DUKERS DCGMA60

Brand: DUKERS
Product Code: DUKERS DCGMA60
Availability: In Stock
Weight: 716.00lb
Dimensions: 60.00in x 30.00in x 15.25in

Price: $2,240.00

Short Description
60" Thermostatic Griddle with 5 Burners

Description
The Dukers DCGMA60 is a 60-inch W Griddle equipped with five burners, ideal for professional kitchen environments. Its stainless steel construction ensures durability and easy cleaning, both inside and out. With each burner generating 30,000 BTU/H and a combined output of 150,000 BTU/H, it delivers powerful and efficient cooking performance. Featuring independent manual controls every 12 inches, chefs can precisely adjust temperatures as needed. The griddle comes with adjustable stainless steel legs for stability and flexibility in setup. It is shipped with both Standard Natural Gas and LP conversion kit options, accommodating different gas sources. The heavy-duty 1-inch thick polished steel griddle plate and full-length seamless drip pan make maintenance effortless. Backed by a 1-year parts and labor warranty, the DCGMA60 ensures reliability and quality in commercial kitchen settings.

Product Features

- Stainless steel exterior and interior.
- 30,000 BTU Burners per 12” section with standby pilots.
- Independent manual controls every 12”.
- Adjustable, stainless steel legs standard.
- Each griddle is shipped with Standard Natural Gas, LP conversion kit.
- Heavy duty 1” thick polished steel griddle plate.
- Full length seamless drip pan, easy to remove and clean.
- 1 Year Parts and Labor Warranty

Technical Specifications

- GAS SOURCE: Natural Gas (NG) / Propane
- BURNER: 5 count
- SINGLE BURNER: 30,000 BTU/H
- COMBINED: 150,000 BTU/H
- GAS PRESSURE:
    - NG: 4“ WC
    - Propane: 10“ WC
- WORK AREA: 59.8" x 24"
- NOZZLE:
    - NG: 37#
    - Propane: 51#

Specifications
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Shipping / Pick Up
Free Shipping On Certain Orders! Call Now for a Quote!

Warranty
1 Year Parts and Labor Warranty

Dukers_Gas_Equipment_1_Yr_Warranty.pdf

Product Gallery