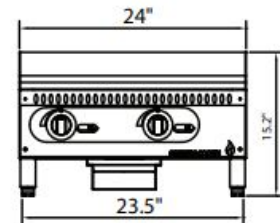
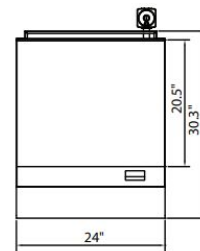
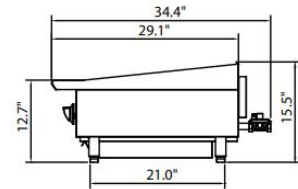


CP-G Series Commercial Griddles

CP-G24-M



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

60,000

394 / 15 ½"

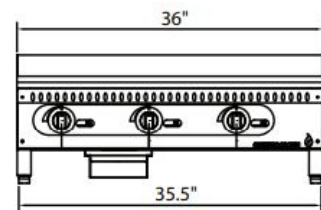
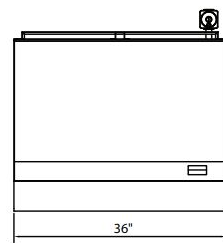
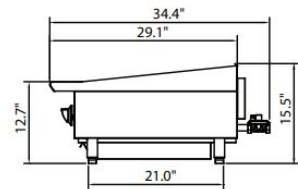
610 / 24"

873 / 34 ½"

- "U" shape burners provide even heat distribution every 6"
- 3/4" thick griddle plate
- 30,000 BTU / burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series Commercial Griddles

CP-G36-M



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

90,000

394 / 15 ½"

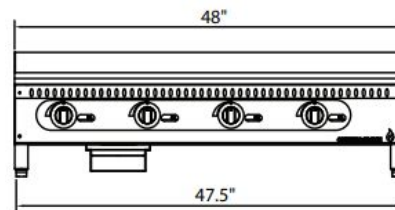
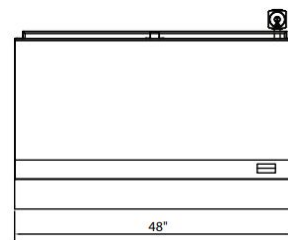
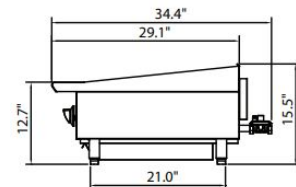
914 / 36"

873 / 34 ½"

- "U" shape burners provide even heat distribution every 6"
- 3/4" thick griddle plate
- 30,000 BTU / burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series Commercial Griddles

CP-G48-M



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

120,000

394 / 15 ½"

1220 / 48"

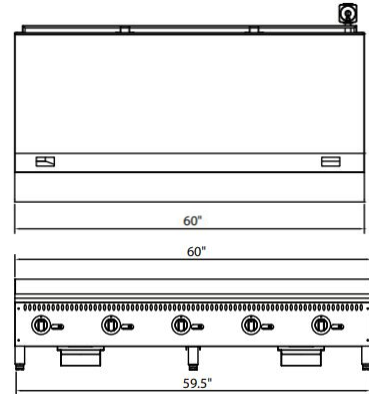
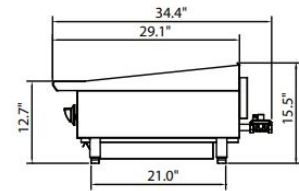
873 / 34 ½"

- "U" shape burners provide even heat distribution every 6"
- 3/4" thick griddle plate
- 30,000 BTU / burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series

Commercial Griddles

CP-G60-M



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

150,000

394 / 15 ½"

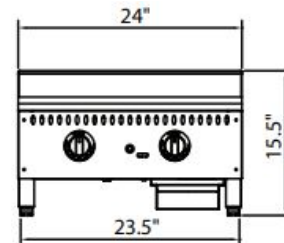
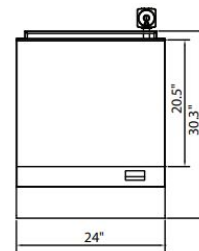
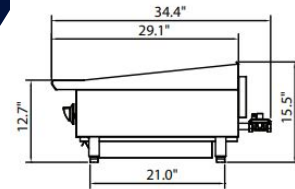
1524 / 60"

