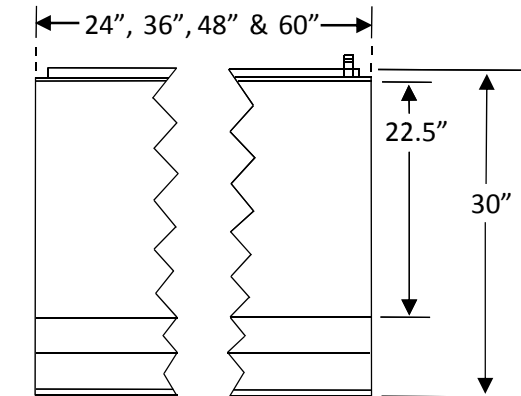




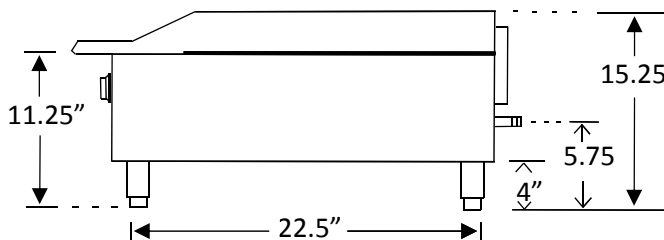
GRIDDLES

Manual Control CCHG Series

24", 36", 48" & 60" widths



Model CCHG24



Intertek

Standard Features, Benefits & Options

CONSTRUCTION: 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction. 3¼" bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer.

CONTROLS: Castle griddles are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs with securing set screws.

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: High polish cold roll alloy steel, 1" thick by 22.25" deep griddle plate. 3" grease trough.

TESTING: Optimal pressure is 5" 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.
CCHG-24	35 x 35 x 20 89 x 89 x 52	2 ----- 60,000	176 / 80	227 / 103
CCHG-36	42 x 35 x 20 107 x 89 x 52	3 ----- 90,000	243 / 110	315 / 143
CCHG-48	53 x 35 x 20 134 x 89 x 52	4 ----- 120,000	335 / 152	412 / 187
CCHG-60	65 x 35 x 20 164 x 89 x 52	5 ----- 150,000	397 / 180	485 / 220



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