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



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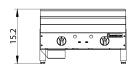
INTEGRATED "FIRE BOX - FLUE" Enclosed back, reflects heat up into griddle 1" Thick highly polished plate

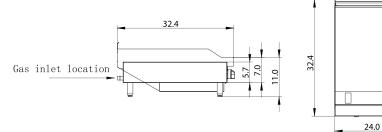
HIGHLY POLISHED PLATE

For Fast Recovery Fully Welded Seams on Top and Bottom

AVAILABLE OPTIONS:

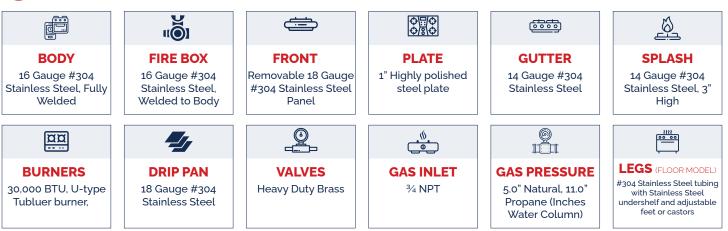
- 4" Legs Accessory
- Grooved Griddle Plate
- Chromed Griddle Plate
- Floor Model Accessory





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:



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.

12/2024