

# Гридель-плиты (планча) WS-GPL, WS-PL

## Технические характеристики

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Санкт-Петербург (812)309-46-40  
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Саранск (8342)22-96-24  
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Тула (4872)33-79-87  
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Череповец (8202)49-02-64  
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эл.почта: [wes@nt-rt.ru](mailto:wes@nt-rt.ru) || сайт: <https://wood-stone.nt-rt.ru/>



WS-GPL-2436-CT01 model shown.

Job Name	
Model	WS-GPL-2436-CT01
Item#	

### FEATURES

- Two Heat Zones
- Temperature Range of 150° F to 650° F
- Stainless Steel Backsplash
- Removable Drip Tray
- Optional Stand with Casters Available

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 two thermostatically controlled and individually adjustable zones. This allows the Wood Stone Gas Plancha to support a range of cooking temperatures simultaneously.

The 3/4-inch thick smooth steel cooking surface is heated by two 30,000 BTU/hr burners. 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. Heat-recovery is fast, even under the most demanding loads.

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, 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 small footprint that measures 24 inches x 36 inches with a 24-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.

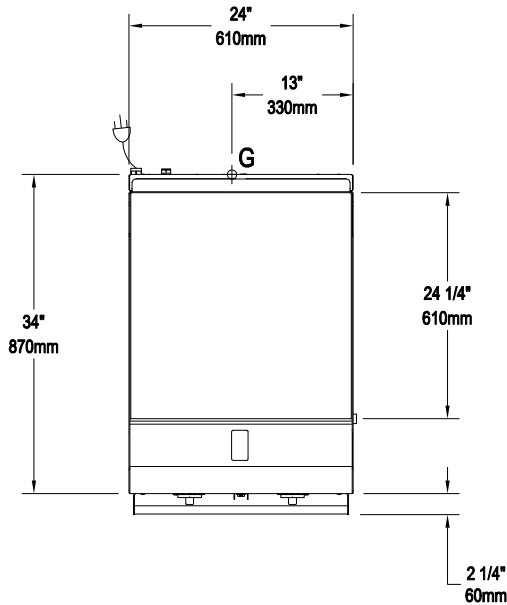
Note: At this time, this product is only available in North America.



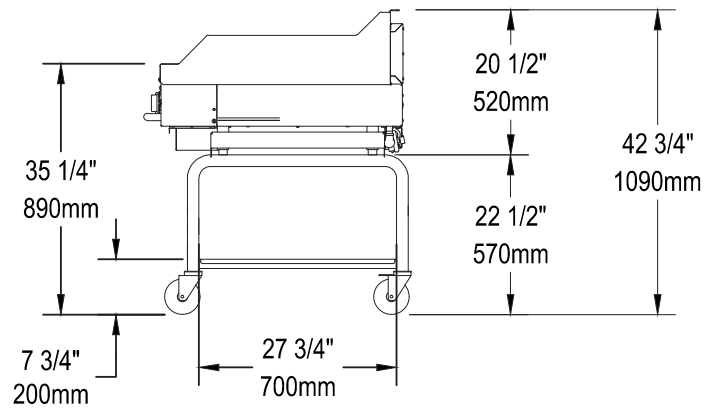
# GAS PLANCHA 24"

HIGH-TEMPERATURE GRIDDLE • WS-GPL-2436-CT01

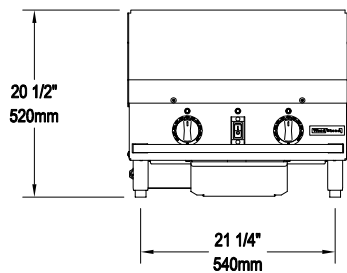
PLAN VIEW



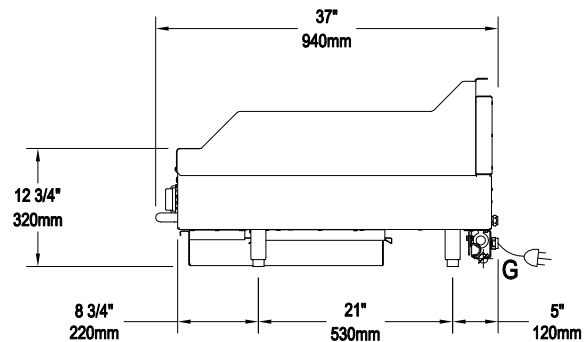
SIDE VIEW W/ OPTIONAL STAND



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

**GAS**  
 3/4 inch gas inlet (FNPT)  
 50,000 BTU/hr - Natural Gas (NG)  
 OR  
 47,000 BTU/hr - Propane (LP)  
**Maximum gas inlet pressure:**  
 1/2 psi (14 inches W.C.)