873 / 34 ½"

- "U" shape burners provide even heat distribution every 6"
- 3/4" thick griddle plate
- 30,000 BTU / burner
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series Commercial Griddles

CP-G24-T



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

60,000

394 / 15 ½"

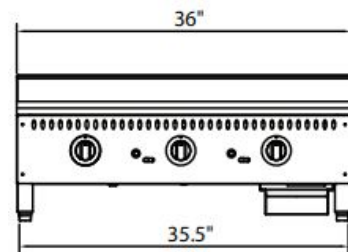
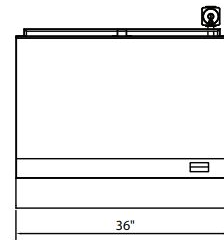
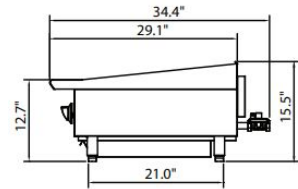
610 / 24"

873 / 34 ½"

- 30,000 BTU / burner
- "U" shape burners provide even heat distribution every 6"
- 1" thick griddle plate
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series Commercial Griddles

CP-G36-M



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

90,000

394 / 15 ½"

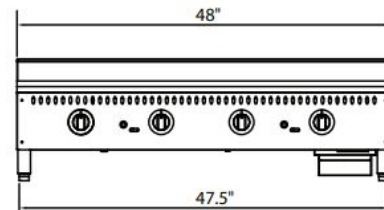
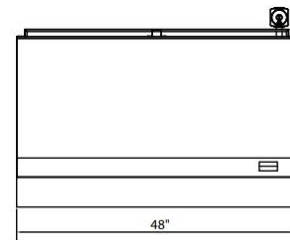
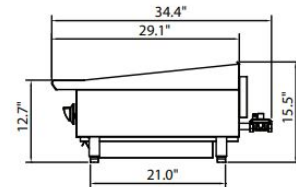
914 / 36"

873 / 34 ½"

- 30,000 BTU / burner
- "U" shape burners provide even heat distribution every 6"
- 1" thick griddle plate
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series Commercial Griddles

CP-G48-T



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

120,000

394 / 15 ½"

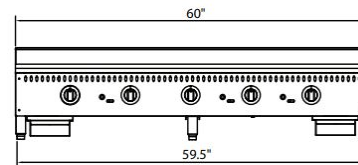
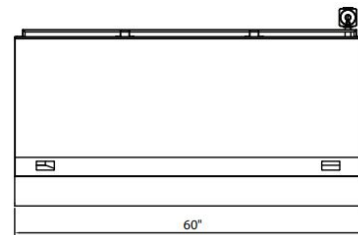
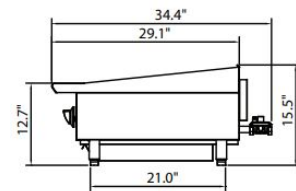
1220 / 48"

873 / 34 ½"

- 30,000 BTU / burner
- "U" shape burners provide even heat distribution every 6"
- 1" thick griddle plate
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty

CP-G Series Commercial Griddles

CP-G60-T



Temperature Range

BTUs

Dimensions - HxWxD mm / in

200°F - 500°F

150,000

394 / 15 ½"

1524 / 60"

873 / 34 ½"

- 30,000 BTU / burner
- "U" shape burners provide even heat distribution every 6"
- 1" thick griddle plate
- Gas control knob every 12"
- All stainless steel cabinet
- Double wall insulated sides
- Widths: 24", 36", 48", & 60"
- "Cool-to-the-touch" front s/s edge
- Back and side splash guards fully welded to griddle plate
- Flue located on back of unit for ample ventilation
- Adjustable stainless steel legs, non-skid feet
- Each Griddle shipped standard Natural gas, LP conversion kit included
- Easy to remove 3-1/4" grease drawer with "weep hole" and baffle
- Grease trough is standard 4" spatula width
- Griddle is fully serviceable from the front
- 1 year parts & labor warranty