Griddles - Manual or Thermostatic Control

Heavy-Duty Manual Control Griddle
The CPG manual control griddles are designed for the most demanding food service applications. The 3/4” thick, highly polished griddle plate is ideal for a wide variety of cooking requirements and the 18” depth provides maximum cooking surface for peak cooking times. The 22,000 BTU/hr. “U” type burners are strategically located to provide even heating on the entire griddle surface. The high BTU output, total cooking surface and griddle quality assures the best value on the market.

Heavy-Duty Thermostat Control Griddle
CPG’s heavy duty griddles with thermostat controls are designed to maintain your selected temperatures during peak cooking periods. The 22,000 BTU/hr. “U” type burners are located to provide even heating on the entire griddle surface. The high BTU output, total cooking surface and griddle quality assures the best value on the market. The 3/4” thick highly polished griddle plate is ideal for a wide variety of cooking requirements and the 18” depth provides maximum cooking surface.

Certifications

Standard Features - Manual Control
- Stainless steel front and sides
- 3/4” thick, highly polished steel griddle plate for a wide variety of cooking applications
- Large capacity, removable grease pan
- Each burner has a continuous pilot for instant ignition
- Full 18” depth plate provides greater cooking surface
- 22,000 BTU/hr. “U” type burner located every 12” for even cooking on entire griddle surface
- Available in 18”, 24”, 36” and 48” models
- Shipped with L.P. orifice kit for field conversion
- One labor parts and labor warranty

Standard Features - Thermostat Control
- Stainless steel front and sides
- Energy saving T-stat is adjustable from 150 degrees to 450 degrees F
- Highly polished steel griddle plate
- Each burner has a continuous pilot for instant ignition
- Full 18” depth plate provides greater cooking surface
- 22,000 BTU/hr. “U” type burner located every 12” for even cooking on entire griddle surface
- Thermostat maintains selected griddle temperature during peak cooking periods
- Available in 24”, 36”, and 48” models
- Shipped with L.P. orifice kit for field conversion
- One year parts and labor warranty

Options & Accessories:
- Extra capacity grease cans
- Regency stainless steel stands
- Quick disconnect and flexible gas hose
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PRODUCT SPECIFICATIONS

Clearance:
For use only on non-combustible surfaces. Legs or stands are required for non-combustible floors; or 2” overhangs are required when curb-mounted. Provide 0” clearance from non-combustible surfaces and 4” from back, 10” from sides from combustible surfaces.

Gas Information:
Manifold pressure is 5.0” W.C. for natural gas or 10.0” for propane gas. Manifold size is 3/4” NPT. 3/4” pressure regulator supplied with equipment to be installed at time of connection. Shipped with orifice kit for field conversion.

Manual Control
CPG-MG-18C: 18” W, 1 Burner, 22,000 BTU
CPG-MG-24C: 24” W, 2 Burners, 44,000 BTU
CPG-MG-36C: 36” W, 3 Burners, 66,000 BTU
CPG-MG-48C: 48” W, 4 Burners, 88,000 BTU

Thermostatic Control
CPG-TG-24C: 24”W, 2 Burners, 44,000 BTU
CPG-TG-36C: 36”W, 3 Burners, 66,000 BTU
CPG-TG-48C: 48”W, 4 Burners, 88,000 BTU

Weight:
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<thead>
<tr>
<th>Manual Control</th>
<th>Thermostatic Control</th>
<th>Freight Class</th>
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<tbody>
<tr>
<td>CPG-MG-18C: 150 Lbs</td>
<td>CPG-TG-24C: 180 Lbs</td>
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<td>CPG-MG-24C: 180 Lbs</td>
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