



DELUXE GRIDDLE TOPS



FEATURES

- Heavy gauge 3/16" steel, 1" deep.
- Heat-resistant handles
- These Griddle Tops easily turn gas range into a Griddle for use on commercial gas range burners, open fires, outdoor grills.
- Stores easily in oven.

Heating Instructions

- The griddle top must be placed evenly over the required number of burners:
 - Two burners** required for **UGT-12**
 - Four burners** required for **UGT-24**
- All required burners must be used to maintain even heating.
- Preheat the griddle plate over a low heat for best cooking results.

Maintenance

- Allow griddle top to cool before immersing in water. Immersing a very hot griddle in water may cause the surface to warp.
- Clean with dish detergent and non-abrasive pad or brush. **Do not use abrasive cleaners.** Dishwasher safe.
- Rinse, dry and apply a light coat of cooking oil before storing to prevent corrosion.

Failure to correctly follow these heating and cleaning instructions will result in a warped griddle, voiding all warranties.

MODEL NO.	DESCRIPTION	DIMENSION	QTY/CS	LBS/CS
UGT-12	Griddle Tops (Covers 2 Burners)	24" (L) x 12" (W) x 7/8" LIP	2	31 lbs.
UGT-24	Griddle Tops (Covers 4 Burners)	24" (L) x 24" (W) x 7/8" LIP	1	28 lbs.

Uniworld Foodservice Equipment, Inc.
 6361 Chalet Drive, Commerce, CA 90040
 Toll Free Phone: (888) 777-0671; Fax: (888) 888-3185
 Website: www.uniworldfoodequip.com

