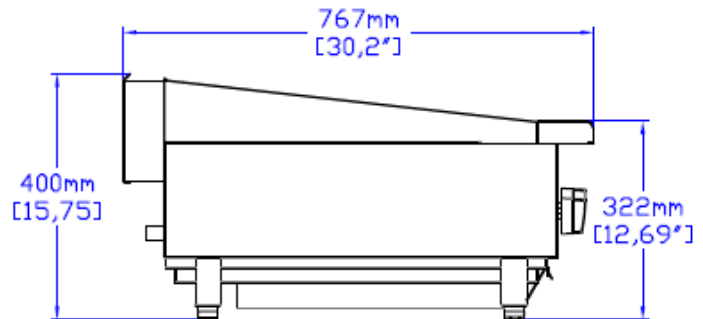
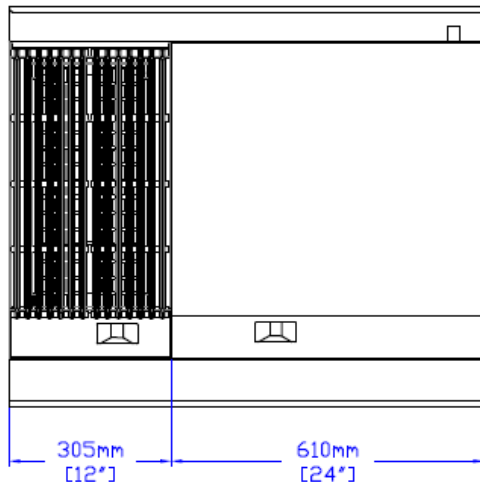
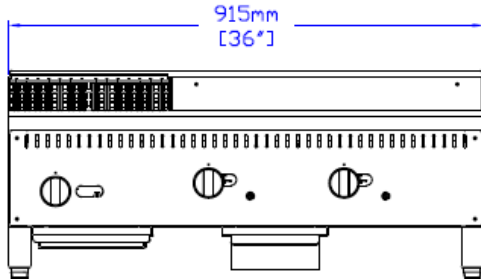




Tabletop Combo

36" wide frame: 24" griddle, 12" char-broiler
Model CS12C-24G



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Adjustable stainless steel legs for easy leveling.

GRIDDLE: 20.25" deep x 3/4" thick plate with stainless steel splash guards. High polish cold rolled steel cook surface. (2) 30,000 BTU "U" shaped burners evenly spaced for optimum heat distribution. A deep, large capacity grease drawer is provided.

BROILER: 20.25" deep x 6" wide, height adjustable cast iron grates. (1) 35,000 BTU "U" shaped burners centered and combined with heavy gauge carbon steel radiants for even heat distribution. Stainless steel splash guards. A large capacity grease drawer is provided.

CONTROLS: Reliable brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Conversion kits are included. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

SPECIFICATIONS		
Model		CS12C-24G
Width	in.	36
	mm	914
Depth	in.	30.2
	mm	767
Height	in.	15.75
	mm	400
Approx. Ship Weight	lbs.	325
	kgs.	148
Flat Top Griddle BTU		60,000
Char-Broiler BTU		35,000



WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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