

CG-M SERIES MANUAL GRIDDLE



■ **FLOOR MODEL**



■ **GRIDDLE PLATE SEAM WELD
ON TOP & BOTTOM**

- ✓ 24" Cooking Surface
- ✓ **WELDED #304 STAINLESS STEEL**
For easy cleaning and long life
- ✓ **INTEGRATED "FIRE BOX - FLUE"**
Enclosed back, reflects heat up
into griddle
1" Thick highly polished plate
- ✓ **HIGHLY POLISHED PLATE**
Fast Recovery Fully Welded Seams
on Top and Bottom

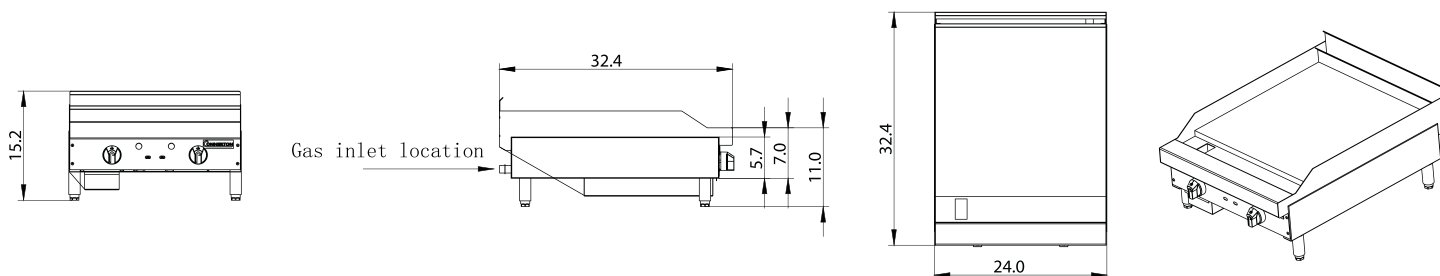
▶ **AVAILABLE OPTIONS:**

- 4" Legs Accessory
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory



ACCESSORY

Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-M	12"	32"	30,000	1	95	115
CG-18-M	18"	32"	30,000	1	145	165
CG-24-M	24"	32"	60,000	2	165	190
CG-30-M	30"	32"	60,000	2	195	220
CG-36-M	36"	32"	90,000	3	235	265
CG-42-M	42"	32"	90,000	3	265	295
CG-48-M	48"	32"	120,000	4	300	335
CG-60-M	60"	32"	150,000	5	370	410
CG-72-M	72"	32"	180,000	6	440	485

▶ PRODUCT SPECIFICATIONS:

 BODY 16 Gauge #304 Stainless Steel, Fully Welded	 FIRE BOX 16 Gauge #304 Stainless Steel, Welded to Body	 FRONT Removable 18 Gauge #304 Stainless Steel Panel	 PLATE 1" Highly polished steel plate	 GUTTER 14 Gauge #304 Stainless Steel	 SPLASH 14" Gauge #304 Stainless Steel 3" High.
 BURNERS 30,000 BTU, U-type tubular long	 DRIP PAN 18 Gauge #304 Stainless Steel	 VALVES Heavy Duty Brass	 GAS INLET ¾ NPT	 GAS PRESSURE 5.0" Natural, 11.0" Propane (Inches Water Column)	 LEGS (FLOOR MODEL) #304 Stainless Steel tubing with Stainless Steel undershelf and adjustable feet or castors

▶ NOTES:

Gas Pressure Regulator is supplied and must be installed Combustible Locations: 8" Clearance sides and back Non-Combustible Locations Only:

- 0" Clearance sides and back
- Specify type of gas and altitude if over 2,000 feet



Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.