rocket griddles

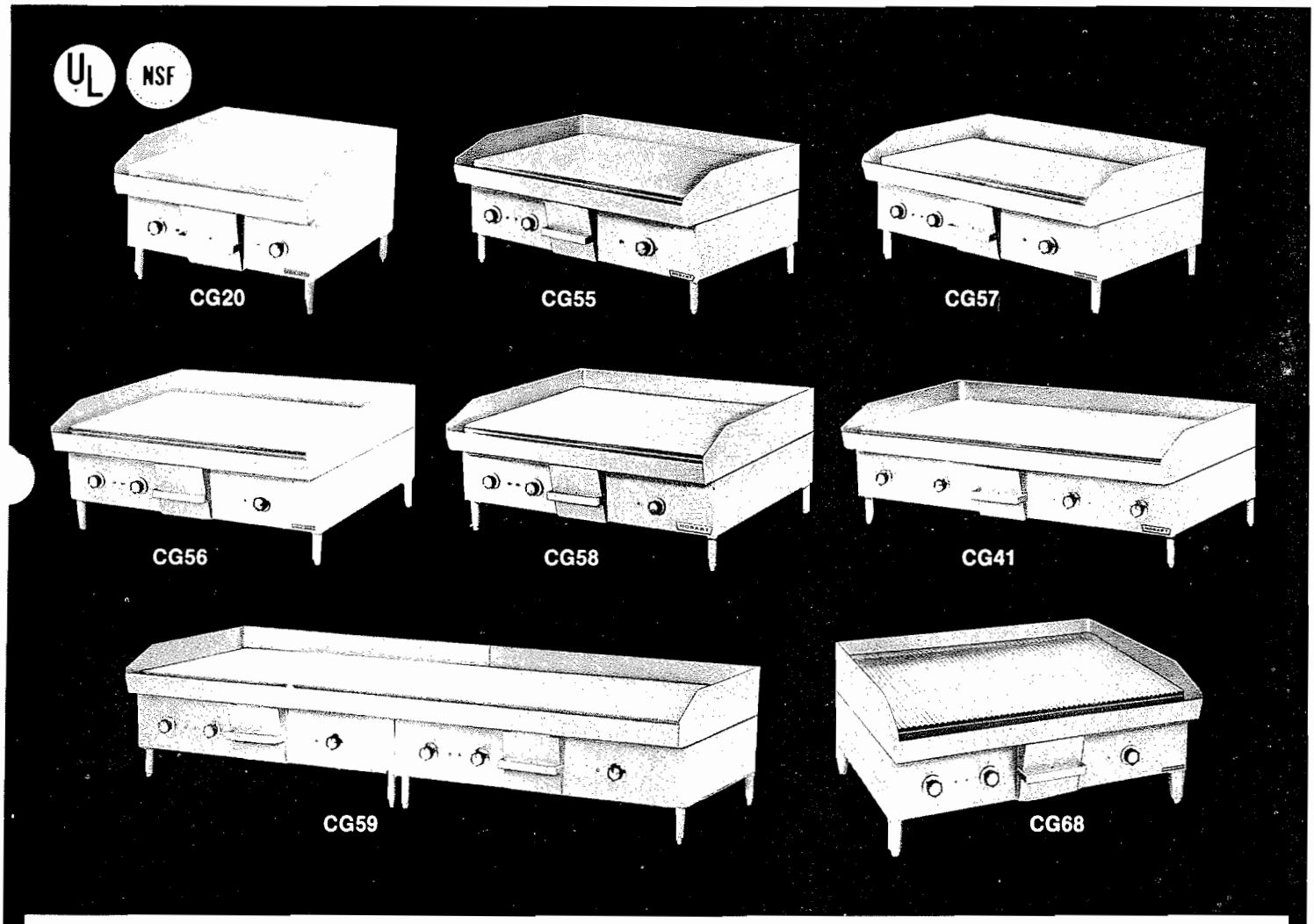
10 models

HOBART

FOOD EQUIPMENT

STANDARD MODELS: *CG20* - *24"Wx18"D grid*
CG55, CG57 - *36"Wx18"D grid,*
CG56, CG58 - *36"Wx24"D grid,*
CG41-*48"Wx24"D grid* & ***CG59***-*72"Wx24"D grid*
BRANDING GRIDDLES: *CG60*-*24"Wx18"D grid*
CG65-*36"Wx18"D grid* & ***CG68***-*36"Wx24"D grid*

Installation & Owner's Manual



griddles

for regular (CG20-CG59) or low-smoke (CG60-CG68) use

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Installation Instructions	3
Floor Plans	5-8
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GENERAL

Congratulations on owning this fine quality product. Its many modern features will make your business day a little more pleasant. Though some of these conveniences are obvious, please read this entire booklet for important, helpful information.

GENERAL & DIMENSIONAL DATA

MOD.	OVERALL BODY DIMENSIONS						GRID SURFACE DIMENSIONS						TYPICAL PRODUCTION								WEIGHTS			
	W		D		H (LESS LEGS)		W		D		SQUARE AREA		HAMBURGERS (2½ OZ., 3½" DIA.)		PANCAKES (4" DIA.)		MIN. STEAKS (4 OZ., ½" THICK)		FRIED EGGS		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	LBS.	KILOS	LBS.	KILOS
CG20	24	610	25.17	639	9.31	237	24	610	18	457	432	2787	32	480+	21	260-320	12	145+	30	450+	165	75	140	64

MODEL	OVERALL BODY DIMENSIONS						GRID SURFACE DIMENSIONS						TYPICAL PRODUCTION								WEIGHTS			
	W		D		H (LESS LEGS)		W		D		SQUARE AREA		HAMBURGERS (2½ OZ., 3½" DIA.)		PANCAKES (4" DIA.)		MIN. STEAKS (4 OZ., ½" THICK)		FRIED EGGS		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	LBS.	KILOS	LBS.	KILOS
CG41	48	1219	27.63	702	9.31	237	48	1219	24	610	1140	7355	86	1300+	53	600+	32	400+	86	1200+	275	125	250	113

MODEL	OVERALL BODY DIMENSIONS						GRID SURFACE DIMENSIONS						TYPICAL PRDOUCTION								WEIGHTS			
	W		D		H (LESS LEGS)		W		D		SQUARE AREA		HAMBURGERS (2½ OZ., 3½" DIA.)		PANCAKES (4" DIA.)		MIN. STEAKS (4 OZ., ½" THICK)		FRIED EGGS		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	LBS.	KILOS	LBS.	KILOS
CG55	36	914	21.66	550	9.31	237	36	914	18	457	642	41420	48	720+	32	384-480	18	216+	45	675+	190	86	168	76
CG57	36	914	25.17	639	9.31	237	36	914	18	457	647	41743	48	720+	32	384-480	18	216+	45	675+	190	86	168	76

MODEL	OVEALL BODY DIMENSIONS						GRID SURFACE DIMENSIONS						TYPICAL PRODUCTION								WEIGHTS			
	W		D		H (LESS LEGS)		W		D		SQUARE AREA		HAMBURGERS (2½ OZ., 3½" DIA.)		PANCAKES (4" DIA.)		MIN. STEAKS (4 OZ., ½" THICK)		FRIED EGGS		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	LBS.	KILOS	LBS.	KILOS
CG56	36	914	31.16	791	9.31	237	36	914	24	610	860	55485	65	975+	40	450+	24	300+	65	900+	238	108	212	96
CG58	36	914	27.63	702	9.31	237	36	914	24	610	855	55162	65	975+	40	450+	24	300+	65	900+	230	104	207	94

