



America

www.BakeMax.com

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Qty: \_\_\_\_\_ Date: \_\_\_\_\_

## BakeMax America BACG Series Manual Gas Griddle



Model BACG18-3



The BakeMax America BACG Series Manual Gas Griddle is designed to provide the ultimate performance and durability. As with all of 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 and our affordable prices and you have the best value for your budget.

### Features:

- Available in 18", 24", 36", 48" and 60".
- Stainless steel body for durability and easy to clean
- Highly polished 3/4" steel griddle plate
- Easy light pilot at the side of each burner
- Independent controls for each burner
- Enameled burners, designed to achieve the best performance, providing a more uniform roast with low consumption.
- Each burner produces 30,000 BTU (except for the 18", it produces 15,000 BTU's each)
- Each burner heats 12" of the grill plate to provide an even heat distribution.
- Stainless steel splash guards around the griddles
- 4.4" enameled grease tray for easy clean up
- Individual control of each burner allowing greater autonomy in operation, with pilot flames always on.
- 3/4" rear gas connect
- Adjustable chromed stainless steel legs
- LP conversion kit included
- Two year limited parts and labor warranty



Model BACG24-2



Model BACG36-3



Model BACG48-4





Model BACG60-5

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

**BakeMax® / Titan Ventures International Inc.**

### Warehouses:

170 Millennium Blvd, Moncton, NB, E1E2G8   
1605 Crescent Cr Carrollton, TX, Dallas, TX 75006 

**Toll Free:** 1-800-565-BAKE (2253)

**Phone:** 506-858-8990

**Fax:** 506- 859-6929

**Email:** Sales@BakeMax.com

### BakeMax America BACG Series Manual Gas Griddle

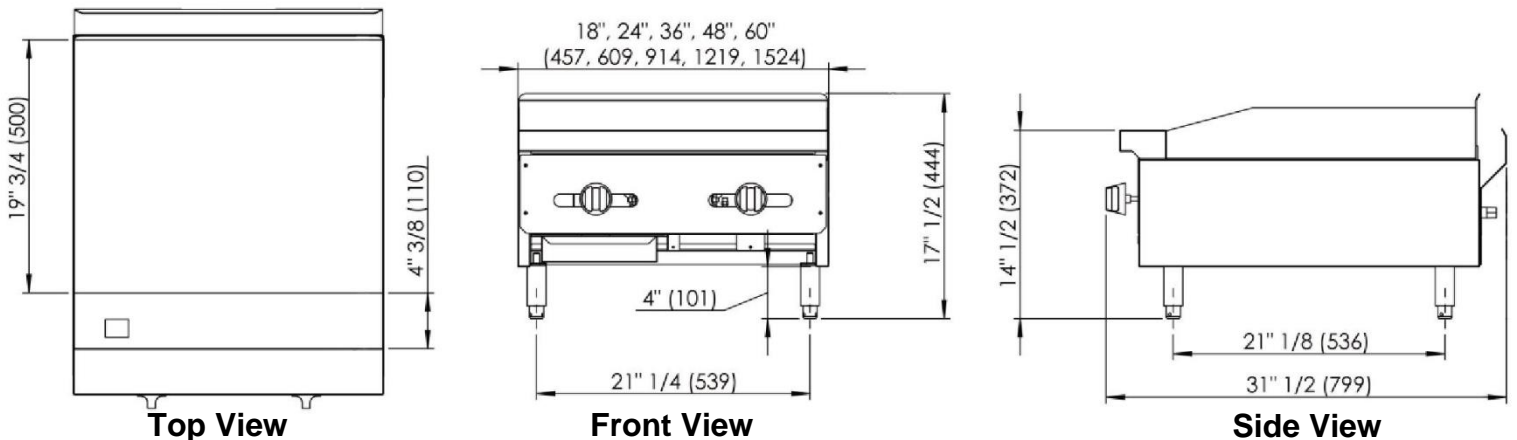
#### Technical Specifications & Drawings

Model	Width	Depth	Height	Burners	BTU NG	BTU LP	Orifice #	
							Gas	LP
BACG18	18.2" (457mm)	31.1" (790)	17.3" (439)	3	45,000	45,000	48	56
BACG24	24.2" (608mm)	31.1" (790)	17.3" (439)	2	60,000	60,000	33	51
BACG36	36.2" (915mm)	31.1" (790)	17.3" (439)	3	90,000	90,000	33	51
BACG48	48.2" (1220mm)	31.1" (790)	17.3" (439)	4	120,000	120,000	33	51
BACG60	60.2" (1524mm)	31.1" (790)	17.3" (439)	5	150,000	150,000	33	51

**\*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.



#### Shipping Information

Model	Net Weight lbs/kg	Crated Weight lbs/kg	Crate Dimensions (D x W x H)
BACG18	140lbs/64kg	157lbs/71kg	37"X23"X17"
BACG24	182lbs/83kg	210lbs/95kg	37"X29"X17"
BACG36	240lbs/109kg	284lbs/129kg	37"X40"X17"
BACG48	258lbs/117kg	329lbs/149kg	37"X52"X17"
BACG60	315lbs/143kg	357lbs/162kg	37"X64"X17"



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