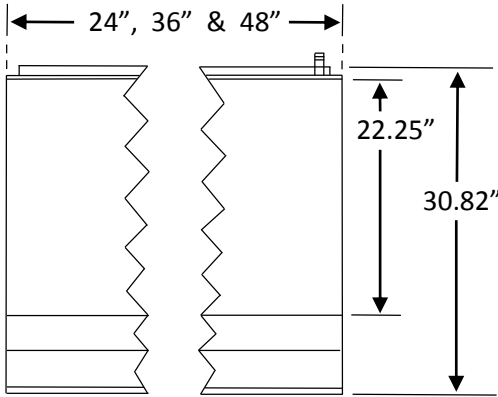


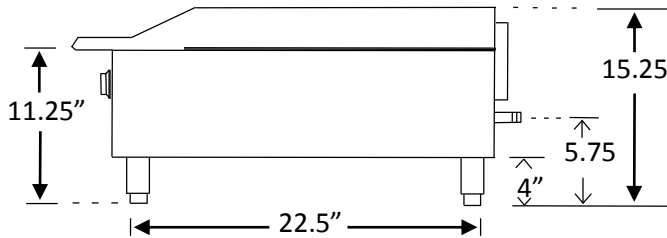


# GRIDDLES

Thermostat Control GR-T Series  
24", 36" & 48" widths



Model GR24



## Standard Features, Benefits & Options

**CONSTRUCTION:** 24", 36" & 48" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. 5 1/4" bull-nose landing. 4" tall adjustable legs. High capacity stainless steel grease drawer.

**CONTROLS:** Thermostat control from 200° - 450° every 12" for accurate temperature control. Front accessible automatic standing pilots and pressure regulators.

**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, 3/4" thick by 22.25" deep griddle plate. 3 1/4" grease trough.

**TESTING:** Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Width x Depth		Burners	Ship Wgt.	
	in.	mm	Total BTU	lbs.	kg.
GR24-T	24.03"	610	2	215	98
	x 31"	X 787	60,000		
GR36-T	35.84"	910	3	300	136
	x 31"	X 787	90,000		
GR48-T	47.65"	1210	4	385	175
	x 31"	X 787	120,000		



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