



ChefPro 36" Electric Countertop Griddle, 208/2040V
(Model: CPCEG36)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Limited Warranty



SPECIAL FEATURES

- ✔ **1" Thick Plate**
The polished steel cooking surface features a 1-inch thick plate, offering a solid and stable surface for restaurant food preparation.

✔ **Wide Temperature Range**
The adjustable temperature range of 150 to 450°F accommodates various food handling requirements, from gentle heating to high-heat grilling.

✔ **Manual Control System**
The manual control type allows chefs to adjust heat settings directly during service in a busy restaurant setting.
- ✔ **Stainless Steel Construction**
The stainless steel body and handle material provide durability and compatibility with commercial kitchen cleaning routines.

✔ **4000 W Heating**
The 4000 W electric power output supports continuous cooking operations in a commercial kitchen environment.

✔ **Certified & Covered**
ETL Sanitation Listed and cETLus Listed certifications align with commercial kitchen standards, and it includes a 1-year warranty by the manufacturer.



PRODUCT OVERVIEW

The Electric Griddle is designed for chefs and foodservice operators who require consistent surface cooking in a commercial kitchen. It operates on electric power with a total output of 4000 W, providing steady heat for high-volume food preparation. The unit features manual control, allowing kitchen staff to adjust settings directly during service.

Constructed with a stainless steel exterior in a silver finish, the griddle is built for durability and straightforward cleaning in restaurant environments. The cooking surface is made of polished steel with a 1" thick plate, offering a solid and stable cooking platform suitable for continuous use. The stainless steel handle material supports durability in frequent handling conditions.

This electric griddle measures 36 in (W) x 29 in (D) x 15.4 in (H), providing ample cooking space while fitting standard commercial kitchen counters. The unit weighs 284 lb, reflecting its heavy-duty construction. It operates on 208/240 V with a 1 phase electrical connection, aligning with common restaurant electrical configurations.

The temperature range spans from 150 to 450°F, supporting a wide variety of menu items from low-heat warming to high-temperature searing. The griddle is ETL Sanitation Listed and cETLus Listed, meeting recognized commercial food equipment standards. It includes a 1-year warranty by the manufacturer.

CERTIFICATIONS

ETL Sanitation Listed

cETLus Listed

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Control Type	Manual Control	Phase	1 Phase
Power Type	Electric	Type	Electric Griddle
Country of Origin	China	Material	Stainless Steel
Color	Silver	Selling Unit	1/Each
Handle Material	Stainless Steel	Temperature Range	150 to 450 F
Plate Material	Polished Steel	Voltage	208/240 volt
Wattage	4000 watt	Product Weight	220 pound
Product Width	36 inch	Product Depth	29 inch
Product Height	15.4 inch	Shipping Depth	33.5 inch
Shipping Height	19.25 inch	Shipping Weight	346 pound



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Shipping Width	39.5 inch	Plate Thickness	1 inch

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