

THERMA TEK

commercial cooking solutions



inspired by chefs, for chefs™



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Understanding Therma-Tek Model Numbers

The Therma-Tek model numbering system is very simple.

Products are built in the order they are listed from left to right.

For example: model number TMD60-24G-6-2 is a 60" range with a griddle on the left and open burners on the right. The 60 stands for a 60" range; 24G stands for a 24" griddle, 6 stands for 6 burners and 2 represents two ovens.

If the model number is TMD60-6-24G-2, that means the 60" range has six open burners on the left and a 24" griddle on the right with two ovens.

Chef's Custom Creations commercial cooking equipment was 'inspired by chefs, for chefs'™.

It is the creative and artistic qualities and passion of the professional chef which served as the inspiration behind our customized cooking equipment platform.



CALL TODAY: 1-877-THER TEK

'CREATE YOUR OWN MASTERPIECE'

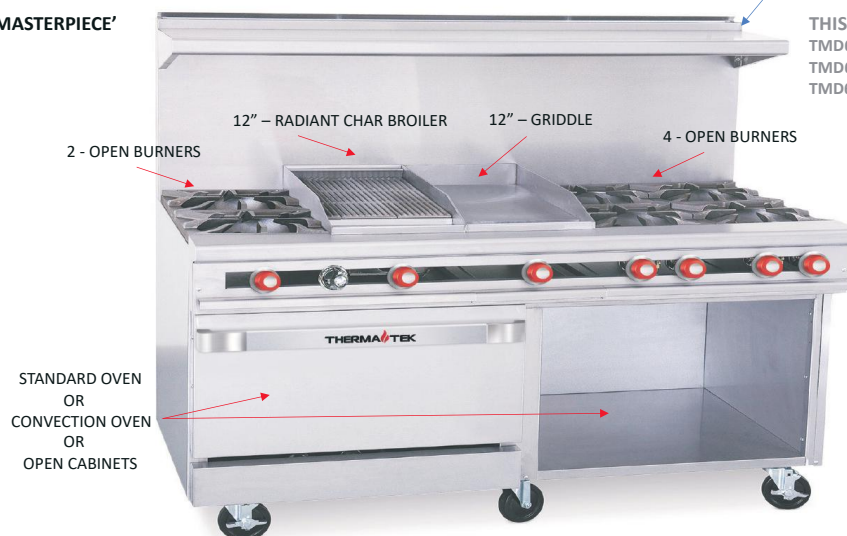


Chef's Custom Creations

CUSTOM RANGE SKU'S ARE DEFINED BY THE OVERALL COMPONENTS TO BE INCLUDED IN THE MAKEUP OF THE RANGE WITH POSITIONING OF EACH FROM LEFT TO RIGHT

IMAGE / SKU EXAMPLE:
TMD60-2-12RCB-12G-4-1-0







THIS MODEL IN COLORS:
TMD60KB-2-12RCB-12G-4-1-0 (KB: Kobalt Blue)
TMD60BK-2-12RCB-12G-4-1-0 (BK: Black)
TMD60RD-2-12RCB-12G-4-1-0 (RD: Red)



INSPIRED BY CHEFS, FOR CHEFS™

Gas Restaurant Ranges (24" W)

Shipping Dimensions: 28" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
 TMD24-4-1	(4) open tops, (1) oven	147,000	455
 TMD24-4-0	(4) open tops, (1) cabinet base	120,000	405
 TMD24-12G-2-1	12" griddle, (2) open tops, (1) oven	107,000	470
 TMD24-12G-2-0	12" griddle, (2) open tops, (1) cabinet base	80,000	410
 TMD24-24G-1	24" griddle, (1) oven	67,000	495
 TMD24-24G-0	24" griddle, (1) cabinet base	40,000	435

Accommodates 18" x 26" sheet pan depth wise.

- 1" Thick Griddle Plate (adds lead time)
- 12" Griddle THERMOSTAT option, change suffix to 12TG
- 24" Griddle THERMOSTAT option, change suffix to 24TG
- Grooved 1" Griddle Plate (adds lead time)
- Casters-4 (2-locking, 2 non-locking)
- 80045 (Oven Rack for 20" Oven)
- NO Convection Oven option on 24" ranges.

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TMD24-4-1
(optional casters shown)











TMD36-6-1
(optional casters shown)



Gas Restaurant Ranges (36" W)

Shipping Dimensions: 40" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
 TMD36-6-1	(6) open tops, (1) oven	210,000	535
 TMD36-6-0	(6) open tops, (1) cabinet base	180,000	505
 TMD36-12G-4-1	12" griddle, (4) open tops, (1) oven	180,000	550
 TMD36-12G-4-0	12" griddle, (4) open tops, (1) cabinet base	150,000	535
 TMD36-24G-2-1	24" griddle, (2) open tops, (1) oven	150,000	590
 TMD36-24G-2-0	24" griddle, (2) open tops, (1) cabinet base	120,000	565
 TMD36-36G-1	36" griddle, (1) oven	120,000	610
 TMD36-36G-0	36" griddle, (1) cabinet base	90,000	585

Accommodates 18" x 26" sheet pan width wise and depth wise.

