GUSTO MANUAL GAS GRIDDLES

Models AMGM15, AMGM24, AMGM36, & AMGM48

Gusto Manual Gas Griddles

Features & Benefits:

Manual control with standing pilot for the budget-minded operator and experienced chefs who prefer the “feel” of a manual heat control.

Available in 15", 24", 36", and 48" widths to meet your space and volume requirements.

Ultra-smooth 1" thick polished steel plate for superior heat distribution, fast recovery and energy efficient operation.

Custom designed 20,000 BTU aluminized steel U-shaped burners provide even heat distribution for every 12” of cooking surface.

Heavy-duty body construction with stainless steel front, bull nose and 4-1/2” high tapered splash guard.

Spatula wide 3-1/4" front grease trough and grease chute for easier cleaning.

Large 4-1/2 quart stainless steel grease drawer.

Gas convertible in the field with conversion kit supplied. Units are shipped Natural Gas.

Heavy-duty 4" adjustable legs to fit your Gusto countertop line-up requirements.



Quality Construction:

Gusto Manual Gas Griddles feature 1” thick polished steel griddle plate, a 4-1/2” high wrap-around stainless steel splash guard and 3-1/4" wide front access grease trough with 4-1/2 quart grease drawer. Includes a 20,000 BTU aluminized steel burner every 12" of width controlled by manual control valve with standing pilot light, 3/4" N.P.T. male gas connection with convertible pressure regulator, and 4" adjustable legs for leveling.

Warranty:

Gusto Manual Gas Griddles are covered by Star Manufacturing’s warranty which is good for two year parts and labor warranty.

Applications:

Gusto Manual Gas Griddles are a perfect match for the budget minded operator. For breakfast, lunch, or dinner, the Gusto manual control griddles out-perform the competition.

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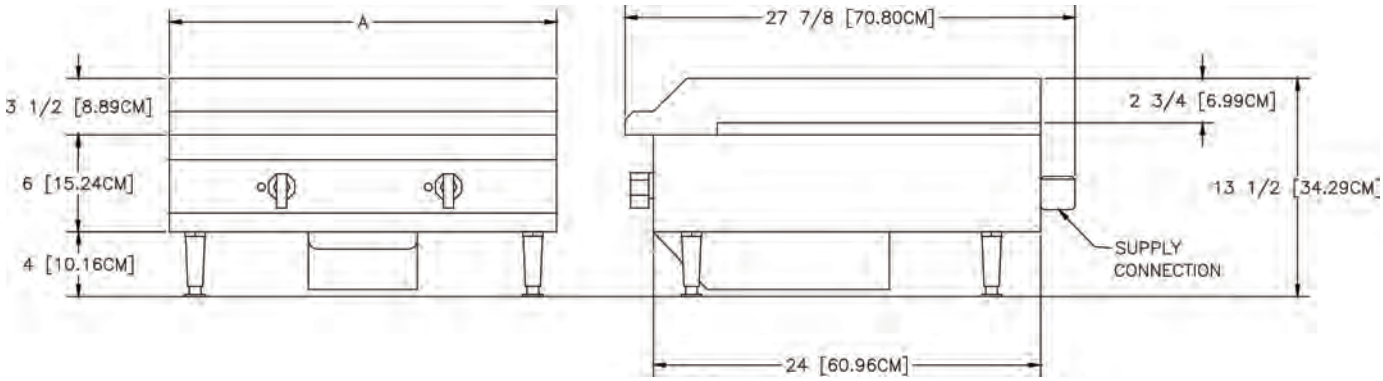
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WARRANTY/SERVICE: ph. 314.678.6303 fax 314.781.2714

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Specifications

Model No.	A width inches/cm	B depth inches/cm	C height inches/cm	D leg width inches/cm	No. Controls	BTUs	Grid Area	Plate Thickness inches/cm	Approximate Weight installed lbs/kg	Approximate Weight shipping lbs/kg
AMGM15	15/38.1	27 7/8 /70.5	15 1/2 /39.4	11 3/4 /29.8	1	20,000	304 sq. in. 1961.4 sq. cm.	1/1.9	125/56.7	132/59.9
AMGM24	24/61	27 7/8 /70.5	15 1/2 /39.4	20 3/4 /52.71	2	40,000	498 sq. in. 3213.4 sq. cm.	1/1.9	175/79.4	185/83.9
AMGM36	36/91.4	27 7/8 /70.5	15 1/2 /39.4	32 3/4 /83.19	3	60,000	747 sq. in. 4819.6 sq. cm.	1/1.9	262/118.8	277/125.7
AMGM48	48/121.9	27 7/8 /70.5	15 1/2 /39.4	44 3/4 /113.67	4	80,000	996 sq. in. 6426.2 sq. cm.	1/1.9	350/158.8	370/167.8

Typical Specifications

Gas griddles are constructed with a stainless steel front panel with black polycarbonate trim and double wall aluminized steel side panels. Griddle plate is 1" (1.9 cm) thick steel plate with 4-1/2" (11.4 cm) high tapered wrap-around stainless steel splash guard. Unit has 3-1/4" (8.3 cm) wide front grease trough with grease chute and a 4-1/2 qt. (4.257 L) stainless steel grease drawer. Unit is equipped with a 20,000 BTU aluminized steel burner for every 12" (30.5 cm) of width and is controlled by a manual control valve. Valve knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Griddles are supplied with 4" (10.2 cm) high die cast nickel-plated legs have a 1-3/8" (3.5 cm) adjustment. Gas connection is a 3/4" (1.3 cm) N.P.T. male with a convertible pressure regulator. Units are approved for installation within 6" (15.2 cm) of combustible and non-combustible surfaces and are UL Gas Certified and UL Sanitation listed. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises 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.

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