

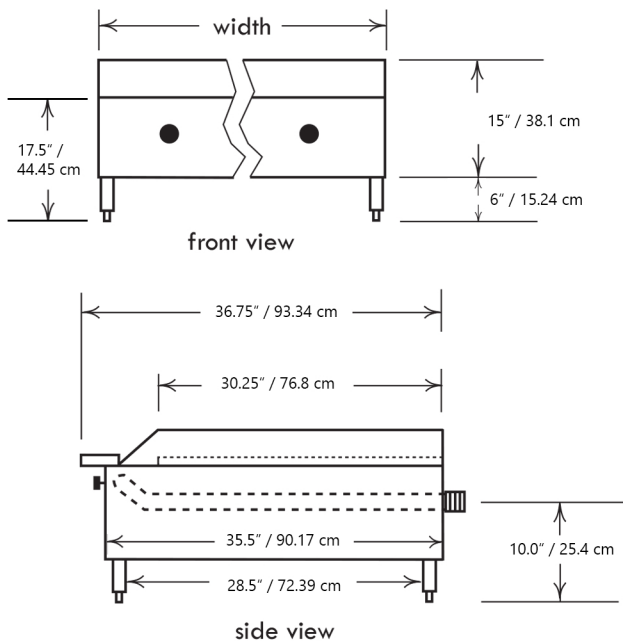


JOB _____

ITEM # _____

GRIDDLES

38 Series: 30" Cook Depth



Model 3848MG



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



Standard Features, Benefits & Options

CONSTRUCTION: Easy cleaning, corrosion resistant stainless steel. Welded frame with insulated side panels. Stainless steel front control panel. 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. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear; combustible surfaces are 6" on the sides and 6" in the rear. From the bottom of the legs to the top of the cooking surface measures 17" in height. The bullnose is a half inch higher at 17.5" from the leg bottoms.

GRIDDLE PLATE: 30" deep cooking surface for large volume cooking, 3/4" thick for even efficient heat distribution & fast recovery and highly polished to minimize food sticking. 1" plates also available. 4" high stainless steel splash guard is standard, higher & lower sides are also available. A large drain slot channels grease into the large capacity, seamless grease drawer.

CONTROLS: Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the type of gas specified. Optimal pressures are 4" WC for natural gas & 10" WC for propane. Throttling thermostat controls are available, adjusting from 150F to 450F to provide accurate temperature control to +/- 20F of set point. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Installation, calibration and adjustments are the responsibility of the buyer.

OPTIONS & ACCESSORIES: Thermostats, safety pilot controls, chrome griddle surfaces, grooved griddle surfaces, extra tall splash guards, gas hoses, knob protectors, carrying handles, spatulas, scrapers and matching equipment stands.

BURNERS: 12" incremental griddles feature 30,000 BTU burners, one for each 12" increment. 18", 30" & 42" models feature 2", 4" & 6"

SPECIFICATIONS

Model Number	Width in./mm.	Sq. in. surface	Total BTU	Approx. kg/lbs
3824MG	24 / 610	720	60,000	136 / 300
3824TG	24 / 610	720	60,000	136 / 300
3836MG	36 / 914	1080	90,000	227 / 500
3836TG	36 / 914	1080	90,000	227 / 500
3848MG	48 / 1219	1440	120,000	318 / 700
3848TG	48 / 1219	1440	120,000	318 / 700
3860MG	60 / 1524	1800	150,000	398 / 875
3860TG	60 / 1524	1800	150,000	398 / 875
3872MG	72 / 1829	2160	180,000	477 / 1050
3872TG	72 / 1829	2160	180,000	477 / 1050



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