**ELECTRICAL**  
 120 VAC, 0.4A, 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.

**Unit Shipping Weight: 335 lbs / 152 kg**



Job Name

Model

WS-GPL-3636-CT01

Item#

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 three thermostatically controlled and individually adjustable zones. This allows the Wood Stone Gas Plancha to support a range of cooking temperatures simultaneously.

The 3/4-inch thick smooth steel cooking surface is heated by three 28,300 BTU/hr burners. 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. Heat-recovery is fast, even under the most demanding loads.

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, 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 small footprint that measures 36 inches x 36 inches with a 36-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.

### FEATURES

- Three Heat Zones
- Temperature Range of 150° F to 650° F
- Stainless Steel Backsplash
- Removable Drip Tray
- Optional Stand with Casters Available



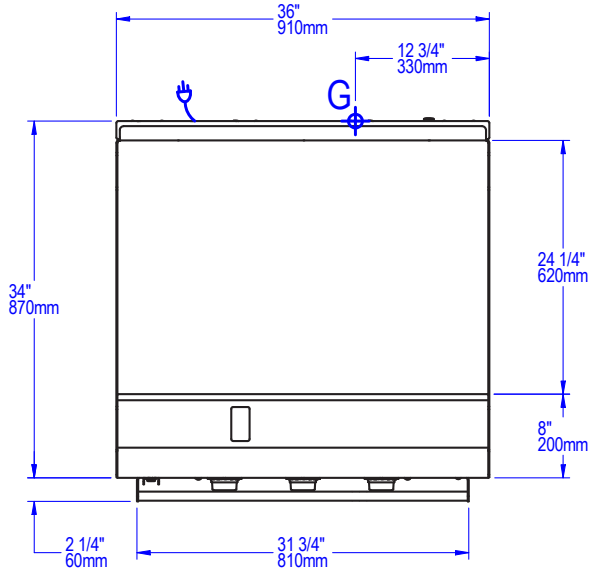
WS-GPL-3636-CT01 with optional stand shown.



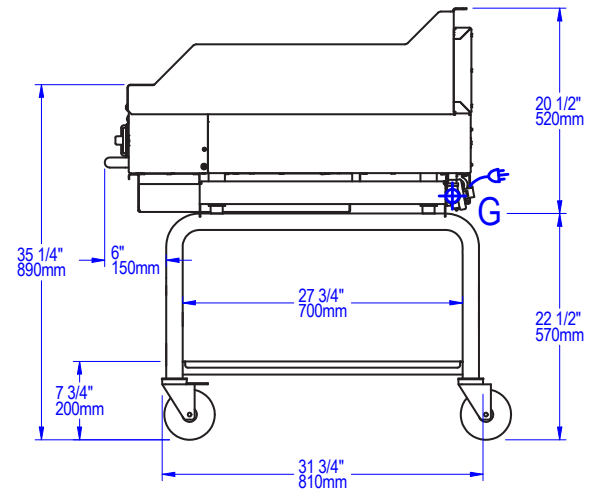
# GAS PLANCHA 36"

HIGH-TEMPERATURE GRIDDLE • WS-GPL-3636-CT01

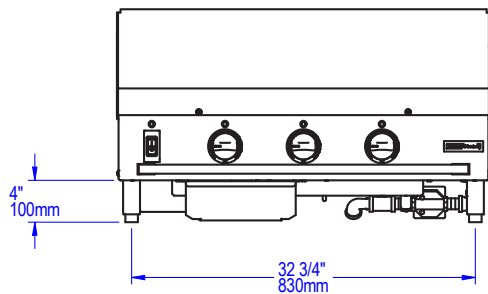
PLAN VIEW



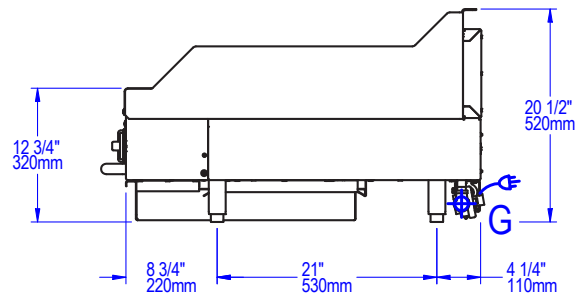
SIDE VIEW W/ OPTIONAL STAND



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

**GAS**  
 3/4 inch gas inlet (FNPT)  
 75,000 BTU/hr - Natural Gas (NG)  
 OR  
 72,000 BTU/hr - Propane (LP)  
**Maximum gas inlet pressure:**  
 1/2 psi (14 inches W.C.)

