



# Griddle

Countertop Heavy-Duty Gas Heated with Thermostat Controls

Model: LG-15TPF, LG-24TPF,  
LG-36TPF, LG-48TPF

## LoLo Griddle Performance Features:

- Heavy-duty stainless steel construction
- 1" (25 mm) thick ground & polished carbon steel cook top
- Full 20" (508 mm) deep cook top
- 4" (102 mm) high rear splash, with tapered sides
- 3.75" (95 mm) wide front grease trough
- Large capacity, removable drip tray
- Stainless steel "U"-shaped burners for even heating
- 30,000 BTU/hr power output per 12"/15" heat zone
- Delivering 210 to 570° F cooking temperatures
- Accurate thermostatic temperature control with modulating gas valve
- No electric connection required for controls or ignition
- Ships for natural gas but field convertible for propane
- Adjustable 4" (102 mm) high, heavy-duty legs
- Attractive, matching LoLo countertop-line graphics

## LoLo Griddle Control & Safety Features:

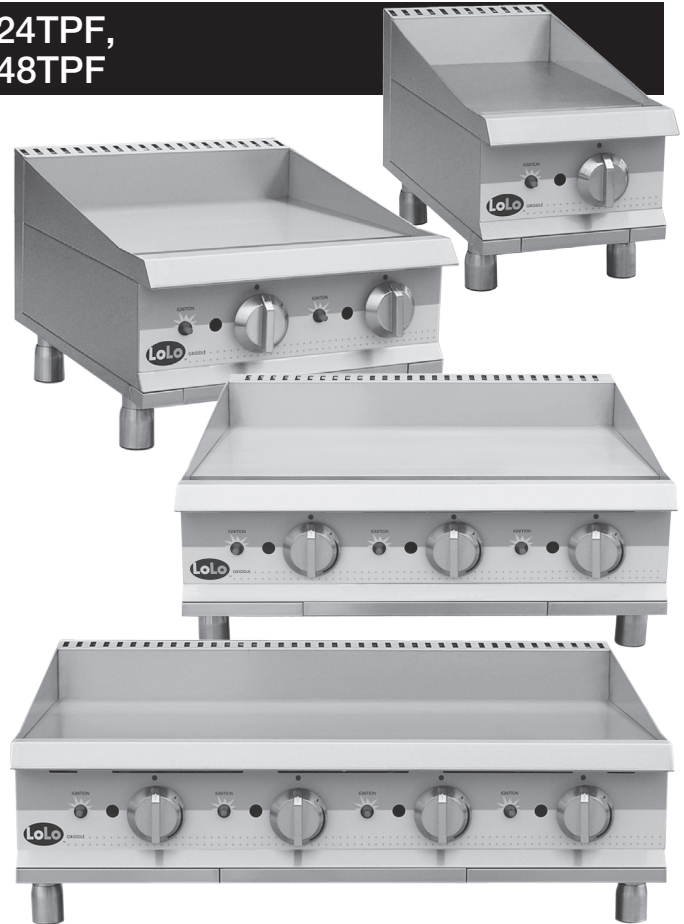
- Bull-nose front for operator safety & knob protection
- Oversize, cool-to-touch control knobs
- Thermostatic gas control valves, one per 12"/15" of cook top
- Individual piezo ignition/buttons for each burner
- Individual pilot light access hole for each burner
- Automatic pilot flame failure cutoff & gas pressure regulator

## LoLo Griddle Accessories:

- Propane gas/elevation conversion kit  
(Specify install altitude)
- 6" (152 mm) splash guard extension
- 6" (152 mm) wide front condiment rack
- Refrigerated Base Equipment Stand  
(See LRES Spec Sheet)

## LoLo Value Proposition:

- Low Price – Why pay more?
- Local Inventory – Why wait for factory shipment?
- Local Parts & Service – plus factory 800# support!



## LoLo Short Specification:

Griddle to be a **LoLo LG\_\_** [Specify: 15, 24, 36 or 48 (width)] **TPF** gas-heated, heavy-duty model with 20" (508 mm) deep, 1" (25 mm) thick polished carbon steel cook top; heated by 30,000 BTU/hr stainless steel "U"-shaped burners (one per foot); with 4" (102 mm) high back splash, tapered side splashes, 3.75" wide grease trough with drop to large grease tray; individual manual gas valves, and dual piezo-electric, plus manual pilot ignition; and all the performance features listed, plus any accessories checked.

