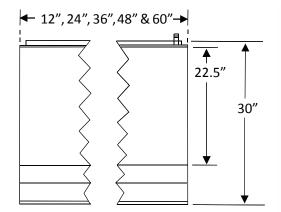


GRIDDLES

Manual Control CCHG Series

12", 24", 36", 48" & 60" widths





11.25" 15.25 15.25 15.75 4"

15.75



Standard Features, Benefits & Options

CONSTRUCTION: 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction. 3\(^4\)" bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer.

CONTROLS: Castle griddles are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs. 3/4" manifold connection.

BURNERS: Efficient stainless steel "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 steel, 1" thick by 22.5" deep plate, 12" model is $\frac{3}{4}$ " thick. 3" grease trough. Plate seams are welded to prevent gap seepage.

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

Model #	Packing inches millimeters	Burners Total BTU	Net Wgt. lbs. / kg.	Grass Wgt. lbs. / kg.
CCHG12	35 x 18 x 20 89 x 46 x 52	<u>1</u> 30,000	100 / 45	130 / 59
CCHG24-1	35 x 35 x 20 89 x 89 x 52	<u>2</u> 60,000	220 / 100	275 / 125
CCHG36-1	42 × 35 × 20 107 × 89 × 52	<u>3</u> 90,000	310 / 141	380 / 173
CCHG48-1	53 × 35 × 20 134 × 89 × 52	4 120,000	420 / 191	500 / 227
CCHG60-1	65 x 35 x 20 1164 x 89 x 52	<u>5</u> 150,000	520 / 236	610 / 277



