

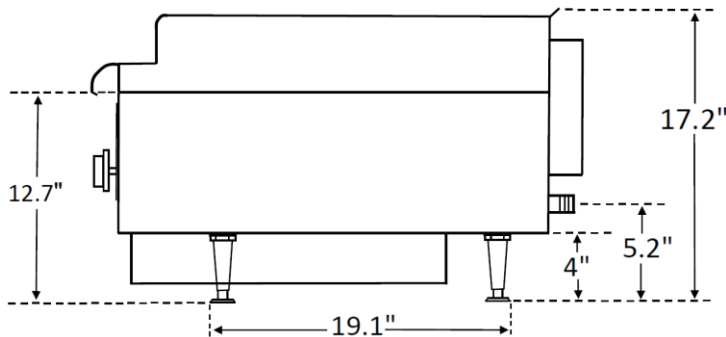
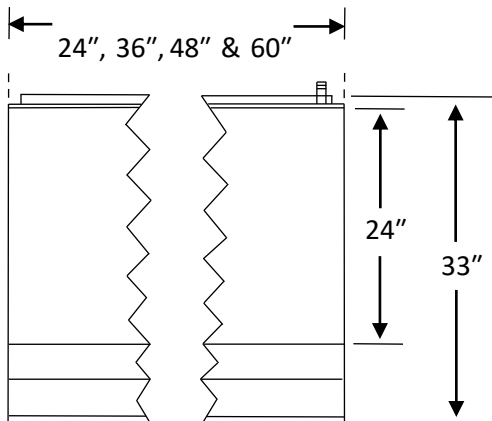


GRIDDLES

24" Deep Cook Surface, Manual Control

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

CCMG30 Series



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: Manual control brass gas valves every 12" for hi-low / on-off temperature control. Front accessible automatic standing pilots and pressure regulators.

BURNERS: Durable & efficient cast iron "H" 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 alloy steel, 1" thick by 24" deep griddle plate. 3" grease trough.

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

Model #	Width x Depth		Burners Total BTU	Ship Wgt.	
	in.	mm		lbs.	kg.
CCMG3024-1	24"	610	2	290	132
	x 33"	x 838	60,000		
CCMG3036-1	36"	914	2	400	182
	x 33"	x 838	90,000		
CCMG3048-1	48"	1219	2	520	260
	x 33"	x 838	120,000		
CCMG3060-1	60"	1524	2	690	314
	x 33"	x 838	150,000		



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