



G36
Manual 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 20" depth provides maximum cooking surface for peak cooking times. The 30,000 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 30,000 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 20" depth provides maximum cooking surface.

Product Features - Manual Control:

- Stainless steel construction and finish
- 3/4" thick polished steel cooking surface
- Independent, manually controlled cooking zones
- 30,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Full 20" depth plate provides greater cooking surface
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 15", 24", 36", and 48" models
- Shipped with L.P. orifice kit for field conversion

Product Features - Thermostatic Control:

- Stainless steel construction and finish
- 3/4" thick polished steel cooking surface
- Energy saving T-stat is adjustable from 200 degrees to 575 degrees F
- Thermostat maintains selected griddle temperature during peak cooking periods
- Independent, manually controlled cooking zones
- 30,000 BTU stainless steel "U" shape burners
- Each burner has a continuous pilot for instant ignition
- Full 20" depth plate provides greater cooking surface
- Removable full width waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection
- Available in 15", 24", 36", and 48" models
- Shipped with L.P. orifice kit for field conversion

Certifications:



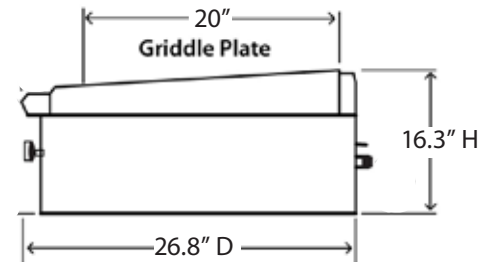
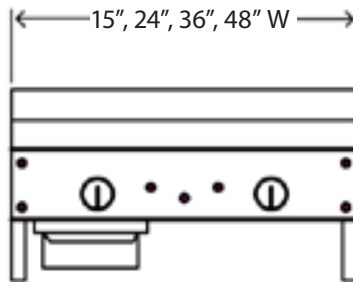
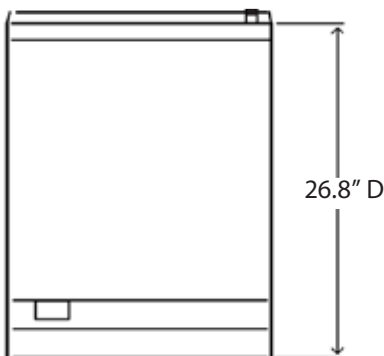
Options & Accessories:

- Regency stainless steel stands
- Casters (front two are locking)
- Quick disconnect and flexible gas hose

PRODUCT SPECIFICATIONS

MODEL	WIDTH IN. (MM)	DEPTH IN. (MM)	HEIGHT IN. (MM)	# OF BURNERS	BTU/PER NAT/LP	TOTAL B TU/Hr	Pressure l n.w.c
G15 G15T	15(381)	26.8(680)	16.3(415)	1	30,000	30,000	6/10
G24 G24T	24(610)	26.8(680)	16.3(415)	2	30,000	60,000	6/10
G36 G36T	36(915)	26.8(680)	16.3(415)	3	30,000	90,000	6/10
G48 G48T	48(1220)	26.8(680)	16.3(415)	4	30,000	12,0000	6/10

Note: regulator - 75mm/3.25 inch depth. Dimensions above do not include regulator.



Weight:

GM15 / GM15T: 137 lbs.
 GM24 / GM24T: 205 lbs.
 GM36 / GM36T: 285 lbs.
 GM48 / GM48T: 373 lbs.

Freight Class: 85