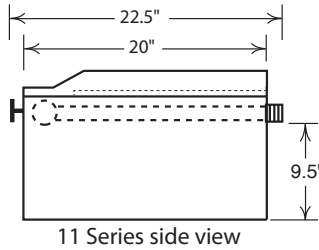
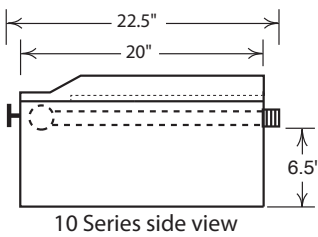
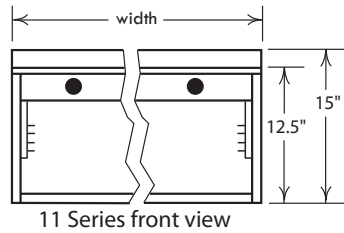
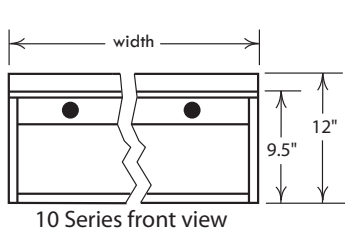




JOB \_\_\_\_\_ ITEM # \_\_\_\_\_

# GRIDDLES

## 10 & 11 SERIES



### Standard Features, Benefits & Options



**CONSTRUCTION:** Easy cleaning, corrosion resistant stainless steel finish, welded frame. Aluminized steel back panel. Installation clearances for non-combustible surfaces are 0" on the sides and 0" in the rear, combustible surfaces are 6" on the sides and 6" in the rear. 11 series height is 15", 10 series height is 10".

**GRIDDLE PLATE:** Highly polished to minimize food sticking. 1/2" thick plate is standard, 3/4" and 1" thick are available. 2" high stainless steel splash guard is standard, optional high sides are also available. 16" deep cooking surface with front cold zone grease trough and drain. A large drain slot channels grease into the large capacity, seamless grease drawer.

**BURNERS:** 10 series features cast iron "H" pattern burners rated at 12,000 BTU each. 11 series broiler-griddles feature cast iron "T" pattern burners rated at 10,000 BTU each.

**BROILERS:** Stainless steel wire mesh radiates heat evenly downward. Rear drain plates protect against grease dripping onto broiler rack.

**CONTROLS:** Equipped with brass gas valves and automatic standing pilots. Pressure regulators are set at the factory for the gas specified. Optimal pressures are 4" WC for natural gas and 10" WC for propane. Manifold size is 3/4" NPT. All controls are tested and confirmed in good working order. Calibration and adjustments are the responsibility of the installer.

**MATCH-UP:** Economy griddles are designed to match up with Economy char-broilers and hot plates.

**ACCESSORIES:** Legs, thermostats, 3/4" & 1" thick plates, grill scrapers, spatulas, cleaning supplies, chrome plating, safety pilot controls, gas hoses, carrying handles, knob protectors and matching equipment stands.

#### SPECIFICATIONS

Model Number	# of Grill Brnrs	# of Open Brnrs	Width in./mm.	Total BTU	Approx. lbs/kg
1020	2	0	20 / 508	24K	100 / 45
10T20	2	0	20 / 508	24K	100 / 45
1120B*	3	0	20 / 508	30K	120 / 54
1024	2	0	24 / 610	24K	120 / 54
10T24	2	0	24 / 610	24K	120 / 54
10201	2	2	30 / 762	48K	125 / 57
10T201	2	2	30 / 762	48K	125 / 57
11201B*	3	2	30 / 762	54K	150 / 68
1030	3	0	30 / 762	36K	150 / 68
10T30	3	0	30 / 762	36K	145 / 65
1130B*	5	0	30 / 762	50K	175 / 79
1036	3	0	36 / 914	36K	165 / 75
10T36	3	0	36 / 914	36K	165 / 75
10301	3	2	40 / 1016	60K	165 / 75
10T301	3	2	40 / 1016	60K	165 / 75
11301B*	5	2	40 / 1016	74K	200 / 91
10202	2	4	40 / 1016	72K	160 / 73
1040	4	0	40 / 1016	48K	170 / 77
10T40	4	0	40 / 1016	48K	175 / 80
1140B*	7	0	40 / 1016	70K	220 / 100
1048	4	0	48 / 1219	48K	215 / 98
10T48	4	0	48 / 1219	48K	220 / 100

\* Not ETL design listed

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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