

Equipment for the Foodservice Industry

value + quality + service

Manual Griddle

RCTMG-24



RCTMG-24

Features

Features:

- Durable stainless steel structure that is corrosion resistant and easy to clean
- Simple and robust structure, easy to manipulate and maintain
- Highly efficient stainless steel burner
- Standby pilots
- 3/4" thick griddle plate
- Independent manual controls to save energy
- Easily accessible grease pan for easy clean up

- Adjustable stainless steel legs included
- One year limited warranty parts & labor
- Available in natural gas & propane
- 3/4" NPT on rear of appliance

Warranty:

One year limited warranty parts and labour.
For full warranty details visit https://www.efifoodequip.com/warranty-info.php



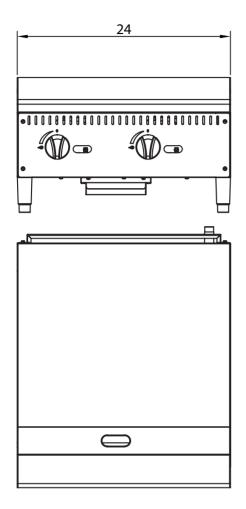


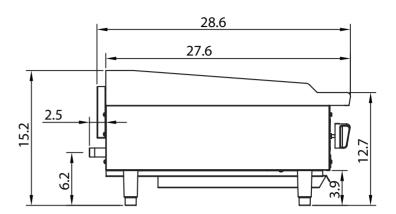






RCTMG-24 Specifications





Model	Burners	Ignition	Gas type	Intake-tube pressure (in.W.C.)	Per BTU B.T.U./h	Total BTU B.T.U./h	Nozzle No.	Net weight (LBS)
RCTMG-24-N	- 2	Manual	NG	4	30,000	60,000	#37	- 160.9
RCTMG-24-P			LP	10	30,000	60,000	#51	

Specifications subject to change without notice.

