Globe® Gas Countertop Griddles

It’s what’s INSIDE that counts!

Insulated double wall construction for superior heating efficiency.

Models

Manual Control
- GG15G
- GG24G
- GG36G
- GG48G

Thermostat Control
- GG24TG
- GG36TG
- GG48TG
- GG60TG (pictured)

Standard Features

- Efficient 1” thick highly polished steel griddle plate, fully welded to sleek stainless steel front plate and frame
- Insulated double wall front and side construction with extended cool-to-touch front edge
- High performance 30,000 BTU per burner
- Stainless steel U-style burners provide heat control every 12” and flame every 6”
- Individual adjustable pilot for each burner with easy front panel access
- Piezo ignition on thermostatic griddles
- 200°F - 575°F temperature range on the thermostatic griddle
- Removable, easy-to-clean, stainless steel catch tray
- Metal control knobs with set screws
- Adjustable 4” stainless steel legs
- Spatula wide 4” trough
- 3.5” tapered splash guard
- Unit ships natural gas with liquid propane gas (LP) conversion kit and regulator

Warranty

- Two years parts and labor

Approved by: ______________________________ Date: ____________
## Gas Countertop Griddle 15" / 24" / 36" / 48" / 60" Models

**For indoor use only**

**DIMENSIONS | SPECIFICATIONS | SHIPPING INFORMATION**

Reinforced carton for shipping. Weight of carton included below and may vary from shipment to shipment.

**Shipped on a pallet. Freight class 77.5**

<table>
<thead>
<tr>
<th>Model</th>
<th>A - Width</th>
<th>B - Depth (includes inlet pipe, back baffle, regulator)</th>
<th>C - Height</th>
<th>Net Wt (lbs)</th>
<th>No. Burners</th>
<th>BTUs ea.</th>
<th>BTU Cooking Area</th>
<th>Shipping Dimensions</th>
<th>Ship Wt (lbs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>GG15G</td>
<td>15&quot; (38 cm)</td>
<td>32.68&quot; (83 cm)</td>
<td>15.75&quot; (40 cm)</td>
<td>118.17 lbs</td>
<td>1</td>
<td>30,000</td>
<td>15&quot; x 20&quot; (38 cm x 51 cm)</td>
<td>48&quot; x 40&quot; x 23&quot; (122 cm x 102 cm x 58.4 cm)</td>
<td>145 lbs (65.8 kg)</td>
</tr>
<tr>
<td>GG24G/GG24TG</td>
<td>24&quot; (61 cm)</td>
<td>32.68&quot; (83 cm)</td>
<td>15.75&quot; (40 cm)</td>
<td>163 lbs</td>
<td>2</td>
<td>60,000</td>
<td>24&quot; x 20&quot; (61 cm x 51 cm)</td>
<td>48&quot; x 40&quot; x 23&quot; (122 cm x 102 cm x 58.4 cm)</td>
<td>210 lbs (95.3 kg)</td>
</tr>
<tr>
<td>GG36G/GG36TG</td>
<td>36&quot; (91.5 cm)</td>
<td>32.68&quot; (83 cm)</td>
<td>15.75&quot; (40 cm)</td>
<td>258 lbs</td>
<td>3</td>
<td>90,000</td>
<td>36&quot; x 20&quot; (91 cm x 51 cm)</td>
<td>48&quot; x 40&quot; x 23&quot; (122 cm x 102 cm x 58.4 cm)</td>
<td>307 lbs (139.25 kg)</td>
</tr>
<tr>
<td>GG48G/GG48TG</td>
<td>48&quot; (122 cm)</td>
<td>32.68&quot; (83 cm)</td>
<td>15.75&quot; (40 cm)</td>
<td>337.75 lbs</td>
<td>4</td>
<td>120,000</td>
<td>48&quot; x 20&quot; (122 cm x 51 cm)</td>
<td>54&quot; x 36&quot; x 23&quot; (137 cm x 91.4 cm x 58.4 cm)</td>
<td>397 lbs (180 kg)</td>
</tr>
<tr>
<td>GG60TG</td>
<td>60&quot; (152.4 cm)</td>
<td>32.68&quot; (83 cm)</td>
<td>15.75&quot; (40 cm)</td>
<td>420.64 lbs</td>
<td>5</td>
<td>150,000</td>
<td>60&quot; x 20&quot; (152.4 cm x 50.8 cm)</td>
<td>62&quot; x 36&quot; x 23&quot; (152.5 cm x 91.4 cm x 58.4 cm)</td>
<td>484.14 lbs (219.6 kg)</td>
</tr>
</tbody>
</table>

### GAS REQUIREMENTS AND INFORMATION

- Natural gas or LP main supply required
- Conversion of unit from natural gas to LP must be completed by an authorized Globe servicer
- 3/4" standard pipe size I.D. connection

Gas griddle is constructed of stainless steel with extra-insulation in front and side walls; with cool-to-touch front edge. Griddle plate is 1" thick, highly polished steel with 3.5" tapered wraparound stainless steel splash guard. Griddle has a 4" wide front grease trough with grease chute and a stainless steel grease drawer with weep holes. Unit has high performance 30,000 BTU stainless steel U-style burners to provide flame every 6". A standing pilot is provided on manual control griddles, Pizio ignition provided on thermostatic griddles. Temperature range is 200°F to 575°F on thermostatic griddles. Gas connection is 3/4" N.P.T. males and a convertible pressure regulator is provided for either LP or natural gas. Griddle is listed to NSF Standard 4 by ETL. Two year parts and labor warranty.

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