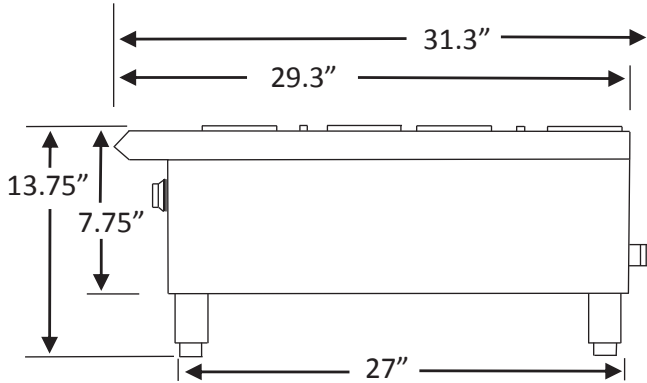




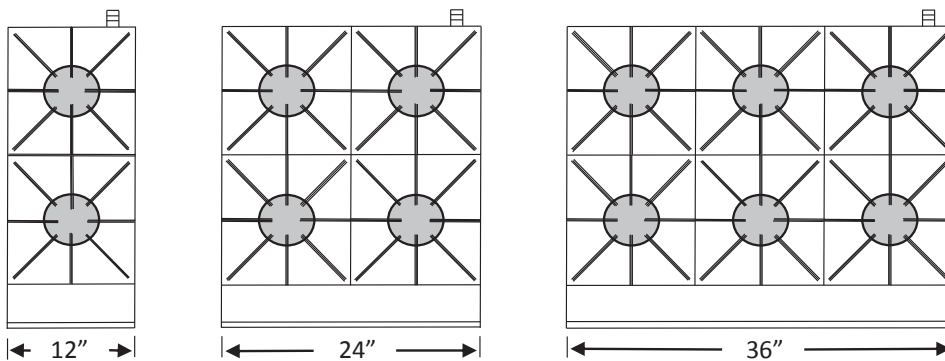
HOT-PLATES

CCGHP Series

12", 24" & 36" widths; 2, 4 & 6 burners



CCGHP2



Standard Features, Benefits & Options

CONSTRUCTION: 12", 24" & 36" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction. 4" bull-nose landing. 6" tall adjustable legs. Full width over-flow spill tray.

CONTROLS: Castle hot-plates are equipped with brass gas valves, front accessible automatic standing pilots, pressure regulators and cool to the touch control knobs.

BURNERS: Efficient cast iron "hex" burners are rated at 35,000 BTU's each provide powerful heating across the cooking surface.

TOP GRATES: Heavy 12 x 12" wide cast iron top grates designed to slide pots easily across the cook-top.

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.
CCGHP2	17 x 35 x 18 44 x 89 x 46	2 70,000	84 / 38	101 / 46
CCGHP4	35 x 35 x 18 89 x 89 x 46	4 140,000	126 / 57	161 / 73
CCGHP6	41 x 35 x 18 105 x 89 x 46	6 210,000	190 / 86	229 / 104



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