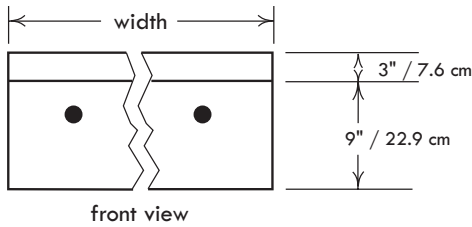




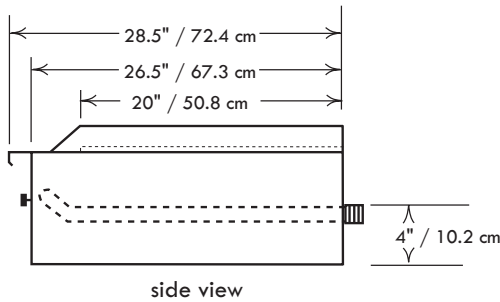
JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# GRIDDLES

E Series: 20" cook depth



Model EG24



Model EG36-T

## Standard Features, Benefits & Options

**CONSTRUCTION:** Easy cleaning, stainless steel finish. 3" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Heavy gauge welded frame construction. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 4" on the sides and 5" in the rear.

**GRIDDLE PLATE:** Highly polished to minimize food sticking. 5/8" thick plate is standard, 3/4" and 1" thick is available. 3" high splash guard is standard. Higher and lower sides are also available. 20" deep cooking surface with 4" front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

**CONTROLS:** Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

**BURNERS:** 12" incremental griddles feature 25,000 BTU burners, one for each 12" increment. 18", 30" and 42" models feature 2, 4 and 6 burners respectively, each rated at 16,000 BTU.

**MATCH-UP:** E Series griddles are designed to match up with E char-broilers.

**ACCESSORIES & OPTIONS:** Sturdy 2 1/2" or 4" heavy duty legs with adjustable feet, thermostats, 5/8", 3/4" and 1" thick plates, chrome & grooved griddle plates, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

### SPECIFICATIONS

Model Number	Width in. / mm.	# of thermostats	Total BTU	Approx. kg / lbs
EG12	12 / 305	0	25K	48 / 105
EG12-T*	12 / 305	1	25K	48 / 105
EG18	18 / 457	0	32K	57 / 125
EG18-T*	18 / 457	1	32K	57 / 125
EG24	24 / 610	0	50K	68 / 150
EG24-T*	24 / 610	1	50K	68 / 150
EG30	30 / 762	0	64K	80 / 175
EG30-T*	30 / 762	2	64K	80 / 175
EG36	36 / 914	0	75K	91 / 200
EG36-T*	36 / 914	2	75K	91 / 200
EG42	42 / 1069	0	96K	107 / 235
EG42-T*	42 / 1069	3	96K	107 / 235
EG48	48 / 1219	0	100K	125 / 275
EG48-T*	48 / 1219	2	100K	125 / 275
EG60	60 / 1524	0	125K	152 / 335
EG60-T*	60 / 1524	3	125K	152 / 335
EG72	72 / 1829	0	150K	205 / 450
EG72-T*	72 / 1829	4	150K	205 / 450

\* Not ETL listed

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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