



"Your Solutions Partner"

# Specifications

F.O.B Sedalia, Missouri 65301



TEHF-46PG

### OPTIONS:

- 14 gauge tops
- Internal locking devices
- Individual drain valves
- No drains
- Recessed top to hold - 18" x 26" sheet pans, 1" deep
- Three phase wiring - TEHF-OP4
- Electric heat in base module - HTD-BASE-M
- Serving shelf - 956-460-x, T5454-x, T5449-x
- Designer sneeze guards - TS530-xx/TS530-xx 1SN/TS540-xx/ TS550-xx/TX560-ss/TS570-xx/TS580-xx TS580-xx-1SN
- Food pans - See Top Equipment in Price Book
- Tray slides - TS3BTS-HD/FX, TSSOLID-HD/FX
- Sliding doors - TS328
- Hinged doors
- Pusher bar - TMOD-7
- Electric outlet - TE-OP1, TE-OP2, TE-OP3. TE-OP4
- 8' or 10' cord and plug
- Veneered plastic laminate panels on body - TSS-xP
- Powder coat paint colors
- Legs in lieu of casters - TMOD-15
- Stainless steel kickplates - TMOD-2
- Tier of stainless steel angel slides - TMOD-3
- Rubber corner bumpers - TMOD-8
- Wood, stainless or poly cutting boards
- J-hook to hold cold & plug

### 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:

### Thurmduke Serving Systems - Hot Food Units - Electric

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

### TOP:

- 16 gauge, 300 Series stainless steel
- Die-stamped openings - 11-7/8" x 19-7/8"

### HEAT COMPARTMENTS:

- Die-stamped openings, raised beaded edges
- Seamless, fully coved, stainless wells, 6-1/2" deep
- Controls mounted below top on operator's side
- Heating element beneath each well
- 120, 208 or 240 volt (must choose one)
- Robertshaw thermostat, with indicator light
- Wired to master toggle switch w/indicator light
- 6' cord and plug
- Sealed wells with drains copper manifolded to valve

### BODY:

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

<input type="checkbox"/> #217105 - Designer White	<input type="checkbox"/> #217103 - Natural Almond
<input type="checkbox"/> #217150 - Orange Red	<input type="checkbox"/> #217154 - Racing Red
<input type="checkbox"/> #217107 - Hollyberry Red	<input type="checkbox"/> #217120 - Sky Blue
<input type="checkbox"/> #217127 - Fence Green	<input type="checkbox"/> #217152 - Stone Gray
<input type="checkbox"/> #217102 - Duke Silver	<input type="checkbox"/> #217113 - Brown Kickplate
<input type="checkbox"/> #217101 - Semi-Gloss Black	<input type="checkbox"/> #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:

**Thurmduke Serving Systems - Hot Food - Electric.** 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, paint grip steel with specified 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 11-7/8"x19-7/8". Seamless, fully coved, stainless wells, 6-1/4" deep. Controls mounted below top on dish shelf on operator's side. Each compartment shall be furnished with heating element beneath well, with 120, 208 or 240 volts as specified. Each element controlled by Robertshaw thermostat; complete unit wired to master toggle switch with indicator light. Cord and plug provided. Sealed well with drains manifolded to master valve standard. (Spillage pans will not fit in sealed well openings 11-7/8" x 19-7/8"). Mounted on NSF approved 5" polyurethane casters, all swivel, two with locks. Must add "PG" to model number for Paint Grip Bodies, "SS" for Stainless Steel Bodies.

THURMDUKE SERVING SYSTEMS - HOT FOOD - ELECTRIC

Catalog No. TSS-ELECHOT

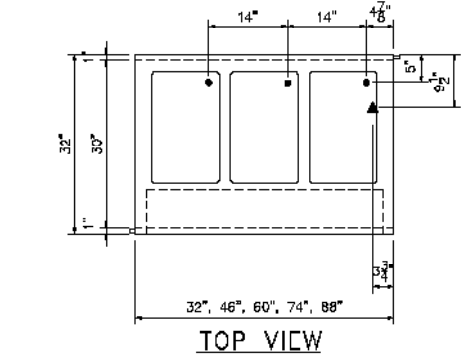
A.I.A. File No. 35-C-13

TSS-02

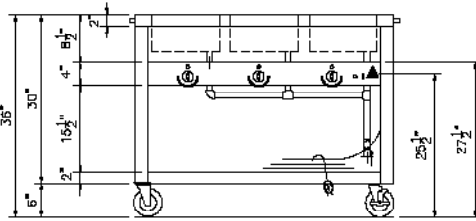


**THURMADUKE SERVING SYSTEMS  
HOT FOOD UNITS - ELECTRIC**

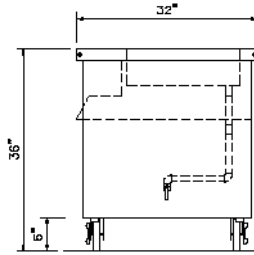
- **TEHF-32** 32" length unit, 2 top openings
- **TEHF-46** 46" length unit, 3 top openings
- **TEHF-60** 60" length unit, 4 top openings
- **TEHF-74** 74" length unit, 5 top openings
- **TEHF-88** 88" length unit, 6 top openings



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

LEGEND	
▲	- ELECTRICAL CONNECTION
●	- DRAIN LOCATION - 3/4" brass, male thread, pop out screen, copper manifolds and brass master valve

DIMENSIONS:

FREIGHT CLASS: 150

Model	Length		Width		Height		Cube ft. crated	Weight		Top Openings
	in.	cm	in.	cm	in.	cm		lbs.	kg	
TEHF-32	32	81.3	32	81.3	36	91.4	34.8	253	115.0	2
TEHF-46	46	116.8	32	81.3	36	91.4	47.7	327	148.6	3
TEHF-60	60	152.4	32	81.3	36	91.4	60.5	400	181.8	4
TEHF-74	74	188.0	32	81.3	36	91.4	73.3	482	219.1	5
TEHF-88	88	223.5	32	81.3	36	91.4	86.2	595	270.5	6

ELECTRICAL SPECIFICATIONS: (Consult factory for 3-phase electrical requirements and other options)

Model	120 Volt - 750 watt elements			208 Volt - 900 watt elements			240 Volt - 1200 watt elements		
	watts	amps	NEMA	watts	amps	NEMA	watts	amps	NEMA
TEHF-32	1500	12.5	5-15	1800	8.7	6-20	2400	10.0	6-20
TEHF-46	2250	18.8	L5-30	2700	13.0	6-20	3600	15.0	6-20
TEHF-60	3000	25.0	5-50	3600	17.3	L6-30	4800	20.0	L6-30
TEHF-74	3750	31.3	5-50	4500	21.6	L6-30	6000	25.0	6-50
TEHF-88	4500	37.5	5-50	5400	26.0	6-50	7200	30.0	6-50

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



"Your Solutions Partner"

800.735.3853 Toll Free  
314.231.5074 Fax  
www.dukemfg.com

Specification subject to change

06/08  
Printed in U.S.A  
© 2008, Duke Manufacturing Co.