

CG8-1TP SINGLE LID CONTACT GRILL



CG8-1TP

SINGLE LID CONTACT GRILL:

Prince Castle's single lid contact grill has two heated platens that consistently cook a variety of products from top and bottom. Each platen's temperature is independently regulated/maintained by solid state controller and zone probe monitoring.

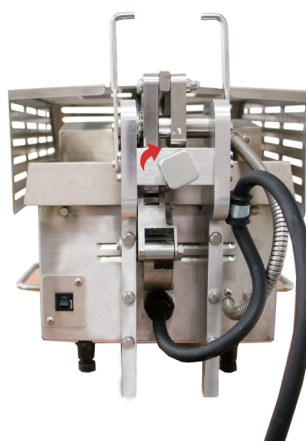
With single-channel electronic, programmable timers, the Prince Castle contact grill incorporates an audible alarm to supervise and remind operators to check or remove products.

The CG8-1TP contact grill has a cool exterior base surface and upper platen guards provide added protection from the top heated surfaces during operation. Platen temperature set points can be pre-programmed specific to customer's requirements, with built-in set point adjustment protection. Removing product build-up is simple with removable catch / drip tray.

Adjustable four position lid stops are designed for different menu items and include closed position set point for daily cleaning.

STANDARD FEATURES:

- Accurate temperature control
- Cooking surface is 8" wide smaller foot print (12" X 22")
- Cooking surface temperature range = 250°F (79°C) to 512°F (267°C)
- Durable stainless steel construction and heavy duty platens ensure long life and reliability
- Electronic , programmable timers to track product grill times
- Adjustable four position lid stops provide consistent grilling of menu items
- Cleaning mode designed,
- Grease drawer accessible from front
- Energy saving
- One year parts and labor warranty



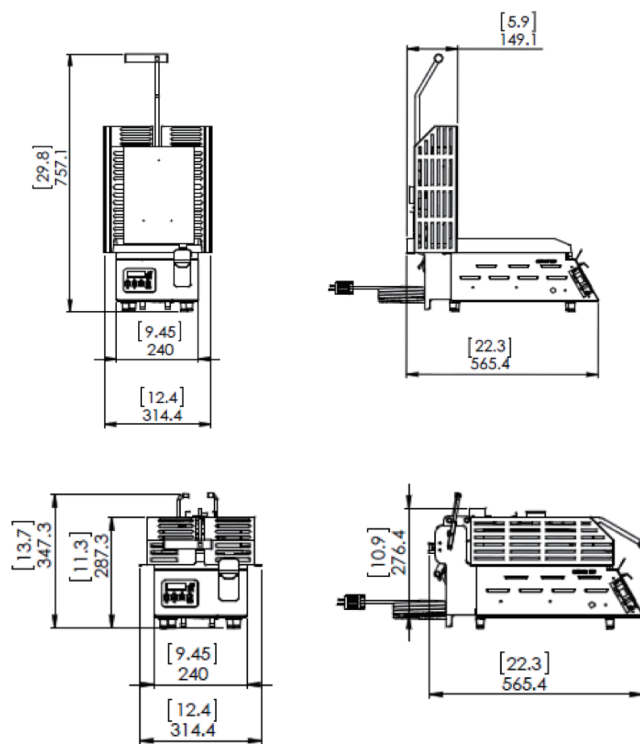
Adjustable lid stops for upper platen



CG8-1TP SINGLE LID CONTACT GRILL

SPECIFICATIONS

LAYOUT:



Designs and specifications are subject to change without notice

DIMENSIONS:

Model Number	Width in(cm)	Height in(cm)	Depth in(cm)	Shipping Weight lb(kg)	Shipping cu.ft.(cu.m.)
CG8-1TP (Closed)	12.40(31.44)	13.70(34.73)	22.30(56.54)	57.20(26.00)	5.40(.135)
CG8-1TP (Open)	12.40(31.44)	29.80(75.71)	22.30(56.54)	57.20(26.00)	5.40(.135)

ELECTRICAL:

Model Number	Volts	Hz	Watts	Plug
CG8-1TP	208-240	50/60	1300	NEMA 6-20P
CG8-1TPUL	208-240	50/60	1300	NEMA 6-20P

CERTIFICATION:



2017/02



CG14-2TF

CG14-2TF DUAL LID CONTACT GRILL

Quality, Efficiency Guaranteed

Prince Castle's Perfect Panini Contact Grill was designed exclusively for use in Bakery Cafés or QSR kitchens. Perfectly grilled sandwiches prepared quickly, optimize freshness and texture for high quality sandwich menus.

Technology that delivers consistent grilling performance while improving daily ease of use and reliability include, dual lid contact grilling and independent programmable timers. Both features enable operators to grill multiple products safely and consistently with specific cooking requirements, delivering flavorful high quality meals.



233-71A

ELECTRICAL INFORMATION

Volts	Hz	Watts	Amps	Plug Number
208-240	50/60	2600	21.5	NEMA 5-30P

DIMENSIONS

Width in(cm)	Depth in(cm)	Height in(cm)	Unit Weight lb(kg)
17.60(44.70)	24.00(60.96)	13.60(34.60)	95.00 (43.09)

PACKING DIMENSIONS

Width in(cm)	Depth in(cm)	Height in(cm)	Shipping Weight lb(kg)
22.05 (56.00)	30.71 (78.00)	17.32 (44.00)	99.20 (45.00)

CERTIFICATIONS

ETL Pending



Designs and Specifications are subject to change without notice.

FEATURES

- Accurate temperature control delivers consistent cooking performance
- Surface temperature range is 270°F (132°C) to 550°F (288°C) supporting various cooking requirements
- Durable stainless steel construction and heavy duty platens ensure the grill's longevity and reliability
- Grooved platen surfaces
- Dual four channel electronic, programmable timers track product grill times consistently
- Removable control board features Snap Technology™, simplifying menu updates and reducing labor costs
- Adjustable four position lid provides consistent grilling and easy daily clean-up
- Easily accessible grease drawer located up front, reduces daily clean-up efforts
- Separate Accessory: 233-71AG grill wiper allows for consistent cleaning of grooved surfaces
- 1-year parts and labor warranty: excludes wear and tear items

Your Distributor :

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