DUKERS DCGMA24



Brand: DUKERS
Product Code: DUKERS DCGMA24
Availability: In Stock
Weight: 242.51lb
Dimensions: 24.00in x 33.50in x 15.25in

Price: $1,041.00

Short Description
24" Thermostatic Griddle with 2 Burners

Description
The Dukers DCGMA24 24-inch W Griddle with 2 Burners offers a versatile cooking solution for commercial kitchens, boasting a durable stainless steel exterior and interior construction. Each of its two burners delivers 30,000 BTU/H, ensuring efficient heat distribution across the 23.83" x 24.02" work area. With independent manual controls every 12 inches and adjustable stainless steel legs, operators have precise control and stability during use. Shipped with a Standard Natural Gas and LP conversion kit, this griddle accommodates various gas sources. Its heavy-duty 1-inch thick polished steel griddle plate and full-length seamless drip pan facilitate easy cleaning. Backed by a 1-year parts and labor warranty, this griddle guarantees reliability and performance in commercial cooking 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: 2 count
- SINGLE BURNER: 30000 BTU/H
- COMBINED: 60000 BTU/H
- GAS PRESSURE:
    - NG: 4“ WC
    - Propane: 10“ WC
- WORK AREA: 23.83" x 24.02"
- NOZZLE:
    - NG: 37#
    - Propane: 51#

Specifications

DCGMA24.pdf

Shipping / Pick Up

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

Warranty

1 Year Parts and Labor Warranty

Product Gallery