**ELECTRICAL**  
 120 VAC, 0.6 A, 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.

**Unit Ship Weight: 490 lbs / 222 kg • w/ stand: 570 lbs / 259 kg**



Job Name

Model

WS-GPL-4836-CT01

Item#

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 four thermostatically controlled and individually adjustable zones. This allows the Wood Stone Gas Plancha to support a range of cooking temperatures simultaneously.

The 3/4-inch thick smooth steel cooking surface is heated by four 27,500 BTU/hr burners (NG). 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, 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 small footprint that measures 48 inches x 36 inches with a 48-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.

### FEATURES

- Four Heat Zones
- Temperature Range of 150° F to 650° F
- Stainless Steel Backsplash
- Removable Drip Trays
- Optional Stand with Casters Available



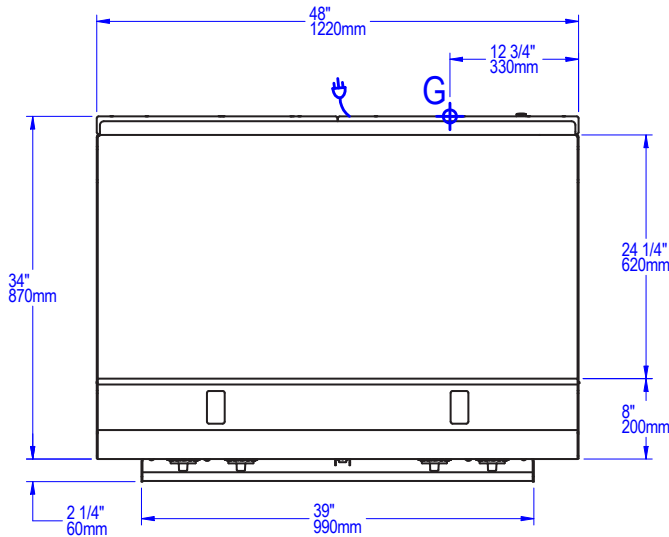
WS-GPL-4836-CT01 with optional stand shown.



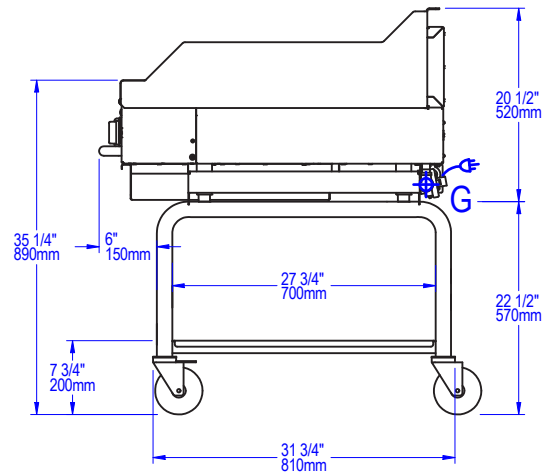
# GAS PLANCHA 48"

HIGH-TEMPERATURE GRIDDLE • WS-GPL-4836-CT01

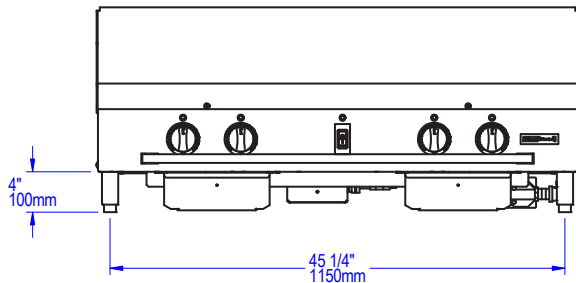
PLAN VIEW



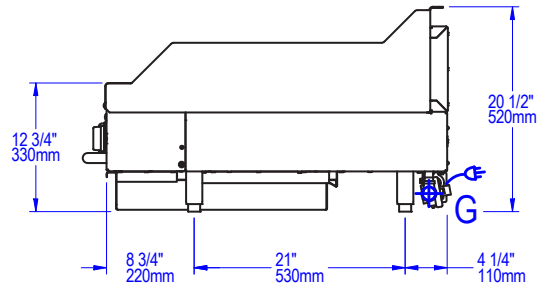
SIDE VIEW W/ OPTIONAL STAND



FRONT VIEW



SIDE VIEW



UTILITIES SPECIFICATIONS

GAS  
 3/4 inch gas inlet (FNPT)  
 100,000 BTU/hr - Natural Gas (NG)  
 OR  
 100,000 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.