MODEL	OVERALL BODY DIMENSIONS						GRID SURFACE DIMENSIONS						TYPICAL PRODUCTION								WEIGHTS			
	W		D		H (LESS LEGS)		W		D		SQUARE AREA		HAMBURGERS (2½ OZ., 3½" DIA.)		PANCAKES (4" DIA.)		MIN. STEAKS (4 OZ., ½" THICK)		FRIED EGGS		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	LBS.	KILOS	LBS.	KILOS
CG59	72	1829	27.63	702	9.31	237	72	1829	24	610	1710	11,0324	120	2400+	80	900+	48	700+	130	1800+	550	254	445	202

MODEL	DVERALL BODY DIMENSIONS						GRID SURFACE DIMENSIONS						TYPICAL PRODUCTION				WEIGHTS			
	W		D		H (Less Legs)		W		D		SQUARE AREA		HAMBURGERS (2½ OZ., 3½" DIA.)		MINUTE STEAKS (4 OZ., ½" THICK)		SHIP		NET	
	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	IN.	MM.	QTY/ LOAD	QTY/ HOUR	QTY/ LOAD	QTY/ HOUR	LBS.	KILOS	LBS.	KILOS
CG60	24	610	25.17	640	9.31	237	24	610	18	457	432	2787	32	350	12	110	165	75	140	64
CG65	36	914	21.66	550	9.31	237	36	914	18	457	642	4181	48	528	18	162	190	86	168	76
CG68	36	914	27.63	702	9.31	237	36	914	24	610	855	5574	65	715	24	216	230	104	207	94

TABLE 1 — GENERAL & DIMENSIONAL DATA

INSTALLATION INSTRUCTIONS

■ GENERAL

Table 1 shows key general and dimensional data of all models. Consult floor plans on pages 6-8 for positioning and related information. See pages 9-10 for wiring diagrams.

Rocket Griddles are heavy-duty units of equipment capable of handling any griddling operation with ease. Included are large grease drawers, which pull out from the front.

The four four-inch legs are in compliance with NSF Code, and they are adjustable for leveling the device. Attach the legs to the body by threading the exposed leg stud into the threaded holes located on the underside of each device. (Four legs on all models except model CG59, which accommodates eight legs.)

IMPORTANT: Tighten each leg so that the top face of the leg is pressed firmly against the body bottom. Leg adjustment is made by using a wrench to turn the adjustable foot and thereby increase or decrease leg height. **You must hold the leg with one hand** while turning the foot to prevent the leg from loosening from its attachment.

■ STANDARD ELECTRICAL CONNECTIONS

1. Ensure that you are connecting your griddle to a circuit having a voltage and type of current within the voltage range on the nameplate.
2. Remove the small cover plate on the back of the device. This exposes the built-in terminal box and device line leads.
3. Select a suitable knockout on the rear or bottom of the terminal box.
4. Connect the device line leads to the supply wires, as per the wiring diagram.
5. Push the excess wire into the terminal box and replace the cover plate.

■ CLOSE BACKWALL, RIGID CONDUIT ELECTRIC CONNECTIONS

If the device is to be installed close to a back wall and rigid conduit is to be used, follow this procedure:

1. Lift front of **griddle top** only as far as necessary to gain access to the terminal box on body's inside rear.
2. Prop the griddle top up securely to prevent it from falling down and causing serious hand injury. Do not lift the griddle top too high as thermostat and unit terminals may be damaged beyond repair.
3. Remove the fastener near the bottom of the terminal box and slide the enclosure up to expose knockouts.
4. Connect griddle's line leads to the supply wires, as shown in applicable wiring diagram. **Do not disturb the device wiring.**
5. Slide enclosure down and secure it with fastener.
6. Lower the griddle top, making sure that it is securely in place.

Since Griddle is not fused, you must connect it to a fused circuit equipped with a suitable disconnecting means as required by local authorities. Ground the device to a good ground (cold water pipe), or as stipulated by the National Electrical Code or applicable code.

ELECTRICAL DATA

MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	PHASE-LOADING AND LINE AMPERES														
					3-PHASE LOADING			NOMINAL AMPERES PER LINE									1-PHASE		
								3-PHASE											
					KW PER PHASE			208 VOLTS			240 VOLTS			480 VOLTS			208 VOLTS	240 VOLTS	480 VOLTS
					L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG20	8.0	200-450	7	1205	4.0	0.0	4.0	38.5	19.3	19.3	28.9	16.7	16.7	14.4	8.3	8.3	38.5	33.3	16.7

Rated voltages: 208, 240, 480 VAC; 1- or 3-phase, 50/60 Hz.

MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	PHASE-LOADING AND LINE AMPERES														
					3-PHASE LOADING			NOMINAL AMPERES PER LINE									1-PHASE		
								3-PHASE											
					KW PER PHASE			208 VAC			240 VAC			480 VAC			208 VAC	240 VAC	480 VAC
					L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG41	21.6	200-450	7	2100	10.8	5.4	5.4	68.7	68.7	45.2	59.5	59.5	39.0	29.8	29.8	19.5	103.9	90.0	45.0

Rated voltages: 208, 240, 480 VAC; 1- or 3-phase, 50/60 Hz.

MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	PHASE-LOADING AND LINE AMPERES														
					3-PHASE LOADING			NOMINAL AMPERES PER LINE									1-PHASE		
								3-PHASE											
					KW PER PHASE			208 VAC			240 VAC			480 VAC			208 VAC	240 VAC	480 VAC
					L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG55 CG57	12.0	200-450	7	1808	4.0	4.0	4.0	33.4	33.4	33.4	28.9	28.9	28.9	14.4	14.4	14.4	57.7	50.0	25.0

Rated voltages: 208, 240, 480 VAC; 1- or 3-phase, 50/60 Hz.

MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	PHASE-LOADING AND LINE AMPERES														
					3-PHASE LOADING			NOMINAL AMPERES PER LINE									1-PHASE		
								3-PHASE											
					KW PER PHASE			208 VAC			240 VAC			480 VAC			208 VAC	240 VAC	480 VAC
					L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG56 CG58	16.2	200-450	7	2100	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5	33.8

Rated voltages: 208, 240, 480 VAC; 1- or 3-phase, 50/60 Hz.

