

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

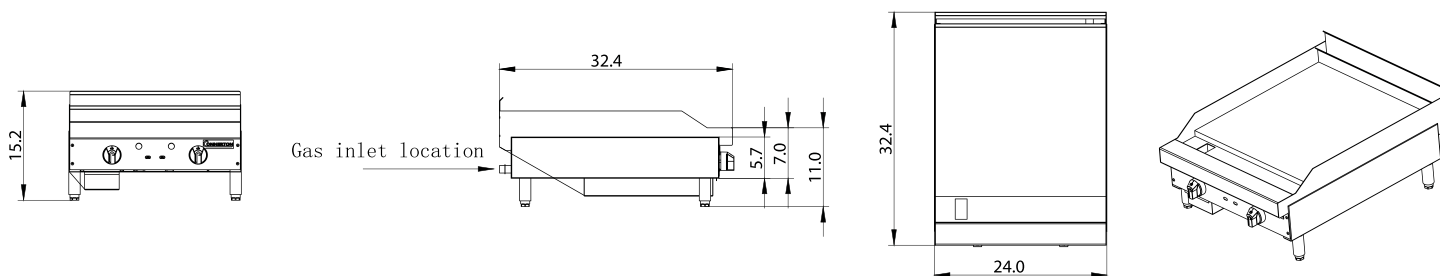


HIGHLY POLISHED PLATE
For Fast Recovery Fully Welded
Seams on Top and Bottom



AVAILABLE OPTIONS:

- 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:

 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, 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 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.