



THERMOSTATIC GRIDDLES

- Thermostatically controlled
- 1" thick on the griddle plate polished steel cooking surface for guick, even heating
- 25,000 BTU per "U" shape burner
- Large 20" deep cooking surface
- Removable slide out waste tray
- · Beautiful ergonomic design and easy to clean
- (4) High polished, adjustable, stainless steel feet
- Stainless steel grease trough with wide opening for easy cleaning
- Comes standard as Natural Gas with L.P orifice kit for in-field conversion
- Migali Industries® Protection Plan: 2 Year Parts & Labor Warranty

MODEL	BURNERS	TOTAL BTU NG / LP	BTU PER BURNER NG / LP	IN TAKE TUBE PRES- SURE (W.C.) NG/LP	NOZZLE NO. NG / LP	IGNITION	VALVE TYPE	GRIDDLE PLATE WORKING AREA W X D X H	EXTERIOR DIMENSIONS W X D X H	PACKAGED DIMENSIONS W X D X H	WEIGHT	PACKAGED WEIGHT
C-G24T	2	50,000	25,000	4/10	#37 / #51	Manual	Pilot Light	23.9 x 19.9 x 1	24 x 28.6 x 15.2	26.8 x 31.1 x 18.2	161 lbs.	195 lbs.
C-G36T	3	75,000	25,000	4/10	#37 / #51	Manual	Pilot Light	35.7 x 19.9 x 1	36 x 28.6 x 15.2	38.6 x 31.1 x 18.2	232 lbs.	281 lbs.
C-G48T	4	100,000	25,000	4/10	#37 / #51	Manual	Pilot Light	47.9 x 19.9 x 1	48 x 28.6 x 15.2	51.6 x 32.7 x 18.2	295 lbs.	416 lbs.

Gas Connection: 3/4" NPT on the right

Clearance for combustible work area: 6" rear & 15" sides - Do Not Store Combustibles Underneath Unit NOTE: Altitudes over 2,000 feet may need high latitude orifice adjustments to deliver BTU output listed

FOR COMMERCIAL USE ONLY









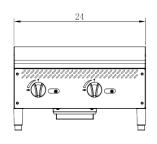
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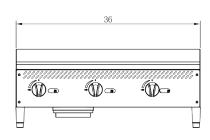
DIMENSIONAL DRAWINGS

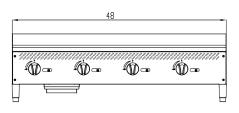
C-G24T

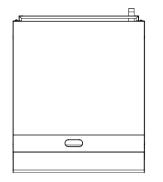
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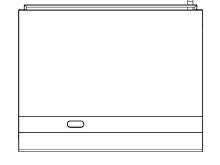
C-C48T

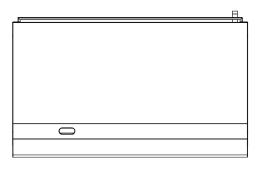


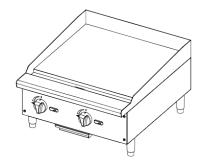


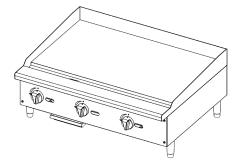


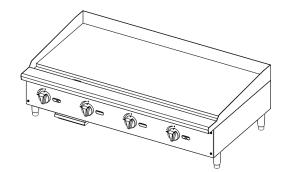


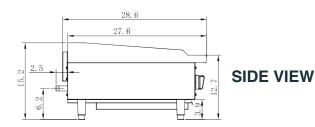














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