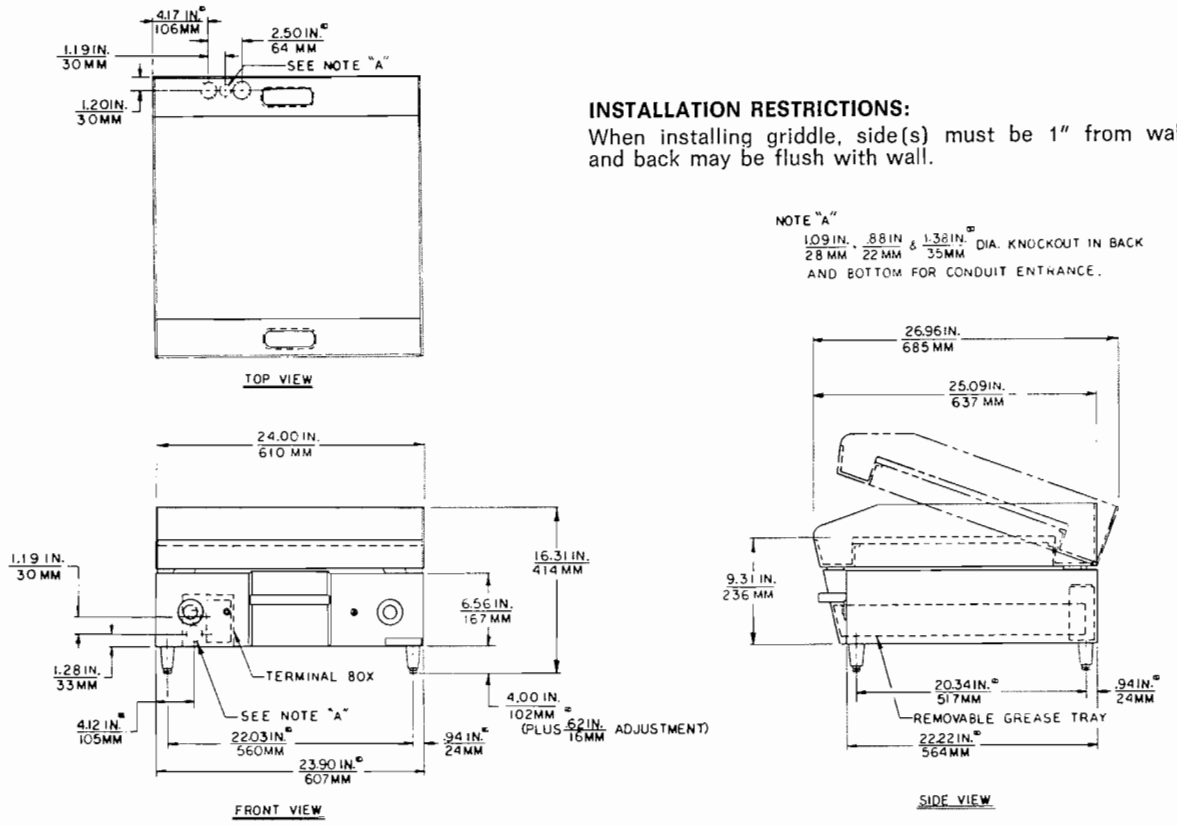
MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	PHASE-LOADING AND LINE AMPERES														
					3-PHASE LOADING			NOMINAL AMPERES PER LINE									1-PHASE		
								3-PHASE											
					KW PER PHASE			208 VAC			240 VAC			480 VAC			208 VAC	240 VAC	480 VAC
					L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG59	32.4*	200-450	7	4200	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5	33.8

Rated voltages: 208, 240, 480 VAC; 1- or 3-phase, 50/60 Hz.
*NOTE: Two separate conduit connections must be made; each connection carries one-half of the rated load.

MODEL	TOTAL KW	TEMP. RANGE (F)	PREHEAT TIME (MINUTES TO 350F)	WATTS TO HOLD 400F	PHASE LOADING AND LINE AMPERES														
					3-PHASE LOADING			NOMINAL AMPS PER LINE WIRE									1-PHASE		
								3-PHASE											
					KW PER PHASE			208 VAC			240 VAC			480 VAC			208 VAC	240 VAC	480 VAC
					L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3	L1	L2	L3			
CG60	8.0	200-450	7	1205	4.0	0.0	4.0	38.5	19.3	19.3	28.9	16.7	16.7	14.4	8.3	8.3	38.5	33.3	16.7
CG65	12.0	200-450	7	1808	4.0	4.0	4.0	33.4	33.4	33.4	28.9	28.9	28.9	14.4	14.4	14.4	57.7	50.0	25.0
CG68	16.2	200-450	7	2100	5.4	5.4	5.4	45.0	45.0	45.0	39.0	39.0	39.0	19.5	19.5	19.5	77.9	67.5	33.8

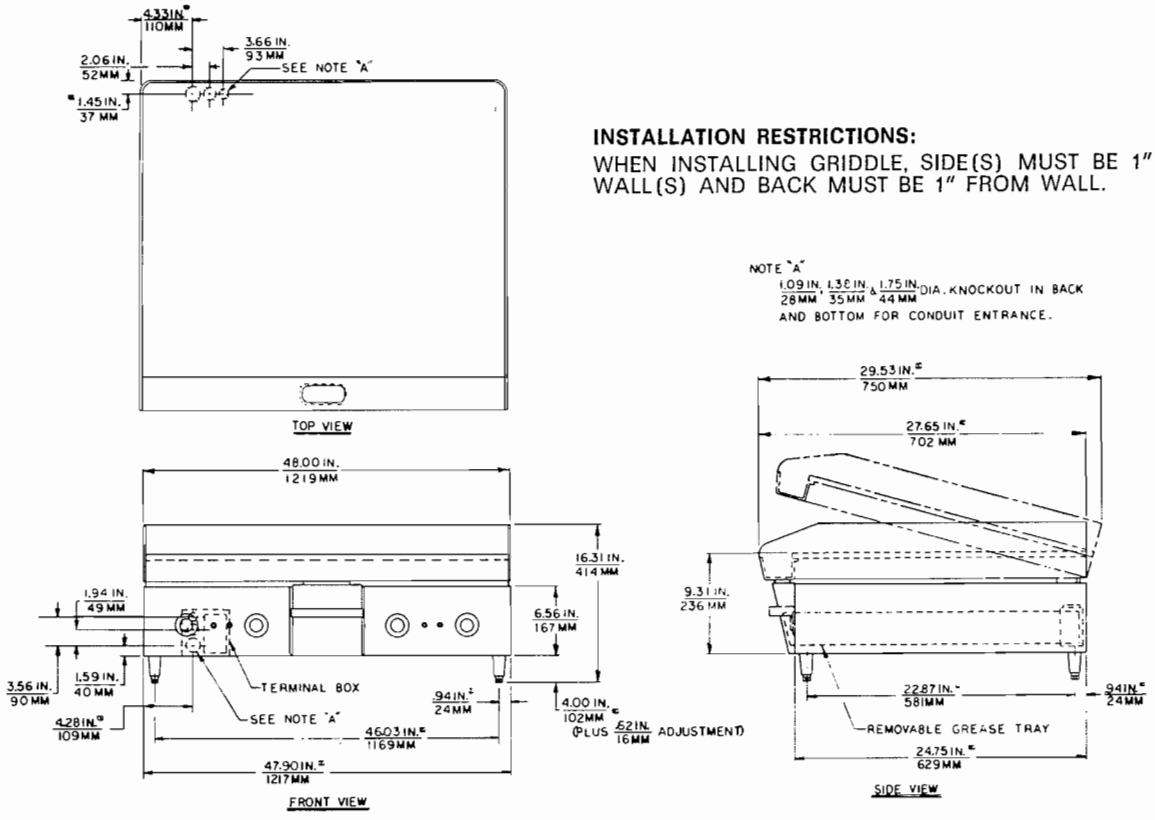
Rated voltages: 208, 240, 480 VAC; 1- or 3-phase, 50/60 Hz.

