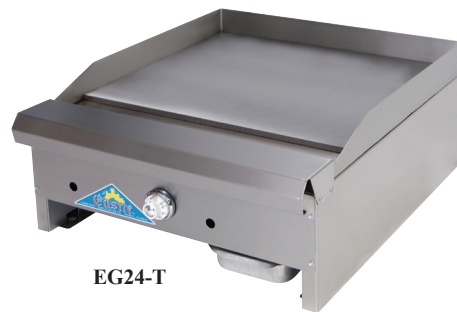
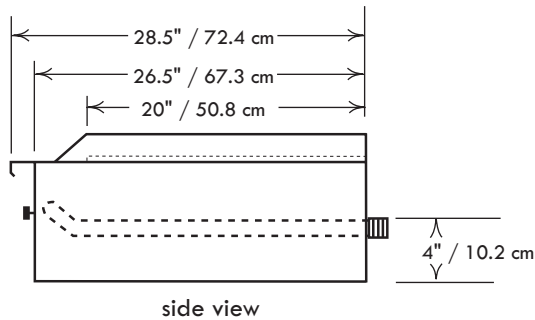
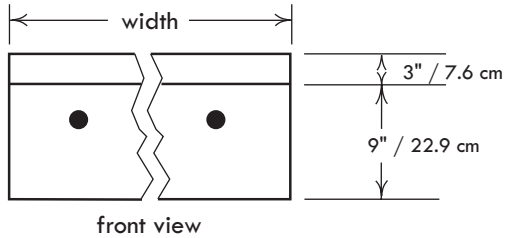




JOB _____ ITEM # _____

Thermostat Control GRIDDLES

E Series, 20" Cook Depth



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 4" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear; combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 5/8" thick plate is standard, 3/4" and 1" thick is available. 3" high splash guard is standard. Higher and lower sides are also available. 20" deep cooking surface with 4" front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with throttling thermostats with temperature range from 150F to 450F and provides precise temperature control, brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the owner.

BURNERS: 12" incremental griddles feature 25,000 BTU burners, one for each 12" increment. 18", 30" and 42" models feature 2, 4 and 6 burners respectively, each rated at 16,000 BTU.

MATCH-UP: E Series griddles are designed to match up with E char-broilers.

ACCESSORIES & OPTIONS: Sturdy 2 1/2" or 4" heavy duty legs with adjustable feet, thermostats, 3/4" and 1" thick plates, chrome & grooved griddle plates, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in. / mm.	# of thermostats	Total BTU	Approx. kg / lbs
EG12-T	12 / 305	1	25K	48 / 105
EG18-T	18 / 457	1	32K	57 / 125
EG24-T	24 / 610	1	50K	68 / 150
EG30-T	30 / 762	2	64K	80 / 175
EG36-T	36 / 914	2	75K	91 / 200
EG42-T	42 / 1069	3	96K	107 / 235
EG48-T	48 / 1219	2	100K	125 / 275
EG54-T	54 / 1372	4	128K	139 / 305
EG60-T	60 / 1524	3	125K	152 / 335
EG66-T	66 / 1676	5	160K	178 / 393
EG72-T	72 / 1829	4	150K	205 / 450

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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