

Black Diamond 18" Standard Series Gas Griddle

BDECTG-16/NG

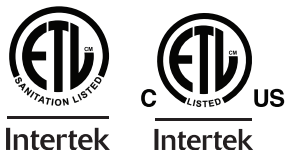


Elevate your commercial kitchen with this Black Diamond Gas Griddle, designed for efficiency and reliability. Crafted from durable stainless steel and cast iron, it ensures longevity in demanding environments. Featuring a single burner with a 30,000 BTU output, it's perfect for restaurants, diners, and cafes. Equipped with manual ignition and control, it offers precise operation. Cleaning is simplified with a stainless steel drip tray and adjustable legs for stability.

FEATURES AND CONSTRUCTION

- Made from durable stainless steel for long-lasting use
- Delivers a powerful 30,000 BTUs for efficient cooking
- Equipped with 1 manual burner for versatile cooking options
- Ideal for high-volume cooking needs
- Adjustable legs ensure stability on any surface
- Includes a 3/4" rear NPT gas inlet and gas connection
- Manual ignition and control for precise operation
- Maintains optimal cooking conditions for a variety of dishes
- Covered by the Black Diamond One-Year Limited Warranty
- ETL and ETL Sanitation listed for safety and performance

3RD PARTY APPROVALS



WARRANTY (USA / CANADA)

1 Year Limited Warranty

Contact Admiral Craft Equipment
for details at 1-877-672-7740



INCLUDED COMPONENTS

- (4) Adjustable Legs
- (1) Gas Conversion Orifice
- (1) Relief Valve
- (1) Drip Tray

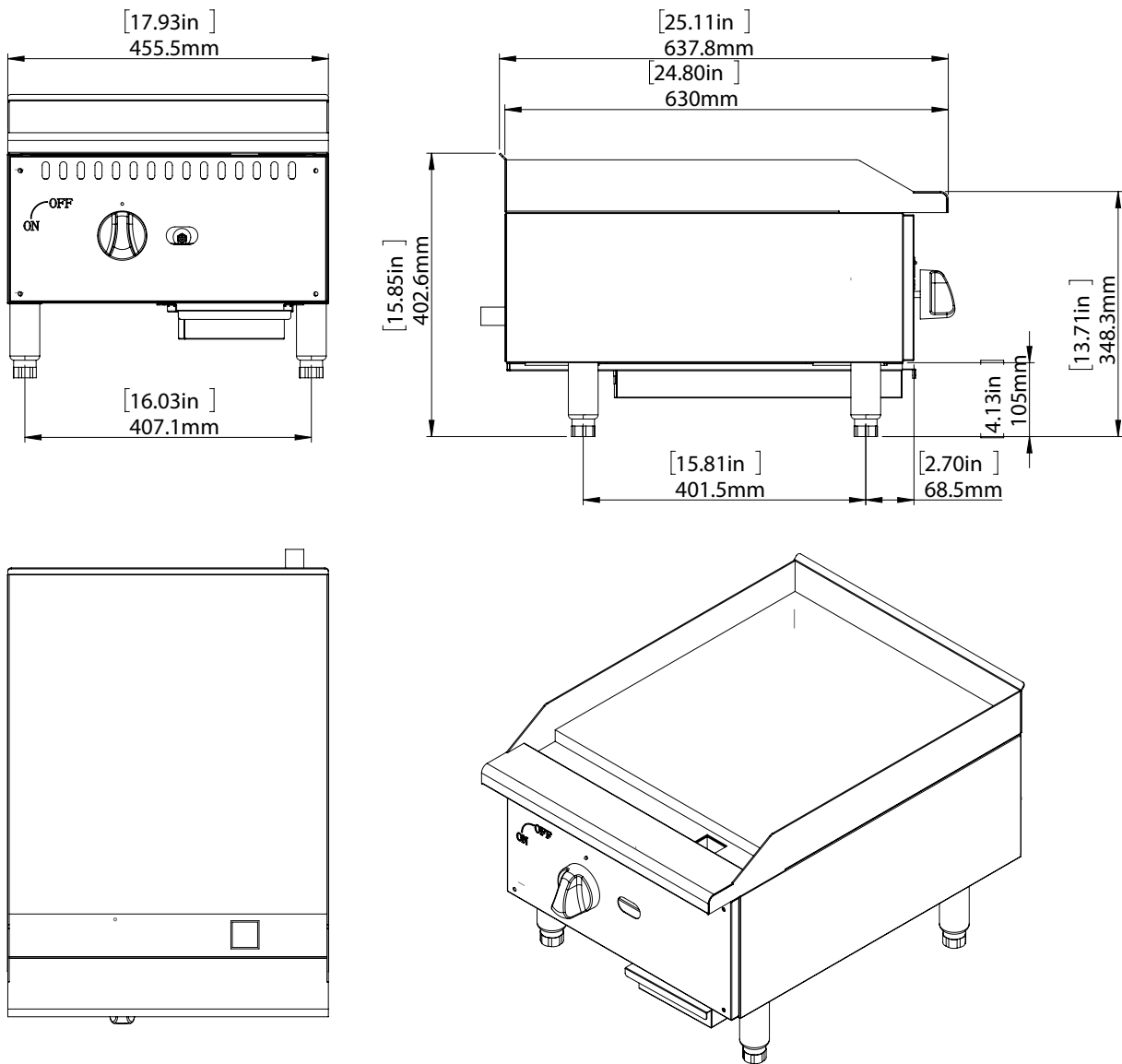
BLACK♦DIAMOND®

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FRONT

SIDE



TOP

Gas

Ignition Type	Total BTU/hr	Total Number of Burners	Cooking Surface	Number of Drip Trays	Assembled Dimensions	Item Weight lbs	Shipping Weight lbs
Manual	30000	1	Steel	1	25.11" x 17.93" x 15.84"	98.1	130.1

ADDITIONAL INFORMATION

- Liquid Propane (LP) or Natural Gas (NG) units available. Field convertible from LP to NG and vice versa. Electricity not needed.
- Minimum supply pressure is 4" W.C. for natural gas and 10" W.C. for propane.
- Gas powered appliances must always be indoors, under an approved exhaust system with grease removal filters and a fire protection system.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this document are subject to change without notice. While we exercise good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.