- 1" Thick Griddle Plate (adds lead time)
- 12" Griddle THERMOSTAT option, change suffix to 12TG
- 24" Griddle THERMOSTAT option, change suffix to 24TG
- 36" Griddle THERMOSTAT option, change suffix to 36TG
- Grooved 1" Griddle Plate (adds lead time)
- Casters-4 (2-locking, 2 non-locking)
- 80001 (Oven Rack for 26" Oven)
- 80054 (Convection Oven Rack)

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



 **Options & Accessories**
 **See Page 9**



TMD48-8-2
(optional casters shown)

Gas Restaurant Ranges (48" W)

Shipping Dimensions: 52" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TMD48-8-2	(8) open tops, (2) 20" ovens	294,000	740
TMD48-8-0-1	(8) open tops, (1) cabinet base, (1) 20" oven	267,000	650
TMD48-8-1-0	(8) open tops, (1) 20" oven, (1) cabinet base	267,000	650
TMD48-8-0	(8) open tops, (2) cabinet bases	240,000	590
TMD48-8-126	(8) open tops, (1) 26" oven, (1) 12" cabinet base	270,000	660
TMD48-12G-6-2	12" griddle, (6) open tops, (2) 20" ovens	264,000	760
TMD48-12G-6-0-1	12" griddle, (6) open tops, (1) cabinet base, (1) 20" oven	237,000	720
TMD48-12G-6-1-0	12" griddle, (6) open tops, (1) 20" oven, (1) cabinet base	237,000	720
TMD48-12G-6-0	12" griddle, (6) open tops, (2) cabinet bases	210,000	640
TMD48-12G-6-126	12" griddle, (6) open tops, (1) 26" oven, (1) 12" cabinet base	240,000	710
TMD48-24G-4-2	24" griddle, (4) open tops, (2) 20" ovens	234,000	810
TMD48-24G-4-0-1	24" griddle, (4) open tops, (1) cabinet base, (1) 20" oven	207,000	750
TMD48-24G-4-1-0	24" griddle, (4) open tops, (1) 20" oven, (1) cabinet base	207,000	750
TMD48-24G-4-0	24" griddle, (4) open tops, (2) cabinet bases	180,000	690
TMD48-24G-4-126	24" griddle, (4) open tops, (1) 26" oven, (1) 12" cabinet base	210,000	760
TMD48-36G-2-2	36" griddle, (2) open tops, (2) 20" ovens	204,000	850
TMD48-36G-2-0-1	36" griddle, (2) open tops, (1) cabinet base, (1) 20" oven	177,000	790
TMD48-36G-2-1-0	36" griddle, (2) open tops, (1) 20" oven, (1) cabinet base	177,000	790
TMD48-36G-2-0	36" griddle, (2) open tops, (2) cabinet bases	150,000	730
TMD48-36G-2-126	36" griddle, (2) open tops, (1) 26" oven, (1) 12" cabinet base	180,000	800
TMD48-48G-2	48" griddle, (2) 20" ovens	174,000	870
TMD48-48G-0-1	48" griddle, (1) cabinet base, (1) 20" oven	147,000	810
TMD48-48G-1-0	48" griddle, (1) 20" oven, (1) cabinet base	147,000	810
TMD48-48G-0	48" griddle, (2) cabinet bases	120,000	750
TMD48-48G-126	48" griddle, (1) 26" oven, (1) 12" cabinet base	150,000	820

(26" oven) - Accommodates 18" x 26" sheet pan width wise and depth wise.

(20" oven) - Accommodates 18" x 26" sheet pan depth wise.

48" Range is available with (1) 26" full size oven or (2) 20" space saver ovens.

1" Thick Griddle Plate (adds lead time)

12" Griddle THERMOSTAT option, change suffix to 12TG

24" Griddle THERMOSTAT option, change suffix to 24TG

36" Griddle THERMOSTAT option, change suffix to 36TG

48" Griddle THERMOSTAT option, change suffix to 48TG

Grooved 1" Griddle Plate (adds lead time)

Casters-4 (2-locking, 2 non-locking)

80001 (Oven Rack for 26" Oven)

80045 (Oven Rack for 20" Oven)

80054 (Conv Oven Rack)

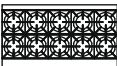

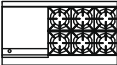



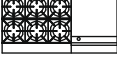
ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Options & Accessories
See Page 10

Gas Restaurant Ranges (60" W)

