Dukers DCGM24

Dukers DCGM24 Commercial Countertop Gas Griddle User Manual

Model: DCGM24

Introduction

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Dukers DCGM24 Commercial Countertop Gas Griddle. Please read all instructions carefully before use and retain this manual for future reference.

The Dukers DCGM24 is a 24-inch wide commercial countertop gas griddle featuring 2 burners, capable of operating on Natural Gas (NG) or Liquid Propane (LPG) with a total output of 60,000 BTU. It includes a 3/4" thick polished steel plate and manual controls for precise temperature management.

Important Safety Information

- **WARNING:** For commercial use only. Installation and service must be performed by a qualified installer, service agency, or gas supplier.
- **WARNING:** Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.
- Keep appliance area clear and free from combustible materials.
- Do not obstruct the flow of combustion and ventilation air.
- Never use the appliance for heating a room.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Specifications

Feature	Detail
Model	DCGM24

Feature	Detail
Brand	Dukers
Product Dimensions	30"D x 24"W x 15.25"H
Item Weight	245 Pounds
Material	Stainless Steel
Burners	2 (30,000 BTU per 12" section)
Total BTU	60,000 BTU
Fuel Type	Natural Gas (NG) / Liquid Propane (LPG) - Conversion Kit Included
Griddle Plate Thickness	3/4" Polished Steel
Controls	Independent Manual Controls
Special Features	Standby Pilots, Adjustable Legs, Full Length Seamless Drip Pan

Item # _____

Qty # _____

Model # _____

Project # _____

DUKERS

Quality Commercial Refrigeration

1 YEAR WARRANTY PARTS &

GRIDDLE
DCGM24







Oil Tray

PRODUCT DESCRIPTION

- Stainless steel exterior and interior.
- 30,000 BTU Burners per 12" section with standby pilots.
- Independent manual controls every 12".
- Heavy duty 3/4" thick polished steel griddle plate.
- Each griddle is shipped with Standard Natural Gas, LP conversion kit.
- Adjustable, stainless steel legs standard.
- Full length seamless drip pan, easy to remove and clean.

GRIDDLE MODEL	DIMENSION		
	Width	Depth	Height
DCGM24	24 in	30 in	15 1/4 in

HIGH QUALITY STAINLESS STEEL & ROBUST DESIGN

*All measures are presented in Inches

DUKERS

Los Angeles | San Francisco | Dallas
Houston | Florida | Chicago | New Jersey

1-800-931-8628

info@dukersusa.com

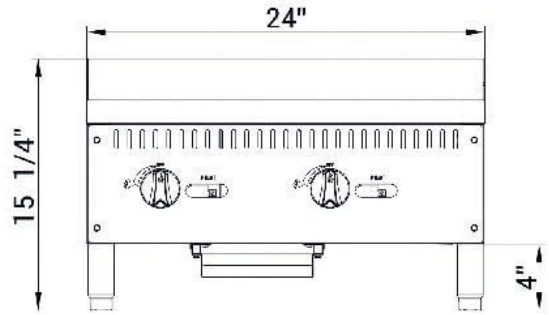
www.DukersUSA.com

Image: Overview of the Dukers DCGM24 griddle, highlighting product description, dimensions, and key features like the oil tray and stainless steel construction. It also shows the 1-year warranty for parts.

DETAILS & SPECIFICATIONS

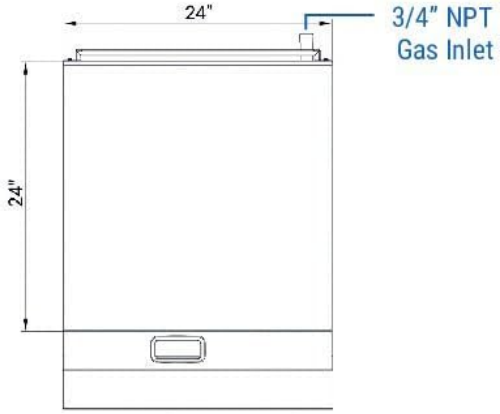
GRIDDLE DCGMA24

Front View

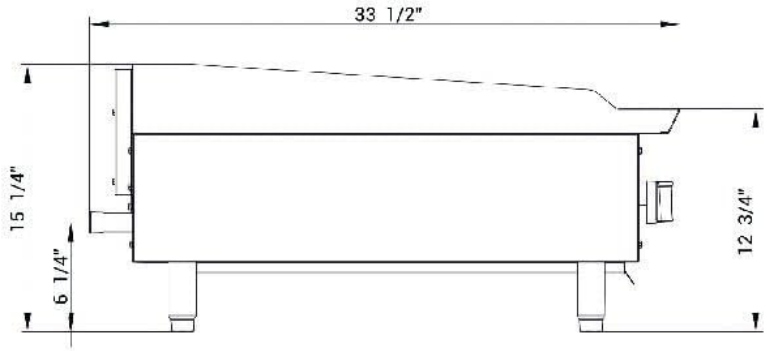


DCGMA24	
GAS SOURCE	NG/Propane
WORK AREA	23.83x24.02in
BURNER	2 count
SINGLE BURNER	30000 BTU/H
COMBINED	60000 BTU/H
GAS PRESSURE	NG: 4 "WC Propane: 10 "WC
NOZZLE	NG: 37# Propane: 51#
CONTAINER FITMENT	220

Top View



Side View



PROUD MEMBER CFESA Commercial Food Equipment Service Association

SANITATION

C US

Model	Packaging Dimensions (inches)			Net Weight (lbs)	Ship Weight (lbs)
	W	D	H		
DCGMA24	26 1/8"	36 1/4"	20 1/2"	242.51	264.56

DUKERS
Los Angeles | San Francisco | Dallas
Houston | Florida | Chicago | New Jersey
1-800-931-8628
info@dukersusa.com
www.DukersUSA.com

Image: Detailed technical drawing of the Dukers DCGM24 griddle, showing front, top, and side views with measurements. It includes specifications for gas source (NG/Propane), BTU output, gas pressure, nozzle sizes, and packaging dimensions.

