



Master Gas Production Griddle

Item: _____
 Quantity: _____
 Gas Type: _____
 Project: _____
 Approval: _____
 Date: _____

Master Gas Production Griddle

Models:

- CG-24R CG-36R CG-48R CG-60R CG-72R



*Model CG-48R
(shown w/optional stand & casters)*

NOTE: Griddles supplied with casters must be installed with an approved restraining device.

Standard Features:

- Rear grease trough with bottom drawer.
- Full width front rail
- 1" (25mm) polished finish steel plate
- One "U" shaped 30,000 BTU (8.8kW) burner every 12" (305mm) of griddle width
- Electronic controls
- 120V, 60Hz electrical required.

- Electric main on/off power switch w/ indicator light
- Electric on/off switch for each thermostat burner system, also has indicator light
- Electronic thermostat 150°F (101°C) to 450°F (268°C) for each burner every 12" (305mm)
- Gas pilot ignition indicator light
- Stainless steel sides
- Stainless steel valve panel
- Stainless steel backguard
- Stainless steel grease trough
- Stainless steel side griddle splash-guards
- Gas regulator valve
- Stainless steel 6" (152mm) deep, std grease drawers with integral grease baffle. Capacity 1.6 gal/6 L.
- 6" (152mm) high stainless steel adjustable legs
- Nickel plated thermostat guards
- 8" (203mm) high back splash
- Contoured grease chute opening

Optional Features:

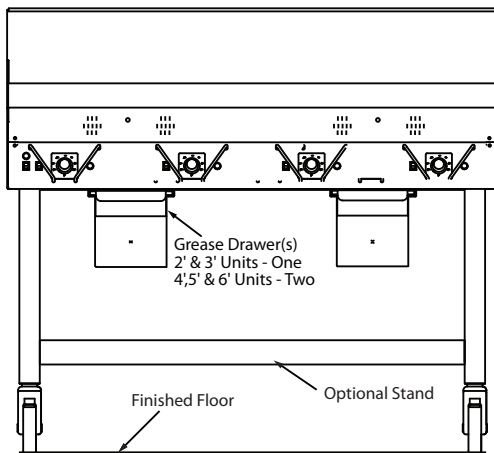
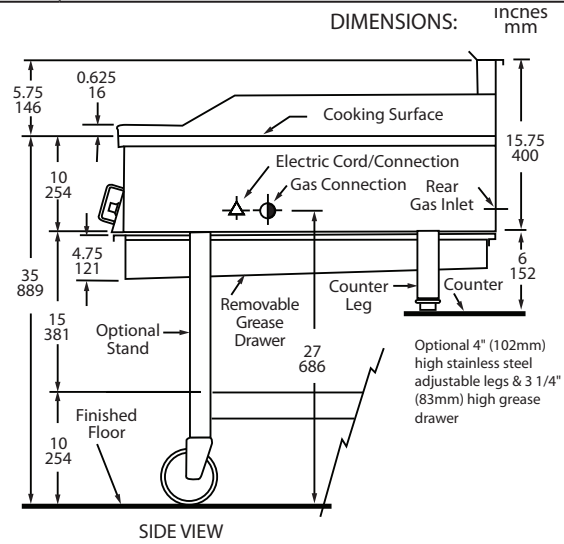
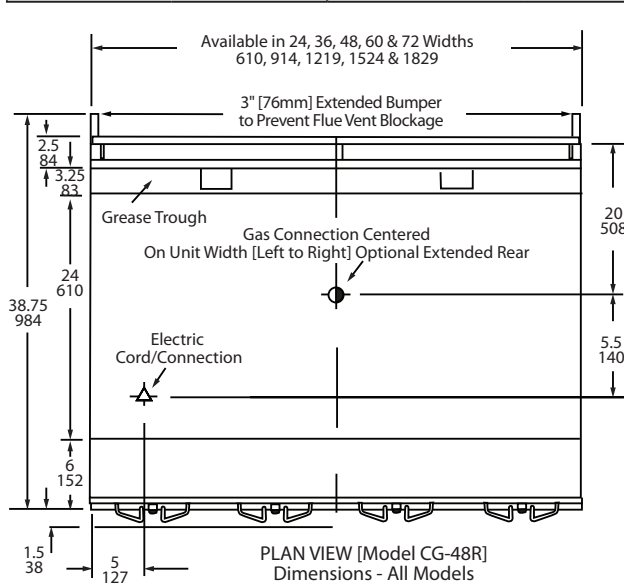
- 220-240 Volts, 50 Hz, no charge
- 10-1/2" (267mm) sloped grease drawers (Stand Models Only), no charge. 1.4 gal/5.25 L
- Protective Shield for controls
- 3/4" x 36" Quick Disconnect gas hose w/restraining device
- Stainless steel open stand, 30.292" (769mm) high with stainless steel bottom shelf on adjustable legs or casters (specify)
- Optional extended rear gas connection
- 4" (102mm) high stainless steel adjustable legs & 3-1/4" (83mm) high grease drawer, ideal for refrigerated equipment base mounts. Grease drawer capacity 2.36 gal/ 8.9 L.

Specification:

Heavy duty gas griddles (available in four sizes, 24" 36", 48", 60", and 72". High performance volume production with even, consistent, controlled temperatures. 1"(25mm) thick griddle plate. Electronic thermostat with embedded sensor and efficient 'U' shaped burner every 12"(205mm) of griddle width All stainless steel exterior. Full width front rail. 6" (152mm) legs standard or optional stand available.



INSTALLATION NOTES		MANIFOLD PRESSURE REQUIRED After Built-In Regulator		ELECTRICAL CHARACTERISTICS	
Combustible Wall Clearances				Specifications	
Sides: 6" (152mm)	Back: 6" (152mm)	Natural: 3.5" W.C. (8.75 mbar)	Propane: 10" W.C. (25 mbar)	120 V, Single Phase, 60Hz, 1 amp 6' (1829mm) power supply cord provided	
<ul style="list-style-type: none"> IMPORTANT: Unit must be installed on legs for proper air circulation. 		MINIMUM SUPPLY PRESSURE REQUIRED Natural: 7" W.C. (17.4 mbar) Propane: 11" W.C. (27.4 mbar)		<ul style="list-style-type: none"> NOTE: No cord and plug on export units. Direct connection on junction box. 	
				EXPORT VOLTAGES	
ENTRY CLEARANCE		<ul style="list-style-type: none"> Gas Input Ratings shown are for installations up to 2,000 feet (610mm) above sea level. BTU input ratings must be derated for high altitude installations 		<ul style="list-style-type: none"> NOTE: Export voltages are available on request. 220-240 volt, 50 Hz, 0.4 amps, single phase. 	
Crated	Uncrated			VENTILATION	
40" (1016mm)	38" (965mm)			<ul style="list-style-type: none"> Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96 	



INPUT CHART - Natural Or Propane Gas				
Model Number	BTU/HOUR	Kw	Gas Inlet	Shipping Weight
				Lbs./Kgs.
CG-24R	60,000	17.60	3/4"	355/152
CG-36R	90,000	26.40	3/4"	485/220
CG-48R	120,000	35.00	3/4"	625/284
CG-60R	150,000	44.00	3/4"	765/348
CG-72R	180,000	52.70	1"	995/411

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