Shipping Dimensions: 64" width x 38" depth x 47" height (60RGB is 53" height) • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
 TMD60-10-2	(10) open tops, (2) oven	360,000	980
TMD60-10-0-1	(10) open tops, (1) cabinet base, (1) oven	330,000	910
TMD60-10-1-0	(10) open tops, (1) oven, (1) cabinet base	330,000	910
TMD60-10-0	(10) open tops, (2) cabinet bases	300,000	840
 TMD60-12G-8-2	12" griddle, (8) open tops, (2) ovens	330,000	1020
TMD60-12G-8-0-1	12" griddle, (8) open tops, (1) cabinet base, (1) oven	300,000	950
TMD60-12G-8-1-0	12" griddle, (8) open tops, (1) oven, (1) cabinet base	300,000	950
TMD60-12G-8-0	12" griddle, (8) open tops, (2) cabinet bases	270,000	880
 TMD60-24G-6-2	24" griddle, (6) open tops, (2) ovens	300,000	1060
TMD60-24G-6-0-1	24" griddle, (6) open tops, (1) cabinet base, (1) oven	270,000	990
TMD60-24G-6-1-0	24" griddle, (6) open tops, (1) oven, (1) cabinet base	270,000	990
TMD60-24G-6-0	24" griddle, (6) open tops, (2) cabinet bases	240,000	920
 TMD60-36G-4-2	36" griddle, (4) open tops, (2) ovens	270,000	1085
TMD60-36G-4-0-1	36" griddle, (4) open tops, (1) cabinet base, (1) oven	240,000	1015
TMD60-36G-4-1-0	36" griddle, (4) open tops, (1) oven, (1) cabinet base	240,000	1015
TMD60-36G-4-0	36" griddle, (4) open tops, (2) cabinet bases	210,000	945
 TMD60-48G-2-2	48" griddle, (2) open tops, (2) ovens	240,000	1095
TMD60-48G-2-0-1	48" griddle, (2) open tops, (1) cabinet base, (1) oven	210,000	1025
TMD60-48G-2-1-0	48" griddle, (2) open tops, (1) oven, (1) cabinet base	210,000	1025
TMD60-48G-2-0	48" griddle, (2) open tops, (2) cabinet bases	180,000	955
 TMD60-60G-2	60" griddle, (2) ovens	210,000	1115
TMD60-60G-0-1	60" griddle, (1) cabinet base, (1) oven	170,000	1045
TMD60-60G-1-0	60" griddle, (1) oven, (1) cabinet base	170,000	1045
TMD60-60G-0	60" griddle, (2) cabinet bases	140,000	975
 TMD60-6-24RGB-2	(6) open tops, 24" raised griddle broiler, (2) ovens	285,000	1095
TMD60-6-24RGB-0-1	(6) open tops, 24" raised griddle broiler, (1) cabinet base, (1) oven	255,000	1025
TMD60-6-24RGB-1-0	(6) open tops, 24" raised griddle broiler, (1) oven, (1) cabinet	255,000	1025
TMD60-6-24RGB-0	(6) open tops, 24" raised griddle broiler, (2) cabinet bases	225,000	955

Accommodates 18" x 26" sheet pan width wise and depth wise.

- 1" Thick Griddle Plate (adds lead time)
- 12" Griddle THERMOSTAT option, change suffix to 12TG
- 24" Griddle THERMOSTAT option, change suffix to 24TG
- 36" Griddle THERMOSTAT option, change suffix to 36TG
- 48" Griddle THERMOSTAT option, change suffix to 48TG
- 60" Griddle THERMOSTAT option, change suffix to 60TG
- Grooved 1" Griddle Plate (adds lead time)
- Casters-6 (3-locking, 3 non-locking)
- 80001 (Oven Rack for 26" Oven)
- 80054 (Conv Oven Rack)

NO (DOUBLE) CONVECTION OVEN OPTION AVAILABLE ON TMD60-6-24RGB-2 MODELS. ONLY ONE CONVECTION OVEN AVAILABLE WITH A CABINET.

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TMD60-6-24RGB-2 (optional casters shown)



TMD60-10-2 (optional casters shown)



Options & Accessories
See Page 10

Gas Restaurant Ranges (72" W)