Setup and Installation

Unpacking

- Carefully remove the griddle from its packaging.
- Inspect the unit for any shipping damage. Report any damage immediately to the carrier and your dealer.
- Ensure all components are present: griddle unit, adjustable legs, LP conversion kit, and drip pan.

Location

- Place the griddle on a firm, level, non-combustible surface.
- Maintain adequate clearances from combustible walls and materials as specified by local codes and the appliance rating plate.
- Ensure proper ventilation.

Leg Installation

- Screw the adjustable stainless steel legs into the threaded holes on the bottom of the griddle.
- Level the griddle by adjusting the feet of the legs.

Gas Connection

- The griddle is shipped with standard Natural Gas (NG) setup. An LP (Liquid Propane) conversion kit is included.
- **Important:** Gas connection and conversion must be performed by a qualified and licensed gas technician.
- Connect the griddle to the gas supply using a flexible gas connector (not supplied) of appropriate size and length.
- Install the provided gas pressure regulator.
- Perform a leak test on all gas connections using a soap solution. Never use an open flame.

Your browser does not support the video tag.

Video: This video demonstrates the physical dimensions and features of a similar commercial griddle, including the location of the gas regulator and the included propane conversion kit. It provides a visual guide to the unit's size and components relevant to installation.

Operating Instructions

Seasoning the Griddle Plate

1. Clean the griddle plate thoroughly with warm, soapy water to remove any manufacturing oils or residues. Rinse and dry completely.
2. Turn on the griddle burners to a low setting.
3. Apply a thin, even coat of high-temperature cooking oil (e.g., flaxseed oil, vegetable oil) to the entire griddle surface.
4. Heat the griddle until the oil begins to smoke. Turn off the burners and let it cool.
5. Repeat this process 3-4 times, allowing the griddle to cool between applications. This creates a non-stick surface and protects the plate.

Lighting the Pilot Lights

1. Ensure the main gas supply valve is open.
2. Push in and turn the burner control knob to the "PILOT" position.
3. Immediately apply a lit match or pilot lighter to the pilot opening. Hold the knob in for about 30 seconds after the pilot lights.

4. Release the knob. If the pilot goes out, repeat the process.
5. Once the pilot is lit, turn the knob to the "ON" position.
6. Repeat for all pilot lights.

Operating the Burners

- With the pilot lights on, turn the desired burner control knob to the desired heat setting (Low to High).
- The independent manual controls allow for different temperature zones across the griddle surface.
- Allow the griddle to preheat for 15-20 minutes before cooking.

Maintenance and Cleaning

Daily Cleaning

- Allow the griddle to cool down after use.
- Scrape off excess food debris and grease into the full-length seamless drip pan.
- Remove the drip pan, empty it, and wash with warm, soapy water. Rinse and dry thoroughly.
- Clean the griddle surface with a griddle brick or scraper. For stubborn residue, use a mild griddle cleaner.
- Wipe down the stainless steel exterior with a damp cloth and a mild detergent. Dry immediately to prevent water spots.

Regular Maintenance

- Periodically check gas connections for leaks.
- Ensure pilot lights are clean and free of debris.
- Inspect burner ports for blockages. Clean as necessary.
- Keep the area around the griddle clear to ensure proper airflow and prevent overheating.



Image: Front view of the Dukers DCGM24 Commercial Countertop Gas Griddle, showcasing its stainless steel construction, two control knobs, and integrated grease tray opening. This image highlights the clean design and accessibility for maintenance.

Troubleshooting

Problem	Possible Cause	Solution
Burner will not light	No gas supply; Pilot light off; Clogged burner port	Check gas valve; Relight pilot; Clean burner ports
Uneven heating	Griddle not level; Clogged burner ports; Incorrect gas pressure	Adjust legs to level; Clean burner ports; Consult qualified technician for gas pressure adjustment
Excessive smoke	Too much oil; Griddle not properly seasoned; Food burning	Use less oil; Re-season griddle; Adjust cooking temperature

Problem	Possible Cause	Solution
Gas odor	Gas leak	Immediately shut off gas supply, ventilate area, and call a qualified technician. Do not operate the appliance.

For issues not listed here or if troubleshooting steps do not resolve the problem, contact a qualified service technician.

Warranty Information

The Dukers DCGM24 Commercial Countertop Gas Griddle comes with a**limited warranty**. Specific terms and conditions of the warranty are typically provided with the product documentation at the time of purchase. Please refer to your warranty card or contact Dukers customer support for detailed information regarding coverage, duration, and claims procedures.
Note: Improper installation, unauthorized modifications, or failure to follow recommended maintenance procedures may void your warranty.

Customer Support

For technical assistance, parts, or service inquiries, please contact Dukers customer support:

Brand: Dukers

Model: DCGM24

Manufacturer: Dukers

Refer to your product packaging or the official Dukers website for the most current contact information.

© 2024 Dukers. All rights reserved. Information in this manual is subject to change without notice.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question