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JOB_____

ITEM #_____

Heavy Duty Gas Griddles





America's Oldest Stove Company

(Est. 1838)

Chrome Cook Surface – 24.5" cook depth



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. Bull-nose landing. Six (6) adjustable, non-skid legs for added strength and support. Two (2) high capacity grease drawers with weep hole.

CONTROLS: Six (6) GS Snap Action Thermostat controls, one every 12" for precise temperature control and faster recovery. TS11 safety pilot valves pilots and pressure regulators.

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: Chrome plated high polish alloy steel, 1" thick by 24.5" deep griddle plate. Griddle plate is double welded, both at the seam on the cook surface and underneath. Spatula width grease trough.

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

SPECS						
Model #	Width	Depth	Total BTU	Ship Wgt.		
CS-72TG-C	72"	33"	180,000	720 lbs.		



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

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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