Shipping Dimensions: 76" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TMD72-12-2	(12) open tops, (2) ovens	420,000	1135
TMD72-12-0-1	(12) open tops, (1) cabinet base, (1) oven	390,000	1065
TMD72-12-1-0	(12) open tops, (1) oven, (1) cabinet base	390,000	1065
TMD72-12-0	(12) open tops, (2) cabinet bases	360,000	995
TMD72-12G-10-2	12" griddle, (10) open tops, (2) ovens	390,000	1160
TMD72-12G-10-0-1	12" griddle, (10) open tops, (1) cabinet base, (1) oven	360,000	1090
TMD72-12G-10-1-0	12" griddle, (10) open tops, (1) oven, (1) cabinet base	360,000	1090
TMD72-12G-10-0	12" griddle, (10) open tops, (2) cabinet bases	330,000	1020
TMD72-24G-8-2	24" griddle, (8) open tops, (2) ovens	360,000	1185
TMD72-24G-8-0-1	24" griddle, (8) open tops, (1) cabinet base, (1) oven	330,000	1115
TMD72-24G-8-1-0	24" griddle, (8) open tops, (1) oven, (1) cabinet base	330,000	1115
TMD72-24G-8-0	24" griddle, (8) open tops, (2) cabinet bases	300,000	1045
TMD72-36G-6-2	36" griddle, (6) open tops, (2) ovens	330,000	1195
TMD72-36G-6-0-1	36" griddle, (6) open tops, (1) cabinet base, (1) oven	300,000	1125
TMD72-36G-6-1-0	36" griddle, (6) open tops, (1) oven, (1) cabinet base	300,000	1125
TMD72-36G-6-0	36" griddle, (6) open tops, (2) cabinet bases	270,000	1055
TMD72-48G-4-2	48" griddle, (4) open tops, (2) ovens	300,000	1145
TMD72-48G-4-0-1	48" griddle, (4) open tops, (1) cabinet base, (1) oven	270,000	1075
TMD72-48G-4-1-0	48" griddle, (4) open tops, (1) oven, (1) cabinet base	270,000	1075
TMD72-48G-4-0	48" griddle, (4) open tops, (2) cabinet bases	240,000	1005
TMD72-60G-2-2	60" griddle, (2) open tops, (2) ovens	270,000	1330
TMD72-60G-2-0-1	60" griddle, (2) open tops, (1) cabinet base, (1) oven	240,000	1260
TMD72-60G-2-1-0	60" griddle, (2) open tops, (1) oven, (1) cabinet base	240,000	1260
TMD72-60G-2-0	60" griddle, (2) open tops, (2) cabinet bases	210,000	1190
TMD72-72G-2	72" griddle, (2) ovens	240,000	1420
TMD72-72G-0-1	72" griddle, (1) cabinet base, (1) oven	210,000	1350
TMD72-72G-1-0	72" griddle, (1) oven, (1) cabinet base	210,000	1350
TMD72-72G-0	72" griddle, (2) cabinet bases	180,000	1280

Accommodates 18" x 26" sheet pan width wise and depth wise.

1" Thick Griddle Plate (adds lead time)

12" Griddle THERMOSTAT option, change suffix to 12TG

24" Griddle THERMOSTAT option, change suffix to 24TG

36" Griddle THERMOSTAT option, change suffix to 36TG

48" Griddle THERMOSTAT option, change suffix to 48TG

60" Griddle THERMOSTAT option, change suffix to 60TG

72" Griddle THERMOSTAT option, change suffix to 72TG

Casters-6 (3-locking, 3 non-locking)

80001 (Oven Rack for 26" Oven)

80054 (Conv Oven Rack)

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TMD72-12-2
(optional casters shown)

Options & Accessories
See Page 10

Restaurant Series Radiant-Broiler Gas Ranges

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TMD24-24RB-1	24" radiant broiler, (1) 20" oven	87,000	560
TMD24-24RB-0	24" radiant broiler, (1) cabinet base	60,000	500
TMD36-36RB-1	36" radiant broiler, (1) 26" oven	120,000	685
TMD36-36RB-0	36" radiant broiler, (1) cabinet base	90,000	625
TMD48-48RB-2	48" radiant broiler, (2) 20" W ovens	174,000	890
TMD48-48RB-0-1	48" radiant broiler, (1) cabinet base, (1) 20" W oven	147,000	830
TMD48-48RB-1-0	48" radiant broiler, (1) 20" W oven, (1) cabinet base	147,000	830
TMD48-48RB-0	48" radiant broiler, (2) cabinet bases	120,000	770
TMD48-48RB-126	48" radiant broiler, (1) 26" oven, (1) 12" cabinet	155,000	840
TMD60-60RB-2	60" radiant broiler, (2) 26" ovens	210,000	1060
TMD60-60RB-0-1	60" radiant broiler, (1) cabinet base, (1) 26" oven	180,000	990
TMD60-60RB-1-0	60" radiant broiler, (1) 26" oven, (1) cabinet base	180,000	990
TMD60-60RB-0	60" radiant broiler, (2) cabinet bases	150,000	920
TMD72-72RB-2	72" radiant broiler, (2) 26" ovens	240,000	1324
TMD72-72RB-0-1	72" radiant broiler, (1) cabinet base, (1) 26" oven	210,000	1254
TMD72-72RB-1-0	72" radiant broiler, (1) 26" oven, (1) cabinet base	210,000	1254
TMD72-72RB-0	72" radiant broiler, (2) cabinet bases	180,000	1184

(26" oven) - Accommodates 18" x 26" sheet pan width wise and depth wise.
 (20" oven) - Accommodates 18" x 26" sheet pan depth wise.
 48" Range is available with (1) 26" full size oven or (2) 20" space saver ovens.

