



MASTER SERIES PRODUCTION GRIDDLE

The Garland Master Series Production Griddle is the griddle of choice for high-volume chain restaurants, busy drive-thrus, and other applications that need rapid heat-up, quick recovery, even heating, and durability.



CG48R
shown on optional
SCG-48SSS stand

Heavy-Duty Chain Griddles:

- High-performance volume production with even, consistent, controlled temperatures.
- 1" thick steel griddle plate ensures even heating and heat retention.
- Each thermostatic control has its own on/off switch to help you conserve energy during off-peak times.
- Stainless steel splatter guards and 8" backsplash for simple cleanup, while 6" legs facilitate easy under-griddle access. Optional stainless steel stand is available.
- Contoured grease chute opening and 6" deep stainless steel sloped grease drawers with integral grease baffles.
- Master Series Production Griddles come in five widths: 24", 36", 48", 60" and 72", to suit any operation.

Gas Models:

- One efficient U-shaped burner rated at 30,000 BTUs for every 12" of griddle width.
- Pilot indicator light and gas regulator valve
- Available with rear or front grease drain.

Electric Models:

- Three flat-bar heating elements, 4.3 kW total, for every 12" of griddle width.
- 208 Volt or 240 Volt models available.
- 6ft cord and plug standard on 36"-48" 3-phase models.

Performance Precision Power Consistency Flexibility Reliability Convenience Safety