



"Your Solutions Partner"

Specifications

F.O.B Sedalia, Missouri 65301



G-5-DLPG

OPTIONS:

- 10" wide maple carving board, stainless steel brackets
- 14 gauge tops
- Heated base module - **HTD-BASE-M**
- Sliding Doors - **T328-xx**
- Cord and plug - **T-CORD**
- Special height legs - **T-SP-HT-LEGS**
- Overhead fluorescent lights - **T-FL-LIGHTS**
- Radiant heat rods under shelf - **T-HEAT-RODS**
- Electrical duplex outlet with junction box
- Serving shelves - **T956-x, T956-460-x, T956-461-x**
- Adaptor plates - **T31, T32, T33**
- Telescope covers - **546, 548**
- 3 bar tray slides - **TS3BTS-FX/HD-x**
- Solid tray slide - **TSOLID-FX/HD-x**
- Casters (add cord and plug), 5" swivel with locks - **TCA-SW-L**
- Casters (add cord and plug), 5" swivel no lock - **TCA-SW**
- Veneered panels - **T-x-P**
- Powder coat paint colors
- 7" wide maple cutting board
- 10" wide stainless steel shelf
- 7" wide stainless steel shelf
- 1/2" poly cutting surface added to shelf
- Designer series food shields - **TS530, TS540, TS550, TS560, TS570, TS580**

AGENCY LISTINGS:



DUKE MANUFACTURING CO.

2305 N. Broadway
St. Louis, MO 63102

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314.231.5074 Fax
www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmduke™ Steamtables Hot Food Units - Gas - Deluxe

- G-2-DLPG/G-2-DLSS** 2 top openings
- G-3-DLPG/G-3-DLSS** 3 top openings
- G-4-DLPG/G-4-DLSS** 4 top openings
- G-5-DLPG/G-5-DLSS** 5 top openings
- G-6-DLPG/G-6-DLSS** 6 top openings

TOP:

- One piece, 16 gauge, 300 Series stainless steel
- Top openings die - stamped. 12" x 20"
- Integral carving/work surface

HEAT COMPARTMENTS:

- Individual burners
- Individual adjustable gas valves
- Individual galvanized steel radiation plates
- Safety pilots
- Gas pressure regulator for unit
- 3500 BTU/hour per burner
- 676 spillage pans - (1) per compartment
- 12" x 20" stainless steel liner, 8" deep

BODY AND INTERIOR SHELF:

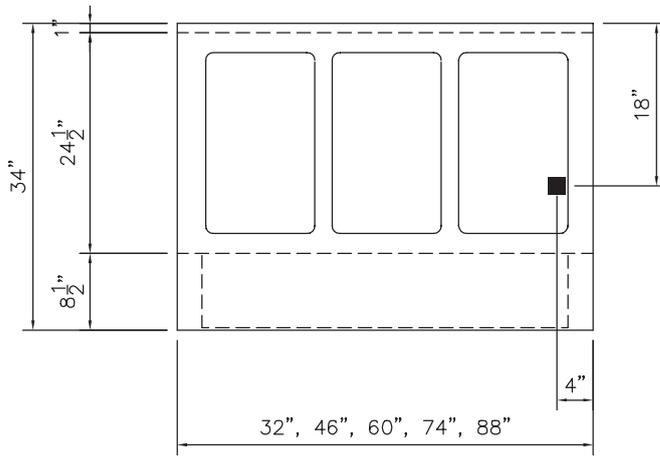
- 300 Series stainless steel or paint grip steel
- End panels die-stamped
- 6" polished stainless steel control panels

INTEGRAL DISHSHELF:

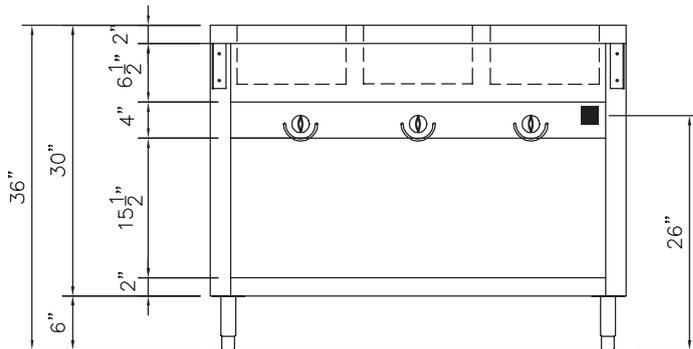
- Heavy gauge, one piece stainless steel - 8 1/2" wide
- Housing for control knobs, thermostats and master switch
- Wire knob guards

