

# CEG SERIES THERMOSTATIC CATERING GRIDDLE



**WELDED #304 STAINLESS STEEL**  
For easy Cleaning



**INTEGRATED "FIRE BOX - FLUE"**  
Designed for limited Space -  
Space Saver

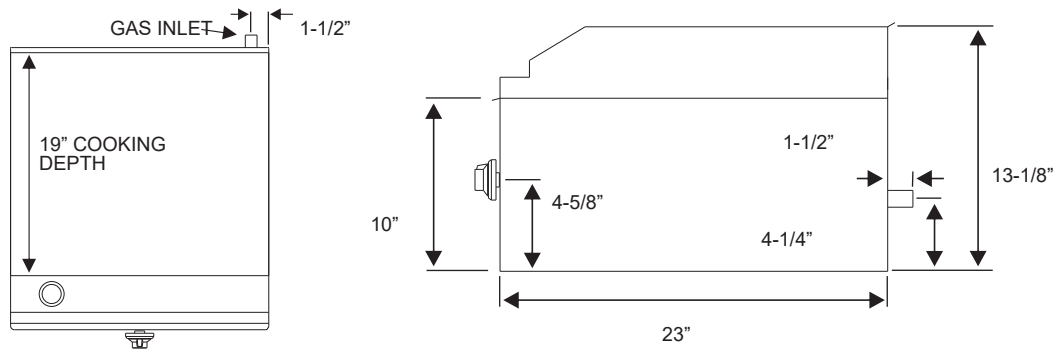


**1" HIGHLY POLISHED PLATE**  
For fast recovery



## AVAILABLE OPTIONS:












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



MODEL	WIDTH	DEPTH	BTU	BURNERS	WT. (EST)*
CEG-12-T	12"	23"	28,000	1	75
CEG-17-T	17"	23"	28,000	1	100
CEG-22-T	22"	23"	56,000	2	125
CEG-27-T	27"	23"	56,000	2	150
CEG-32-T	32"	23"	84,000	3	175
CEG-36-T	36"	23"	84,000	3	200
CEG-42-T	42"	23"	112,000	4	225
CEG-47-T	47"	23"	112,000	4	250
CEG-52-T	52"	23"	140,000	5	275

\*Note: Weight estimates are uncrated

## ▶ PRODUCT SPECIFICATIONS:

 <p><b>BODY</b> 18 Gauge Stainless Steel, Fully Welded</p>	 <p><b>FIRE BOX</b> 16 Gauge Stainless Steel, Welded Body</p>	 <p><b>FRONT</b> Removable 18 Gauge #304 Stainless Steel Panel</p>	 <p><b>PLATE</b> 1" Highly Polished Steel Plate</p>	 <p><b>GUTTER</b> 16 Gauge #304 Stainless Steel</p>	 <p><b>SPLASH</b> 16 Gauge #304 Stainless Steel, 3" High</p>
 <p><b>BURNERS</b> 28,000 BTU U-type tubular Burner short.</p>	 <p><b>DRIP PAN</b> 18 Gauge Stainless Steel, Welded</p>	 <p><b>VALVES</b> Heavy Duty Brass</p>	 <p><b>GAS INLET</b> ¾ NPT</p>	 <p><b>GAS PRESSURE</b> 5.0" Natural, 11.0" Propane (Inches Water Column)</p>	

## ▶ 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.