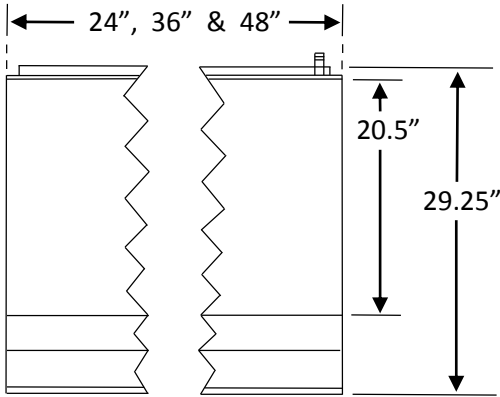


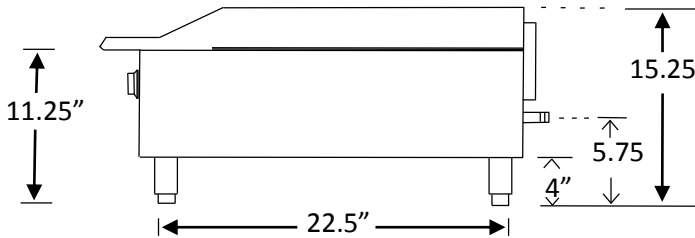


# GRIDDLES

Manual Control GR 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. 5¼" 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, ¾" thick by 20.5" deep griddle plate. ¾" 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 Total BTU	Ship Wgt.	
	in.	mm		lbs.	kg.
GR24	24.03"	611	2	198	90
	x 30"	X 762	60,000		
GR36	35.84"	910	3	274	125
	x 30"	X 762	90,000		
GR48	47.65"	1210	4	352	160
	x 30"	X 762	120,000		



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