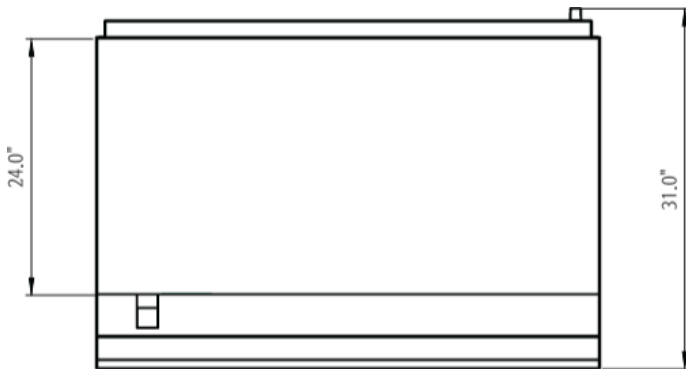


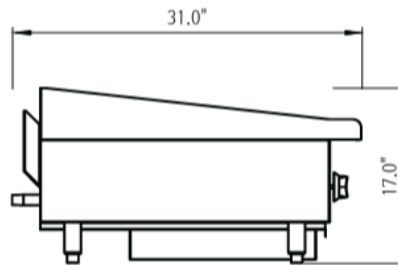
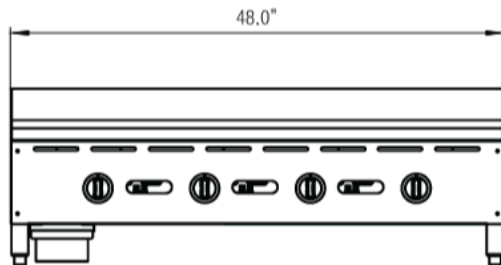


GRIDDLES

24" Deep Cook Surface, Thermo Control
24", 36", 48" & 60" widths
CCTG31 Series



Model CCTG3148-1



See website
for details

Standard Features, Benefits & Options

CONSTRUCTION: 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction. Bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer.

CONTROLS: Thermostat control with a temperature range up to 550°F, 1 every 12" for precision temperature control. Front accessible automatic standing pilots and pressure regulators.

BURNERS: Durable & efficient cast iron "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface. 1 burner per 12" increment.

GRIDDLE PLATE: High polish cold roll carbon alloy steel, 1" thick by 24" deep griddle plate. Double welded underneath and along the surface seam.

Model #	Width x Depth		Burners	Ship Wgt.	
	in.	mm	Total BTU	lbs.	kg.
CCTG3124-1	24"	610	2	290	132
	x 31"	x 787	60,000		
CCTG3136-1	36"	914	3	400	182
	x 31"	x 787	90,000		
CCTG3148-1	48"	1219	4	520	260
	x 31"	x 787	120,000		
CCTG3160-1	60"	1524	5	690	314
	x 31"	x 787	150,000		

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.



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