



Job Name

Model

WS-GPL-6036-CT01

Item#



WS-GPL-6036-CT01

FEATURES

- Five Heat Zones
- Temperature Range of 150° F to 650° F (65° C to 340° C).
- Stainless Steel Backsplash
- Removable Drip Trays
- Optional Stand with Casters Available
- 48" (4-zone), 36" (3-zone) and 24" (2-zone) Models Available



WS-GPL-6036-CT01 shown with optional stand.

A high performance alternative to a standard flat top griddle, the Wood Stone Gas Plancha brings the power and caramelization of a gas charbroiler to a direct contact cooking surface. The highly engineered Gas Plancha delivers heat when and where it is needed with five thermostatically controlled and individually adjustable zones. This allows the Wood Stone Gas Plancha to support a range of cooking temperatures simultaneously. An optional welded divider is available to separate either the outer left or outer right zone for specialty items.

The 3/4-inch thick smooth steel cooking surface is heated by four 30,000 BTU/hr burners (NG). LP models are also available. The Gas Plancha utilizes an amazingly responsive proprietary control system developed by Wood Stone, which provides uniform, consistent temperature control across the entire cook surface. Even under the most demanding loads, heat-recovery is instantaneous.

The surface of the Gas Plancha can be used like a griddle as a direct contact cooking surface for searing or sautéing. With a temperature range from 150° F to 650° F (65° C to 340° C), it's well suited to a wide variety of culinary applications with higher temperature ranges, allowing you to achieve the color and flavor of a chargrill.

The Gas Plancha features a compact footprint that measures 60 inches x 36 inches with a 60-inch x 24-inch cooking surface. Supported by four legs, it is intended for installation on a suitable countertop or on the optional stand with front locking casters, available from Wood Stone.

The Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes.

The Gas Plancha arrives completely assembled, ready to install, and is made in the USA.

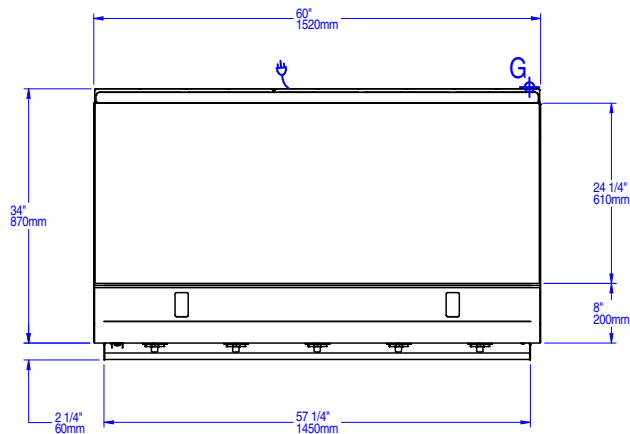
Note: At this time, this product is only available in North America.



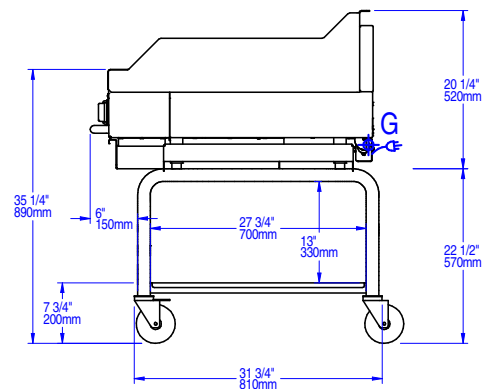
GAS PLANCHA

HIGH-TEMPERATURE GRIDDLE • WS-GPL-6036-CT00

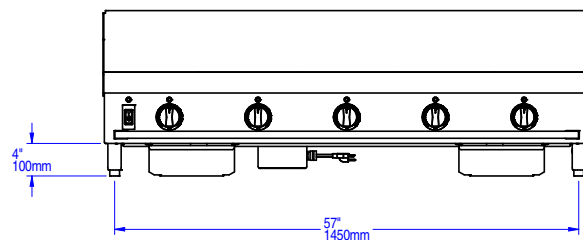
PLAN VIEW



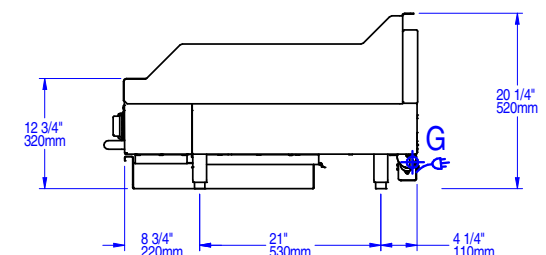
SHOWN WITH OPTIONAL STAND



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS
3/4 inch gas inlet (FNPT)
150,000 BTU/hr - Natural Gas (NG)
OR
150,000 BTU/hr - Propane (LP)
Maximum Gas Inlet Pressure
1/2 psi (14 inches W.C.)

ELECTRICAL
120 VAC, 0.7A, 50/60 Hz, 1 Phase
Equipped with a NEMA 5-15P plug
for use with a standard 120 VAC,
15 A or 20 A outlet.
Refer to data plate when installing.

VENTING INFORMATION

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. This appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Ship Weight: 735 lbs / 333kg • w/stand 835 lbs / 379 kg



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An ongoing program of product improvement may require us to change specifications without notice.

Wood Stone