

Specifications

F.O.B Sedalia, Missouri 65301



OPTIONS:

- □ 14 gauge tops
- □ Internal locking devices
- □ Thermostat TGHF-OP1
- □ Integral extended top and poly cutting board
- □ Recessed top holds 18" x 26" pans, 1" D
- Special base opening for undercounter units
- Designer sneeze guards TS530-xx/TS530-xx-1SN/TS540
 -xx/ TS550-xx/TS560-xx/TS570-xx/TS580-xx/TS580-xx-1SN
- □ Serving shelf 956-460-x
- □ Designer Sneeze guards
- □ Food pans See Top equipment section in Price List
- □ Tray slides TS3BTS-HD/FX, TSSOLID-HD/FX
- □ Veneered plastic laminate panels on body TSS-xP
- Powder coat paint colors
- □ Stainless steel kickplates TMOD-2
- □ Wood, stainless or poly cutting boards

AGENCY LISTINGS:





DUKE MANUFACTURING CO. 2305 N. Broadway St. Louis, MO 63102

800.735.3853 Toll Free 314.231-1130 In Missouri 314.231.5074 Fax www.dukemfg.com

Approval Stamp(s):							
PRODUCT INFORMATION:							

PROJECT: _______
ITEM: _____
QUANTITY:

MODEL:

Thurmaduke Serving Systems - Hot Food Units - Gas

□ TGHF-32 32" length unit, 2 top openings
□ TGHF-46 46" length unit, 3 top openings
□ TGHF-60 60" length unit, 4 top openings
□ TGHF-74 74" length unit, 5 top openings
□ TGHF-88 88" length unit, 6 top openings

TOP:

- 16 gauge, 300 Series stainless steel
- Die-stamped openings 12" x 20"

HEAT COMPARTMENTS:

- Raised beaded edges
- Stainless steel wells, 8-1/2" deep
- Fiberglass insulation all four sides and bottom
- Controls mounted below top on operator's side
- Individual burners natural or propane
- Burners controlled by adjustable gas valve with automatic safety pilot
- Galvanized steel radiation plate in each
- Gas pressure regulator
- Stainless spillage pans
- 2500 BTU per burner rating

BODY

□ Choice of (12) powder coat paint colors (must choose one):

□ #2171()5 - Designer White	#217103 - Natural Almond
#21715	50 - Orange Red	#217154 - Racing Red
#21710	07 - Hollyberry Red	#217120 - Sky Blue
#21712	27 - Fence Green	#217152 - Stone Gray
#21710	02 - Duke Silver	#217113 - Brown Kickplate
#21710	01 - Semi-Gloss Black	#217125 - Textured Black

- □ Stainless steel body
- Operator's side open to bottom shelf
- Customer side and ends fully enclosed
- Bottom shelf paint grip or stainless steel to match body
- Recessed stainless steel dish shelf

SHORT FORM SPECIFICATIONS:

Thurmaduke Serving Systems - Hot Food - Gas Top shall be constructed of 16 gauge, 300 Series stainless steel with edges flanged down 2" at 90° on all four sides and flush with body on ends. Body to be free standing and formed on heavy gauge steel with specified powder coat paint color or 300 Series stainless steel. Operator's side open to bottom shelf with corners of end panels die-formed into channels. Side opposite operator and ends fully enclosed. Bottom shelf to have edges flanged down on all four sides providing 15-1/2" clearance for storage. Recessed stainless steel dish shelf standard. Food pan openings shall be die-stamped, with raised beaded edges, measuring 12'x20". Stainless wells, 8-1/2" deep and insolated on all four sides and bottom with 1" fiberglass. Each compartment shall be furnished with individual burner for use with natural or propane gas, rated at 2500 BTU. Each burner controlled by an adjustable gas valve with automatic safety pilot. Galvanized steel radiation plate furnished in each heat compartment, with gas pressure regulator provided with each unit to eliminate varying flame height. 6" polished stainless steel legs, adjustable to 7'1/4" furnished. Must add "PG" to model number for Paint Grip Bodies, "SS" for Stainless Steel Bodies. NOT AVAILABLE ON CASTERS. ■ DOORS NOT AVAILABLE **TSS-03**

32". 46". 60". 74",88" TOP VIFW

FRONT VIEW

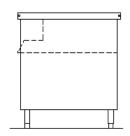
THURMADUKE SERVING SYSTEMS STANDARD HOT FOOD UNITS - GAS

□ TGHF-32 32" length unit, 2 top openings
□ TGHF-46 36" length unit, 3 top openings
□ TGHF-60 60" length unit, 4 top openings
□ TGHF-74 74" length unit, 5 top openings
□ TGHF-88 88" length unit, 6 top openings

LEGEND

■ - GAS CONNECTION POINT - 1/2" I.P.S

SPECIFY NATURAL OR PROPANE



RIGHT SIDE VIEW

FREIGHT CLASS: 150

15,000

DIMENSIONS:

Length Width Height Cube Weight Top Model ft. **Openings** in. cm in. cm in. lbs. kg cm crated 32 81.3 32 81.3 36 91.4 34.8 253 115.0 2 TGHF-32 3 46 116.8 32 81.3 36 91.4 47.7 327 148.6 TGHF-46 60 32 81.3 36 181.8 4 152.4 91.4 60.5 400 TGHF-60 32 5 74 188.0 81.3 36 91.4 73.3 482 219.1 TGHF-74 88 223.5 32 81.3 36 **TGHF-88**

91.4	86.2	2	595	2	70.5	6	
Model			# Burners		Total BTU		7
TGHF-32			2			5,000	
TGHF-46			3			7,500	1
TGHF-60			4		·	10,000	1
TGHF-74			5		,	12,500	٦

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NOTE: High altitude orifice available - specify elevation. No combustible materials should be stored on bottom shelf



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