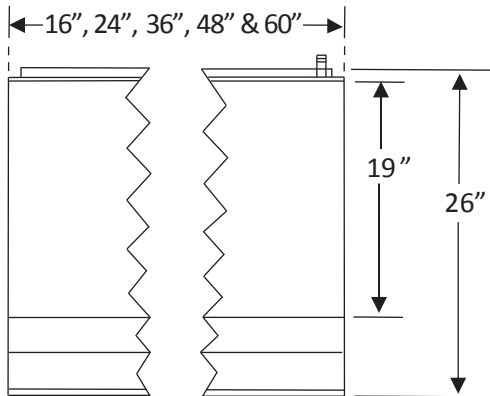


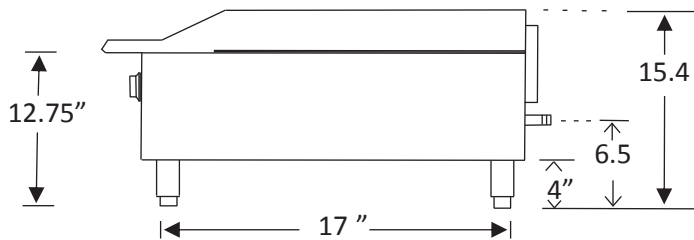


GRIDDLES

Thermostat Control CCEGT Series
16", 24", 36", 48" & 60" widths



Model CCEGT48



Standard Features, Benefits & Options

CONSTRUCTION: 16", 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant G90 galvanized finish. Double wall construction. 3" bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer.

CONTROLS: Castle griddles are equipped with 1 thermostat for each burner, brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface.

GRIDDLE PLATE: High polish cold roll alloy steel, 5/8" thick by 19" deep griddle plate. 2 1/2" grease trough. Cook surface seams are welded to prevent weeping.

TESTING: Optimal pressure is 4" 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. | Gross Wgt. lbs. / kg. |
|---------|---|-------------------------------|---------------------------|-----------------------------|
| CCEGT16 | 19 x 30 x 20 49 x 78 x 50 | 1 30,000 | 90 / 41 | 112 / 51 |
| CCEGT24 | 30 x 30 x 20 78 x 78 x 50 | 2 60,000 | 143 / 65 | 170 / 77 |
| CCEGT36 | 39 x 30 x 20 98 x 78 x 50 | 3 90,000 | 200 / 91 | 235 / 107 |
| CCEGT48 | 50 x 30 x 20 128 x 78 x 50 | 4 120,000 | 290 / 132 | 330 / 150 |
| CCEGT60 | 63 x 30 x 20 161 x 78 x 50 | 5 150,000 | 390 / 177 | 435 / 198 |



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