CONNERTON

American Engineering Since 1936

Model CEG Thermostatic Catering Griddle

Date:	Product:	Quantity:

Welded #304 Stainless Steel

For easy Cleaning

Integrated "Fire Box - Flue"

Designed for limited Space - Space Saver

1" Highly Polished Plate

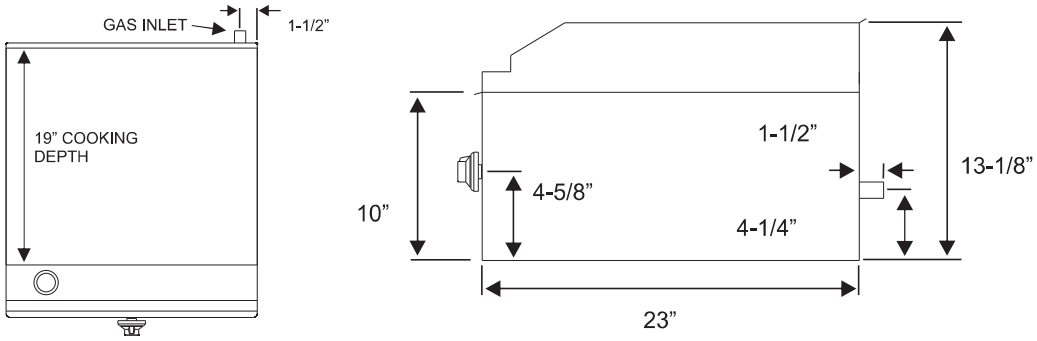
For fast recovery

CONNERTON

11990 Rivera Rd, Santa Fe Springs, CA 90670

Telephone: (562) 464-9901, (714) 547-9218 Fax: (714) 547-1969 connertoncooking.com

Model CEG Thermostatic Griddle



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*
CEG-12-T	12"	23"	22,000	1	75
CEG-17-T	17"	23"	22,000	1	100
CEG-22-T	22"	23"	44,000	2	125
CEG-27-T	27"	23"	44,000	2	150
CEG-32-T	32"	23"	66,000	3	175
CEG-37-T	37"	23"	66,000	3	200
CEG-42-T	42"	23"	88,000	4	225
CEG-47-T	47"	23"	88,000	4	250
CEG-52-T	52"	23"	110,000	5	275

Note: Weight estimates are uncrated

Product Specifications:

BODY
18 Gauge Stainless Steel, Fully Welded

FIRE BOX
16 Gauge Stainless Steel, Welded Body

FRONT
Removable 18 Gauge #304 Stainless Steel Panel

PLATE
1" Highly Polished Steel Plate

GUTTER
16 Gauge #304 Stainless Steel

SPLASH
16 Gauge #304 Stainless Steel, 3" High

BURNERS
22,000 BTU Tubular Steel

DRIP PAN
18 Gauge Stainless Steel, Welded

VALVES
Heavy Duty Brass

GAS INLET
¾ NPT

GAS PRESSURE
4.0" Natural, 11.0" Propane (Inches Water Column)

Available Options:

- Stainless Steel Plate Shelf
- Grooved Griddle Plate
- Chromed Griddle Plate
- 4" Legs Accessory
- Floor Model Accessory

Notes:

Gas Pressure Regulator is supplied and must be installed
Non-Combustible Locations Only:
4" Clearance sides and 6" clearance back
Specify type of gas and altitude if over 2,000 feet

Connerton reserves the right, without notice, to make changes and revisions in product specifications, materials and design, which in our opinion will provide better performance, durability and efficiency.