- Casters-4 (2-locking, 2 non-locking)
- Casters-6 (3-locking, 3 non-locking)
- 80001 (Oven Rack for 26" Oven)
- 80045 (Oven Rack for 20" Oven)
- 80054 Convection Oven Rack

STEAK "S" GRATE (Change RB to RBS)

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Optional "Steak" Grate Add \$175/12" section
 Change Model# from RB to RBS

Options & Accessories
See Page 10



TMD60-2-12RB-12G-4-1-0
(optional casters shown)

Custom Gas Ranges

Base Size

- TMD24
- TMD36
- TMD48 (2 - 20" oven)
- TMD48 (1 - 26" oven)0
- TMD60
- TMD72

Custom Range Top Configuration Options

- Open Burners: (2, 4, 6, 8, 10)
- Griddle: (12G, 24G, 36G, 48G, 60G)
- Radiant Broiler: (12RB, 24RB, 36RB, 48RB, 60RB)
- Char-Rock Broiler: (12CRB, 24CRB, 36CRB, 48CRB, 60CRB)

(26" oven) - Accommodates 18" x 26" sheet pan width wise and depth wise.
 (20" oven) - Accommodates 18" x 26" sheet pan depth wise.
 48" Range is available with (1) 26" full size oven or (2) 20" space saver ovens.

- 1" Thick Griddle Plate (adds lead time)ft
- 12" Griddle THERMOSTAT option, change suffix to 12TG
- 24" Griddle THERMOSTAT option, change suffix to 24TG
- 36" Griddle THERMOSTAT option, change suffix to 36TG
- 48" Griddle THERMOSTAT option, change suffix to 48TG
- 60" Griddle THERMOSTAT option, change suffix to 60TG
- Grooved 1" Griddle Plate (adds lead time)
- Casters-4 (2-locking, 2 non-locking)
- Casters-6 (3-locking, 3 non-locking)
- 80001 (Oven Rack for 26" Oven)
- 80045 (Oven Rack for 20" Oven)
- 80084 (Convection Oven Rack)
- "Steak" Grate, Change RB to RBS



ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

☰ Options & Accessories
 ● See Page 10

THERMA-TEK

commercial cooking solutions



Chef's Custom Creations

RANGE SIZE: 24" ___ 36" ___ 48" ___ 60" ___ 72" ___

TOP SURFACE OPTIONS

Open Burners	2 ___	4 ___	6 ___	8 ___	10 ___	LEFT: ___	CENTER: ___	RIGHT: ___
Radiant Broiler	12" ___	24" ___	36" ___	48" ___	60" ___	LEFT: ___	CENTER: ___	RIGHT: ___
Char Rock Broiler	12" ___	24" ___	36" ___	48" ___	60" ___	LEFT: ___	CENTER: ___	RIGHT: ___
Griddle	12" ___	24" ___	36" ___	48" ___	60" ___	LEFT: ___	CENTER: ___	RIGHT: ___
Griddle Plate	5/8" ___	1" ___						
Griddle Controls	THERMOSTAT ___	MANUAL ___						

UNDER COUNTER OPTIONS

Standard Oven	26" ___	20" SPACE SAVER ___
Convection Oven	___	
Open Cabinet	___	

POSITIONING (VIEWING FROM LEFT TO RIGHT)

LEFT: ___	RIGHT: ___
LEFT: ___	RIGHT: ___
LEFT: ___	RIGHT: ___

STAINLESS



FIRE ENGINE RED



BLACK



KOBALT BLUE



BODY COLOR

X ___

KNOBS

X ___



CASTERS

CASTERS-4 (2 LOCKING, 2 NON-LOCKING- FOR USE ON 24", 36", 48" RANGES) ___
 CASTERS-6 (3 LOCKING, 3 NON-LOCKING- FOR USE ON 60" AND 72" RANGES) ___



** TO PLACE AN ORDER YOU MAY COPY THIS FORM AND FAX IT TO THERMA-TEK CUSTOMER SERVICE AT 570-455-9491*

GAS RESTAURANT RANGE OPTIONS & ACCESSORIES

The following set of specifications, options and accessories apply to all restaurant gas restaurant ranges from pages 3-8.

General Specifications

- Gas restaurant range (36", 48" 60" and 72" wide) with full size oven accepting 18" x 26" sheet pans in either direction.
- Gas restaurant range (24" wide) with 20" size oven accepting 18" x 26" sheet pans ONLY Depth-wise.
- Range oven bottom is heated by heavy duty steel straight burner.
- Open Burner Top sections available with 2, 4, 6, 8, 10, or 12 burners and are heated by individual lift-off cast iron open top burners with individual top grates for each burner.
- Griddles available in 12" 24" 36" 48" 60" and 72" widths; either manual valve or thermostatically controlled. Each section heated by a heavy-duty cast iron H-type burner.
- Char-Rock and Radiant Broilers available in 12", 24", 36", 48", 60" and 72" widths. Each section heated by a heavy-duty cast iron H-type burner.
- Oven interior door and bottom stainless steel. Sides, back and top aluminized.
- High temperature fiberglass knobs, cool to the touch.
- Fully stainless steel exterior.

