

Master CG Series Gas Rear Drain Production Griddle

Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

Models

- CG-24R • CG-48R • CG-72R
- CG-36R • CG-60R



Model CG-48R
(shown w/optional stand & casters)

Standard Features

- Rear grease trough with bottom drawer.
- Full width front rail
- 1" (25mm) polished finish steel plate
- One "U" shaped 30,000 BTU (8.8kW) burner every 12" (305mm) of griddle width
- Electronic controls
- 120V, 60Hz electrical required.
- Electric main on/off power switch w/ indicator light
- Electric on/off switch for each thermostat burner system, also has indicator light
- Electronic thermostat 150°F (101°C) to 450°F (268°C) for each burner every 12" (305mm)
- Gas pilot ignition indicator light
- Stainless steel sides
- Stainless steel valve panel
- Stainless steel backguard
- Stainless steel grease trough
- Stainless steel side griddle splashguards
- Gas regulator valve
- Stainless steel 6" (152mm) deep, std grease drawers with integral grease baffle. Capacity 1.6 gal/6 L.
- 6" (152mm) high stainless steel adjustable legs
- Nickel plated thermostat guards
- 8" (203mm) high back splash
- Contoured grease chute opening

Options & Accessories

- 208-240 Volts, 60 Hz, no charge
- 10-1/2" (267mm) sloped grease drawers (Stand Models Only), no charge. 1.4 gal/5.25 L
- Protective Shield for controls
- 3/4" x 36" Quick Disconnect gas hose w/restraining device
- Stainless steel open stand, 30.292" (769mm) high with stainless steel bottom shelf on adjustable legs or casters (specify)
- Optional extended rear gas connection
- 4" (102mm) high stainless steel adjustable legs & 3-1/4" (83mm) high grease drawer, ideal for refrigerated equipment base mounts. Grease drawer capacity 2.36 gal/ 8.9 L.

Specifications

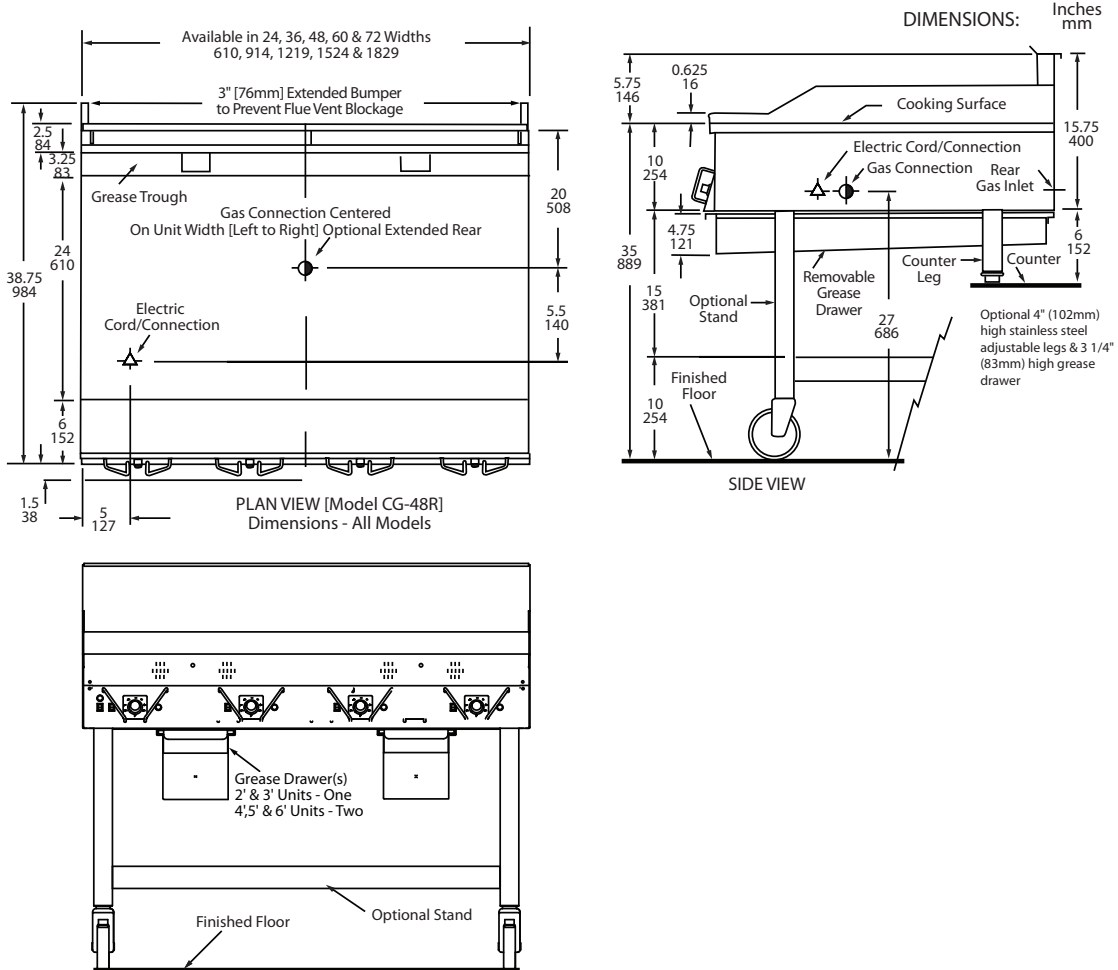
- Heavy duty gas griddles (available in four sizes, 24" 36", 48", 60", and 72".
- High performance volume production with even, consistent, controlled temperatures.
- 1"(25mm) thick griddle plate.
- Electronic thermostat with embedded sensor and efficient 'U' shaped burner every 12"(205mm) of griddle width .
- All stainless steel exterior.
- Full width front rail. 6" (152mm) legs standard or optional stand available.

NOTE: Griddles supplied with casters must be installed with an approved restraining device.



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Installation Notes		Manifold Pressure Required		Electrical Characteristics
Combustible Wall Clearances		After Built- In Regulator		Specifications
Sides: 6" (152mm)	Back: 6" (152mm)	Natural: 3.5" W.C. (8.75 mbar)	Propane: 10" W.C. (25 mbar)	120 V, Single Phase, 60Hz, 1 amp 6' (1829mm) power supply cord provided
•IMPORTANT: Unit must be installed on legs for proper air circulation.		Minimum Supply Pressure Required		Optional Voltage
		Natural: 7" W.C. (17.4 mbar)	Propane: 11" W.C. (27.4 mbar)	208-240 volt, 60 Hz, 0.4 amps, single phase.
Entry Clearance				• NOTE: No cord and plug on export units. Direct connection on junction box.
Crated	Uncrated	• Gas Input Ratings shown are for installations up to 2,000 feet (610mm) above sea level. BTU input ratings must be derated for high altitude installations		Ventilation
40" (1016mm)	38" (965mm)			• Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96
• See illustration for further specifications & size statistics				

Input Chart - Natural Or Propane Gas				
Model Number	BTU/Hour	Kw	Gas Inlet	Shipping Weight Lbs./Kgs.
CG-24R	60,000	17.60	3/4"	355/152
CG-36R	90,000	26.40	3/4"	485/220
CG-48R	120,000	35.00	3/4"	625/284
CG-60R	150,000	44.00	3/4"	765/348
CG-72R	180,000	52.70	1"	995/411

Welbilt reserves the right to make changes to the design or specifications without prior notice.