

## MEDIUM-DUTY FLAT TOP GAS GRIDDLES



GGMDM-24



GGMDT-24

### DESCRIPTION

Vollrath® Medium-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).

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

### ITEMS

Item No./Model No.	Description
<b>Manual Gas Griddles</b>	
GGMDM-12	Gas Griddle, 12"
GGMDM-18	Gas Griddle, 18"
GGMDM-24	Gas Griddle, 24"
GGMDM-36	Gas Griddle, 36"
GGMDM-48	Gas Griddle, 48"
GGMDM-60	Gas Griddle, 60"
<b>Thermostatically-Controlled Gas Griddles</b>	
GGMDT-24	Gas Griddle, 24"
GGMDT-36	Gas Griddle, 36"

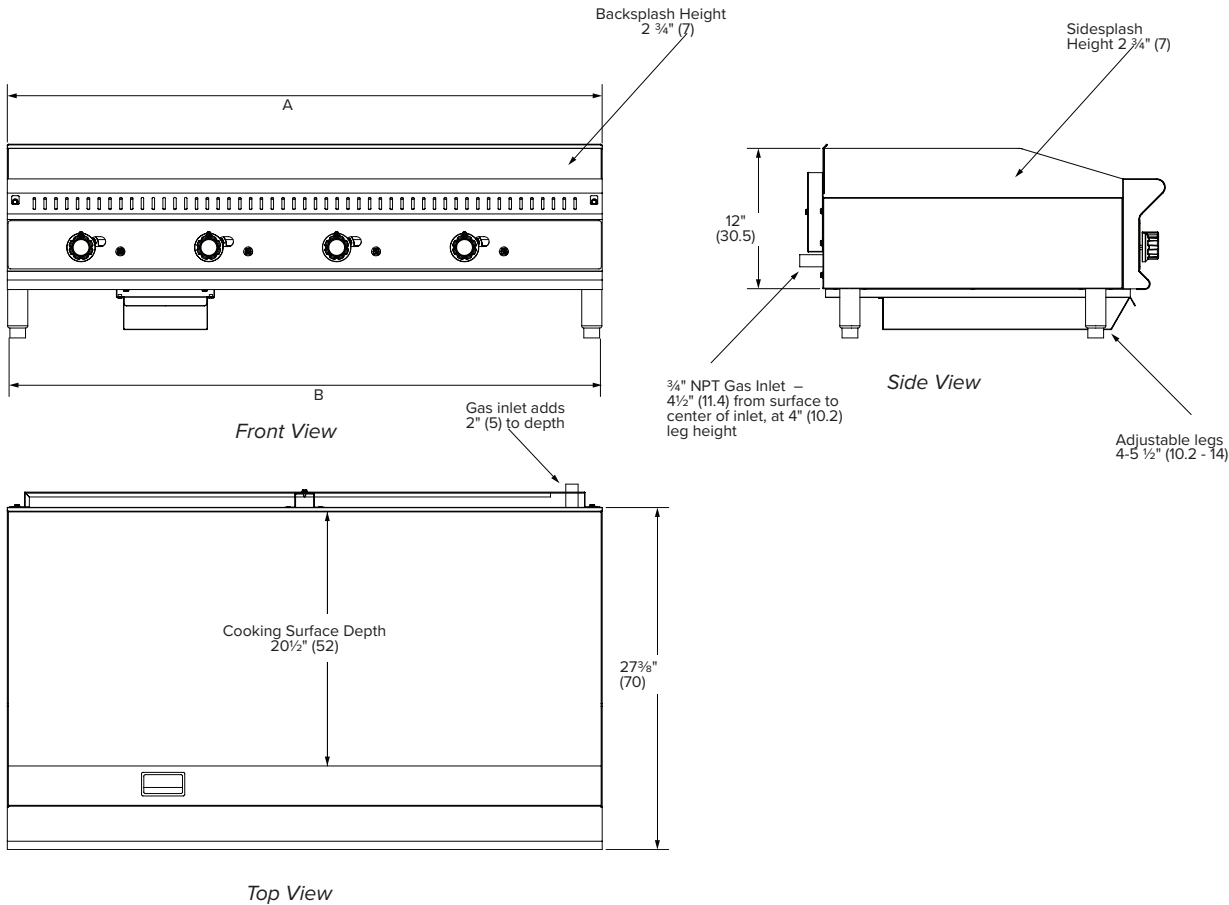
### FEATURES & BENEFITS

- 28,000 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 ¾" (1.09 cm) thick steel griddle plate provides even heat distribution and retention.
- 12" model provides an option for tight spaces.
- Divided Stainless Steel Drip Pan helps prevent overflow and sloshing during removal.
- Zero side clearance from non-combustibles saves space.
- 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 consistent surface temperatures from 200 °F–450 °F (93 °C–232 °C).
- Vollrath components improve reliability 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					
GGMDM-12	—	12.1 (30.7)	12.0 (30.4)	11.7" x 20.5" (29.7 x 52)	28,000	1
GGMDM-18	—	18.0 (45.7)	17.9 (45.4)	17.7" x 20.5" (45 x 52)	28,000	1
GGMDM-24	GGMDT-24	24.1 (61.2)	23.9 (60.7)	23.7" x 20.5" (60.2 x 52)	56,000	2
GGMDM-36	GGMDT-36	35.9 (91.1)	35.8 (90.9)	35.7" x 20.5" (90.7 x 52)	84,000	3
GGMDM-48	—	47.7 (121.1)	47.6 (120.9)	47.7" x 20.5" (121.2 x 52)	112,000	4
GGMDM-60	—	60.2 (152.9)	60.1 (152.6)	59.7" x 20.5" (151.6 x 52)	140,000	5

VOLLRATH®

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