TABLE 2 — ELECTRICAL DATA



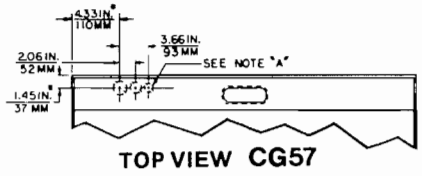
INSTALLATION RESTRICTIONS:
When installing griddle, side(s) must be 1" from wall(s) and back may be flush with wall.

FIG. 1 — CG20 FLOOR PLAN

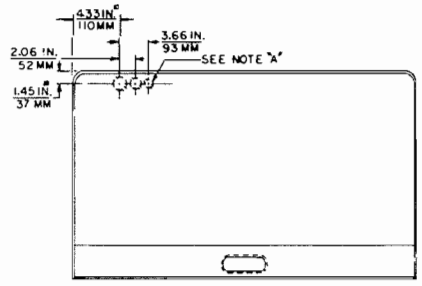


INSTALLATION RESTRICTIONS:
WHEN INSTALLING GRIDDLE, SIDE(S) MUST BE 1" FROM WALL(S) AND BACK MUST BE 1" FROM WALL.

FIG. 2 — CG41 FLOOR PLAN



TOP VIEW **CG57**



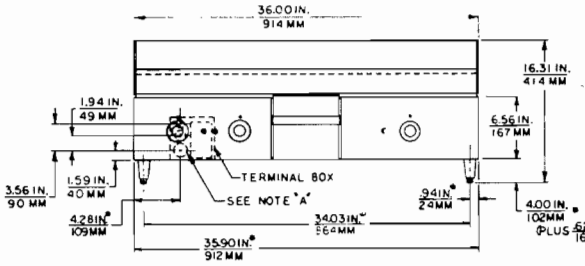
TOP VIEW **CG55**

INSTALLATION RESTRICTIONS:

When installing the **CG55** griddle, the side(s) must be 1" from the wall(s) and the back must be 1" from the wall. When installing the **CG57** griddle, the side(s) must be 1" from the wall(s) and the back may be flush with the wall.

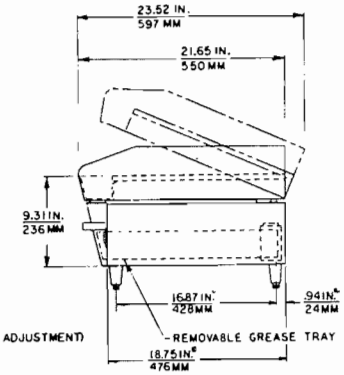
FOR BOTH MODELS

4" legs to be in place for operation. For supply connections use wire suitable for 90C (194F).

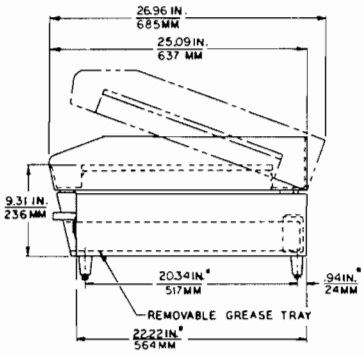


FRONT VIEW **(BOTH MODELS)**

NOTE "A"
1.09 IN. 28 MM, 1.38 IN. 35 MM & 1.75 IN. 44 MM DIA. KNOCKOUTS IN BACK AND BOTTOM FOR CONDUIT ENTRANCE.

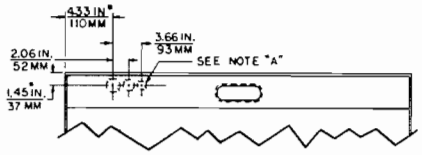


SIDE VIEW **CG55**

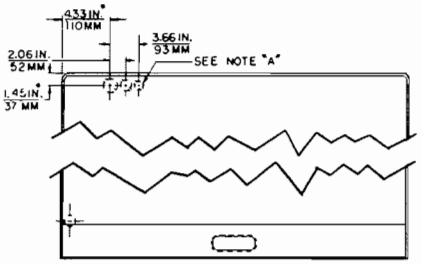


SIDE VIEW **CG57**

FIG. 3 — CG55 & CG57 FLOOR PLANS



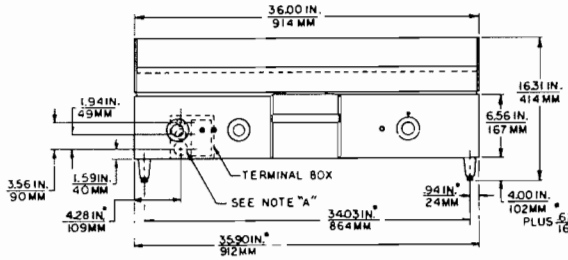
TOP VIEW **CG56**



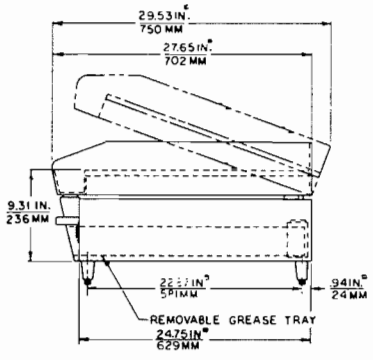
TOP VIEW **CG58**

INSTALLATION RESTRICTIONS:

When installing the **CG56** griddle, the side(s) must be 1" from the wall(s) and the back may be flush with the wall. When installing the **CG58** griddle, the side(s) must be 1" from the wall(s) and the back must be 1" from the wall.

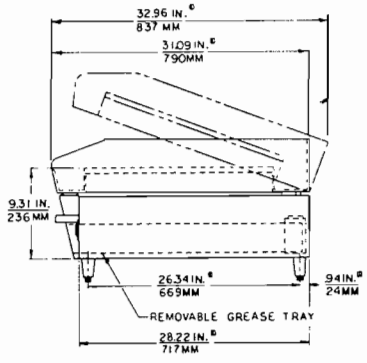


FRONT VIEW (BOTH MODELS)



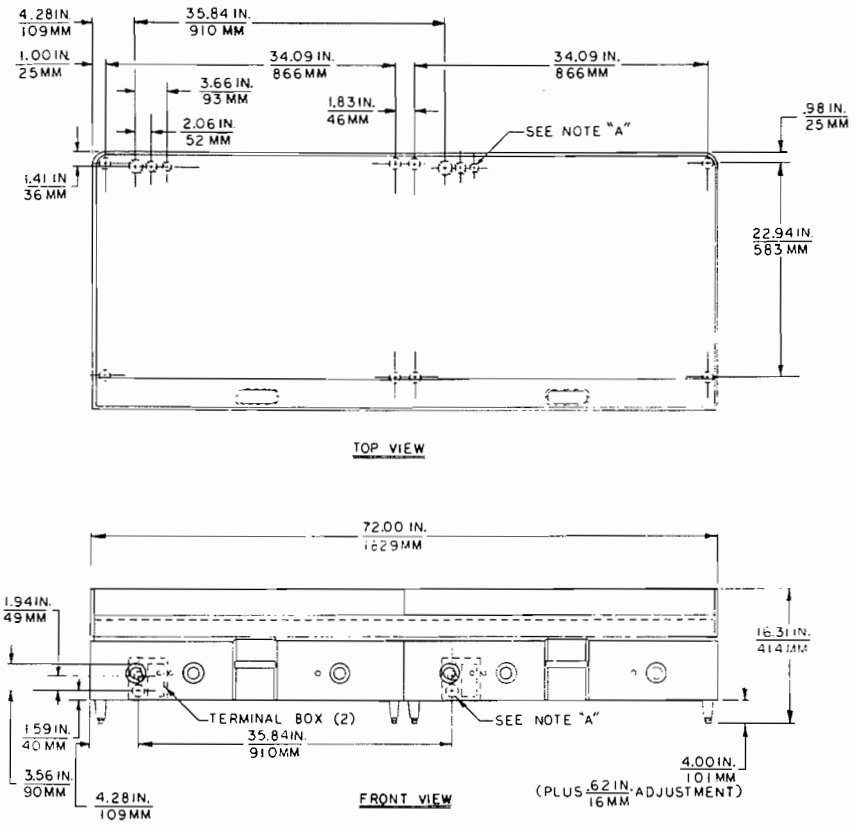
SIDE VIEW **CG58**

NOTE "A":
1.09 IN. 28 MM, 1.38 IN. 35 MM & 1.75 IN. 44 MM DIA. KNOCKOUTS IN BACK AND BOTTOM FOR CONDUIT ENTRANCE.



