



Item No. _____

Project _____

Quantity _____

Gas, Counter Model Griddles

Model: G-[24,36,48,60,72][TI/EI]



Model G-72TI shown

SIZING AND PERFORMANCE GUIDE

Model/Width	Surface Area	Burners	Controls	BTU Input*
<input type="checkbox"/> G-24"	552 sq. in.	2	2	54,000
<input type="checkbox"/> G-36"	828 sq. in.	3	3	81,000
<input type="checkbox"/> G-48"	1104 sq. in.	4	4	108,000
<input type="checkbox"/> G-60"	1380 sq. in.	5	5	135,000
<input type="checkbox"/> G-72"	1656 sq. in.	6	6	162,000

* For both natural and propane gas

SHORT/BID SPECIFICATION

Griddle shall be a LANG Manufacturing Model G-__ [specify width: 24", 36", 48", 60" or 72"]__ with: ACCU-TEMP Snap-action Thermostat Controls [TI] or SELECTRONIC Solid State Controls [EI], for every 12" of griddle width; with gas heated aluminized burner system, with bottom baffles and electronic ignition; 1" thick polished cooking surface; 5-1/2" high side and back splash and full front 1" deep X 3-1/2" wide grease trough; double wall base construction and full width fold-down control panel cover with SELECTRONIC Controls [EI] Model; and all the features listed and the options/accessories checked:

STANDARD PRODUCT WARRANTY

One year, parts & labor

CONSTRUCTION FEATURES

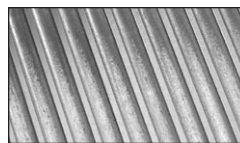
- 1" thick precision machined, polished steel cooking surface
- Continuously bottom welded 5-1/2" high rear & side splash shields
- Full front 3-1/2" wide X 1" deep stainless steel grease trough with...
- One or two [60" & 72" models] drops provided to one or two grease drawers
- Double wall base construction
- Aluminized burner system spaced every 12"
- Heat shield provided below burners
- 4" adjustable legs provided [Stand option available]

PERFORMANCE FEATURES

- Choice of two control systems [See below]
- Thick griddle plate reduces hot & cold spots and retains heat
- Highly polished surface and continuously welded splash and grease trough speed cleanup
- Electronic spark ignition, double wall construction and heats shields increase operating efficiency
- Double wall construction and heat shells reduce side, back and bottom clearances
- Control panel door [SELECTRONIC Model only] protects controls from heat, damage and accidental setting changes
- Accurate temperature control between 175° and 450°F

CONTROL PACKAGE [Specify One]

- ACCU-TEMP™ Thermostat Controls [-TI]**
 - Snap-action thermostats
 - Independent temperature control every 12"
 - Electronic ignition, griddle-ON switch
- SELECTRONIC™ Solid State Controls [-EI]**
 - Area sensitive Resistance Temperature Detector system
 - RTD probe reacts to a 1°F temperature change
 - Snap action gas valve controls for every 12" of cook surface
 - 175° to 450°F temperature control in 25°F increments
 - Electronic ignition, griddle-ON switch
 - Full front stainless steel drop-down door over controls



FOCUS OPTION

Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]



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Gas, Counter Model Griddles

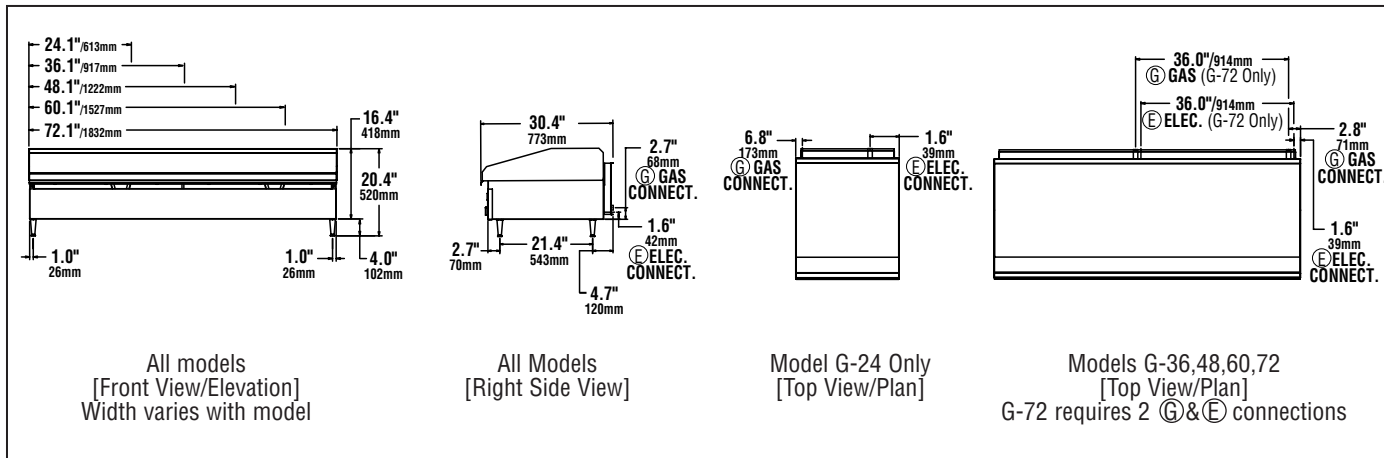
Model: G-[24,36,48,60,72][TI/EI]

INSTALLATION REQUIREMENTS

- **G** Specify: natural gas or propane gas: [G] via 3/4" NPT connection, two for 72" unit
 - Gas pressure regulator provided
 - Specify elevation if project is over 2000 feet.
 - **E** 115V, 1-Phase, 50/60 Hz electrical connection, two for 72" wide unit
 - Cord & plug provided
 - Installation under approved vent hood required.
- [All connections from rear. See other below for location and delivery requirements]

OPTIONS & ACCESSORIES

- Custom Grooving [Specified in 12" increments, from left to right. 24" maximum, from either side.]
- Top-weld – continuous weld around inside splash perimeter
- Stainless steel tubular-leg stand with undershelf & adjustable feet
- Stainless steel tubular-leg stand with undershelf & casters
- Clamshell® Two Sided Cooking [See LSP-CS1/CS2/CS3]



Model	Height x Width x Depth (Not including legs)	Clearance from combustible surface	Weight		Freight Class
			Actual	Shipping	
G-24	16.4" x 24.1" x 30.4"	Sides: 5" Back: 5"	243 lbs.	280 lbs.	65
	418mm x 613mm x 773mm		110 kg	127 kg	
G-36	16.4" x 36.1" x 30.4"		368 lbs.	420 lbs.	65
	418mm x 917mm x 773mm		167 kg	191 kg	
G-48	16.4" x 48.1" x 30.4"		448 lbs.	520 lbs.	65
	418mm x 1222mm x 773mm		204 kg	236 kg	
G-60	16.4" x 60.1" x 30.4"	556 lbs.	635 lbs.	65	
	418mm x 1527mm x 773mm	253 kg	289 kg		
G-72	16.4" x 72.1" x 30.4"	689 lbs.	800 lbs.	65	
	418mm x 1832mm x 773mm	313 kg	364 kg		

Model	E Electrical Requirements				G Gas Requirements (3/4" NPT)
	Voltage	Total kW	Phase	Amps/Line	
G-24	115V/60Hz	0.5	1	2.0	50,000 BTU/hr
G-36					81,000 BTU/hr
G-48					108,000 BTU/hr
G-60					135,000 BTU/hr
G-72					162,000 BTU/hr

CAD SYMBOLS & PRICING



Due to continuous improvements, specifications subject to change without notice.



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