



THERMOSTATIC GAS GRIDDLES

Project	Date	Models	Item#	Quantity
		CE-G15TPF, CE-G24TPF, CE-G36TPF, CE-G48TPF		



model CE-G24TPF

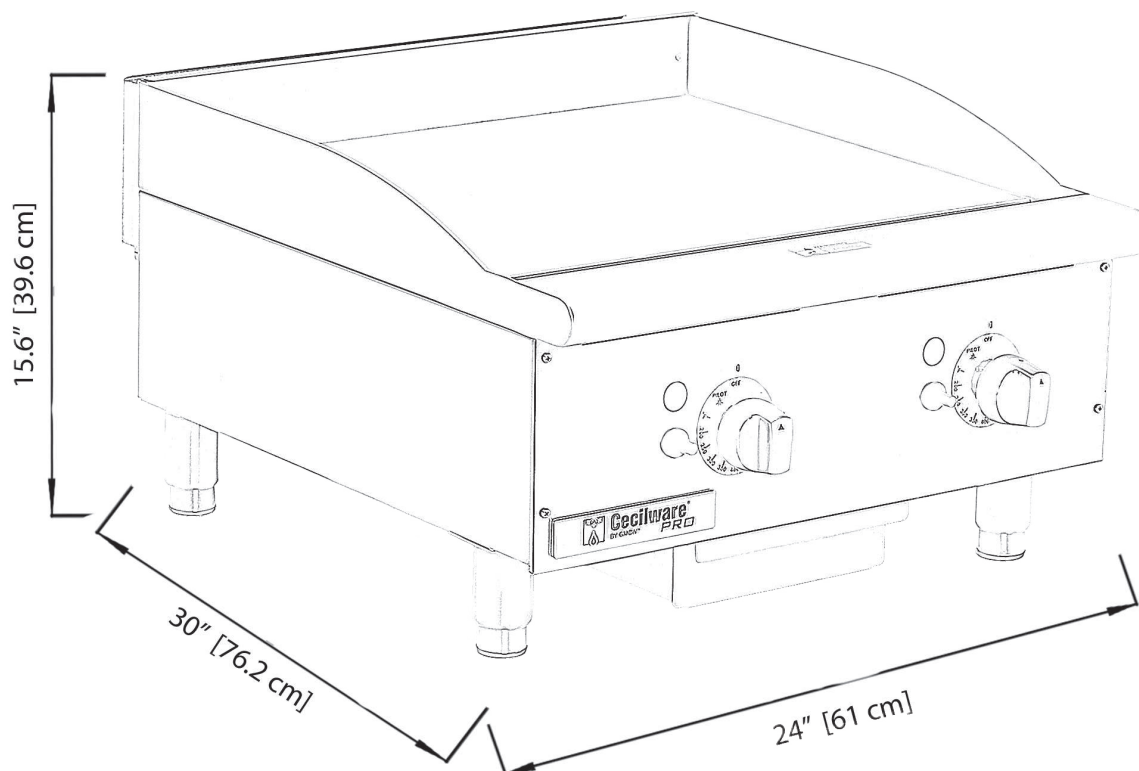
Features

- All models can be operated using natural or LP gas (conversion kit included).
- Unlike manual griddles that only have temperature ranges, thermostatic griddles can be set to an exact temperature, and will maintain that temperature within a couple of degrees.
- 1 inch (2.5 cm) griddle plate thickness for better heat retention, faster recovery, and more even heat distribution than thin plates.
- Heavy-duty stainless steel full-cooking depth dual-ported burners for long life and easy maintenance.
- Manually controlled, independent cooking zones.
- Throttling thermostat and U-shaped burner every 12" for exceptional control.
- Four countertop units available with 15", 24", 36", and 48" widths (37.7cm, 61cm, 91.1 cm, and 121.6 cm) and 20" depth (50.8 cm).

Models & Dimensions



Thermostatic Gas Griddles



model CE-G24TPF represented
measurements in inches [cm]

Specifications

Model	Cooking Surface (W x D)	No. of Burners	BTUs per Hour	Product Dimensions (H x W x D)	Ship Dimensions (H x W x D)	Ship Weight
CE-G15TPF (6602-10000)	15" x 20" (37.7 cm x 50.8 cm)	1	30,000	15.6" x 15" x 30" (39.6 cm x 38.1 cm x 76.2 cm)	19.1" x 18.5" x 32.5" (47 cm x 82.6 cm x 48.5 cm)	165 lbs. (74.8 kg.)
CE-G24TPF (6602-10001)	24" x 20" (61 cm x 50.8 cm)	2	60,000	15.6" x 24" x 30" (39.6 cm x 61 cm x 76.2 cm)	19.1" x 28" x 32.5" (71.1 cm x 82.6 cm x 48.5 cm)	210 lbs. (95.3 kg.)
CE-G36TPF (6602-10002)	36" x 20" (91.1 cm x 50.8 cm)	3	90,000	15.6" x 36" x 30" (39.6 cm x 91 cm x 76.2 cm)	19.1" x 40" x 32.5" (101.6 cm x 82.6 cm x 48.5 cm)	345 lbs. (156.5 kg.)
CE-G48TPF (6602-10003)	48" x 20" (121.6 cm x 50.8 cm)	4	120,000	15.6" x 48" x 30" (39.6 cm x 122 cm x 76.2 cm)	18" x 52" x 32.5" (132.1 cm x 82.6 cm x 48.5 cm)	360 lbs. (163.3 kg.)



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