SIDE VIEW **CG56**

FIG. 4 — CG56 & CG58 FLOOR PLANS

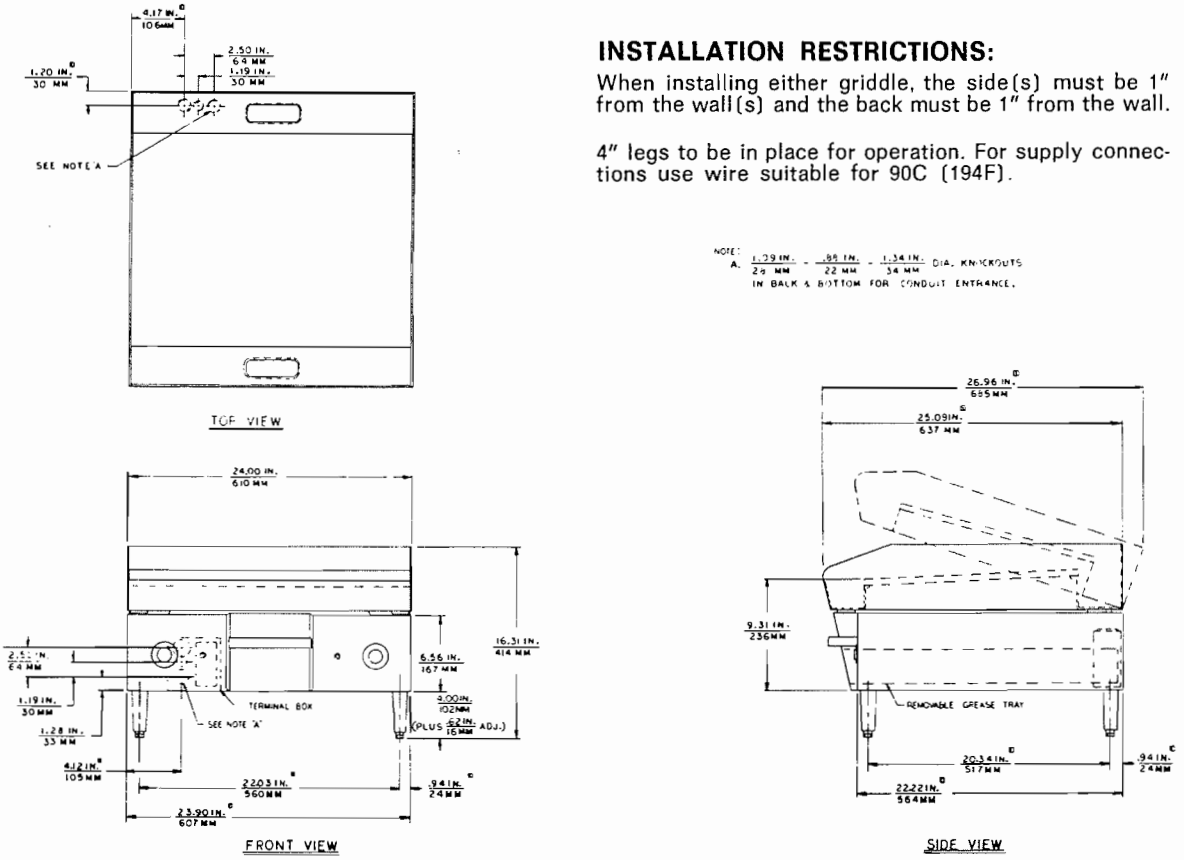


INSTALLATION RESTRICTIONS:

When installing the **CG59** griddle, the side(s) must be 1" from the wall(s) and the back must be 1" from the wall.

NOTE "A"
1.09 IN. 28MM, 1.38 IN. 35MM & 1.75 IN. 44MM DIA. KNOCKOUT IN BACK AND BOTTOM FOR CONDUIT ENTRANCE.

FIG. 5 — CG59 FLOOR PLAN



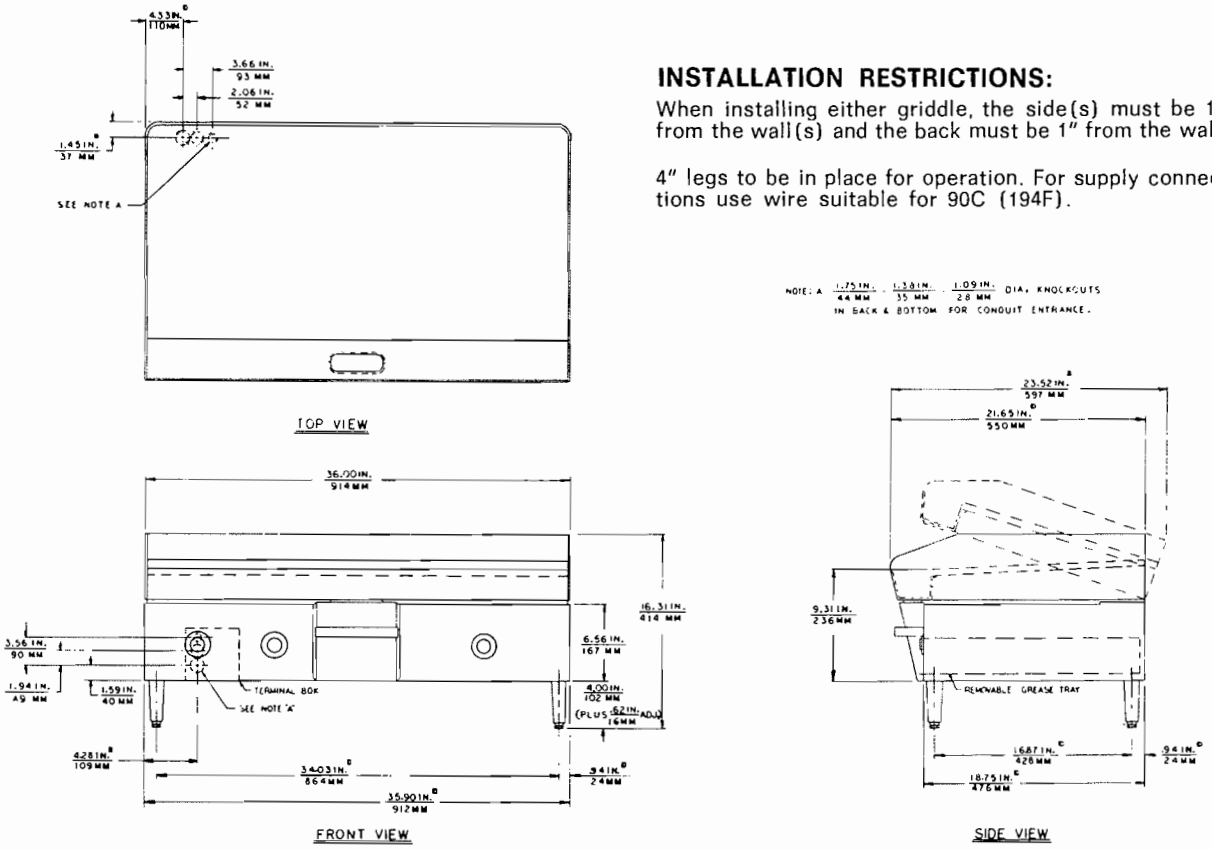
INSTALLATION RESTRICTIONS:

