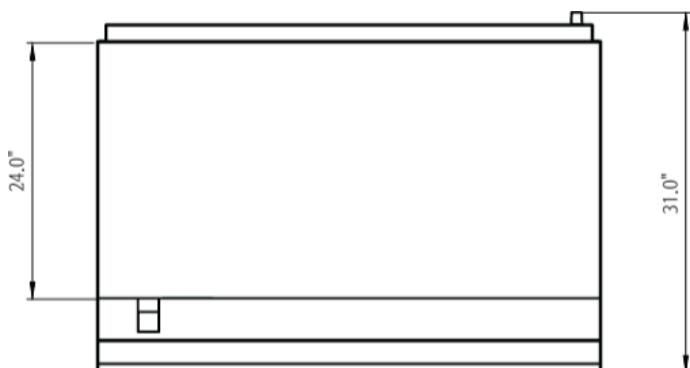


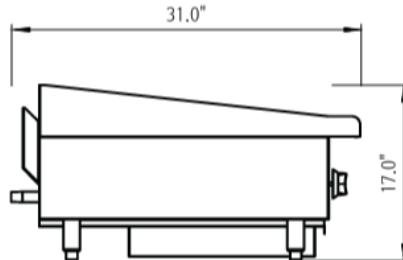
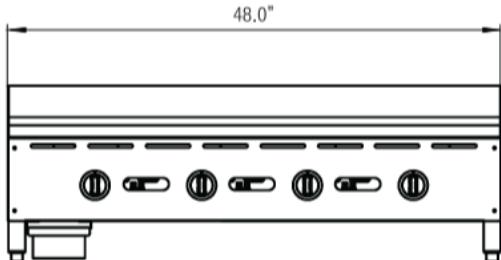


# GRIDDLES

**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		lbs.	kg.
CCTG3124-1	24"	610	2	-----	
	x	x	-----		290 132
	31"	787	60,000	-----	
CCTG3136-1	36"	914	3	-----	
	x	x	-----		400 182
	31"	787	90,000	-----	
CCTG3148-1	48"	1219	4	-----	
	x	x	-----		520 260
	31"	787	120,000	-----	
CCTG3160-1	60"	1524	5	-----	
	x	x	-----		690 314
	31"	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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