**Unit Ship Weight: 580 lbs / 263 kg • w/ stand: 660 lbs / 300 kg**



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



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

Job Name	
Model	WS-GPL-6036-CT01
Item#	

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 five 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.

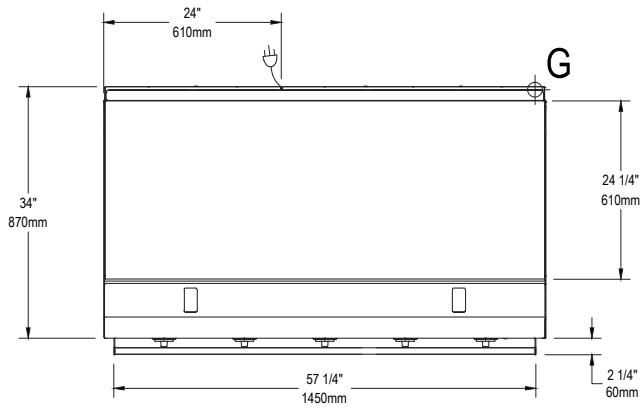
Note: At this time, this product is only available in North America.



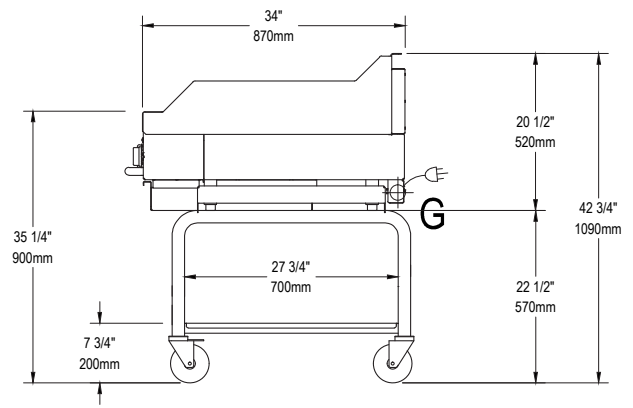
# GAS PLANCHA 60"

## HIGH-TEMPERATURE GRIDDLE • WS-GPL-6036-CT01

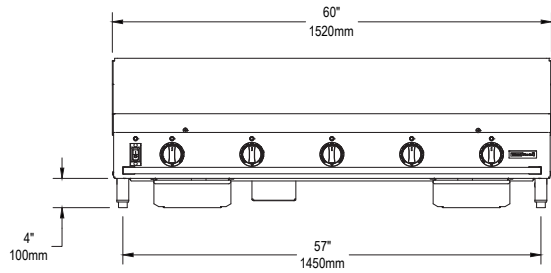
PLAN VIEW



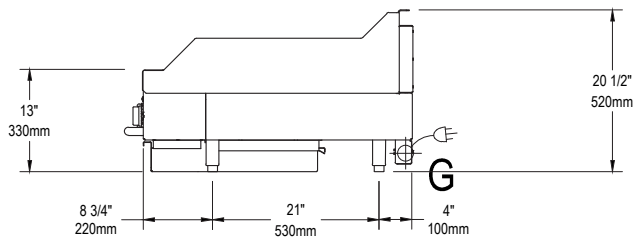
SHOWN WITH OPTIONAL STAND



FRONT VIEW



SIDE VIEW



### UTILITIES SPECIFICATIONS

**GAS**  
 3/4 inch gas inlet (FNPT)  
 125,000 BTU/hr - Natural Gas (NG)  
 OR  
 125,000 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**



WS-PL-MTL-40-35-4-CT model shown.

### FEATURES

- Four Independently-Controlled Zones
- Temperature Range of 200 °F to 700 °F
- Stainless Steel Backsplash
- Removable Drip Tray

Job Name

Model

WS-PL-MTL-40-35-4-CT

Item#

The Wood Stone Electric Plancha features a small footprint that measures 40 inches x 35 inches with a smooth steel cooking surface 35 inches x 24 inches. Supported by four legs, it is intended for installation on a suitable countertop.

The surface of the Electric Plancha can be used as a direct contact cooking surface like a griddle for searing or sautéing, or heated up to 700 °F so that it functions more like an open burner.

