



Griddles - Manual or Thermostatic Control



CPG-MG-36C

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

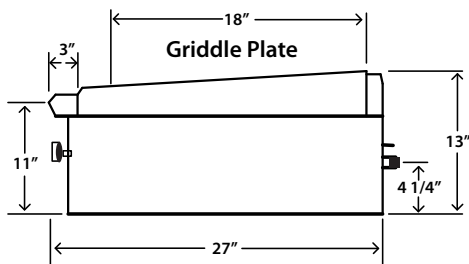
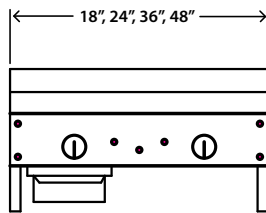
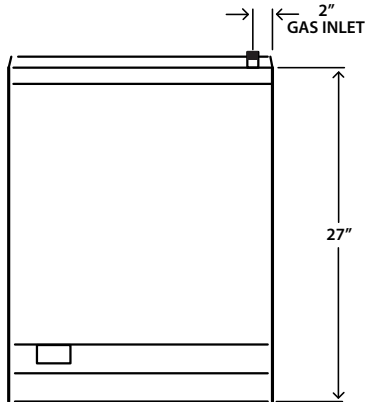
Options & Accessories:

- Extra capacity grease cans
- Regency stainless steel stands
- Quick disconnect and flexible gas hose





Griddles - Manual or Thermostatic Control



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:

Manual Control

CPG-MG-18C: 150 Lbs
 CPG-MG-24C: 180 Lbs
 CPG-MG-36C: 250 Lbs
 CPG-MG-48C: 350 Lbs

Thermostatic Control

CPG-TG-24C: 180 Lbs
 CPG-TG-36C: 250 Lbs
 CPG-TG-48C: 350 Lbs

Freight Class: 85

