

## Black Diamond 48" Standard Series Gas Griddle

**BDECTG-48/NG**

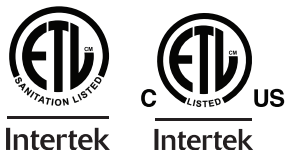


Elevate your commercial kitchen with this Black Diamond Gas Griddle, crafted from stainless steel and cast iron for durability. It features four powerful burners, each delivering 30,000 BTUs, perfect for high-demand cooking. Designed for natural gas, it includes a coupling adaptor and gas connection. Manual ignition and control enhance usability, while a removable drip tray ensures easy cleaning. Ideal for cooking pancakes, eggs, burgers, steaks, and vegetables.

### FEATURES AND CONSTRUCTION

- Made from durable stainless steel for long-lasting use
- Delivers a powerful 120,000 BTUs for efficient cooking
- Equipped with 4 manual burners 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
- (4) Gas Conversion Orifice
- (1) Relief Valve
- (1) Drip Tray

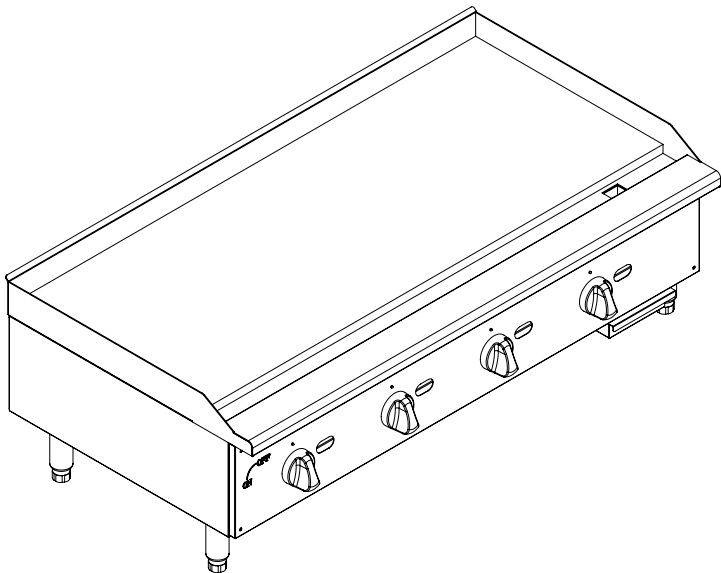
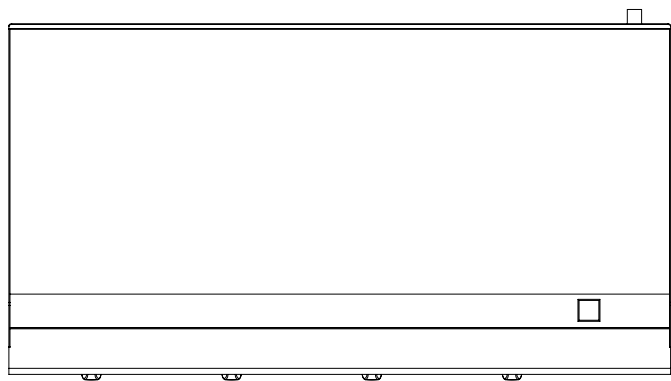
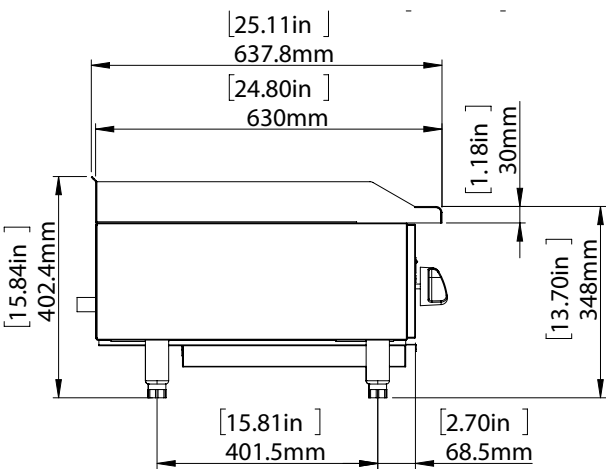
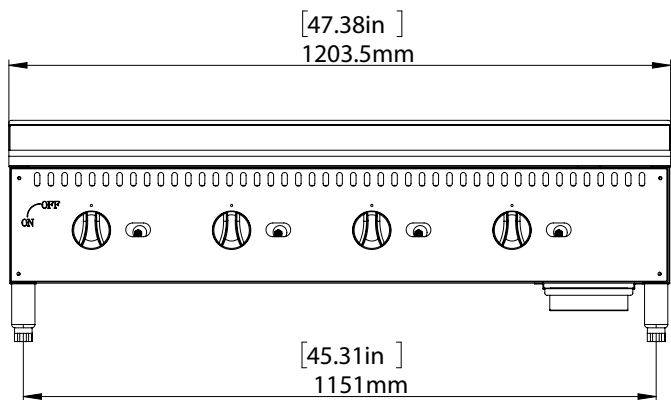
BLACK♦DIAMOND®

Black Diamond 48" Standard Series Gas Griddle

BDECTG-48/NG

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	120000	4	Steel	1	25.11" x 47.38" x 15.84"	278.9	341.8

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.