When installing either griddle, the side(s) must be 1" from the wall(s) and the back must be 1" from the wall.

4" legs to be in place for operation. For supply connections use wire suitable for 90C (194F).

NOTE:
A. 1.09 IN. 28 MM, .86 IN. 22 MM, 1.34 IN. 34 MM DIA. KNOCKOUTS IN BACK & BOTTOM FOR CONDUIT ENTRANCE.

FIG. 6 — CG60 FLOOR PLAN

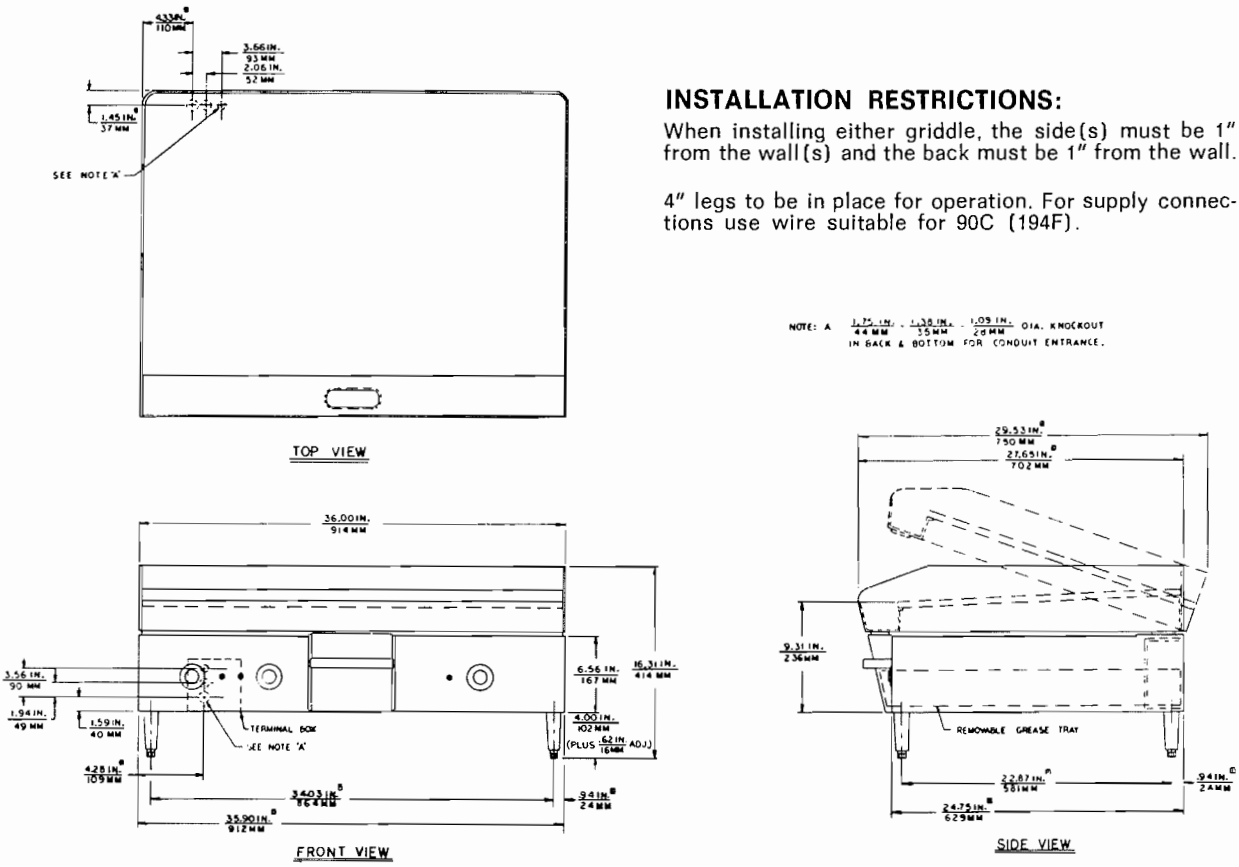


INSTALLATION RESTRICTIONS:

When installing either griddle, the side(s) must be 1" from the wall(s) and the back must be 1" from the wall.

4" legs to be in place for operation. For supply connections use wire suitable for 90C (194F).

FIG. 7 — CG65 FLOOR PLAN



INSTALLATION RESTRICTIONS:

When installing either griddle, the side(s) must be 1" from the wall(s) and the back must be 1" from the wall.

4" legs to be in place for operation. For supply connections use wire suitable for 90C (194F).