Standard Features

- Single Deck High Shelf
- 6" Adjustable Legs
- Gas Pressure Regulator (specify NG or LP)
- One year limited parts and labor warranty
- Freight class 85

Optional Features

- 17" Low-back guard in place of standard High-Shelf (No Additional Charge)
- 10" Low-back guard in place of standard High-Shelf (No Additional Charge)

Oven

- Heavy gauge welded frame construction.
- Oven interior door and bottom stainless steel. Sides, back and top aluminized.
- Standard oven interior dimensions 26 1/4" wide, 27" deep, 14 5/16" high.
- 24" and 48" width range (with space-saver ovens): oven interior dimensions are 20 1/4" wide, 27" deep, 14 5/16" high.
- One chrome plated oven rack per oven.
- Ribbed oven door for added strength and seal.
- Thermostat is adjustable from 150F to 500F.
- Heavy duty steel straight burner at 30,000 BTU/hr (27,000 BTU/hr for 24" oven).
- Push button piezo ignitor for pilot.

Range Base Convection Oven (Optional)

- 1/3 HP - Convection oven motor
- Three oven racks with three positions.
- 30,000 BTU/hr heavy-duty straight tube burner.

Open Top Burners

- Cast-iron lift off two piece burners rated at 30,000 BTU/hr each.
- Spill-proof pilot ignition system eliminates pilot outages and hazards associated with exposed pilots.
- Individual cast-iron top grate every 12" x 12" section.
- Burner supports added every 12 inches to increase overall top strength and structural integrity.
- Controlled by a single-piece precision brass valve with infinite adjustment.

Griddles

- 5/8" thick polished steel plate (Thicker sizes available).
- Spatula width grease trough.
- One heavy-duty straight burner per 12" section; at 30,000 BTU/hr.
- Each 12" section is controlled by a manual valve.
- Each 24" section is controlled by a thermostat.
- Manual valve control is standard.
- Thermostat control is optional.
- Temperature Range 150F (65.6C) to 450F (232.4C).
- Large capacity grease container with integral lid.
- Units standard with griddle on the LEFT (can be reversed at NO CHARGE).

Radiant Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- Heavy cast-iron radiants with multiple heat sinks retain heat, minimizing recovery time during peak periods, and are easy to clean. Two (2) radiants per burner.
- Each burner is specifically baffled to reflect usable heat away from the drip pan and into the cooking zone.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- Single piece precision brass valves with infinite heat control.

Char-Rock Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- High quality lava rocks on cast iron supports provide maximum heat retention for excellent broiling.
- Burners protected by heat shield to prevent blockage of ports and pilot.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- Single piece precision brass valves with infinite heat control.
- Spatula width grease trough.
- Easy to remove drip pans.

Restaurant Range (OPTIONS & ACCESSORIES)

- GROOVED GRIDDLE PLATE:
 - Add "GP" to Griddle model
 - e.g.: TMDS36-12TGGP-4-1N
- GGP-SCR Grooved Griddle Plate Scraper
- Extra 17" STUB BACK (N/C if in lieu of riser & high shelf)
- Extra 10" STUB BACK (N/C if in lieu of riser & high shelf)

Technical Data

- Manifold Pressure:
 - 5.0" w.c. Natural Gas
 - 10.0" w.c. Propane Gas
- Manifold Size: 3/4" N.P.T.
- 3/4 inch Gas pressure Regulator supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable = 0 inches
- Combustible:
 - From open burners: 12 inches from side & 6 inches from back.
 - From griddle or oven: 6 inches from side and back.
 - From hot top: 6 inches from side and back.
 - From broiler: 6 inches from side and back.

Gas Counter Equipment



TCHP24-4

Open Top Hot Plate

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TCHP12-1	12" wide (1) open top	30,000	60
TCHP12-2	12" wide (2) open tops	60,000	120
TCHP24-2	24" wide (2) open tops	60,000	120
TCHP24-4	24" wide (4) open tops	120,000	195
TCHP36-6	36" wide (6) open tops	180,000	275
TCHP48-8	48" wide (8) open tops	240,000	350
TCHP60-10	60" wide (10) open tops	300,000	400
TCHP72-12	72" wide (12) open tops	360,000	445

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TCHP24SU-4

Step-up Hot Plate

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TCHP12SU-2	12" wide step-up (2) open tops	60,000	120
TCHP24SU-4	24" wide step-up (4) open tops	120,000	195
TCHP36SU-6	36" wide step-up (6) open tops	180,000	275
TCHP48SU-8	48" wide step-up (8) open tops	240,000	350
TCHP60SU-10	60" wide step-up (10) open tops	300,000	400
TCHP72SU-12	72" wide step-up (12) open tops	360,000	445

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Options & Accessories
See Page 19



TC24-24G

Manual 5/8" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12G	12" wide griddle	1	30,000	150
TC24-24G	24" wide griddle	2	60,000	250
TC36-36G	36" wide griddle	3	90,000	340
TC48-48G	48" wide griddle	4	120,000	435
TC60-60G	60" wide griddle	5	150,000	600
TC72-72G	72" wide griddle	6	180,000	700

