



Project:
Item Number:
Quantity:

MEDIUM-DUTY FLAT-TOP GAS GRIDDLES



GGMDM-24



GGMDT-24

DESCRIPTION

Vollrath® Medium-Duty Flat-Top Gas Griddles are a simple, effective way to prepare food economically and safely. These units are ideal for steak houses, restaurants, coffee shops, clubs, and pubs.

CLEARANCE AND ENVIRONMENT

- Griddles must be installed adjacent to non-combustible surfaces only, with a minimum spacing of 6" at the back.
- Adequate clearance must be maintained for proper ventilation and servicing; 4" legs must be installed for airflow.

AGENCY LISTINGS



Conforms to NSF/ANSI STD 4



Conforms to ANSI STD Z83.11-2016
Certified to CSA STD 1.8-2016

WARRANTY

All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Approvals	Date

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item No./Model No.	Description
Medium-Duty Manual	
GGMDM-12	Gas Griddle, 12"
GGMDM-18	Gas Griddle, 18"
GGMDM-24	Gas Griddle, 24"
GGMDM-36	Gas Griddle, 36"
GGMDM-48	Gas Griddle, 48"
GGMDM-60	Gas Griddle, 60"
Medium-Duty Thermostatically Controlled	
GGMDT-24	Gas Griddle, 24"
GGMDT-36	Gas Griddle, 36"

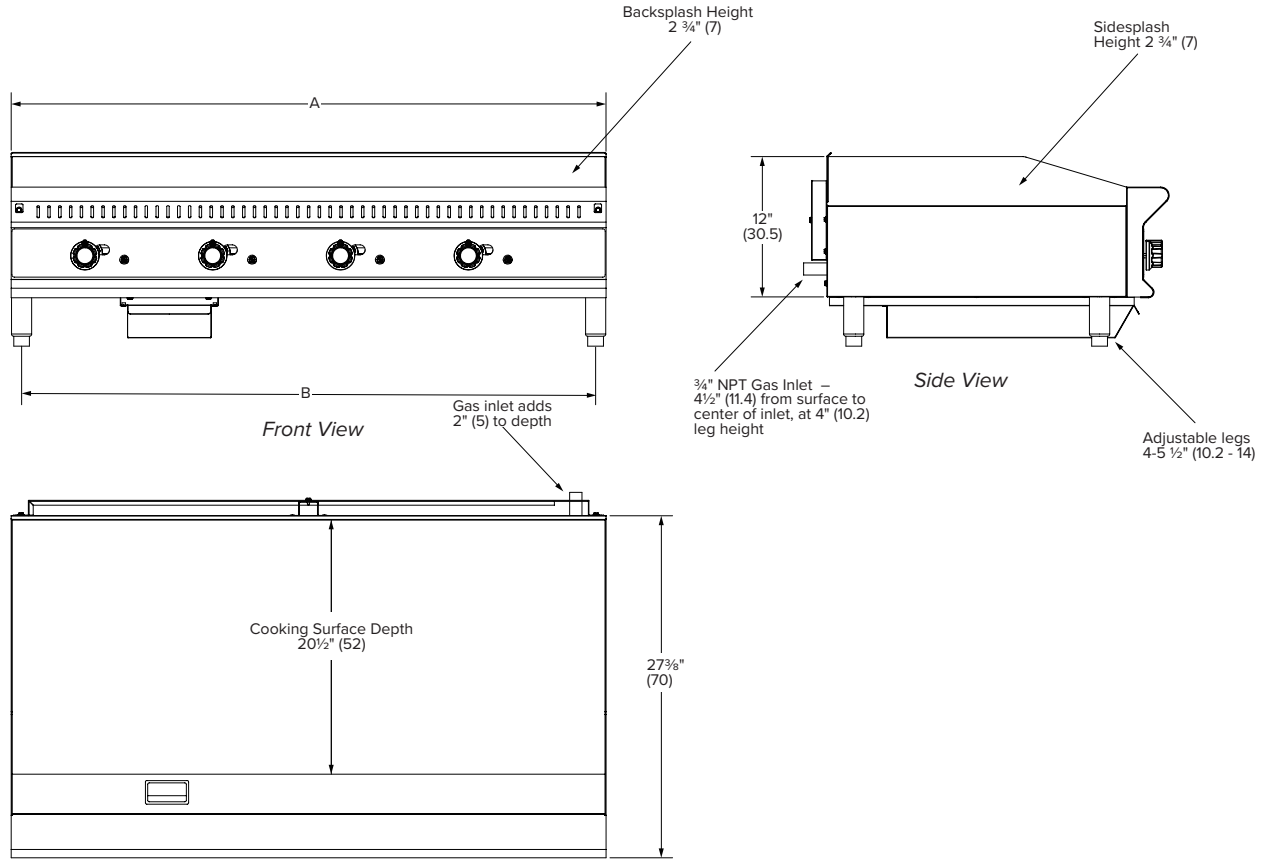
FEATURES & BENEFITS

- 28,000 BTU custom stainless steel U-shaped burners provide versatility, even heating, and efficiency.
- 12" (30.5)-wide individually-controlled heating zones offer full coverage.
- Unit is natural-gas-ready; propane conversion kit is included.
- Metal knobs are **GUARANTEED FOR LIFE**.
- Polished ¾" (1.09 cm) thick steel griddle plate provides even heat distribution and retention.
- 12" model provides an option for tight spaces.
- Welded griddle plate seams eliminate grease and dirt traps.
- Divided Stainless Steel Drip Pan helps prevent overflow and sloshing during removal.
- Zero side clearance from non-combustibles saves space.
- Bull-nose design protects from burns.
- Adjustable flame settings create consistent, even heating.
- Welded griddle plate seams eliminate grease and dirt traps.
- Heavy-duty gas valves ensure long life.
- Heavy-duty legs make leveling simple.
- Thermostatic controls maintain user settings to ensure consistent surface temperature.
- Vollrath components improve reliability and cleanability.
- Standard ¾" NPT gas inlet allows convenient installation.

MEDIUM-DUTY FLAT TOP GAS GRIDDLES

DIMENSIONS

Shown in inches (cm)



SPECIFICATIONS

Top View

Item No.	(A) Width	(B) Leg Width	Output (BTU)	Cooking Surface Dimensions (W x D)	Number of Controls
GGMDM-12	12.1 (30.7)	12.0 (30.4)	28,000	11.7" x 20.5" (29.7 x 52)	1
GGMDM-18	18.0 (45.7)	17.9 (45.4)	28,000	17.7" x 20.5" (45 x 52)	1
GGMDM-24	24.1 (61.2)	23.9 (60.7)	56,000	23.7" x 20.5" (60.2 x 52)	2
GGMDM-36	35.9 (91.1)	35.8 (90.9)	84,000	35.7" x 20.5" (90.7 x 52)	3
GGMDM-48	47.7 (121.1)	47.6 (120.9)	112,000	47.7" x 20.5" (121.2 x 52)	4
GGMDM-60	60.2 (152.9)	60.1 (152.6)	140,000	59.7" x 20.5" (151.6 x 52)	5
GGMDT-24	24.1 (61.2)	23.9 (60.7)	56,000	23.7" x 20.5" (60.2 x 52)	2
GGMDT-36	35.9 (91.1)	35.8 (90.9)	84,000	35.7" x 20.5" (90.7 x 52)	3



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