

Master CG Series Gas Rear Drain Production Griddle

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Master CG Series Gas Rear Drain Production Griddle

Models

- CG-24R • CG-48R • CG-72R
- CG-36R • CG-60R



Model CG-48R
(shown w/optional stand & casters)

Standard Features

- Rear grease trough with bottom drawer.
- Full width front rail
- 1" (25mm) polished finish steel plate
- One "U" shaped 30,000 BTU (8.8kW) burner every 12" (305mm) of griddle width
- Flame-failure protection on all burners
- Electronic controls
- 120V, 60Hz electrical required.
- Electric main on/off power switch w/ indicator light
- Electric on/off switch for each thermostat burner system, also has indicator light
- Electronic thermostat 150°F (101°C) to 450°F (268°C) for each burner every 12" (305mm)
- Gas pilot ignition indicator light
- Stainless steel sides
- Stainless steel valve panel
- Stainless steel backguard
- Stainless steel grease trough
- Stainless steel side griddle splashguards
- Gas regulator valve
- Stainless steel 6" (152mm) deep, std grease drawers with integral grease baffle. Capacity 1.6 gal/6 L.
- 6" (152mm) high stainless steel adjustable legs
- Nickel plated thermostat guards
- 8" (203mm) high back splash
- Contoured grease chute opening

Options & Accessories

- 208-240 Volts, 60 Hz, no charge
- 10-1/2" (267mm) sloped grease drawers (stand models only), no charge. Capacity 2.36 gal/ 8.9 L.
- Protective Shield for controls
- 3/4" x 36" quick disconnect gas hose w/restraining device
- Stainless steel open stand, 30.292" (769mm) high with stainless steel bottom shelf on adjustable legs or casters (specify)
- Optional extended rear gas connection
- 4" (102mm) high stainless steel adjustable legs & 3-1/4" (83mm) high grease drawer, ideal for refrigerated equipment base mounts. Grease drawer capacity 1.4 gal/5.25.
- Chromed griddle

Specifications

Heavy-duty gas griddles (available in four sizes, 24" 36", 48", 60", and 72").

High performance volume production with even, consistent, controlled temperatures.

1"(25mm) thick griddle plate.

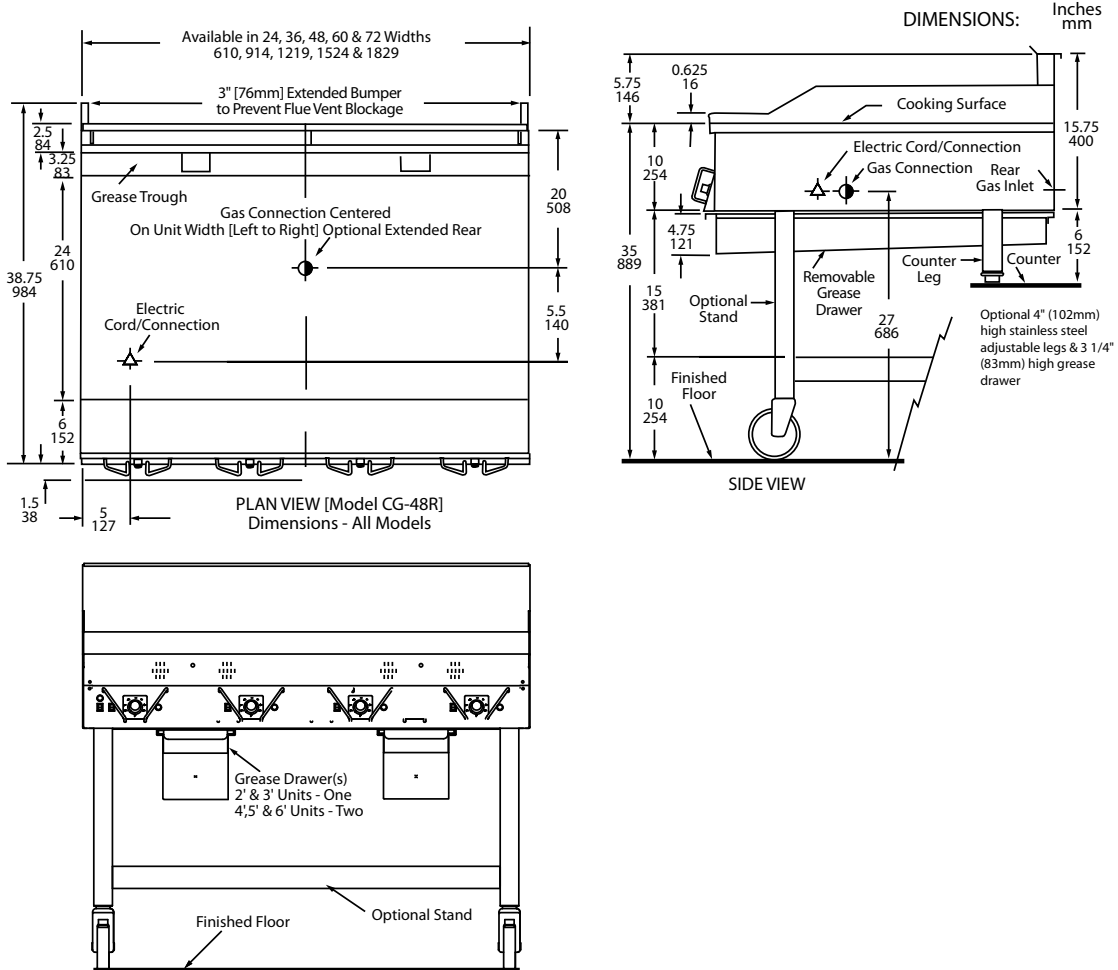
Electronic thermostat with embedded sensor and efficient 'U' shaped burner every 12"(205mm) of griddle width.

All stainless steel exterior. Full width front rail.

6" (152mm) legs standard or optional stand available.

NOTE: Griddles supplied with casters must be installed with an approved restraining device.





Installation Notes		Manifold Pressure Required		Electrical Characteristics
Combustible Wall Clearances		After Built- In Regulator		Specifications
Sides: 6" (152mm)	Back: 6" (152mm)	Natural: 3.5" W.C. (8.75 mbar)	Propane: 10" W.C. (25 mbar)	120 V, Single Phase, 60Hz, 1 amp 6' (1829mm) power supply cord provided
•IMPORTANT: Unit must be installed on legs for proper air circulation.		Minimum Supply Pressure Required		Optional Voltage
		Natural: 7" W.C. (17.4 mbar)	Propane: 11" W.C. (27.4 mbar)	208-240 volt, 60 Hz, 0.4 amps, single phase.
Entry Clearance		• Gas Input Ratings shown are for installations up to 2,000 feet (610mm) above sea level. BTU input ratings must be derated for high altitude installations		• NOTE: No cord and plug on export units. Direct connection on junction box.
Crated	Uncrated			Ventilation
40" (1016mm)	38" (965mm)			• Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96
• See illustration for further specifications & size statistics				

Input Chart - Natural Or Propane Gas				
Model Number	BTU/Hour	Kw	Gas Inlet	Shipping Weight Lbs./Kgs.
CG-24R	60,000	17.60	3/4"	355/152
CG-36R	90,000	26.40	3/4"	485/220
CG-48R	120,000	35.00	3/4"	625/284
CG-60R	150,000	44.00	3/4"	765/348
CG-72R	180,000	52.70	1"	995/411

Garland reserves the right to make changes to the design or specifications without prior notice.