



America

www.BakeMax.com

Project: _____

Item: _____

Qty: _____ Date: _____

BakeMax America BATG Series Thermostatic Gas Griddle

The BakeMax America BATG Series Thermostatic Gas Griddle is designed to provide the ultimate performance and durability. As with all our heavy-duty countertop equipment, they are built to the highest commercial standards to ensure years of trouble-free service, featuring superior frame construction and stainless-steel exterior for easy maintenance. Combine all of this with our affordable prices and you have the best value for your budget.



Model # BATG24



Certified to ANSI/NSF4

- Available in 24", 36", 48" Widths.
- Full Stainless-Steel Construction
- Highly Polished 3/4" Carbon Steel Fully Welded Griddle Plate
- Easy-To-Light Pilot at the sides of Each Burner
- Independent Heat Control for Each Burner
- Durable Black Aluminum Knobs
- 200-575°F Energy-Saving Adjustable Thermostatic Control Valves to Achieve Precise Desired Griddle Plate Surface Temperature
- Enameled Burners Positioned every 12" Providing Heat Uniformity
- Easy-to-Light Pilots
- Stainless-Steel Splash Guards
- 4.4" Enameled Grease Tray for Easy Cleaning
- 3/4" Rear Gas Connection
- Adjustable Stainless-Steel Legs
- LP Conversion Kit Included
- 2-Year Limited Warranty






Model # BATG48

** Due to continuous product improvement, specifications are subject to change without notice.

BakeMax ® / Titan Ventures International Inc.

Warehouses:

20 Caribou St, Moncton, NB E1H 0P3 
5705 Valley Belt Rd Independence, OH 44131 
1201 E 27th Terrace Pittsburg, KS 66762 

Toll Free: 1-800-565-BAKE (2253)
Phone: 506-858-8990
Fax: 506- 859-6929
Email: Sales@BakeMax.com

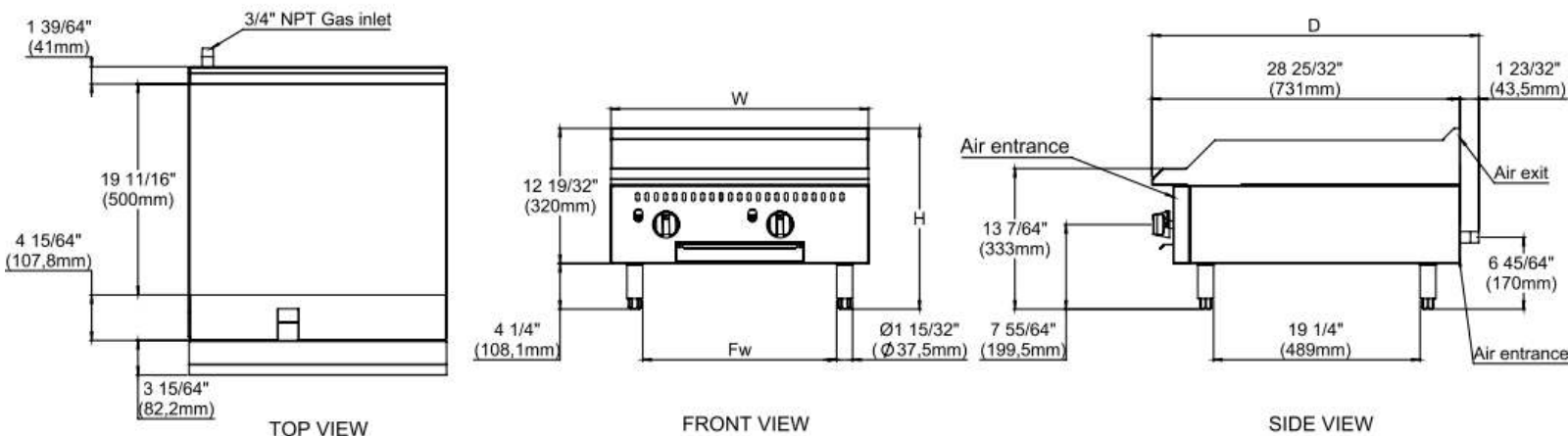
BakeMax America BATG Series Thermostatic Gas Griddle

Technical Information & Drawings

Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #	
							Gas	LP
BATG24	24"	30.5"	16.85"	2	70,000	70,000	43	54
BATG36	36"	30.5"	16.85"	3	105,000	105,000	43	54
BATG48	48"	30.5"	16.85"	4	140,000	140,000	43	54

Shipping Information




Model	Net Weight	Crated Weight	Crated Dimensions (D x W x H)
BATG24	182lbs. / 83kg	210lbs. / 95kg	34.25" x 28" x 19.3"
BATG36	240lbs. / 109kg	284lbs. / 129kg	34.25" x 40.25" x 19.3"
BATG48	258lbs. / 117kg	329lbs. / 149kg	34.25" x 53" x 19.3"



***Warning:** The minimum supply pressure on this appliance must be set at 4 water column inches for natural gas and 10 water column for propane gas. Each unit has a 3/4" gas connect at the rear of the appliance.

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