

**THERMOSTATIC GAS GRIDDLE EBSTGS****Gas Manual Griddles for Culinary Excellence**

The **EBSTGS Thermostatic Gas Griddles** are indispensable tools in the culinary arsenal of restaurants, bringing a touch of mastery to the art of grilling and griddling. Fueled by gas, these versatile cooking surfaces provide chefs with hands-on control over temperature settings, allowing for precise customization based on the unique requirements of each dish. The **EBSTGS** accommodates the simultaneous cooking of multiple items, from pancakes and eggs to burgers and vegetables. The manual control aspect adds a tactile element to the cooking process, enabling chefs to finesse the heat for perfect sears, caramelization, and flavor development. In the fast-paced environment of restaurants, gas manual griddles offer a balance between flexibility and control, empowering chefs to craft a diverse range of mouthwatering dishes with efficiency and culinary finesse.

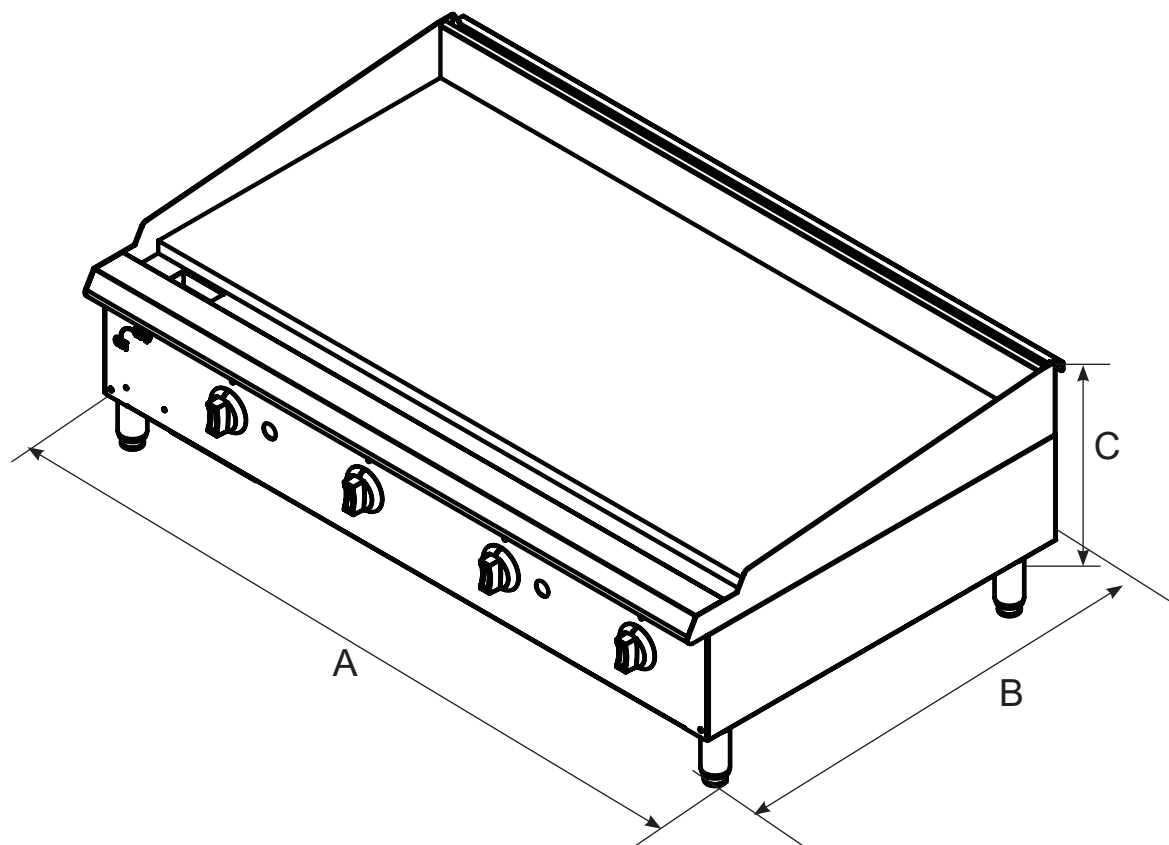
**Standard Features**

- ◆ 30,000 BTU per burner
- ◆ Cast iron H-shaped burners
- ◆ Thermostatic control
- ◆ Durable stainless steel construction
- ◆ 0.75" thickness griddle plate
- ◆ Zinc alloy knob with chrome coating
- ◆ Heavy-duty, cast iron grates for maximum heat distribution
- ◆ Removable stainless steel drip trayEasy conversion from natural gas to propane
- ◆ One control every 12"
- ◆ Standby pilot for easy start
- ◆ Stainless steel heavy-duty legs

# Technical Data

## THERMOSTATIC GAS GRIDDLE EBSTGS

Model	Dimensions			Number of Burners	Weight	Power
	WIDTH (A)	DEPTH (B)	HEIGHT (C)			
	in	in	in	in	lbs	Per Burner
EBSMGS-12	13.2	25.2	15.3	1	145	30,000
EBSMGS-24	24.0	25.2	15.3	2	225	30,000
EBSMGS-36	36.0	25.2	15.3	3	325	30,000
EBSMGS-48	48.0	25.2	15.3	4	415	30,000
EBSMGS-60	60.0	25.2	15.3	5	565	30,000



### LIMITED WARRANTY

This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

*Please note: It is our policy to continually improve our equipment. Therefore, we reserve the right to change specifications and/or design without notice.*



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