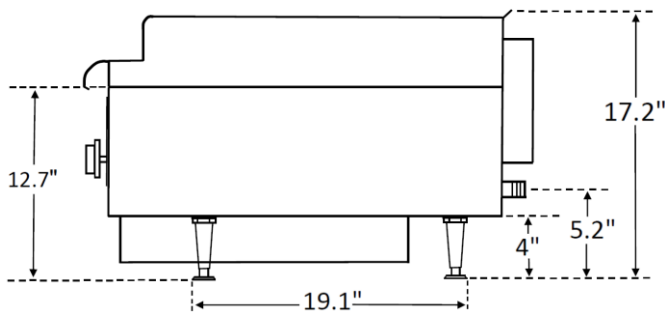
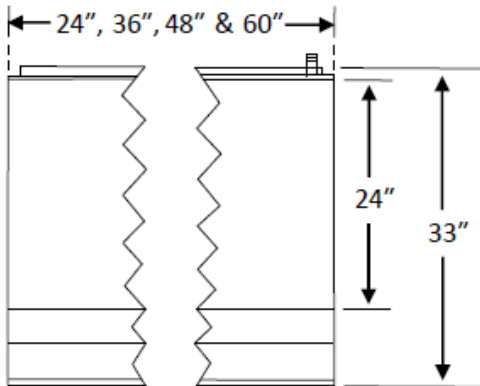




CHROME GRIDDLES

24" Deep Cook Surface, Thermo Control
24", 36", 48" & 60" widths
CCTG30-C Series



Model CCTG3060-C-1



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, 1 every 12" for precision temperature control. Front accessible automatic standing pilots and pressure regulators.

BURNERS: Durable & efficient cast iron "H" 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 carbon alloy steel with reflective chrome plated cook surface, 1" thick by 24" deep griddle plate.

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

Model #	Width x Depth		Burners Total BTU	Ship Wgt.	
	in.	mm		lbs.	kg.
CCTG3024-C-1	24"	610	2	290	132
	x 33"	x 838	60,000		
CCTG3036-C-1	36"	914	3	400	182
	x 33"	x 838	90,000		
CCTG3048-C-1	48"	1219	4	520	260
	x 33"	x 838	120,000		
CCTG3060-C-1	60"	1524	5	690	314
	x 33"	x 838	150,000		



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
Tel.: 217-223-5070 • Fax.: 217-223-0007 • Web: www.castlestove.com

