DUKERS DCGMA48

Brand: DUKERS
Product Code: DUKERS DCGMA48
Availability: In Stock
Weight: 515.88lb
Dimensions: 48.00in x 33.50in x 15.25in

Price: $1,824.00

Short Description
48" Thermostatic Griddle with 4 Burners

Description
The Dukers DCGMA48 is a 48-inch W Griddle equipped with four burners, designed for professional kitchens. Its stainless steel exterior and interior ensure durability and easy maintenance. With each burner delivering 30,000 BTU/H and a combined power of 120,000 BTU/H, it offers efficient cooking performance. The griddle features independent manual controls every 12 inches for precise temperature adjustments, along with adjustable stainless steel legs for stability. Shipped with both Standard Natural Gas and LP conversion kit options, it accommodates different gas sources. Featuring a heavy-duty 1-inch thick polished steel griddle plate and a full-length seamless drip pan, cleaning is made effortless. Backed by a 1-year parts and labor warranty, the DCGMA48 guarantees reliability and performance 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: 4 count
- SINGLE BURNER: 30000 BTU/H
- COMBINED: 120000 BTU/H
- GAS PRESSURE:
    - NG: 4“ WC
    - Propane: 10“ WC
- WORK AREA: 47.83" x 24.02"
- NOZZLE:
    - NG: 37#
    - Propane: 51#

Specifications

DCGMA48.pdf

Shipping / Pick Up

Free Shipping On Certain Orders! Call Now for a Quote!

Warranty

1 Year Parts and Labor Warranty

Product Gallery