



Equipment for the Foodservice Industry

value + quality + service

Manual Griddle

RCTMG-36



RCTMG-36

Features

Features:

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Highly efficient stainless steel burner
- Standby pilots
- 3/4" thick griddle plate
- Independent manual controls to save energy
- Easily accessible grease pan for easy clean up

- Adjustable stainless steel legs included
- One year limited warranty parts & labor
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

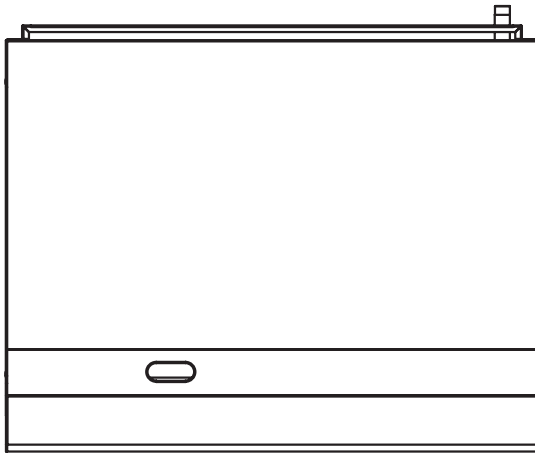
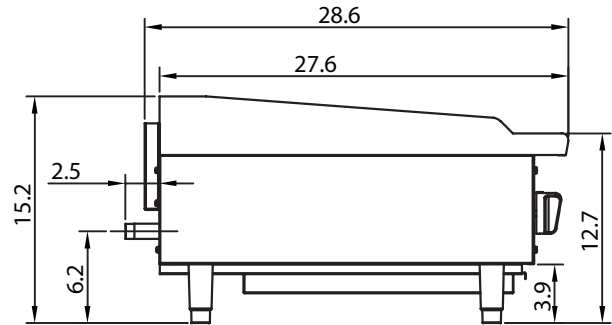
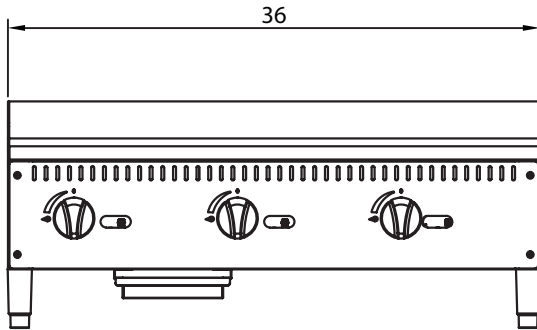
Warranty:

- One year limited warranty parts and labour.
For full warranty details visit <https://www.efifoodequip.com/warranty-info.php>



RCTMG-36

Specifications



Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
RCTMG-36-N	3	Manual	NG	4	30,000	90,000	#37	231.5
RCTMG-36-P			LP	10	30,000	90,000	#51	

Specifications subject to change without notice.