CG-M SERIES MANUAL GRIDDLE

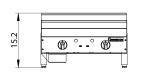


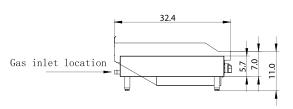
■ GRIDDLE PLATE SEAM WELD ON TOP & BOTTOM

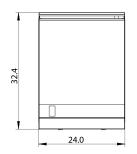
- 24" Cooking Surface
- WELDED #304 STAINLESS STEEL
 For easy cleaning and long life
- INTEGRATED "FIRE BOX FLUE" Enclosed back, reflects heat up into griddle 1" Thick highly polished plate
- Fast Recovory Fully Welded Seams on Top and Bottom

- AVAILABLE OPTIONS:
 - 4" Legs Accessory
 - · Grooved Griddle Plate
 - · Chromed Griddle Plate
 - Floor Model Accessory
- ACCESSORY

 Tall splash 12" High
 - FLOOR MODEL









MODEL	WIDTH	DEPTH	вти	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

34 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.