Item # _____

Qty # _____

Model # _____

Project # _____

DUKERS

Quality Commercial Refrigeration

1 YEAR WARRANTY PARTS &

Thermostatic Griddle
DCGT36

GRIDDLE MODEL	DIMENSION		
	Width	Depth	Height
DCGT36	36 in	28 1/2 in	15 1/4 in

- Stainless steel exterior and interior.
- 26,000 BTU Burners per 12" section with standby pilots.
- Independent Thermostatic controls every
- Temperature range 250 °F - 500 °F.
- Heavy duty 1" thick polished steel griddle plate.
- Each griddle is shipped with Standard Natural Gas, LP conversion kit.
- Adjustable stainless steel legs come standard, allowing the equipment height to be adjusted from a low of 15 1/4" to a maximum of 17 5/8".
- Full length seamless drip pan, easy to remove and clean.

HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

* All measures are presented in Inches

DUKERS

Los Angeles | San Francisco | Dallas
Houston | Florida | Chicago | New Jersey

1-800-931-8628

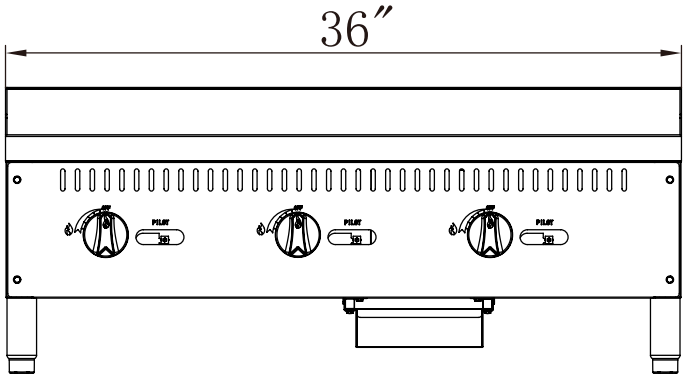
info@dukersusa.com

www.DukersUSA.com

DETAILS & SPECIFICATIONS

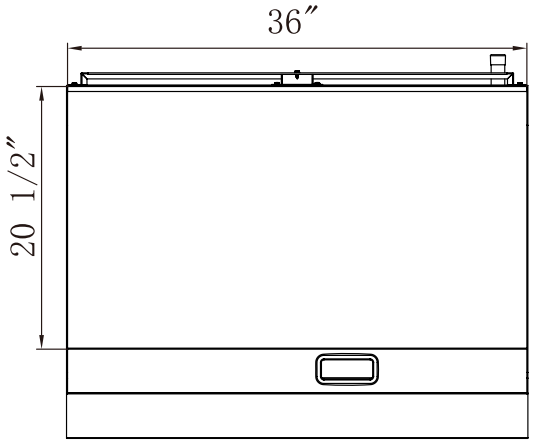
GRIDDLE DCGT36

Front View

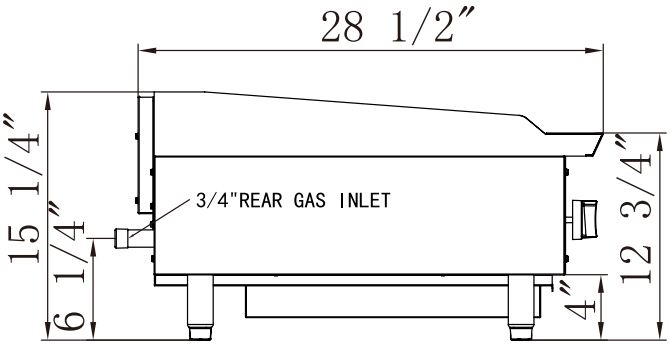


DCGT 36	
GAS SOURCE	NG/Propane
WORK AREA	35 7/8″X 20 1/2″
BURNER	3 count
SINGLE BURNER	26000 BTU/H
COMBINED	78000 BTU/H
GAS PRESSURE	NG: 4 “WC Propane: 10 “WC
NOZZLE	NG: 41# Propane: 35#
CONTAINER FITMENT	250

Top View



Side View



PROUD MEMBER CFESA Commercial Food Equipment Service Association

SANITATION

C US

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCGT36	38 1/4″	32 5/8″	18 7/8″	261	318