

Master CG Series Gas Rear Drain Production Griddle

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Master CG Series Gas Rear Drain Production Griddle

Models

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



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

Standard Features

- Rear grease trough with bottom drawer.
- Full width front rail
- 24" (610mm) deep cooking surface
- 1" (25mm) polished finish steel plate
- One "U" shaped 30,000 BTU (8.8kW) burner every 12" (305mm) of griddle width
- Flame-failure protection on all burners
- 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 splashguards
- 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

Options & Accessories

- 208-240 Volts, 60 Hz, no charge
- 10-1/2" (267mm) sloped grease drawers (stand models only), no charge. Capacity 2.36 gal/ 8.9 L.
- Protective Shield for controls
- 3/4" x 36" quick disconnect gas hose w/restraining device
- Stainless steel open stand 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 1.4 gal/5.25.
- Chromed griddle

Specifications

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.

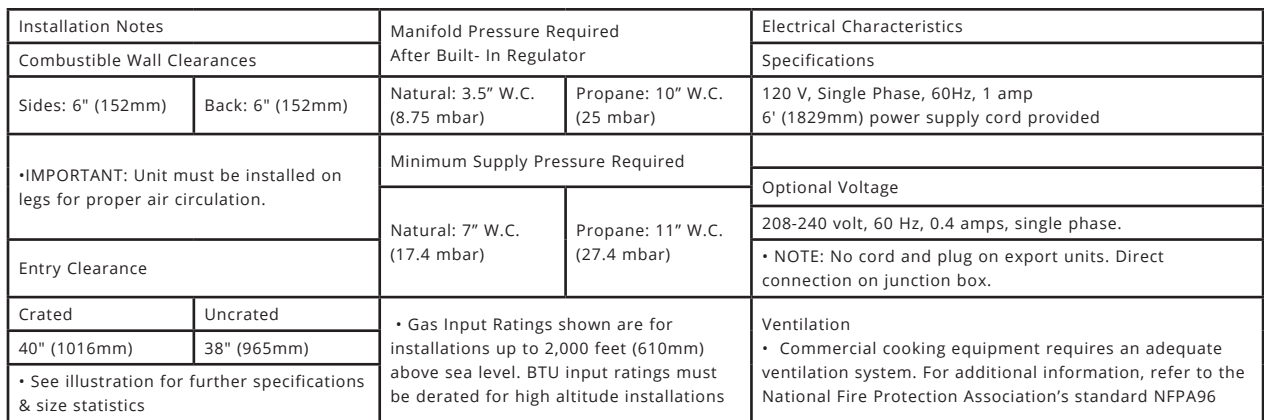
Electronic thermostat with embedded sensor and efficient 'U' shaped burner every 12"(205mm) of griddle width.

All stainless steel exterior. Full width front rail.

6" (152mm) legs standard or optional stand available.

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





Garland reserves the right to make changes to the design or specifications without prior notice.