

Project: _____

Item #: _____

Quantity: _____

Up to 30% Less* Gas Consumption

SHORT FORM SPECIFICATION

Heavy-duty countertop gas thermostatic griddle, VORTEX Model No. _____. Fully welded stainless and aluminized steel chassis with 14-gauge 304 stainless steel front and sides. Cast iron rectangle-shaped atmospheric burners rated at 27,000 BTU/hr, spaced every 12 inches for consistent heat distribution. Radiant heating system enhances thermal uniformity and recovery. Chrome 1" (25mm) thick steel griddle plate provides strong heat retention and searing performance. Stainless steel grease drawer system; dual drawers on wider models. 4-inch adjustable legs; 3/4-inch rear gas connection.

**Actual gas savings will vary based on model, configuration, and operating conditions*

MODEL SERIES

- VRX-36-CTG VRX-48-CTG VRX-60-CTG
 VRX-72-CTG

APPLICATIONS

- Breakfast favorites like eggs, pancakes, and bacon where fast, even cooking is essential
- Burgers, steaks, sandwiches, and flatbreads that benefit from consistent searing and clean presentation
- Mixed menu cooking proteins and vegetables side by side without flavor transfer
- Open kitchen concepts where a clean, polished chrome surface enhances the visual appeal of the cookline
- High-volume operations and food trucks that need fast recovery and easy cleanup

FEATURES

- Heavy-duty 14-gauge 304 stainless steel construction
- 1-inch thick chrome steel griddle plate for even heat
- High-output 27,000 BTU burners every 12 inches
- Snap-action thermostats (200°F (93°C) to 550°F (288°C))
- Welded grease gutter, chute, and large-capacity grease drawer
- Piezo ignition and built-in safety valves
- Modular design for quick service access

BENEFITS

- High-efficiency infrared burner technology delivers faster heat-up and more consistent cooking performance
- Efficient heat transfer cooks faster at lower temperatures with less shrinkage
- Smooth chrome surface prevents sticking and flavor transfer. Thick plate delivers consistent searing and fast recovery
- Strong burners ensure even cooking across the surface
- Precise temperature control improves consistency and reduces waste
- Reliable ignition and safety features boost operator confidence
- Releases less heat into the kitchen and lowers A/C demand. Reduces energy use and operating costs
- Heavy-duty build reduces service issues in high-volume kitchens
- Effective grease management speeds cleaning and improves sanitation
- Cleans quickly with minimal buildup for faster turnaround

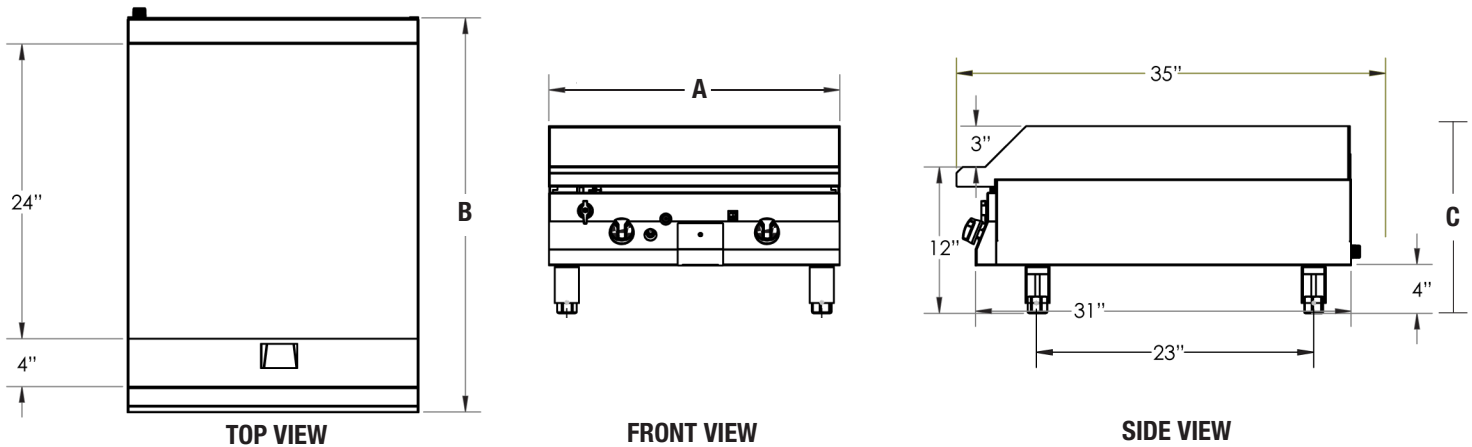
Note: Chrome griddles require high-heat cooking utensils and specific cleaning tools designed for the chrome surface. Refer to the installation and operations manual for approved cleaning procedures and guidelines

CERTIFICATIONS


Project: _____

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PLAN VIEW / EQUIPMENT DIMENSIONS

MECHANICAL SPECIFICATIONS

Model	Width (A) IN (MM)	Depth (B) IN (MM)	Height (C) IN (MM)	Burners	Cooking Area	Total BTU/HR	Installed Wgt LBS (KG)	Ship Wgt LBS (KG)
VRX-36-CTG	36" (914.4)	33" (838.2)	15" (381)	3	36" x 24"	78,000	234 (105.3)	256 (115.2)
VRX-48-CTG	48" (1219.2)	33" (838.2)	15" (381)	4	48" x 24"	104,000	322 (144.9)	352 (158.4)
VRX-60-CTG	60" (1524)	33" (838.2)	15" (381)	5	60" x 24"	130,000	399 (179.55)	440 (198)
VRX-72-CTG	72" (1828.8)	33" (838.2)	15" (381)	6	72" x 24"	156,000	468 (210.6)	510 (229.5)

*These are nominal dimensions and can vary by +1.75" with adjustable legs.

Freight Class: 85
GAS AND ELECTRICAL REQUIREMENTS

- Manifold pressure for Natural Gas: 5.0 in W.C.
- Manifold pressure for LP Gas: 10.0 in W.C.
- Gas connection: 3/4-inch NPT rear manifold
- Units operate on Natural Gas or Propane Gas; conversion components included
- 120V, 50/60 Hz, 1 Amp single phase with NEMA 5-15 USA plug

VENTILATION REQUIREMENTS

- Commercial installation requires a properly engineered ventilation and exhaust system.

For compliance, refer to:

- National Fire Protection Association Standard NFPA 96 (North America Only)

WARRANTY AND SERVICEABILITY

- Standard one-year parts and labor warranty from MVP Group

Side	Required Clearance	
	Combustible	Non-Combustible
Left	6"	0"
Right	6"	0"
Back	6"	0"

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California Proposition 65 Compliance Notice:

This product may contain one or more chemical substances, including lead, that are listed by the State of California as known or suspected to cause cancer, birth defects, or other reproductive harm. Operation, handling, installation, or servicing of this product may result in exposure to such substances. For additional regulatory information, refer to www.p65warnings.ca.gov

