

MODELS



L-24MMF



L-36MMF

COOKING SURFACE		THERMOSTATS
L-24MMF	23 1/2" x 19" 597mm x 483mm	2
L-36MMF	35 1/2" x 19" 902mm x 483mm	3



PROJET _____

ITEM _____

DESCRIPTION

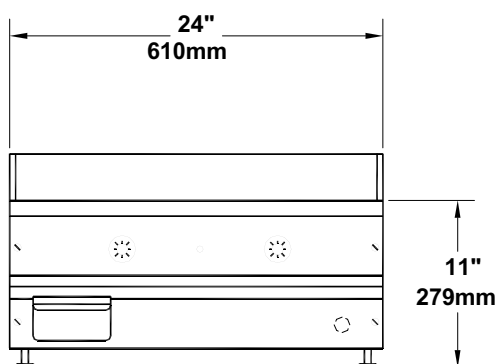
- Gas griddles with two (2) or three (3) burners.
- Designed for banking with other MKE counter equipment.
- Stainless steel front panel.
- Painted steel sides and flue box.
- Highly polished chrome finish 1/2" (13mm) thick steel griddle plate.
- Three-sided 3" (77mm) high stainless steel splashguard.
- Legs with 1" (25mm) adjustment.
- 20,000 Btu burners designed to provide evenly distributed heat over the entire cooking surface.
- Grease chute with removable front grease drawer.
- Grease trough in front.
- Three (3) thermostats on 36" model, two (2) on 24" model.
- Thermostats have an operating range of 100 °F à 450 °F (38 °C à 232 °C).

OPTIONS:

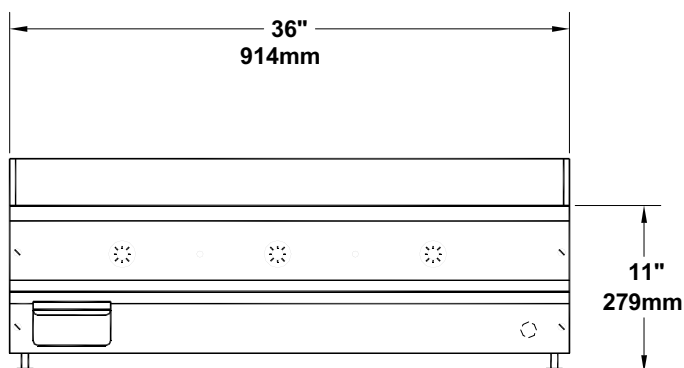
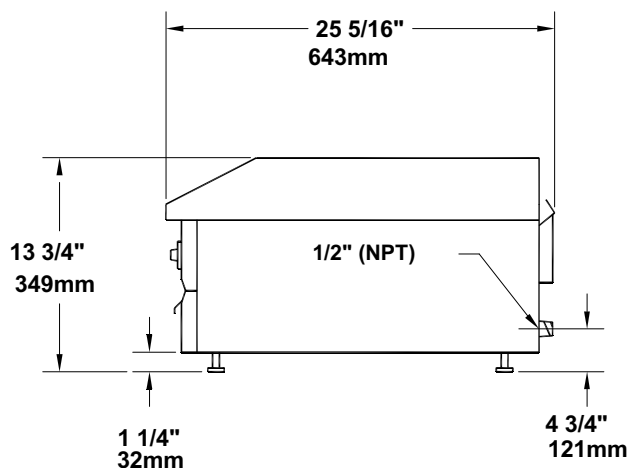
- Stainless steel sides and flue box.

ACCESSORIES INCLUDED:

4-5/8" x 3" spatula
8" x 3" spatula
Palmetto brush
Grill scraper
"Majestiklean" cleaning powder



L-24MMF



L-36MMF

MODEL	LENGTH	DEPTH	HEIGHT	BURNERS	POWER	VOLUME	WEIGHT
L-24MMF	24" 610mm	25" 635mm	13 3/4" 349mm	2	40 000 BTU	5,3 ft ³ 0,15 m ³	175 lbs 80 kg
L-36MMF	36" 914mm	25" 635mm	13 3/4" 349mm	3	60 000 BTU	8,4 ft ³ 0,24 m ³	250 lbs 113 kg

REQUIRED CLEARANCE

- Adapted for installation on a combustible surface.
- For installation on or near combustible materials.

Required minimal distances are:

6 (152mm) inches from the sides
6 (152mm) inches from the back

***For commercial use only**

WARNING

The gas pressure control on this appliance must be set, if necessary, at the required pressure; 11 water column inches (3,24 KPa) for propane gas, or 7 water column inches (1,74 KPa) for natural gas. The operating pressure is 10 water column inches (2,49 KPa) for propane gas, or 3,5 water column inches (0,87 KPa) for natural gas.