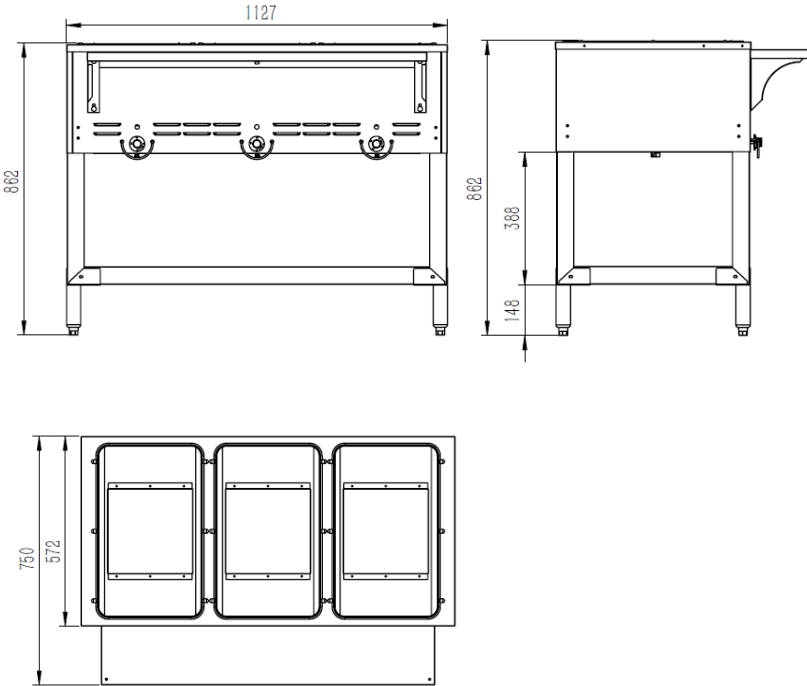




HOT FOOD TABLES

CCGST Series
30", 44", 58" & 72" widths



Model CCGST-3

Standard Features, Benefits & Options

CONSTRUCTION: 30", 44", 58" & 72" wide models available. Easy cleaning, corrosion resistant stainless steel finish. Stainless steel legs and undershelf. 5/8" thick x 7" poly cutting board. Adjustable leveling bullet feet. Shipped KD.

CONTROLS: 3/4" rear gas connection, brass gas valves, automatic standing pilots, pressure regulator and cool to the touch control knobs.

BURNERS: Brass burners each rated at 3,100 BTU's, 1 burner for each well.

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Crated dimensions W x D x H inches ----- centimeters	Burners ----- Total BTU	Net Wgt. lbs./kg.	Gross Wgt. lbs./kg.
CCGST-2	40 x 32 x 20 101 x 81 x 51	2 ----- 6,200	86/39	101/46
CCGST-3	54 x 32 x 20 136 x 81 x 51	3 ----- 9,300	137/62	160/72
CCGST-4	69 x 32 x 20 176 x 81 x 51	4 ----- 12,400	192/87	218/99
CCGST-5	81 x 32 x 20 206 x 81 x 51	5 ----- 15,500	240/109	276 /125



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