FIG. 8 — CG68 FLOOR PLAN

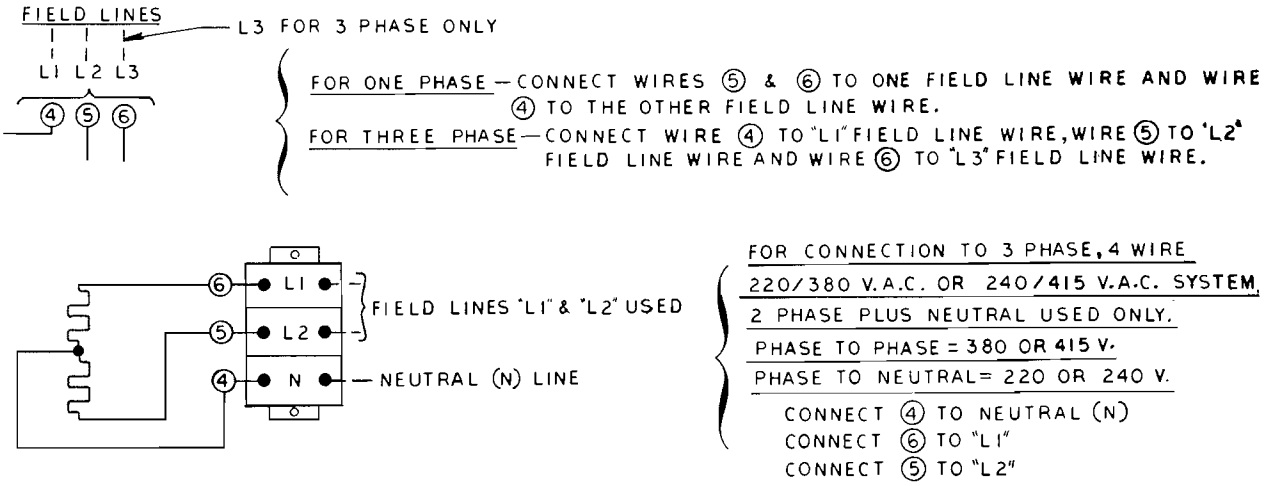


FIG. 9 — CG20 & CG60 WIRING DIAGRAMS - 208, 240 & 480 V.A.C., 1 & 3 PHASE

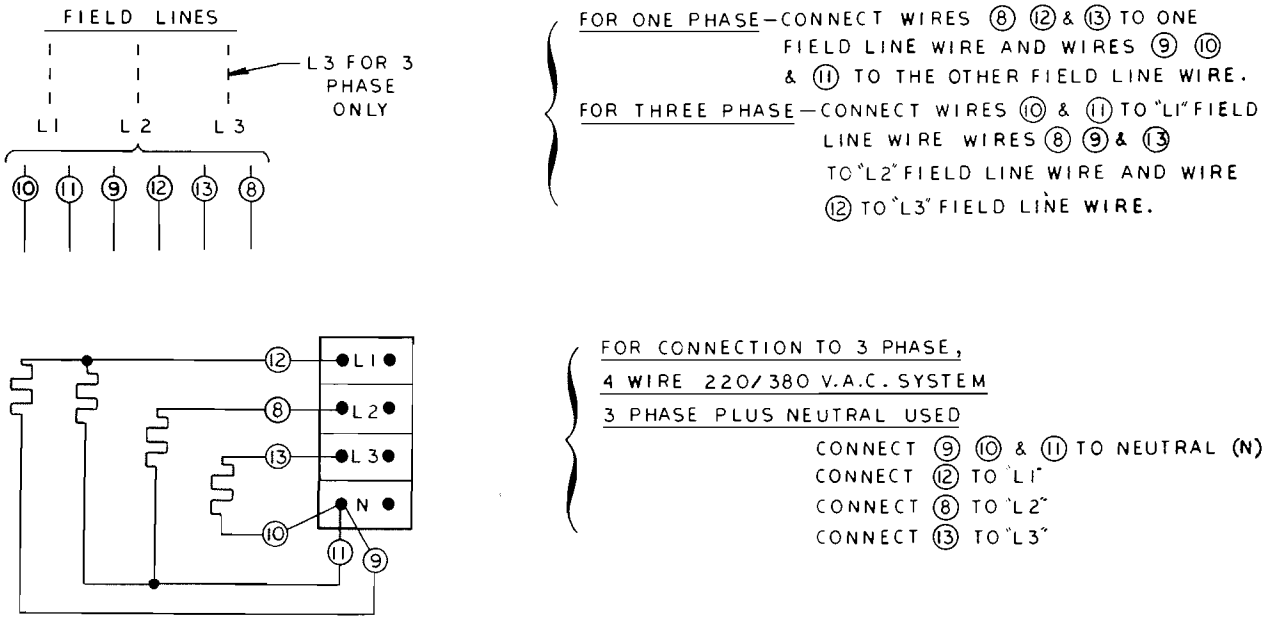


FIG. 10 — CG41 WIRING DIAGRAM - 208/240 & 480 V.A.C., 1 & 3 PHASE

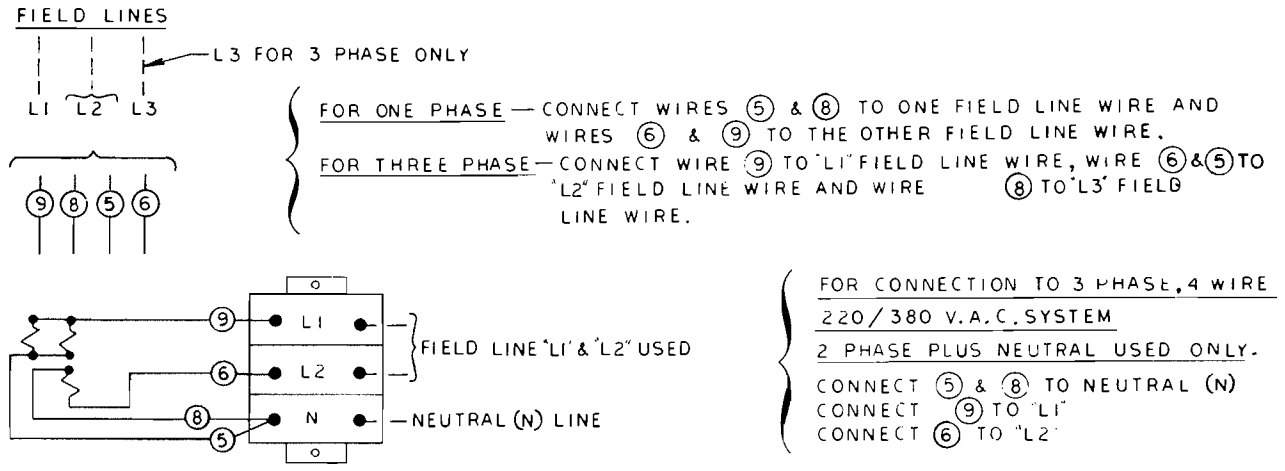


FIG. 11 — CG55, CG57 & CG65 WIRING DIAGRAMS - 208, 240 & 480 V.A.C., 1 & 3 PHASE

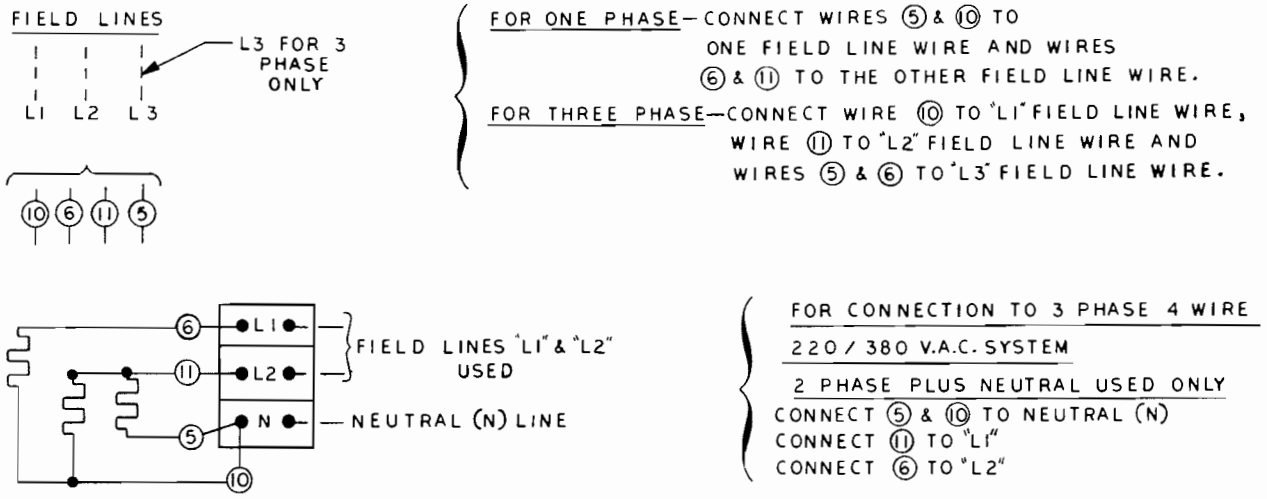


FIG. 12 — CG56, CG58 & CG68 WIRING DIAGRAMS - 208, 240 & 480 V.A.C., 1 & 3 PHASE

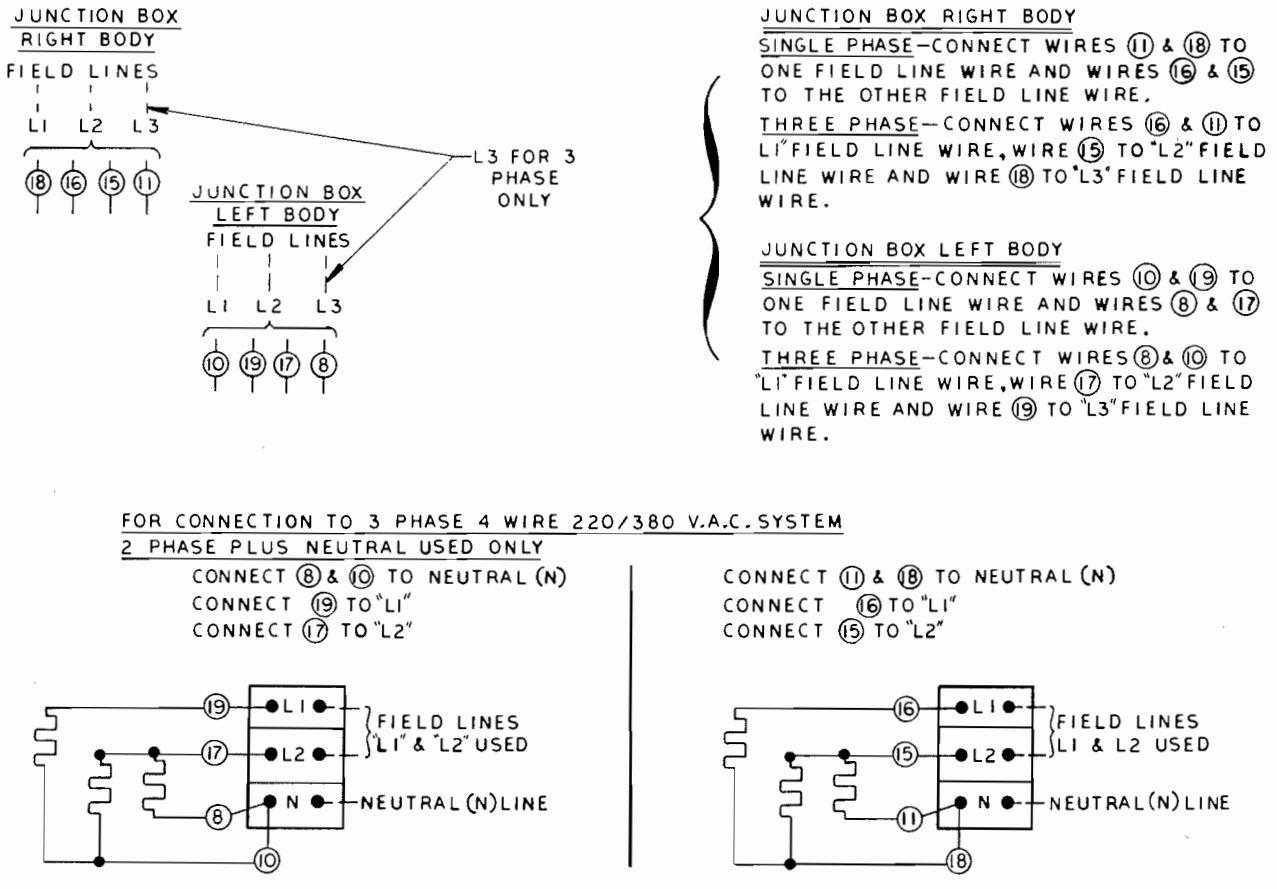


FIG. 13 — CG59 WIRING DIAGRAM - 208, 240 & 480 V.A.C., 1 & 3 PHASE

OWNER'S INFORMATION

■ OPERATING INSTRUCTIONS

1. Preheat griddle - set the thermostat dials at the correct griddling temperature for the food to be cooked. A red light will flash on automatically for each section of the griddle when the dial is set, and will flash off when the section has reached dialed temperature. (The Signal Light will flash on and off during the cooking operation to show that correct temperature is being maintained.)
2. Load griddle - cook according to recipe. Turn foods, half-way through cooking time, unless otherwise specified in recipe.
3. Each thermostatic control controls a 12-inch-wide grid section, independently.

■ SEASONING GRIDDLE SURFACE

1. Clean the griddle.
2. Preheat griddle to 400F (when 400 is reached, signal light goes off).
3. Spread a light film of cooking oil or fat over entire griddle surface.
4. Wait 2 minutes, then wipe off excess oil.
5. Repeat this operation.
6. Use the griddle for cooking.

IMPORTANT: At the end of each day's operation, turn all Temperature Controls to "OFF."

■ CARE AND CLEANING YOUR GRIDDLE

After each cooking load scrape the griddle surface with scraper or rigid spatula to remove excess fat and food particles. Take care that integral backsplash is not vigorously banged with spatula. Such abuse could cause eventual metal separation and result in food contamination or leakage.

