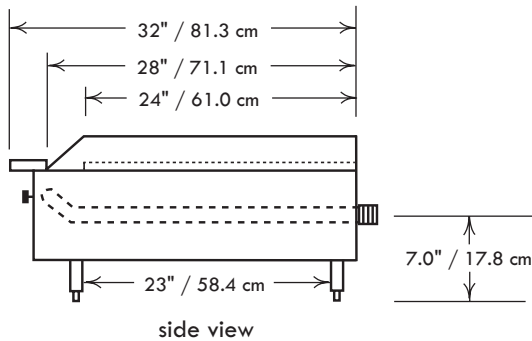
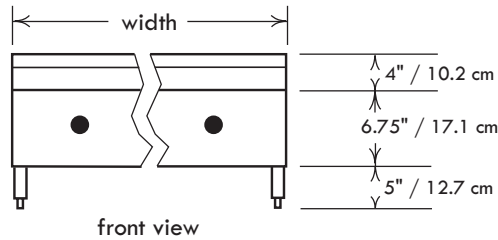




JOB _____ ITEM # _____

GRIDDLES

32 Series: 24" Cook Depth



3236MG



3224MG



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel finish, welded with angle iron and aluminized inner framing. Sturdy 5" heavy duty stainless pipe legs with adjustable feet. 4" wide stainless steel bull nose landing across the front is a functional work area for service plates and work utensils as well as control protection. Double wall construction with heavy insulation for cooler operation. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear; combustible surfaces are 4" on the sides and 5" in the rear.

GRIDDLE PLATE: Highly polished to minimize food sticking. 1" thick plate is standard. 4" high splash guard is standard. Higher sides are also available. 24" deep cooking surface with front, cold zone grease trough. Grease drain slot is 3.5" x 1" and feeds into a seamless, deep, removable grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

BURNERS: 12" incremental griddles feature 25,000 BTU cast iron "H" pattern burners, one for each 12" increment. 18" & 30" models feature 2 and 4 straight burners respectively, each rated at 18,000 BTU.

MATCH-UP: 32 Series griddles are designed to match up with 32 Series char-broilers and hot plates.

ACCESSORIES & OPTIONS: Thermostats, 1" thick plates, chrome plating, grooved surfaces, safety pilot controls, gas hoses, grill scrapers, spatulas, cleaning supplies, carrying handles, knob protectors and matching equipment stands.

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
3212MG	12/305	288	25K	68 / 150
3218MG	18/458	432	36K	91 / 200
3218TG	18/458	432	36K	91 / 200
3224MG	24/610	576	50K	114 / 250
3224TG	24/610	576	50K	114 / 250
3230MG	30/762	720	72K	136 / 300
3230TG	30/762	720	72K	136 / 300
3236MG	36/914	864	75K	148 / 325
3236TG	36/914	864	75K	148 / 325
3242MG	42/1067	1008	108K	164 / 360
3242TG	42/1067	1008	108K	164 / 360
3248MG	48/1219	1152	100K	182 / 400
3248TG	48/1219	1152	100K	182 / 400
3254MG	54/1372	1296	144K	200 / 440
3254TG	54/1372	1296	144K	200 / 440
3260MG	60/1524	1440	125K	227 / 500
3260TG	60/1524	1440	125K	227 / 500
3272MG	72/1829	1728	150K	273 / 600
3272TG	72/1829	1728	150K	273 / 600

Thermostat & manual control specific specs available online or call factory.



Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
 Tel.: 217-223-5070 • Fax: 217-223-0007 • www.castlestove.com

