

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

CTG GRIDDLES

THERMOSTATIC CONTROL

STANDARD FEATURES

- Full 24" deep plate cooking surface.
- Highly polished 1" thick griddle plate.
- S/S grease trough and one piece rolled front for easy cleaning.
- 30,000 BTU "U" shaped burners, every 12", for optimum heat distribution. Ideal for high volume cooking.
- Optional 12" tapered S/S high splash guard.
- Optional larger front landing ledge 6" or 8" deep.
- Optional chrome plated finish, easy to clean, reduces flavor transfer between foods, and increases heat retention within the griddle plate for lower cost.
- Temperature is evenly controlled across the griddle plate.
- Standard thermostatic controls.
- One year limited warranty, parts and labor.



GAS TYPE: NATURAL LP



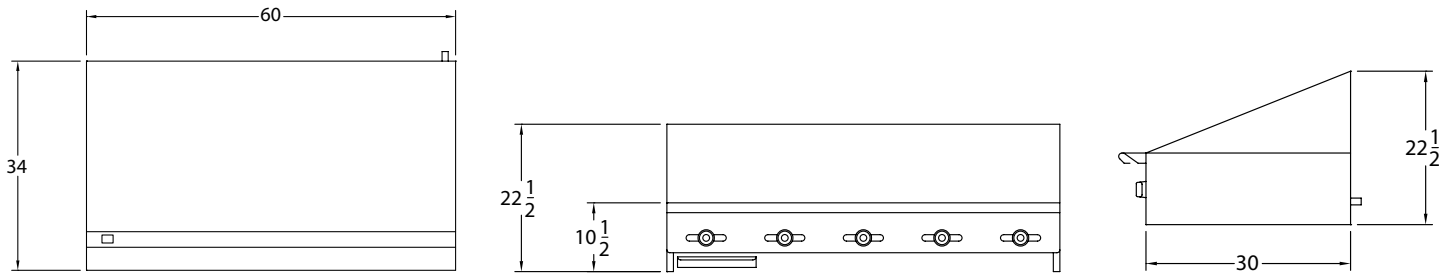
Model CTG-60
Shown with optional stand, casters,
tapered splash guards, and back splash.

American Range continues its justifiably proud heritage of practical innovation with the CTG Series of Thermostatic Controlled Griddles. Featuring 30,000 BTU/hr "U" shaped burners positioned every 12 inches of cooking surface, heat distribution is optimized by design. The unit is ideal for high volume cooking with available options such as splash guard, larger landing ledge and state-of-the-art chrome griddle – for high heat at the food and low heat in the kitchen!

Temperature control of the griddle plate is easy to dial in with the front panel thermostat – assuring speed and performance are ready at your fingertips.

Combine all of this and our affordable prices and you have the best value for your budget. Look to American Range for innovation, reliable performance and quality, now and for all your future commercial cooking equipment needs.

CTG THERMOSTATIC CONTROL GRIDDLES



Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
CTG-24	24"	34"	10-1/2"	2	60,000	18		260	118
CTG-36	36"	34"	10-1/2"	3	90,000	26		365	166
CTG-48	48"	34"	10-1/2"	4	120,000	35		465	211
CTG-60	60"	34"	10-1/2"	5	150,000	44		564	257
CTG-72	72"	34"	10-1/2"	6	180,000	53		650	295

STANDARD FEATURES

- Full 34" deep plate cooking surface.
- Highly polished 1" thick griddle plate.
- S/S grease trough and one piece rolled front for easy cleaning.
- 30,000 BTU "U" shaped burners, every 12", for optimum heat distribution.
- Ideal for high volume cooking.
- Optional 12" tapered Stainless Steel high splash guard.
- Optional larger front landing ledge 6" or 8" deep.
- Optional chrome plated finish, easy to clean, reduces flavor transfer between foods, and increases heat retention within the griddle plate for lower operating cost.
- Temperature is evenly controlled across the griddle plate.
- Standard thermostatic controls.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Thermostatic control for every 12" of cooking surface.
- Landing ledge 2" or 8" deep.
- 4" legs, set of 4.
- 60" and 72" models require set of 6 legs.
- Chrome finish griddle top.
- Partial grill top grooving.

STAINLESS STEEL STANDS

- ESS-24 - 47 LBS. (21) kg.
- ESS-36 - 54 LBS. (25) kg.
- ESS-48 - 72 LBS. (33) kg.
- ESS-60 - 90 LBS. (45) kg.
- ESS-72 - 110 LBS. (50) kg.

GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES: For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) on sides, and 4" (102) from rear. Radiant broilers for non-combustible locations only.

American Range is a quality manufacturer of commercial cooking equipment. Because of continuing product improvements these specifications are subject to change without prior notice.