



**Made in USA**

Ideal Commercial Cooking Products, Inc. Heavy Duty Manual and thermostatically control Griddles have a unique compact design offering an easy to fit product in any chef's kitchen to maximize space and satisfy the most demanding needs and assuring optimal performance and low operating and maintenance costs.

Griddles are 3/4" thick on models 12" 48" and 1" on 60" and above. With a heavy gage stainless steel large perimeter splash to avoid spillage.

Ideal Cooking Products Counter top Line-up align perfectly with other Ideal Products on height, depth and other design alike features such as bull noses, chassis depth and height among others.



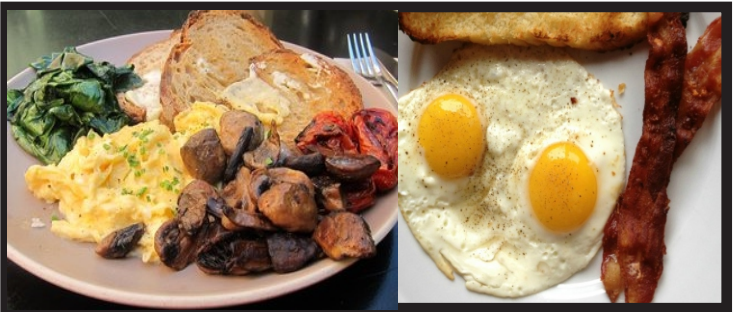
**Snack Line Griddle Plates**

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDGR-12S	12"W x 25"D x 9"H	60 Lbs.	25,000	\$ 1,310.00
IDGR-24S	24"W x 25"D x 9"H	110 Lbs	50,000	\$ 1,955.00
IDGR-36S	36"W x 25"D x 9"H	165 Lbs	75,000	\$2,605.00
IDGR-48S	48"W x 25"D x 9"H	260 Lbs	100,000	\$3,235.00



**Heavy Duty Manual Griddle Plates**

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDGR-12	12"W x 29"D x 10"H	105 Lbs.	30,000	\$1,505.00
IDGR-18	18"W x 29"D x 10"H	155 Lbs	30,000	\$2,025.00
IDGR-24	24"W x 29"D x 10"H	180 Lbs	60,000	\$2,255.00
IDGR-30	30"W x 29"D x 10"H	220 Lbs	90,000	\$2,575.00
IDGR-36	36"W x 29"D x 10"H	260 Lbs	90,000	\$2,920.00
IDGR-48	48"W x 29"D x 10"H	420 Lbs	120,000	\$3,585.00
IDGR-60	60"W x 29"D x 10"H	530 Lbs	150,000	\$5,450.00
IDGR-72	72"W x 29"D x 10"H	685 Lbs	180,000	\$6,695.00
IDGR-84	84"W x 29"D x 10"H	800 Lbs	210,000	\$7,120.00



**STANDARD FEATURES**

- Heavy gage stainless steel exteriors.
- 1" double side panels for better insulation.
- 5" stainless steel bull nose provides large extra work space.
- Heavy 3/4" thick plate welded with a perimeter splash all around.
- Griddles 60" and 72" are 1" thick for better recovery enhancement and durability.
- One high performance burner for every 12" section.
- Each burner rated at 30,000 btu/hr.
- All burners are equipped with continuous anti-clogging stainless steel pilots for instant ignition.
- Each burner controlled manually by a heavy duty knob.
- Thermostatically controlled griddles (T) come with one thermostat that might supply 2 burners. Add \$185.00 net per thermostat if required.
- Snack Line griddles (S) measure 24" depth with a thickness plate of 1/2".
- Available in 12", 24", 30", 36", 48", 60" and 72" wide regular models and 12", 24", 30", 36" & 48" for Snack Line Models.
- Complies with "NSF/ANSI Std. 4-2009 "Commercial, Rethermalization, and Powered Hot Food Holding and Transport Equipment"
- Conforms to ANSI STD Z83.11 Certified to CSA STD 1.8
- One year parts and labor warranty.



NSF/ANSI Std. 4



**Heavy Duty Thermo Griddle Plates**

**Intertek**  
5002553

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDGR-24T	24"W x 29"D x 10"H	180 Lbs	60,000	\$3,645.00
IDGR-30T	30"W x 29"D x 10"H	220 Lbs	90,000	\$4,140.00
IDGR-36T	36"W x 29"D x 10"H	260 Lbs	90,000	\$5,380.00
IDGR-48T	48"W x 29"D x 10"H	420 Lbs	120,000	\$6,225.00
IDGR-60T	60"W x 29"D x 10"H	530 Lbs	150,000	\$9,165.00
IDGR-72T	72"W x 29"D x 10"H	685 Lbs	180,000	\$10,995.00
IDGR-84T	84"W x 29"D x 10"H	800 Lbs	210,000	\$11,960.00

**Gas:** 3/4" NPT rear gas connection, specify type of gas and altitude if over 2,000 feet.  
**Pressure:** 5" W.C. - Natural Gas  
 10" W.C. - Propane Gas  
**Note:** Install the supplied pressure regulator at the inlet of the gas line.