



FOOD SERVICE EQUIPMENT FOR THE PROFESSIONAL

www.fosterfoodequipment.com

Model #: **FFTG-24N**

Cooking Series: **24" Manual Gas Griddle**



FFTG-24N

- **Manual control valve operation.**
- **30,000 BTU "U" shaped Stainless Steel burner assemblies:** provide superior heat distribution over the entire cook surface.
- **Standing pilot ignition system:** each burner assembly has an independent pilot light.
- **Heavy-duty 1" steel plate:** provides superior heat distribution, fast recovery time and energy efficiency.
- **Bull nose front edge:** provides a cool to the touch and safe work area for the operator.
- **Stainless steel body and chassis.**
- **Heavy-duty adjustable stainless steel legs.**
- **3" Backsplash with tapered sides.**



Rough-In Data

*Specifications subject to change without notice.

Model	Width	Depth	Overall Height*	Working Height*	Number of burners	BTU Per burner /Total	Number of drawers	Approx. shipping weight
FFTG-24N	24"	27 1/2"	15"	12 1/2"	2	30,000 /60,000	1	171

1 YEAR PARTS AND LABOR WARRANTY