Once a day or whenever necessary, thoroughly clean and wipe out Grease Trough around griddle. As necessary during use, wipe out accumulated material to provide good drainage. Remove Grease Drawer; empty and wash in the same way as any ordinary cooking utensil. Wipe body clean with a damp cloth, and dry.

Each week or whenever necessary clean griddle surface thoroughly. If desired, use a pumice or griddle stone over surface. Rub with the grain of the metal **while still warm.** Avoid steel wool! After each thorough cleaning, the cooking surface must be re-seasoned.

NOTE: Before using for the first time, be sure to remove the rust preventive compound that was applied to the grid at the factory. Add a mild detergent to hot water and wash the grid well. Rinse with a clean, damp cloth and wipe dry.

■ SERVICING

Your Griddle is covered by a one-year written warranty on parts and labor. If this device should require service, call your local Hobart Chicago Heights Food Service Equipment Dealer or authorized Servicer.

SUGGESTED COOKING GUIDE*

FOOD	CONTROL SET	TIME IN MIN.
Sandwich Items		
Hamburgers	350 F	3—4
Cheeseburgers	350 F	3—4
Cheese Sandwich	375 F	3—4
Ham Salad Sandwich	375 F	3—4
Meats		
Frankfurters	325 F	2—3
Minute Steak — medium	400 F	3—4
Club Steaks — inch thick, med.	400 F	3—5
Ham Steaks	375 F	3—4
Beef Tenderloin	400 F	3—4
Boiled Ham	375 F	2
Corned Beef Patties	350 F	2—3
Bacon	350 F	2—3
Canadian Bacon	350 F	2—3
Sausage Links	350 F	3
Sausage Patties	350 F	3
Eggs		
Scrambled Eggs	300 F	1—2
Hard Fried Eggs	300 F	3
Soft Fried Eggs	300 F	2
Sunny Side Up Eggs	300 F	2
Other		
French Toast	350 F	2—3
Pancakes	375 F	2
American Fries	375 F	3—4
Potato Patties	375 F	3—4

*Please Note: branding griddle production is approximately 25% less.

As continued product improvement is a policy of Hobart Chicago Heights, Inc., specifications may be changed without notice.



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