

Heavy duty Thermostat Griddle with safety valve

The countertop line includes Griddle, Charbroiler, and Hot plate that can be adjusted to line up with even height for a great appearance in any cooking application.

With robust construction, continuous output, and operator friendly controls, all equipment meets all commercial cooking demands!

CP-G48-TH



PRODUCT SPECIFICATIONS --

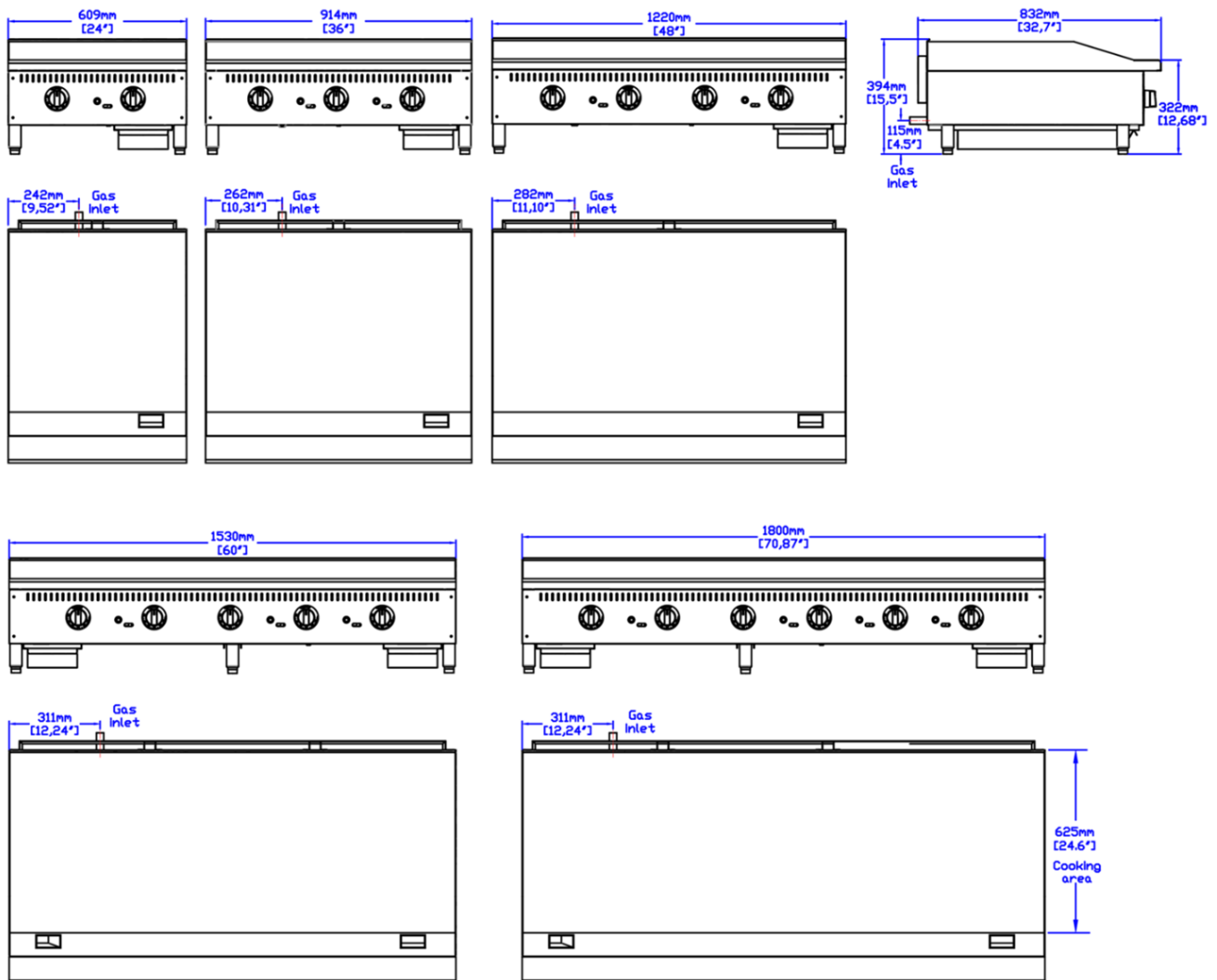
- Four specifications of 24" 36" 48" 60" and 72" on models. 60,000, 90,000, 120,000, 150,000, 180,000 BTU/h
- Independent mechanical snap-action thermostatic controls Provide outstanding recovery and response time.
- 1" griddle plate
- Thermostat range 200° – 450°F (93°C – 232°C)
- Cool-to-the-touch front S/S edge
- All stainless steel cabinet
- Back and side splash guards fully welded to griddle plate
- Adjustable stainless steel non-skid feet
- Easy to remove 4 1/2" quart grease drawer with weep hole
- Shipped standard Natural gas, LP conversion kit included.



MODEL LIST --

Model	Gas Type	Burners	Total BTU	Overall Dimensions	Net Weight	Package Size	Shipping Weight
CP-G24-TH	Natural Gas /	2	60,000	24" x 28.7" x 15.5"	192 lbs	27.5" x 37.4" x 19.25"	240 lbs
	Liquid Propane			60.9 x 72.8 x 39.4 cm	71 kg	70 x 95 x 49 cm	109 kg
CP-G36-TH	Natural Gas /	3	90,000	36" x 28.7" x 15.5"	273 lbs	39.5" x 37.4" x 19.25"	338 lbs
	Liquid Propane			91.4 x 72.8 x 39.4 cm	100 kg	100 x 95 x 49 cm	154 kg
CP-G48-TH	Natural Gas /	4	120,000	48" x 28.7" x 15.5"	348 lbs	51.25" x 37.4" x 19.25"	424 lbs
	Liquid Propane			122 x 72.8 x 39.4 cm	158 kg	130 x 95 x 49 cm	193 kg
CP-G60-TH	Natural Gas /	5	150,000	60" x 28.7" x 15.5"	484 lbs	63" x 37.4" x 19.25"	567 lbs
	Liquid Propane			153 x 72.8 x 39.4 cm	220 kg	160 x 95 x 49 cm	258 kg
CP-G72-TH	Natural Gas /	6	180,000	72" x 28.7" x 15.5"	594 lbs	74.8" x 37.4" x 19.25"	682 lbs
	Liquid Propane			183 x 72.8 x 39.4 cm	270 kg	190 x 95 x 49 cm	310 kg

PLAN VIEW --



- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI)
Natural gas operating pressure - 5.0" W.C, Recommended supply pressure 7-9" W.C
Propane gas operating pressure - 10.0" W.C, Recommended supply pressure 11-12" W.C
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- Require a 6" clearance at both side and rear adjacent to combustible construction.
- ETL certified NSF listed.