Thermostatic 5/8" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12TG	12" wide thermostat griddle	1	30,000	150
TC24-24TG	24" wide thermostat griddle	2	60,000	250
TC36-36TG	36" wide thermostat griddle	3	90,000	340
TC48-48TG	48" wide thermostat griddle	4	120,000	435
TC60-60TG	60" wide thermostat griddle	5	150,000	600
TC72-72TG	72" wide thermostat griddle	6	180,000	700



TC12-12TG



TC24-242TG

Thermostatic 5/8" Thick Counter Griddle

(1 thermostat per 12" section... may extend lead time)

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC24-242TG	24" wide (2) thermostat griddle	2	60,000	250
TC36-363TG	36" wide (3) thermostat griddle	3	90,000	340
TC48-484TG	48" wide (4) thermostat griddle	4	120,000	435
TC60-605TG	60" wide (5) thermostat griddle	5	150,000	600
TC72-726TG	72" wide (6) thermostat griddle	6	180,000	700

REAR FLUE-12 (12" Flue Riser for "all" TC12 Griddles)
 REAR FLUE-24 (24" Flue Riser for "all" TC24 Griddles)
 REAR FLUE-36 (36" Flue Riser for "all" TC36 Griddles)
 REAR FLUE-48 (48" Flue Riser for "all" TC48 Griddles)
 REAR FLUE-60 (60" Flue Riser for "all" TC60 Griddles)
 REAR FLUE-72 (72" Flue Riser for "all" TC72 Griddles)

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Manual 1" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12G-1	12" wide griddle	1	30,000	225
TC24-24G-1	24" wide griddle	2	60,000	375
TC36-36G-1	36" wide griddle	3	90,000	510
TC48-48G-1	48" wide griddle	4	120,000	653
TC60-60G-1	60" wide griddle	5	150,000	900
TC72-72G-1	72" wide griddle	6	180,000	1050



TC24-24G-1

Thermostatic 1" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12TG-1	12" wide thermostat griddle	1	30,000	225
TC24-24TG-1	24" wide thermostat griddle	2	60,000	375
TC36-36TG-1	36" wide thermostat griddle	3	90,000	510
TC48-48TG-1	48" wide thermostat griddle	4	120,000	653
TC60-60TG-1	60" wide thermostat griddle	5	150,000	900
TC72-72TG-1	72" wide thermostat griddle	6	180,000	1050



TC12-12TG-1

● — Options & Accessories
 ● — See Page 19

Thermostatic 1" Thick Counter Griddle

(1 thermostat per 12" section... may extend lead time)

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC24-242TG-1	24" wide (2) thermostat griddle	2	60,000	375
TC36-363TG-1	36" wide (3) thermostat griddle	3	90,000	510
TC48-484TG-1	48" wide (4) thermostat griddle	4	120,000	653
TC60-605TG-1	60" wide (5) thermostat griddle	5	150,000	900
TC72-726TG-1	72" wide (6) thermostat griddle	6	180,000	1050

Grooved 1" Griddle Plate (adds lead time)

REAR FLUE-12 (12" Flue Riser for "all" TC12 Griddles)

REAR FLUE-24 (24" Flue Riser for "all" TC24 Griddles)

REAR FLUE-36 (36" Flue Riser for "all" TC36 Griddles)

REAR FLUE-48 (48" Flue Riser for "all" TC48 Griddles)

REAR FLUE-60 (60" Flue Riser for "all" TC60 Griddles)

REAR FLUE-72 (72" Flue Riser for "all" TC72 Griddles)

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC24-242TG-1

Combination Hot Plate & 5/8" Thick Counter Griddle

Model Number	Description (Open Burners with 5/8" thick Griddle)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC24-2-12G	(2) Open top burners & 12" manual griddle	90,000	250
TC24-2-12TG	(2) Open top burners & 12" thermostatic griddle	90,000	250
TC36-2-24G	(2) Open top burners & 24" manual griddle	120,000	360
TC36-2-24TG	(2) Open top burners & 24" thermostatic griddle	120,000	360
TC36-4-12G	(4) Open top burners & 12" manual griddle	150,000	335
TC36-4-12TG	(4) Open top burners & 12" thermostatic griddle	150,000	335
TC48-6-12G	(6) Open top burners & 12" manual griddle	210,000	415
TC48-6-12TG	(6) Open top burners & 12" thermostatic griddle	210,000	415
TC48-4-24G	(4) Open top burners & 24" manual griddle	180,000	435
TC48-4-24TG	(4) Open top burners & 24" thermostatic griddle	180,000	435
TC48-2-36G	(2) Open top burners & 36" manual griddle	150,000	450
TC48-2-36TG	(2) Open top burners & 36" thermostatic griddle	150,000	450
TC60-8-12G	(8) Open top burners & 12" manual griddle	270,000	495
TC60-8-12TG	(8) Open top burners & 12" thermostatic griddle	270,000	495
TC60-6-24G	(6) Open top burners & 24" manual griddle	240,000	515
TC60-6-24TG	(6) Open top burners & 24" thermostatic griddle	240,000	515
TC60-4-36G	(4) Open top burners & 36" manual griddle	210,000	525
TC60-4-36TG	(4) Open top burners & 36" thermostatic griddle	210,000	525
TC60-2-48G	(2) Open top burners & 48" manual griddle	180,000	540
TC60-2-48TG	(2) Open top burners & 48" thermostatic griddle	180,000	540
TC72-10-12G	(10) Open top burners & 12" manual griddle	330,000	535
TC72-10-12TG	(10) Open top burners & 12" thermostatic griddle	330,000	535
TC72-8-24G	(8) Open top burners & 24" manual griddle	300,000	585
TC72-8-24TG	(8) Open top burners & 24" thermostatic griddle	300,000	585
TC72-6-36G	(6) Open top burners & 36" manual griddle	270,000	605
TC72-6-36TG	(6) Open top burners & 36" thermostatic griddle	270,000	605
TC72-4-48G	(4) Open top burners & 48" manual griddle	240,000	615
TC72-4-48TG	(4) Open top burners & 48" thermostatic griddle	240,000	615
TC72-2-60G	(2) Open top burners & 60" manual griddle	210,000	705
TC72-2-60TG	(2) Open top burners & 60" thermostatic griddle	210,000	705

