



Master Gas F Series Production Griddle

Item: _____
 Quantity: _____
 Gas type: _____
 Project: _____
 Approval: _____
 Date: _____

Master Gas F Series Production Griddle

Models:

- CG-48F CG-60F CG-72F



Model CG-60F

(model shown with 4"(102mm) legs)

Standard Features:

- Front, full width grease trough with integral front rail
- 1" (25mm) polished finish steel plate
- One "U" shaped 30,000 BTU (8.8kW) burner Every 12" (305mm) of Griddle width
- Electronic Controls
- Electric main on/off power switch w/indicator light. Requires 120V 60Hz
- Electronic thermostat 150°F (101°C) to 450°F (268°C) for each burner every 12" (305mm)
- Amber lamp for each section showing when the system is on

- Green lamp for each pilot indicating pilot is on
- Stainless steel sides
- Stainless steel side griddle splash guards, 3" (76mm) high
- Stainless steel, grease drawers with integral grease baffle std capacity 1.6gal/6 L.
- Stainless steel grease chute extensions for easy drainage into separate container
- 6" (152mm) high stainless steel adjustable legs
- Nickel plated thermostat guards
- Combination gas regulator/solenoid valves to control gas flow to burners and pilots
- 7.6" (190.5 mm) High back splash

Optional Features:

- 20-240 Volts, 60 Hz, no charge
- Protective Shield for controls
- Stainless steel open stand, 30.292" (769mm) high with stainless steel bottom shelf on adjustable legs or casters (specify).
- 10-1/2" (267mm) sloped grease drawers (Stand Models Only), no charge. 1.4 gal/5.25 L
- 4" (102mm) high stainless steel adjustable legs & 3-1/4" (83mm) high grease drawer, ideal for refrigerated equipment base mounts. Grease drawer capacity 2.36 gal/ 8.9 L.

Specifications:

Heavy duty gas griddles (available in three sizes, 48", 60", and 72"). High performance volume production with even, consistent, controlled temperatures. 1" (25mm) thick griddle plate. Electronic thermostat with embedded sensor and efficient 'U' shaped burner every 12"(205mm) of griddle width. All stainless steel exterior. Full width front rail. 6" (152mm) legs standard.

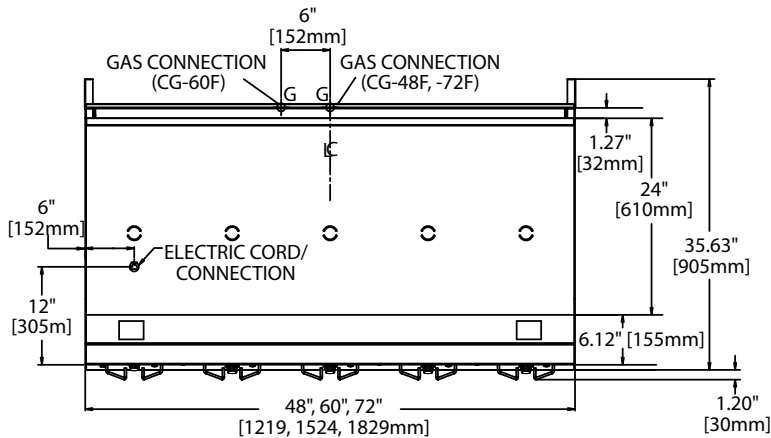


INSTALLATION NOTES		ENTRY CLEARANCE		ELECTRICAL CHARACTERISTICS
Combustible Wall Clearances		Crated	UnCrated	Specifications
Sides 6" (152mm)	Back: 6" (152mm)	40" (1016mm)	38" 915mm)	120 V, Single Phase, 60Hz, 1 amp 6' (1829mm) power supply cord provided
<ul style="list-style-type: none"> IMPORTANT: A minimum 4" (101mm) air space must be maintained below unit for required air flow to burners. 		<ul style="list-style-type: none"> See Illustration for further specifications & size statistics 		<ul style="list-style-type: none"> NOTE: Optional 208-240 volt 60 Hz 0.4 amps, single. No cord & plug supplied

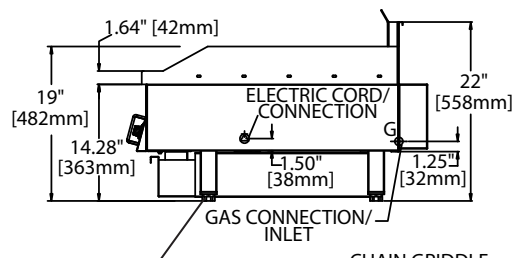
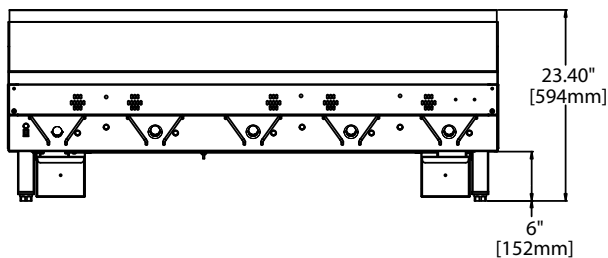
INPUT CHART - Natural Or Propane Gas					
Model Number	BTU/HOUR	Kw	Gas Inlet	Shipping Weight	
				LBS.	KGS.
CG-48F	120,000	35.00	3/4"	625	284
CG-60F	150,000	44.00	3/4"	765	348
CG-72F	180,000	52.70	1"	905	411

Manifold Pressure Required, After Built-In Regulator	
Natural: 3.5" W.C. (8.75 mbar)	Propane 10" W.C. (25 mbar)
Minimum Supply Pressure Required	
Natural: 7" W.C. (17.4mbar)	Propane 11" W.C. (27.4mbar)

- Gas Input Ratings shown are for installations up to 2,000 feet (610mm) above sea level. BTU input ratings must be derated for high altitude installations. Please specify gas type..



This product must be installed by professional personnel as specified. Garland/ U.S. Range products are not approved or authorized for home or residential use, but are intended for commercial applications only. Garland / U.S. Range will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



Optional 4" (102mm) high stainless steel adjustable legs & 3-1/4" (83mm) high grease drawer.

Form# CGF (03/14/14)