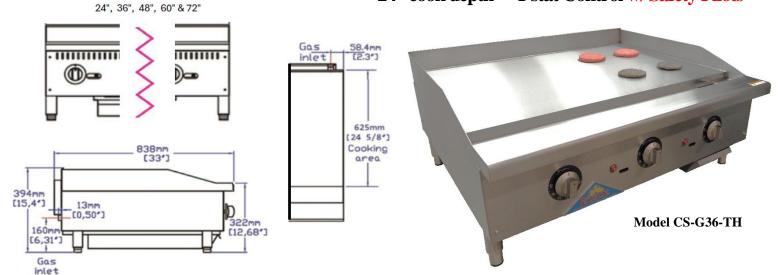


Heavy Duty Gas Griddles

24" cook depth - T'stat Control w/ Safety Pilots



Features, Benefits, Options & Accessories

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. Bull-nose landing. Adjustable, non-skid legs 60" & 72" models come with 6 for added strength and support. High capacity grease drawer(s) with weep hole, 60" & 72" models come with 2.

CONTROLS: Reliable, Robertshaw GS Snap Action Thermostats, one every 12" for precise temperature control & faster recovery. Robertshaw TS11 safety pilot valves. CS Series griddles are set for natural gas and come with LP gas orifices and convertible pressure regulators.

GRIDDLE PLATE: High polish alloy steel, 1" thick by 24.5" deep griddle plate. Griddle plate is double welded, both at the seam on the cook surface and underneath. Spatula width grease trough. Optionally accessorized with chrome cook surface for cooking AND cleaning efficiency.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface. One burner per 12" increment.

TESTING: Optimal pressure is 4" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

SPECS				
Model #	Width	Depth	Total BTU	Ship Wgt.
CS-G24-TH	24"	33"	60,000	275 lbs.
CS-G36-TH	36"	33"	90,000	375 lbs.
CS-G48-TH	48"	33"	120,000	475 lbs.
CS-G60-TH	60"	33"	150,000	600 lbs.
CS-G72-TH	72"	33"	180,000	760 lbs.





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.



