



ChefPro Series 36" Gas Griddle with Thermostatic Controls, 1" Steel Plate - Convertible

(Model: CPGGTC36)

★★★★★ (4.7/5)

Buy Now

WARRANTY
2 Years Limited Parts & Labor



SPECIAL FEATURES

- High Heat Output**
 Three burners deliver a combined 84,900 BTU for commercial kitchen griddle cooking applications.
- Thick Steel Plate**
 1" thick steel griddle plate provides a durable cooking surface for restaurant food preparation.
- Wide Temperature Range**
 Thermostatic controls support temperatures from 150°F to 450°F for various menu applications.
- Grease Management**
 A 3 1/4" trough directs liquids into a 4.5 qt drawer during commercial cooking operations.
- Convertible Fuel**
 Supports both natural gas and liquid propane configurations for installation flexibility.
- Certified Equipment**
 cULus Listed and UL EPH Classified for commercial kitchen use. It includes a 2-year limited parts and labor warranty by the manufacturer.



PRODUCT OVERVIEW

The ChefPro Series Star-Max Gas Griddle is designed for commercial kitchens, restaurants, diners, and food service operations requiring countertop griddle cooking. It features stainless steel construction with a silver finish and a 36" wide cooking surface. The unit includes a 1" thick steel griddle plate and a bull-nose front design. Its dimensions are 29" (L) x 36" (W) x 15.5" (H).

This gas griddle operates on natural gas or liquid propane and includes three U-shaped aluminized-steel burners. Each burner delivers 28,300 BTU for a total output of 84,900 BTU. The unit features embedded modulating thermostats with thermostatic controls and supports a temperature range of 150°F to 450°F for commercial cooking applications.

The griddle includes 12" control spacing for temperature management across the cooking surface. A 4 1/2" tapered splash guard and 3 1/4" grease trough direct liquids into a 4.5 qt drawer for collection during operation. The 20.5" plate depth and 21" cooking area depth provide a dedicated cooking surface for commercial food preparation.

The ChefPro Series griddle features chrome-plated cast zinc knobs and four adjustable 4" legs for countertop placement. It is convertible between natural gas and liquid propane configurations. The unit is cULus Listed and UL EPH Classified for commercial food service use. It includes a 2-year limited parts and labor warranty by the manufacturer.

CERTIFICATIONS

UL EPH Classified

cULus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Number of Burners	3 Burners	Burner BTU	28,300 BTU
Control Type	Thermostatic Controls	Features	12" Control Spacing, Convertible Gas, 4 1/2" Tapered Splash Guard, 3 1/4" Trough Directs Liquids to 4.5 qt Drawer
Plate Thickness	1 inch	Power Type	Gas
Temperature Range	150°F to 450°F	Total BTU	84,900 BTU
Type	Gas Griddle	Installation Type	Countertop
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Plate Material	Steel	Knob Material	Chrome-Plated Cast Zinc Knobs
Gas Type	Natural Gas / Liquid Propane	Burner Shape	U Shaped Burners
Number of Legs	4 Legs	Legs	Adjustable Legs



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	247 pound	Product Width	36 inch
Product Depth	29 inch	Product Height	15.5 inch
Shipping Weight	262 pound	Series	ChefPro Series
Burner Material	Aluminized-Steel	Legs Size	4 inch
Plate Depth	20.5 in	Cooking Area Depth	21 in
Cooking Area Width	36 in	Thermostat Type	Embedded Modulating Thermostat
Design	Bull-Nose Front	Product Line	Star-Max

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