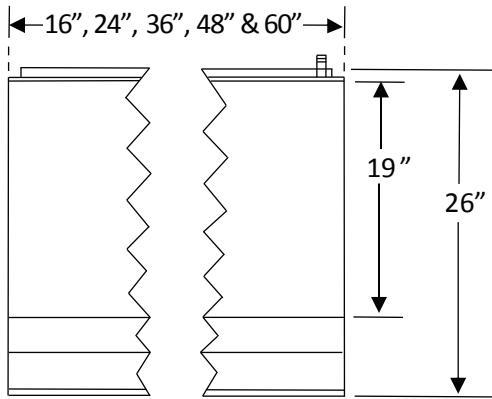


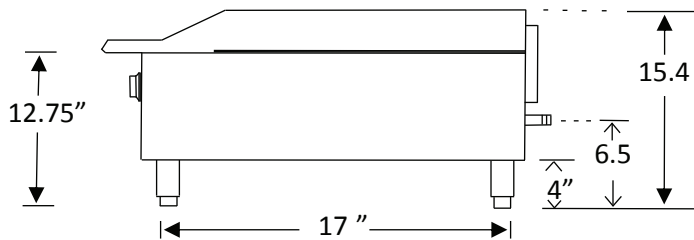


GRIDDLES

Manual Control CCEGG Series
16", 24", 36", 48" & 60" widths



Model CCEGG24



Standard Features, Benefits & Options

CONSTRUCTION: 16", 24", 36", 48" & 60" wide models available. Easy cleaning, corrosion resistant G90 galvanized finish. Double wall construction. 3" 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.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface.

GRIDDLE PLATE: High polish cold roll alloy steel with a 19" cooking depth. 16", 24" & 36" wide models feature a 5/8" thick plate while 48" & 60" wide models feature a 3/4" thick plate. The griddle plates are double welded; underneath and along the cooking surface seams to prevent grease weeping.

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.
CCEGG16	19 x 30 x 20 49 x 78 x 50	1 30,000	90 / 41	112 / 51
CCEGG24	30 x 30 x 20 78 x 78 x 50	2 60,000	143 / 65	170 / 77
CCEGG36	39 x 30 x 20 98 x 78 x 50	3 90,000	200 / 91	235 / 107
CCEGG48	50 x 30 x 20 128 x 78 x 50	4 120,000	290 / 132	330 / 150
CCEGG60	63 x 30 x 20 161 x 78 x 50	5 150,000	390 / 177	435 / 198



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