



Vertical Broilers

Shawarma Machines

Heavy Duty Gas Series



Model CC-GSM-45



See website for details



Model CC-GSM-51

Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless-steel framing, side heat shields and drippings collector. Adjustable spit distance from burners. Stub footers are standard or accompanying optional 5" legs allow air underneath for cooler operation & longer motor life. Meat shovel and skewer set included.

BURNERS: Both the CC-GSM-45 & CC-GSM-51 models feature ceramic infrared burners for precision heat distribution. These models are field convertible to LP gas; conversion kits are included. $\frac{3}{4}$ " rear gas connection.

CONTROLS: Reliable main gas valve, pilot light, ignition button and motor switch. 110 volt dual direction bottom motor easily handles the heavy meat capacities of both models and is designed for the cord to stay out of the way. NEMA 5-15 plug.

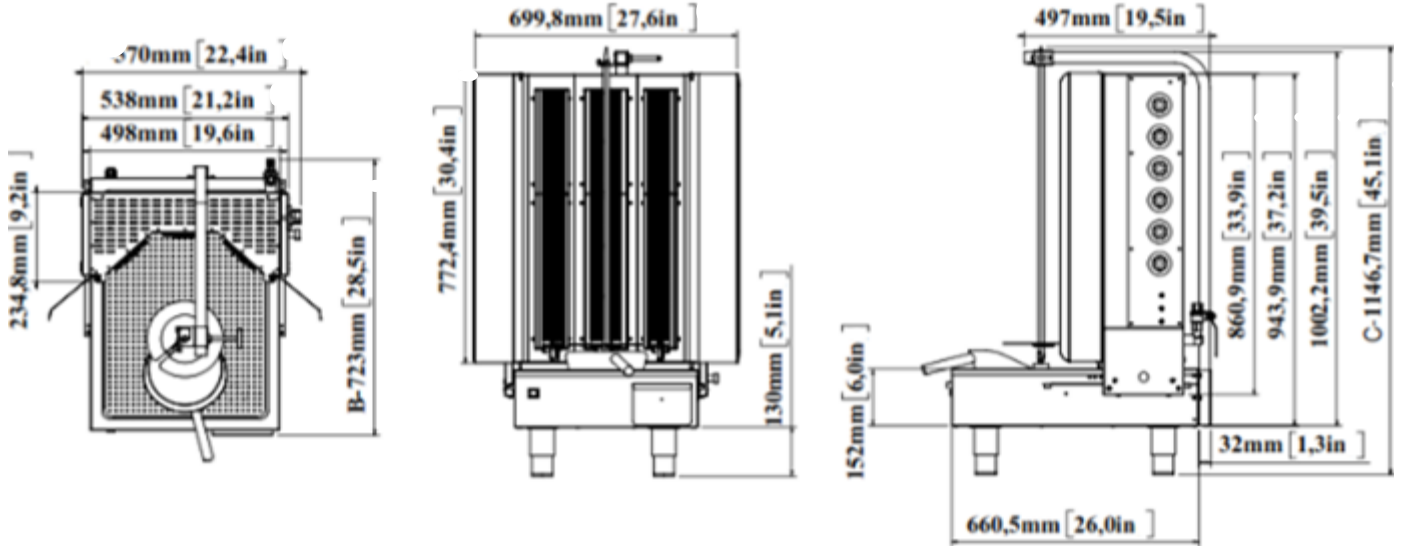
TESTING: Optimal pressure is 4" WC for natural gas, 10" WC for propane. UL design & UL Sanitation (ANSI-NSF4) certified. Comstock-Castle warranties these vertical broilers for a full year; parts & labor.



WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com



Model	Electric Motor	kW	BTU	Meat Capacity	Burners	Spit Height	Base Width	Depth	Height feet / legs	Ship Wgt.
CC-GSM-45	110 V / 60 Hz	3.5	69,000	180 lbs.	6	30"	22.5"	28.5"	40" / 45"	150 lbs.
CC-GSM-51	110 V / 60 Hz	3.5	92,000	220 lbs.	6	35.5"	22.5"	28.5"	45.5" / 50.5"	165 lbs.



Model CC-GSM-45 schematics above



Model CC-GSM-51 schematics below

