



Project:  
Item Number:  
Quantity:

**HEAVY-DUTY FLAT-TOP GAS GRIDDLES**



GGHDM-24



GGHDT-24

**DESCRIPTION**

Vollrath® Heavy-Duty Flat-Top Gas Griddles are a simple, effective way to prepare food economically and safely. These units are ideal for steak houses, restaurants, coffee shops, clubs, and pubs.

**CLEARANCE AND ENVIRONMENT**

- Griddles must be installed adjacent to non-combustible surfaces only, with a minimum spacing of 6" at the back.
- Adequate clearance must be maintained for proper ventilation and servicing; 4" legs must be installed for airflow.

**AGENCY LISTINGS**



Conforms to NSF/ANSI STD 4



Conforms to ANSI STD Z83.11-2016  
Certified to CSA STD 1.8-2016

**WARRANTY**

All models shown come with Vollrath's 1-year standard warranty against defects in materials and workmanship. For full warranty details, please refer to [vollrathfoodservice.com](http://vollrathfoodservice.com).

Approvals	Date

Due to continued product improvement, please consult [vollrathfoodservice.com](http://vollrathfoodservice.com) for current product specifications.

**ITEMS**

Item No./Model No.	Description
<b>Heavy-Duty Manual</b>	
GGHDM-24	Gas Griddle, 24"
GGHDM-36	Gas Griddle, 36"
GGHDM-48	Gas Griddle, 48"
GGHDM-60	Gas Griddle, 60"
GGHDM-72	Gas Griddle, 72"
<b>Heavy-Duty Thermostatically Controlled</b>	
GGHDT-24	Gas Griddle, 24"
GGHDT-36	Gas Griddle, 36"
GGHDT-48	Gas Griddle, 48"
GGHDT-60	Gas Griddle, 60"
GGHDT-72	Gas Griddle, 72"

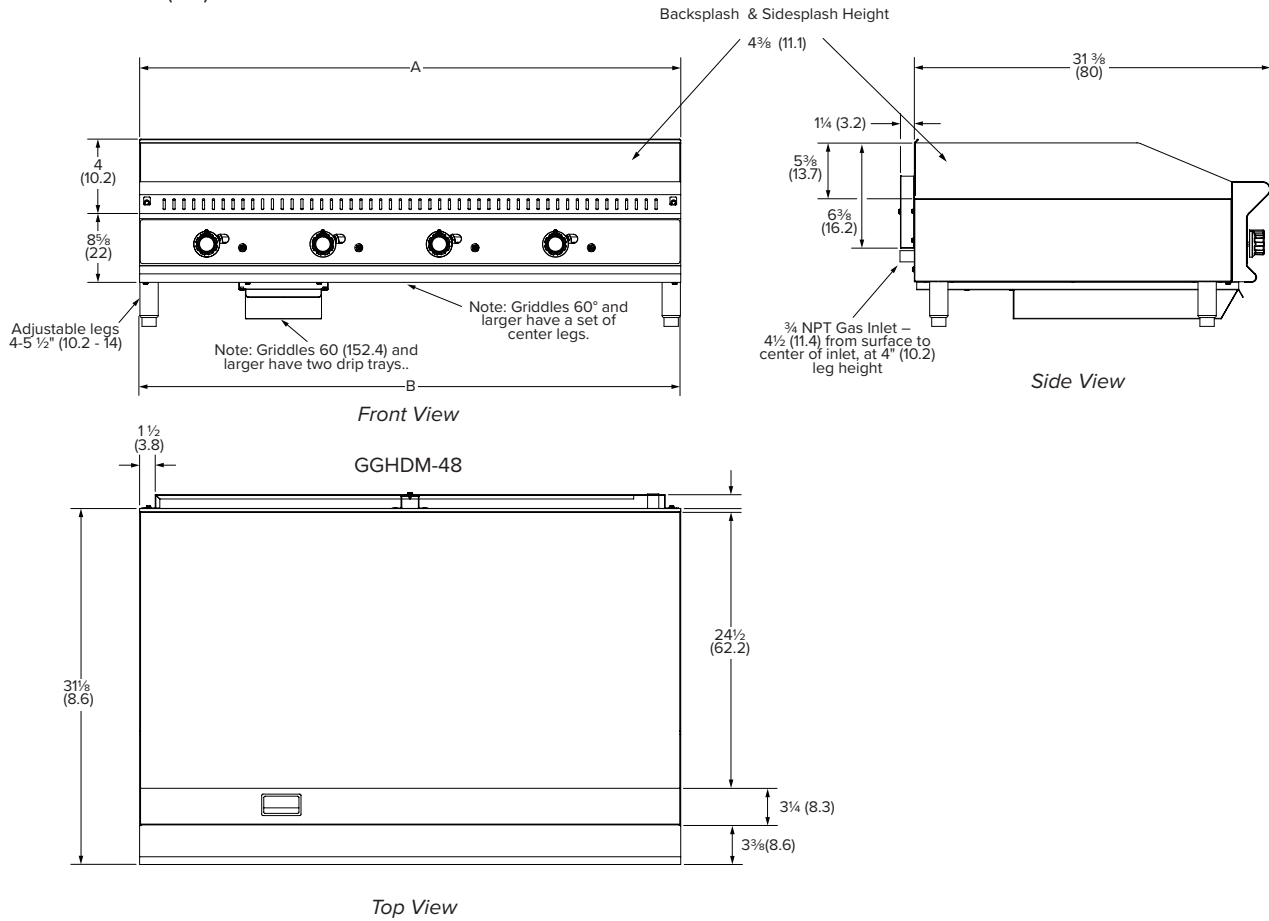
**FEATURES & BENEFITS**

- 30,000 BTU custom stainless steel U-shaped burners provide versatility, even heating, and efficiency.
- 12" (30.5)-wide individually-controlled heating zones offer full coverage.
- Unit is natural-gas-ready; propane conversion kit is included.
- Metal knobs are **GUARANTEED FOR LIFE**.
- Polished 1" (2.5cm) thick steel griddle plate provides even heat distribution and retention.
- Welded griddle plate seams eliminate grease and dirt traps.
- Divided Stainless Steel Drip Pan helps prevent overflow and sloshing during removal.
- Zero side clearance from non-combustibles saves space.
- Heavy-duty 2 mm thick back and side walls contain splash and keep food on the unit.
- Bull-nose design protects from burns.
- Adjustable flame settings create consistent, even heating.
- Welded griddle plate seams eliminate grease and dirt traps.
- Heavy-duty gas valves ensure long life.
- Heavy-duty legs make leveling simple.
- Thermostatic controls maintain user settings to ensure consistent surface temperature.
- Vollrath components improve durability and cleanability.
- Standard ¾" NPT gas inlet allows convenient installation.

## HEAVY-DUTY FLAT TOP GAS GRIDDLES

### DIMENSIONS

Shown in inches (cm)



### SPECIFICATIONS

Item No.		(A) Width	(B) Leg Width	Number of Burners	Output (BTU)	Pilot Type	Number of Drip Trays
Manual Control	Thermostatic Control						
GGHDM-24	GGHDT-24	24.1 (61.2)	23.9 (60.7)	2	60,000	Standing	1
GGHDM-36	GGHDT-36	35.9 (91.1)	35.8 (90.9)	3	90,000		
GGHDM-48	GGHDT-48	47.7 (121.1)	47.6 (120.9)	4	120,000		
GGHDM-60	GGHDT-60	60.2 (152.9)	60.1 (152.6)	5	150,000	Standing	2
GGHDM-72	GGHDT-72	72.0 (182.8)	71.9 (182.9)	6	180,000		



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