



Made in USA

Ideal Cooking Products Heavy Duty Manual Griddle has 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. Models can be thermostatically controlled if needed. 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 24"D x 8"H	105 Lbs.	25,000	\$ 625.00
IDGR-24S	24"W x 24"D x 8"H	155 Lbs	50,000	\$ 925.00
IDGR-36S	36"W x 24"D x 8"H	200 Lbs	75,000	\$1,235.50
IDGR-48S	48"W x 24"D x 8"H	260 Lbs	100,000	\$1,700.00



Heavy Duty Manual Griddle Plates

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDGR-12	12"W x 29"D x 10"H	120 Lbs.	30,000	\$ 800.00
IDGR-18	18"W x 29"D x 10"H	155 Lbs	30,000	\$1,000.00
IDGR-24	24"W x 29"D x 10"H	187 Lbs	60,000	\$1,200.00
IDGR-30	30"W x 29"D x 10"H	220 Lbs	90,000	\$1,375.00
IDGR-36	36"W x 29"D x 10"H	255 Lbs	90,000	\$1,550.00
IDGR-48	48"W x 29"D x 10"H	320 Lbs	120,000	\$1,925.00
IDGR-60	60"W x 29"D x 10"H	425 Lbs	150,000	\$2,725.00
IDGR-72	72"W x 29"D x 10"H	485 Lbs	180,000	\$3,500.00



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 \$180.00 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



Intertek
5002553



Heavy Duty Thermo Griddle Plates

Model	Dimensions	Weight	Total BTU's/hr	Price List
IDGR-24T	24"W x 29"D x 10"H	187 Lbs	60,000	\$1,650.00
IDGR-30T	30"W x 29"D x 10"H	220 Lbs	90,000	\$2,275.00
IDGR-36T	36"W x 29"D x 10"H	255 Lbs	90,000	\$2,450.00
IDGR-48T	48"W x 29"D x 10"H	320 Lbs	120,000	\$2,825.00
IDGR-60T	60"W x 29"D x 10"H	425 Lbs	150,000	\$4,075.00
IDGR-72T	72"W x 29"D x 10"H	485 Lbs	180,000	\$4,850.00

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.