CG-T SERIES
THERMOSTATIC GRIDDLE

GRIDDLE PLATE SEAM WELD ON TOP & BOTTOM

- 24" Cooking Surface

WELDED #304 STAINLESS STEEL
For easy cleaning and long life

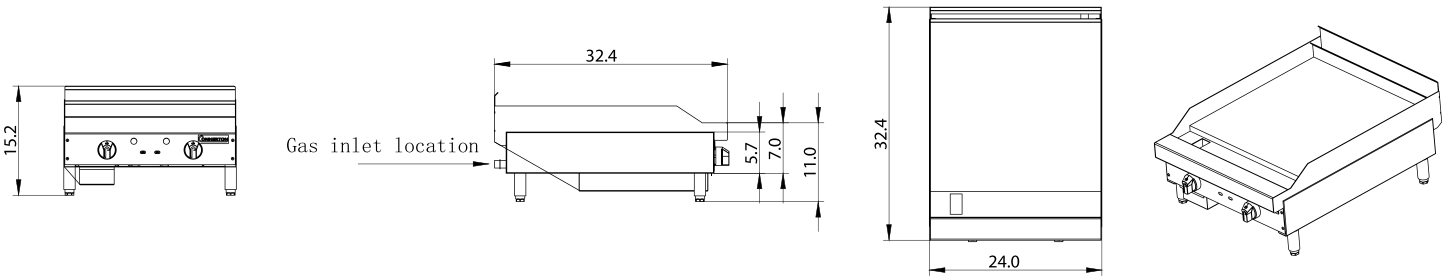
INTEGRATED "FIRE BOX - FLUE"
Enclosed back, reflects heat up into griddle

1" Thick highly polished plate

HIGHLY POLISHED PLATE
For Fast Recovery Fully Welded Seams on Top and Bottom

AVAILABLE OPTIONS:

- 30" Deep cooking surface
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory
- Tall splash - 12" High



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*	WT. (EST)*
CG-12-T	12"	32"	30,000	1	115	135
CG-18-T	18"	32"	30,000	1	155	175
CG-24-T	24"	32"	60,000	2	205	230
CG-30-T	30"	32"	60,000	2	245	270
CG-36-T	36"	32"	90,000	3	295	325
CG-42-T	42"	32"	90,000	3	335	365
CG-48-T	48"	32"	120,000	4	385	420
CG-60-T	60"	32"	150,000	5	475	515
CG-72-T	72"	32"	180,000	6	565	610

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 Tubluer burner,

DRIP PAN
18 Gauge #304 Stainless Steel

VALVES
Heavy Duty Brass

GAS INLET
¾ NPT

GAS PRESSURE
5.0" Natural, 10" 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 counter or floor model
- 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.