

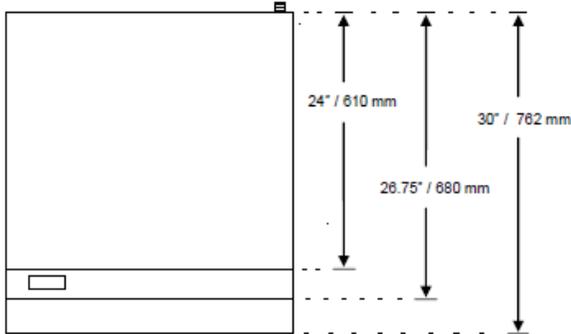


Est.1838 • Commercial Cooking Equipment

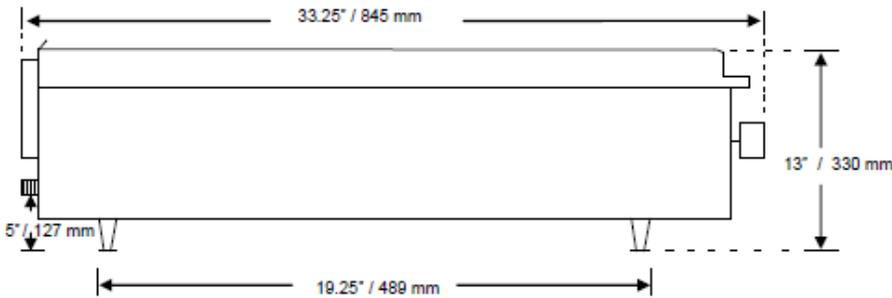
GRIDDLES

24" Deep Cooking Surface

Manual Control SRMG Series



Model
SRMG24D24W-1 / TH-RGT-24



Standard Features, Benefits & Options

CONSTRUCTION: Heavy gauge welded and bolted frame for rugged usage. Easy cleaning stainless steel on all exterior surfaces is standard. 4" heavy duty stainless steel legs with adjustable feet up to an additional 2". 1" thick by 24" deep griddle plate.

CONTROLS: Castle griddles are equipped with brass gas valves, automatic standing pilots, pressure regulators and cool to the touch control knobs.

BURNERS: SRMG models feature cast iron burners rated at 30,000 BTU's each.

GRIDDLE PLATE: High polish cold roll alloy steel, 1" thick by 24" deep griddle plate.

TESTING: The gas system is tested before shipment. Optimal pressure is 4" WC for natural gas, 10" WC for propane.

Model #	Width x Depth		Burners ----- Total BTU	Ship Wgt.	
	in.	mm		lbs	kg
SRMG24D24W-1 ----- TH-RGT-24	24 x 32	610 X 813	2 ----- 60,000	275	125
SRMG24D36W-1 ----- TH-RGT-36	36 x 32	914 X 813	3 ----- 90,000	415	189
SRMG24D48W-1 ----- TH-RGT-48	48 x 32	1219 X 813	4 ----- 120,000	550	250



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