,000 BTU/hr, it supports consistent heat distribution.

It operates on gas with liquid propane compatibility, using a 3/4 in gas connection and 11" W.C. inlet pressure, supporting standard setups. Each 12" section includes one stainless steel burner with individual controls, supporting zone-based cooking. The 3/4 in polished steel smooth plate supports even heating, while the sloped surface supports multi-temperature zones. Insulation supports heat retention during operation.

The unit includes removable stainless steel radiants, a 4" stainless steel plating zone, and a removable crumb tray, supporting cleaning routines. Heavy-duty metal knobs with heat-resistant grips support handling. The product weight is 108 lb, with a shipping weight of 202.8 lb and dimensions of 50" (L) x 32.2" (W) x 20.4" (H). It is cETLus Listed and NSF Certified and includes a 1-year warranty by the manufacturer.

Condition: Unit is completely new, only displayed in showroom. The plate shows slight rust. Older version. No packaging.

CERTIFICATIONS

cETLus Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	108 pound	Product Width	48 inch
Product Height	13 inch	Product length	30 inch
Shipping Height	20.4 inch	Shipping Length	50 inch
Shipping Weight	202.8 pound	Shipping Width	32.2 inch
Selling Unit	1/Each	Color	Silver
Material	Stainless Steel	Series	KitchenCore Series
Country of Origin	China	Type	Gas Griddle
Number of Burners	4 Burners	Burner BTU	30,000 Btu/hr
Total BTU	120,000 BTU/hr	Burner Material	Stainless Steel
Knob Material	Heavy-Duty Metal Knobs with Heat-Resistant Grips	Cooking Surface Type	Sloped Surface for Multi-Temperature Zones



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Features	Removable Stainless Steel Radiants, 4" Stainless Steel Plating Zone	Gas Type	Liquid Propane
Gas Connection Size	3/4 in	Griddle Plate Size	3/4 in
Inlet Gas Pressure	11" W.C. (LPG)	Insulation	Insulated for Heat Retention
Condition	Open Box	Control Type	Individual Burner Controls
Plate Type	Smooth	Tray Type	Removable Crumb Tray
Burner Configuration	1 Burner per 12" Section	Power Type	Gas
Plate Material	Polished Steel	Splash Guards	Stainless Steel Splash Guard Frame Included

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