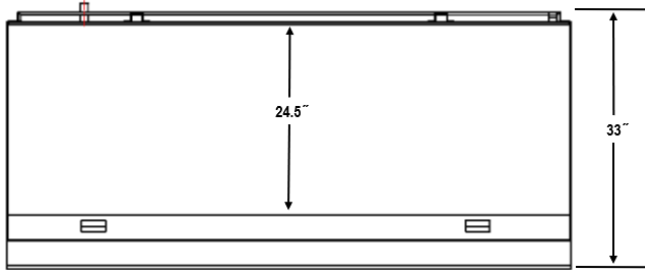
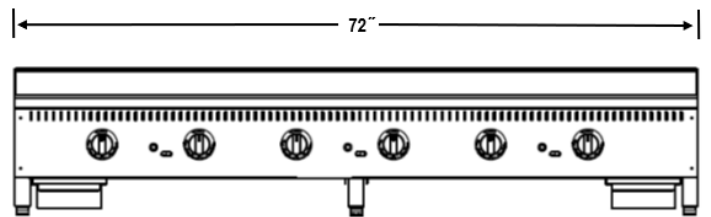
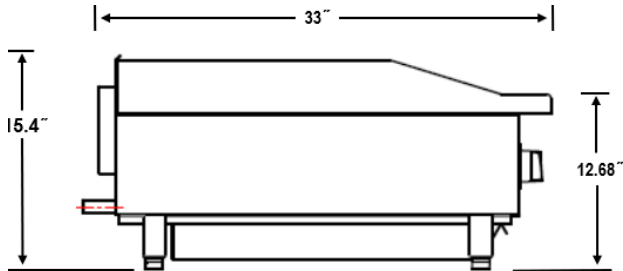




Heavy Duty Gas Griddles

Manual Control – 24.5" cook depth
Model CS-G72-H



Standard Features & Benefits

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish. Double wall construction, insulated for energy efficiency. Bull-nose landing. Six (6) adjustable, 4.5" non-skid legs for added strength and support. Two (2) high capacity grease drawers with weep hole.

CONTROLS: Six (6) reliable brass control valves, one every 12" for manual temperature control. Standing pilot lights and pressure regulators.

BURNERS: Efficient stainless steel "U" shaped burners are rated at 30,000 BTU's each provide even heating across the cooking surface. 1 burner per 12" increment.

GRIDDLE PLATE: High polish alloy steel, 1" thick by 24.5" deep griddle plate. Griddle plate is double welded, both at the seam on the cook surface and underneath. Spatula width grease trough.

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

SPECS				
Model #	Width	Depth	Total BTU	Ship Wgt.
CS-G72-H	72"	33"	180,000	720 lbs.



See website for details

WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com

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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