This is an efficient piece of equipment that radiates less heat than a gas-fired open burner range, resulting in a cooler kitchen. With four thermostatically controlled zones, the Electric Plancha utilizes a proprietary control system developed by Wood Stone, which provides even temperature control across the entire cook surface. Its unique design ensures fast temperature recovery even in the most demanding of production environments.

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

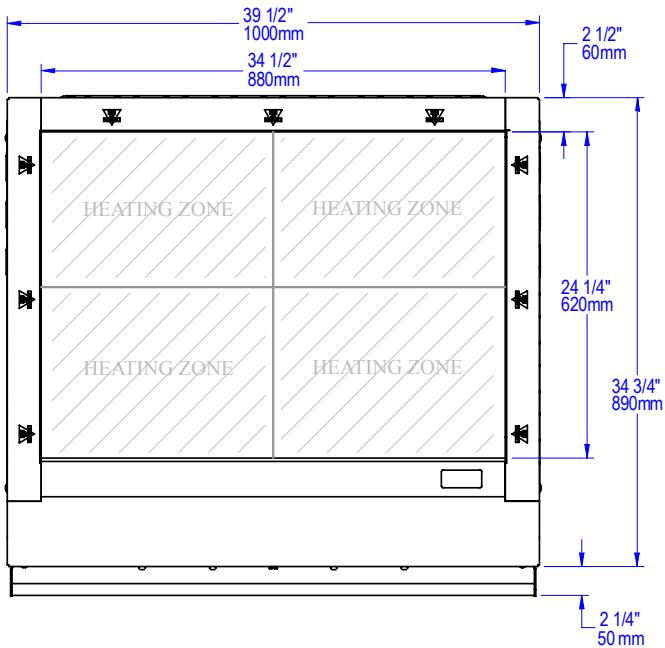


# ELECTRIC PLANCHA

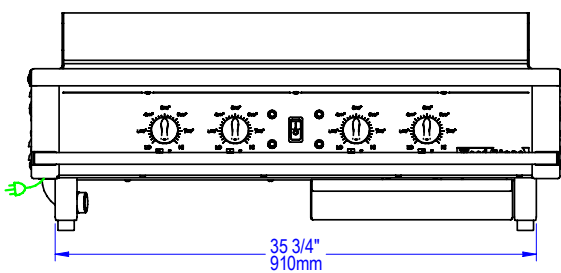
## HIGH-TEMPERATURE COOK SURFACE • WS-PL-MTL-40-35-4-CT

208 VAC, 3 Phase 18.2 kW  
 Requires 1 ea. 50 A individual branch  
 circuit. Single NEMA 15-50P plug.

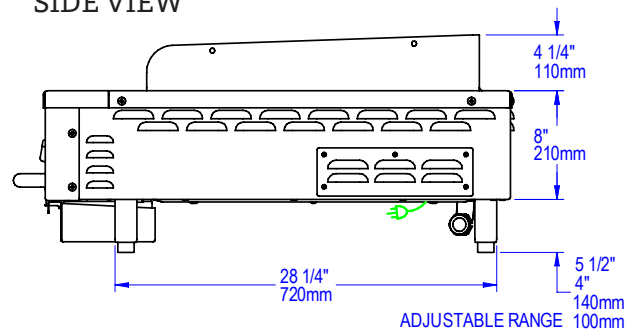
### PLAN VIEW



### FRONT VIEW



### SIDE VIEW



### CLEARANCE INFO:

Provide a minimum of 12 inches of clearance to combustable construction from sides and back.

Allow a minimum of 3 inches of clearance around the unit to allow cooling air to enter the vents on the sides and back of the unit. Do not block the air vents on the sides, back or beneath the appliance.

### UTILITIES SPECIFICATIONS

GAS  
 N/A

**ELECTRICAL**  
 Units are cord-connected. 208 VAC  
 3 Phase, 18.2 kW. 50A individual  
 branch circuit. NEMA 15-50P Plug  
 provided

### VENTING INFORMATION

The Wood Stone Electric Plancha must be vented in accordance with NFPA 96 and all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

**Ship Weight: 525 lbs / 238 kg**

## По вопросам продаж и поддержки обращайтесь:

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Архангельск (8182)63-90-72  
Астрахань (8512)99-46-04  
Барнаул (3852)73-04-60  
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Брянск (4832)59-03-52  
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Владикавказ (8672)28-90-48  
Владимир (4922)49-43-18  
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Мурманск (8152)59-64-93  
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Нижний Новгород (831)429-08-12  
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Чита (3022)38-34-83  
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