LoLo Commercial Foodservice Cooking Equipment

5925 I-55 South, Byram, MS 39272

877.246.5656

[www.getlolo.com](http://www.getlolo.com)

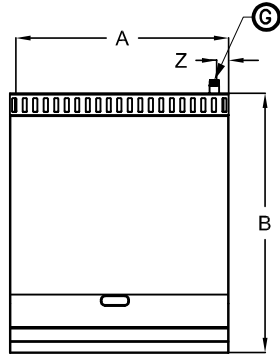
159756 Rev B Issued: 7/2012



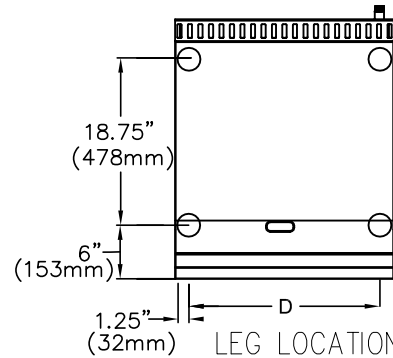
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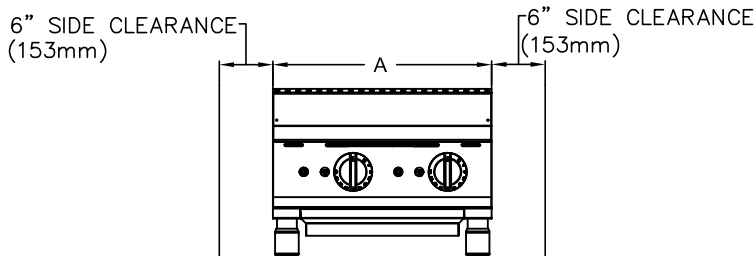
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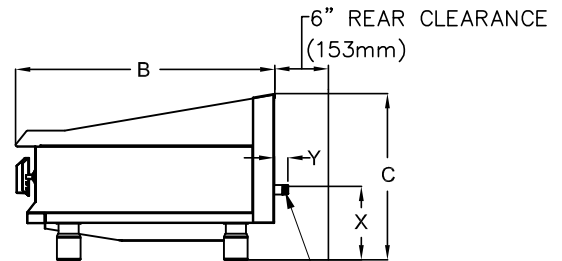
TOP VIEW



LEG LOCATION



FRONT VIEW



RIGHT SIDE VIEW

Key Dimensions & Utility Connection Location (See Drawings)					
Key	Dimension	LG15TPF	LG24TPF	LG36TPF	LG48TPF
A	Overall width	15.13" (385 mm)	24.5" (625 mm)	36.5 (930 mm)	48.5 (1235 mm)
B	Overall depth*	29" (740 mm)	29" (740 mm)	29" (740 mm)	29" (740 mm)
C	Max. Height	14.5" (370 mm)	14.5" (370mm)	14.5" (370 mm)	14.5" (370 mm)
D	Leg Location	12" (305 mm)	21.5" (546 mm)	33.5" (851 mm)	45.5" (1156 mm)
--	Cooking Area	300 sq. inches	480 sq. inches	720 sq. inches	960 sq. inches
X	Gas Connect.	8" (203 mm)	8" (203 mm)	8" (203 mm)	8" (203 mm)
Y	Gas Connect.	1.5" (40 mm)	1.5" (40 mm)	1.5" (40 mm)	1.5" (40 mm)
Z	Gas Connect.	1.5" (40 mm)	1.5" (40 mm)	1.5" (40 mm)	1.5" (40 mm)
(G) Gas Requirements – 3/4" (19 mm) -14NPT Connection - All Models					
Total BTU/hr Output*		30,000	60,000	90,000	120,000
Minimum pressure*		6" WC	6" WC	6" WC	6" WC
Maximum pressure*		10" WC	10" WC	10" WC	10" WC
Shipping Weight:		150 lbs (68 kg)	249 lbs (113 kg)	337 lbs (153 kg)	441 lbs (200 kg)

\* For both natural gas & propane

**Notes:**

1. Cook top depth is 20" (508 mm) - all models.
2. See drawing views for required side & rear clearances.
3. Side clearances apply to combustible surfaces. Griddle can abut other LoLo countertop equipment.

Due to LoLo continuous product and value improvements, specifications are subject to change without notice.



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