

HEAVY-DUTY FLAT TOP GAS GRIDDLES



GGHDM-24



GGHDT-24

DESCRIPTION

Vollrath® Heavy-Duty Gas 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.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

ITEMS

Item No./Model No.	Description
Heavy-Duty Manual Gas Griddles	
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"
Thermostatically-Controlled Heavy-Duty Gas Griddles	
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"

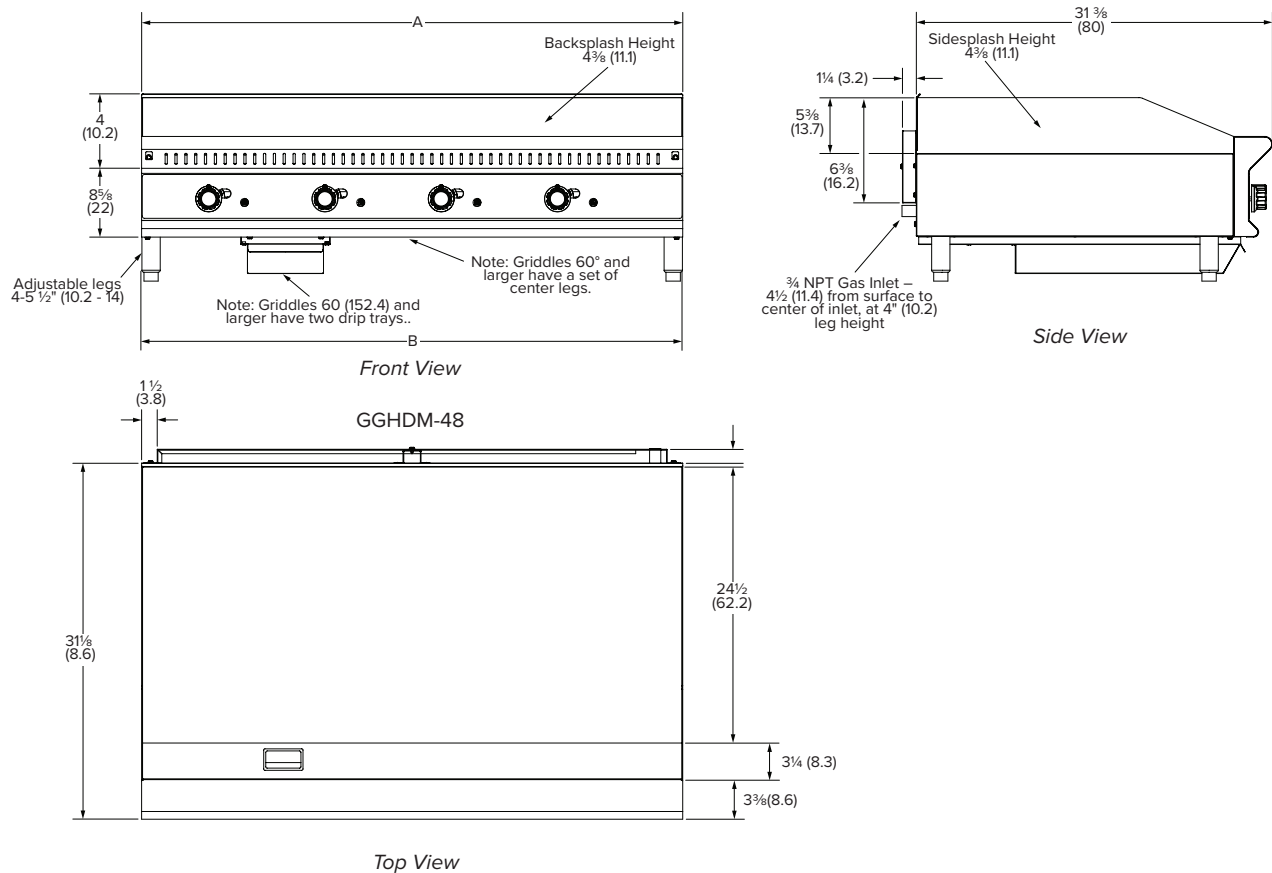
FEATURES & BENEFITS

- 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.
- Heavy-duty gas valves ensure long life.
- Heavy-duty legs make leveling simple.
- Thermostatic controls maintain consistent surface temperatures from 200 °F–450 °F (93 °C–232 °C).
- Vollrath components improve durability and cleanability.
- Standard ¾" NPT gas inlet allows convenient installation.

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DIMENSIONS

Shown in inches (cm)



SPECIFICATIONS

Item		(A) Width Inches (cm)	(B) Leg Width Inches (cm)	Cooking Surface Dimensions W x D Inches (cm)	Output BTU	Burners
Manual Control	Thermostatic Control					
GGHDM-24	GGHDT-24	24.1 (61.2)	23.9 (60.7)	23.8 x 24.6 (60.5 x 62.5)	60,000	2
GGHDM-36	GGHDT-36	35.9 (91.1)	35.8 (90.9)	35.6 x 24.6 (90.4 x 62.5)	90,000	3
GGHDM-48	GGHDT-48	47.7 (121.1)	47.6 (120.9)	47.4 x 24.6 (120.4 x 62.5)	120,000	4
GGHDM-60	GGHDT-60	60.2 (152.9)	60.1 (152.6)	60.0 x 24.6 (152.4 x 62.5)	150,000	5
GGHDM-72	GGHDT-72	72.0 (182.8)	71.9 (182.9)	71.8 x 24.6 (182.4 x 62.5)	180,000	6



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