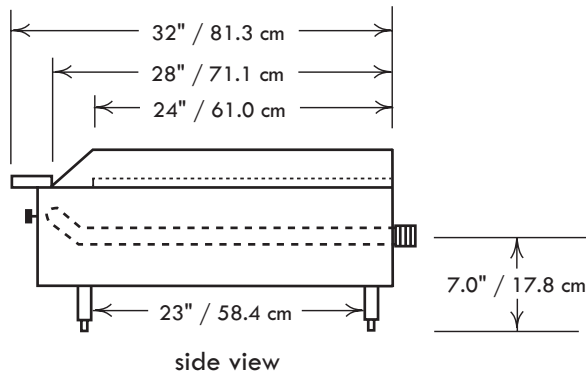
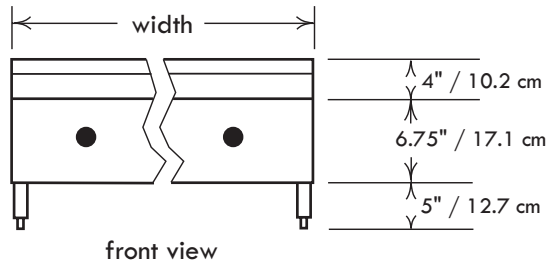




JOB _____ ITEM # _____

Manual Control GRIDDLES

32 Series, 24" Cook Depth



3236MG



3224MG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" 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. 1" thick plate is standard. 4" high splash guard is standard. Higher sides are also available. 24" deep cooking surface with 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 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 installer.

BURNERS: 12" incremental griddles feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 18,000 BTU.

MATCH-UP: 32 Series griddles are designed to match up with 32 Series char-broilers and hot plates.

ACCESSORIES & OPTIONS: Thermostats, 1" thick plates, chrome plating, grooved surfaces, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

| Model Number | Width in./mm. | Sq. in. surface | Total BTU | Approx. kg/lbs |
|--------------|---------------|-----------------|-----------|----------------|
| 3212MG | 12 / 305 | 288 | 25K | 68 / 150 |
| 3218MG | 18 / 458 | 432 | 36K | 91 / 200 |
| 3224MG | 24 / 610 | 576 | 50K | 114 / 250 |
| 3230MG | 30 / 762 | 720 | 72K | 136 / 300 |
| 3236MG | 36 / 914 | 864 | 75K | 148 / 325 |
| 3242MG | 42 / 1067 | 1008 | 108K | 164 / 360 |
| 3248MG | 48 / 1219 | 1152 | 100K | 182 / 400 |
| 3254MG | 54 / 1372 | 1296 | 144K | 202 / 445 |
| 3260MG | 60 / 1524 | 1440 | 125K | 227 / 500 |
| 3272MG | 72 / 1829 | 1728 | 150K | 273 / 600 |

Thermostat control spec sheet available online or call factory.

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.



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com

