

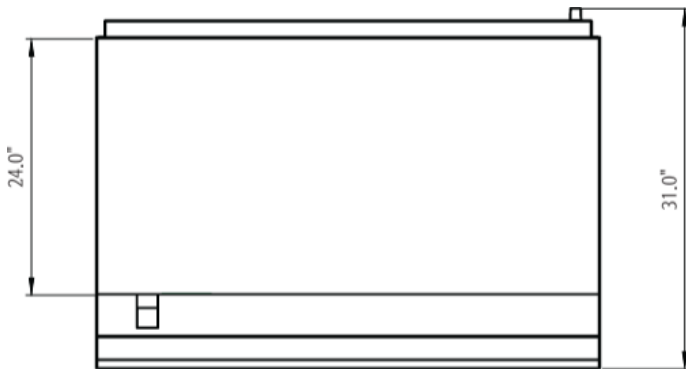


GRIDDLES

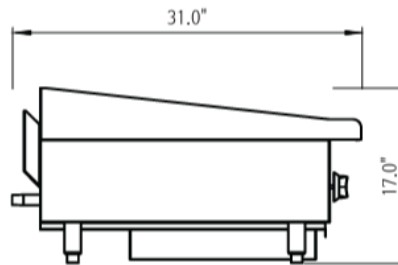
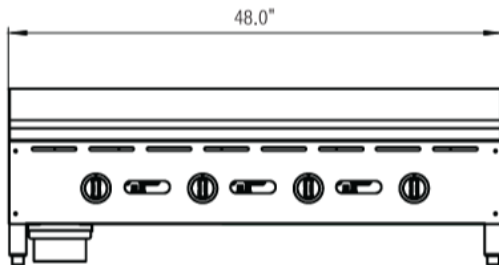
24" Deep Cook Surface, Thermo Control

24", 36", 48" & 60" widths

CCTG31 Series



Model CCTG3148-1



See website for details

Standard Features, Benefits & Options

CONSTRUCTION: 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction. Bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer.

CONTROLS: Thermostat control with a temperature range up to 550°F, 1 every 12" for precision temperature control. Front accessible automatic standing pilots and pressure regulators.

BURNERS: Durable & efficient cast iron "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface. 1 burner per 12" increment.

GRIDDLE PLATE: High polish cold roll carbon alloy steel, 1" thick by 24" deep griddle plate. Double welded underneath and along the surface seam.

Model #	Width x Depth		Burners Total BTU	Ship Wgt.	
	in.	mm		lbs.	kg.
CCTG3124-1	24" x 31"	610 x 787	2 ----- 60,000	290	132
CCTG3136-1	36" x 31"	914 x 787	3 ----- 90,000	400	182
CCTG3148-1	48" x 31"	1219 x 787	4 ----- 120,000	520	260
CCTG3160-1	60" x 31"	1524 x 787	5 ----- 150,000	690	314

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.



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