

LineCook Pro® Gas Griddles

Model Numbers: LCG24-1, LCG36-1, LCG48-1

LineCook Pro®

The Supera® LineCook Pro® Series features a countertop cooking collection that measures the same in depth and clearance to line up for a seamlessly perfect cook's line. With hidden screws, stainless steel finishes and a straight-forward design, Supera®'s LineCook Pro® collection provides the efficient professional cooking experience you've been looking for and all without the hefty price tag!

LineCook Pro® Gas Griddles

LineCook Pro® Griddles are the perfect addition to your existing line or brand new kitchen. Cook up countless variations of breakfast food, burgers and more. These units use a steel cooking top with a consistent grain to provide a superior cooking surface that cleans easily. Built for use right out of the box, the LineCook Pro® Gas Griddle is easy to set up and use.

FEATURES

U-Style Burners

The LineCook Pro® Griddles feature one U-style burner for every 12 inches of griddle top. Each burner releases 30,000 BTUs. You can control that heat with the simple-to-use manual control knobs. The adjustable pilots can be lit from the front of griddle for ease-of-use.

Griddle Plate

LineCook Pro® Griddles have a ¾" cold-rolled steel griddle plate that provides even heat distribution across the cooking surface. The polished griddle plate features a uniform grain that is easier to clean and maintain than griddles that have circular grain finishes.

Weep Hole

The stainless steel, center-mounted grease drawer features a weep hole. When the grease drawer is full, the weep hole allows a small amount of grease to drip out—or "weep" out—so that you know when the drawer is full and needs emptying and cleaning. This simple feature makes a significant difference during busy hours when it's easy to forget to check the grease drawer.







LineCook Pro

LCG48-1



Features at a Glance:

- Griddle is available in 24", 36" and 48" widths
- Durable, attractive stainless steel construction
- Front edge is cool to the touch for safe cooking
- Cold-rolled steel griddle plate for excellent heat distribution
- Steel U-style burner optimizes heat control and distribution
- 30,000 BTUs per burner provides perfect heat for perfect cooking
- Manual controls for ease of use

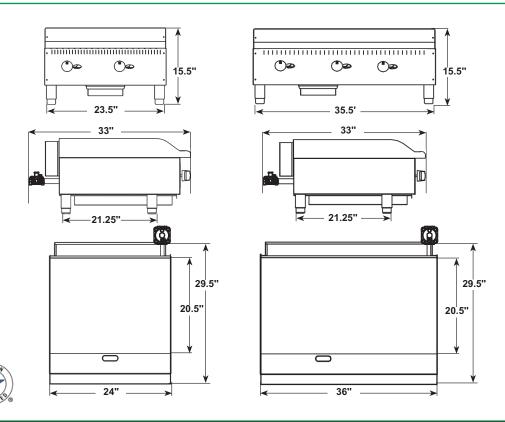
- Pilots are easily adjustable with front access for quick lighting
- Back and side splashes offer protection against nasty spills
- 3-1/4" grease drawer can be easily removed
- Weep hole on grease drawer for easy monitoring
- Flue on back of griddle for ample ventilation
- Stainless steel legs have adjustable non-skid feet
- Ships standard natural gas with propane conversion kit
- Unit serviceable from the front



Griddles – Product Specifications

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Plan View



DIMENSIONS & SHIPPING INFORMATION

Please Note: These items are shipped on a pallet and are crated for protection during LTL shipment. Overall Dimensions include the gas regulator located on the back of the unit.

Model	Footprint	Overall Dimensions	Weight	Shipping Weight
LCG24-1	21.25"L x 23.5"W	33″L x 24″W x 15.5″H	132 lbs	176 lbs
	(54 cm x 60 cm)	(84 cm x 61 cm x 33.7 cm)	(59.85 kg)	(79.8 kg)
LCG36-1	21.25"L x 35.5"W	33″L x 36″W x 15.5″H	155 lbs	199 lbs
	(54 cm x 90 cm)	(84 cm x 91 cm x 33.7 cm)	(70 kg)	(90 kg)
LCG48-1	21.25"L x 47.5"W	33″L x 48″W x 15.5″H	232 lbs	276 lbs
	(54 cm x 120.5 cm)	(84 cm x 122 cm x 33.7 cm)	(105 kg)	(125 kg)

SPECIFICATIONS

GAS REQUIREMENTS:

- Natural Gas or Liquid Propane (LP) Gas main supply required
- All units ship ready for Natural Gas. A LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to LP must be completed by an authorized Supera® service agent.
- 3/4" NPT gas connection
- 30,000 BTUs (per burner)
- One pilot light per burner

Model	Cooking Area	Controls	Number of Burners	BTUs (per burner)	Total BTUs
LCG24-1	20.5"D x 24"W	Manual	2	30,000	60,000
LCG36-1	20.5"D x 36"W	Manual	3	30,000	90,000
LCG48-1	20.5"D x 48"W	Manual	4	30,000	120,000