DUKERS DCGMA36

Brand: DUKERS
Product Code: DUKERS DCGMA36
Availability: In Stock
Weight: 341.72lb
Dimensions: 36.00in x 33.50in x 15.25in

Price: $1,326.00

Short Description
36" Thermostatic Griddle with 3 Burners

Description
The Dukers DCGMA36 is a 36-inch W Griddle featuring three burners, making it ideal for commercial kitchens. With a stainless steel exterior and interior, it ensures durability and easy cleaning. Each burner delivers 30,000 BTU/H, providing a combined power of 90,000 BTU/H for efficient cooking. The griddle offers independent manual controls every 12 inches, allowing precise temperature adjustments. It comes with adjustable stainless steel legs for stability and versatility. Shipped with a Standard Natural Gas and LP conversion kit, it accommodates various gas sources. The griddle boasts a heavy-duty 1-inch thick polished steel griddle plate and a full-length seamless drip pan, facilitating effortless cleaning. Backed by a 1-year parts and labor warranty, the DCGMA36 ensures reliability and performance in commercial kitchen environments.

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: 3 count
- SINGLE BURNER: 30000 BTU/H
- COMBINED: 90000 BTU/H
- GAS PRESSURE:
    - NG: 4“ WC
    - Propane: 10“ WC
- WORK AREA: 35.83" x 24.02"
- NOZZLE:
    - NG: 37#
    - Propane: 51#

Specifications

DCGMA36.pdf

Shipping / Pick Up

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

Warranty

1 Year Parts and Labor Warranty

Product Gallery