



Used 48" Gas Griddle, 1/2" Plate, 4 Burners, 120000 BTU, Liquid Propane, 1 Year Warranty

(Model: KCGG1248-U)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Warranty



SPECIAL FEATURES

- High Heat Output**
 Total output of 120,000 BTU/hr with 4 burners at 30,000 BTU/hr supports cooking in a commercial kitchen.
- Plate Thickness**
 1/2" smooth polished steel plate supports structured flat-top cooking for restaurant use.
- Zoned Cooking**
 1 burner per 12" section supports multi-zone cooking control for chefs.
- Gas Operation**
 Operates on liquid propane with 11" W.C. inlet pressure and a 3/4" connection for food service use.
- Splash Guard Frame**
 Stainless steel splash guard frame is included for cooking area containment.
- Warranty & Certification**
 cETLus Listed, NSF Certified, and it includes a 1-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, supporting durability in daily use. The unit measures 48" (L) x 30" (W) x 14" (H), supporting countertop placement. With four burners at 30,000 BTU/hr each, totaling 120,000 BTU/hr, it supports consistent heat distribution across sections.

It operates on liquid propane with an inlet gas pressure of 11" W.C. (LPG) and a 3/4 in gas connection, supporting standard gas setups. Each 12" section includes one J-shaped stainless steel burner with individual controls, supporting zone-based cooking. The 1/2 in thick polished steel smooth plate supports even heating, while insulation supports heat retention during operation.

The unit includes stainless steel splash guards, a removable crumb tray, and heavy-duty metal knobs with heat-resistant grips, supporting routine cleaning and handling. The griddle is certified cETLus Listed and NSF Certified, supporting commercial standards. The product weight is 191 lb, with a shipping weight of 202.8 lb and dimensions of 50" (L) x 32.2" (W) x 20.4" (H). It includes a 1-year warranty by the manufacturer.

Condition: Plate a little rusty, missing knobs (can be replaced). No pallet, no packaging.

CERTIFICATIONS

cETLus Listed

NSF Certified

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	191 pound	Product Width	48 inch
Product Height	14 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	Features	Removable Stainless Steel Radiants, 4" Stainless Steel Plating Zone



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Gas Type	Liquid Propane	Gas Connection Size	3/4 in
Griddle Plate Size	1/2 in	Plate Material	Polished Steel
Inlet Gas Pressure	11" W.C. (LPG)	Splash Guards	Stainless Steel Splash Guard Frame Included
Insulation	Insulated for Heat Retention	Condition	Scratch and Dent
Control Type	Individual Burner Controls	Plate Type	Smooth
Tray Type	Removable Crumb Tray	Burner Configuration	1 Burner per 12" Section
Power Type	Gas		

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