



## Workline Series Griddle Gas Thermostatic

PRODUCT:

FOR GENERAL REFERENCE ONLY  
Models shown may not match the  
model features or manuf year of the  
item offered by AERE.

□ GGT-18i □ GGT-24i □ GGT-36i □ GGT-48i  
ITEM:

### Designed Smart

#### Increased Performance

- Fast start-up to prime cooking temperatures
- Provides fast recovery and the ability to handle a variety of foods
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel

#### Safety Features

- Bull-nose front extension protects employees from burns

#### Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mount grease collection pan
- Field convertible and adjustable gas regulator



Model GGT-24i Gas Thermostatic Griddle

### APW Wyott Design Features

- 1" (2cm) flat polished "hot rolled" steel griddle plate
- 3" (7.6) stainless steel backsplash; sloped side splashers
- Front access panels for easy adjustment
- Extended bull-nose front
- Heavy-duty 4" (10.2cm) heat-resistant, adjustable legs
- Field convertible gas regulator
- Viewable standing pilot. Safety pilot available
- Snap action thermostats.
- Pilot can be lit without removing front panel
- Gas connections use 3/4" NPT pipe
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer
- Stainless steel grease collector pan

### Options & Accessories

- High altitude versions are available (contact factory)
- Safety pilot

### Reliability backed by APW Wyott's Warranty

All APW Wyott Heavy Duty Cookline Equipment is backed by our 2-year parts and labor warranty.

•Certified by the following agencies:



\*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

See reverse side for product specifications.



APW Wyott Foodservice Equipment Company  
1307 N. Watters Rd.; Suite 180 | Allen, Texas 75013 | 800.527.2100 (Fax) 214.565.0976  
[www.apwwyott.com](http://www.apwwyott.com)

Rev 021218gl



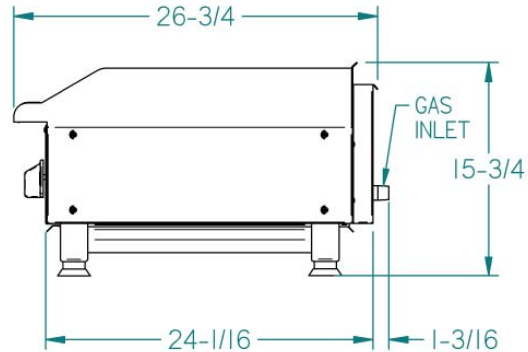
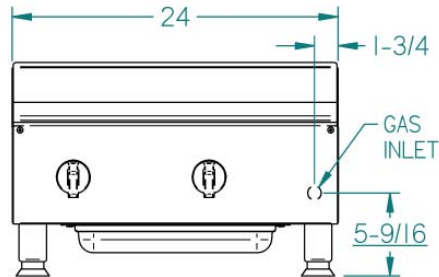
# Workline Series Griddle Gas Thermostatic

PRODUCT:

QUANTITY:

Models  GGT-18i  GGT-24i  GGT-36i  GGT-48i  
ITEM:

GGT-24i



## PRODUCT SPECIFICATION

### Construction:

Stainless steel top skirt, grease trough, grease collector drawer, and front panel. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

### Gas Specifications:

- GGT-18i: 1 "S" burner, total 37,500 BTU/6.5 kW. One manual control. (Propane is 33,750 BTU/6.5 kW.)
- GGT-24i: 2 "U" burners, 25,000 BTU/7.4 kW. each. Total 50,000 BTU/14.8 kW. input. Two manual high-low controls. (Propane is 45,000 BTU/13.2 kW.)
- GGT-36i: 3 "U" burners, 25,000 BTU/7.4 kW. each. Total 75,000 BTU/22.2 kW. input. Two manual high-low controls. (Propane is 67,500 BTU/19.8 kW.)
- GGT-48i: 4 "U" burners, 25,000 BTU/7.4 kW. each. Total 100,000 BTU/29.6 kW. input. Two manual high-low controls. (Propane is 90,000 BTU/26.4 kW.)

### Cooking Surface:

- GGT-18i: 19 1/2" D x 17 3/4"W
- GGT-24i: 19 1/2" D x 23 3/4"W
- GGT-36i: 19 1/2" D x 35 3/4"W
- GGT-48i: 19 1/2" D x 47 3/4"W

### Overall Dimensions:

- GGT-18i: 15 3/4" H x 18" W x 26 3/4"D
- GGT-24i: 15 3/4" H x 24" W x 26 3/4"D
- GGT-36i: 15 3/4" H x 36" W x 26 3/4"D
- GGT-48i: 15 3/4" H x 48" W x 26 3/4"D

**\*NOTE: Regulator and pipe add 4 1/4" to the rear of the unit.**

### Shipping Information:

- GGT-18i: 185 lbs.
- GGT-24i: 256 lbs
- GGT-36i: 356 lbs
- GGT-48i: 416 lbs

**Freight Class: 70**

**FOB: Allen, TX 75013**

\*APW Wyott reserves the right to modify specifications or discontinue models without incurring obligation.



APW Wyott Foodservice Equipment Company  
1307 N. Watters Rd.; Suite 180 | Allen, Texas 75013 | 800.527.2100 (Fax) 214.565.0976  
[www.apwwyott.com](http://www.apwwyott.com)

Rev 021218gI