



FOOD EQUPIMENT

SERVING THE FOOD INDUSTRY SINCE 1951

COUNTER TOP GAS GRIDDLES WITH THERMOSTAT CONTROLS

Items: 47371, 47372, 47373



























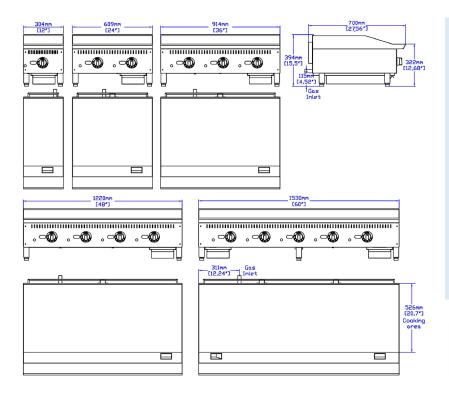


FOOD EQUIPMENT

GAS GRIDDLES WITH THERMOSTAT CONTROL



TECHNICAL DRAWINGS & DIMENSIONS



FEATURES:

- 1" thick griddle plate, and standing pilot ignition
- Thermostatically controlled independent cooking zones
- Thermostat range: 200-450°F (93-232°C)
- Large 12" robust dial controls
- Front stainless steel edge and cabinet
- Back and side splash guards fully welded to griddle plate
- · Adjustable stainless steel non-skid feet
- 4.5 qt grease drawer with weep hole, making it easy to remove
- 3/4" rear gas connection







TECHNICAL SPECIFICATIONS

	24" Griddle with 2 Burners	36" Griddle with 3 Burners	48" Griddle with 4 Burners
Item	47371	47372	47373
Model	CE-CN-G24-TP	CE-CN-G36-TP	CE-CN-G48-TP
Number Of Burners	2	3	4
B.T.U.	56,000	84,000	112,000
Pre-Heat Time	15 minutes	15 minutes	15 minutes
Cooking Area (WD)	24" x 23.86"	36" x 23.86"	48" x 23.86"
*Gas Type	Natural	Natural	Natural
Dimension	24" x 28.7" x 15.6"	36" x 28.7 "x 15.6"	48" x 28.7" x 15.6"
Gross Dimensions	27.56" x 33.46" x 19.29"	39.37" x 33.46" x 19.29"	51.18" x 33.46" x 19.29"
Weight	192.9 lbs / 87.5 kg	274.5 lbs / 124.5 kg	348.3 lbs /158 kg
Gross Weight	233.7 lbs / 106 kg	339.5 lbs / 154 kg	432.1 lbs / 196 kg
Conversion Kit Included	YES	YES	YES

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