SHORT FORM SPECIFICATIONS:

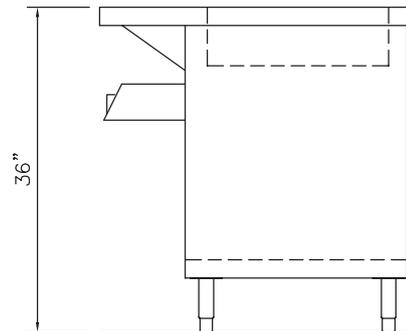
Thurmduke™ Steamtables - Hot Food - Gas - Deluxe. Top shall be constructed of one piece 16 gauge, 300 Series stainless steel extended on operator's side to provide integral carving or work surface. Each top opening shall be die-stamped with raised beaded edges, measuring 12" x 20", fitted with stainless steel removable spillage pan (#676), as standard. Body shall be constructed of 20 gauge, 300 Series stainless steel or paint grip steel with powder coat finish, as specified. Body parts made into panels by forming edges into angles and channels which are welded together to provide structural strength. End panels die-stamped with square corners, side opposite operator fully enclosed. Bottom shelf to be of heavy gauge steel, same as body panels, with edges flanged down at back and ends. Bottom shelf has clearance of 15-1/2". Integral dish shelf shall be made of heavy gauge, one piece stainless steel, 8-1/2" wide with rail on operator's side. Canted easy-to-reach control knobs and housing for valves, manifold, etc. 6-1/2" clearance between bottom edge of work surface and dish shelf. Each heat compartment liner shall be die-formed, 8" deep, fabricated of heavy gauge stainless steel and insulated on all four sides with 1" fiberglass. Each compartment shall have individual burners, rated at 3500 BTU/hour, for use with natural or propane. Safety pilots standard. Burners to be controlled by adjustable gas valve, with adjustable pilot light. Galvanized steel radiation plate shall be furnished in each heat compartment, with gas pressure regulator provided with each unit to eliminate varying flame heights. 6" polished stainless steel legs adjustable to 7-1/4", to be furnished. **CASTERS NOT AVAILABLE ON GAS UNITS.**



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

MODEL:

Thurmaduke™ Steamtables
Hot Food Units - Gas - Deluxe

- G-2-DLPG/G-2-DLSS 2 top openings
- G-3-DLPG/G-3-DLSS 3 top openings
- G-4-DLPG/G-4-DLSS 4 top openings
- G-5-DLPG/G-4-DLSS 5 top openings
- G-6-DLPG/G-5-DLSS 6 top openings

POWER SUPPLY		
Model	# of Burners	Total BTU
G-2-DLPG/SS	2	7,000
G-3-DLPG/SS	3	10,500
G-4-DLPG/SS	4	14,000
G-5-DLPG/SS	5	17,500
G-6-DLPG/SS	6	21,000
■ - GAS CONNECTION - 1/2" I.P.S		

DIMENSIONS:

Model		Length		Width		Height		Top Openings	Cube ft. Crated	Weight	
Enameled	Stainless	in.	cm	in.	cm	in.	cm			lbs.	kg
G-2-DLPG	G-2-DLSS	32	81.3	34	86.4	36	91.4	2	27.0	255	115.9
G-3-DLPG	G-3-DLSS	46	116.8	34	86.4	36	91.4	3	38.1	335	152.3
G-4-DLPG	G-4-DLSS	60	152.4	34	86.4	36	91.4	4	49.2	410	186.4
G-5-DLPG	G-5-DLSS	74	188.0	34	86.4	36	91.4	5	60.2	495	225.0
G-6-DLPG	G-6-DLSS	88	223.5	34	86.4	36	91.4	6	71.3	595	270.5

FREIGHT CLASS: 150

NOTE: Specify natural gas or propane gas when ordering.
For high altitude orifice, specify elevation.
Sliding doors NOT available, casters not available

NO combustible materials should be stored on the bottom shelf of gas unit



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Specification subject to change

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