Grooved 1" Griddle Plate (adds lead time)

Additional t-stat, add # of t-stats after model # (i.e: TC72-2-605TG)

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC36-2-24G

Options & Accessories
See Page 19

Combination Hot Plate & 1" Thick Counter Griddle

Model Number	Description (Open Burners with 1" thick Griddle)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC24-2-12G-1	(2) Open top burners & 12" manual griddle	90,000	325
TC24-2-12TG-1	(2) Open top burners & 12" thermostatic griddle	90,000	325
TC36-2-24G-1	(2) Open top burners & 24" manual griddle	120,000	485
TC36-2-24TG-1	(2) Open top burners & 24" thermostatic griddle	120,000	485
TC36-4-12G-1	(4) Open top burners & 12" manual griddle	150,000	410
TC36-4-12TG-1	(4) Open top burners & 12" thermostatic griddle	150,000	410
TC48-6-12G-1	(6) Open top burners & 12" manual griddle	210,000	490
TC48-6-12TG-1	(6) Open top burners & 12" thermostatic griddle	210,000	490
TC48-4-24G-1	(4) Open top burners & 24" manual griddle	180,000	560
TC48-4-24TG-1	(4) Open top burners & 24" thermostatic griddle	180,000	560
TC48-2-36G-1	(2) Open top burners & 36" manual griddle	150,000	620
TC48-2-36TG-1	(2) Open top burners & 36" thermostatic griddle	150,000	620
TC60-8-12G-1	(8) Open top burners & 12" manual griddle	270,000	570
TC60-8-12TG-1	(8) Open top burners & 12" thermostatic griddle	270,000	570
TC60-6-24G-1	(6) Open top burners & 24" manual griddle	240,000	640
TC60-6-24TG-1	(6) Open top burners & 24" thermostatic griddle	240,000	640
TC60-4-36G-1	(4) Open top burners & 36" manual griddle	210,000	695
TC60-4-36TG-1	(4) Open top burners & 36" thermostatic griddle	210,000	695
TC60-2-48G-1	(2) Open top burners & 48" manual griddle	180,000	758
TC60-2-48TG-1	(2) Open top burners & 48" thermostatic griddle	180,000	758
TC72-10-12G-1	(10) Open top burners & 12" manual griddle	330,000	610
TC72-10-12TG-1	(10) Open top burners & 12" thermostatic griddle	330,000	610
TC72-8-24G-1	(8) Open top burners & 24" manual griddle	300,000	710
TC72-8-24TG-1	(8) Open top burners & 24" thermostatic griddle	300,000	710
TC72-6-36G-1	(6) Open top burners & 36" manual griddle	270,000	775
TC72-6-36TG-1	(6) Open top burners & 36" thermostatic griddle	270,000	775
TC72-4-48G-1	(4) Open top burners & 48" manual griddle	240,000	833
TC72-4-48TG-1	(4) Open top burners & 48" thermostatic griddle	240,000	833
TC72-2-60G-1	(2) Open top burners & 60" manual griddle	210,000	1005
TC72-2-60TG-1	(2) Open top burners & 60" thermostatic griddle	210,000	1005

Grooved 1" Griddle Plate (adds lead time)

Additional t-stat, add # of t-stats after model # (i.e: TC72-2-605TG)

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC36-2-24TG-1



Options & Accessories
See Page 19



TC48-48GGP
with optional TC48SC

Manual – 1" Thick Counter Grooved Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
C12-12GGP	12" wide Grooved Manual Griddle	1	30,000	240
C24-24GGP	24" wide Grooved Manual Griddle	2	60,000	350
C36-36GGP	36" wide Grooved Manual Griddle	3	90,000	490
C48-48GGP	48" wide Grooved Manual Griddle	4	120,000	635
C60-60GGP	60" wide Grooved Manual Griddle	5	150,000	850
C72-72GGP	72" wide Grooved Manual Griddle	6	180,000	1000

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Thermostatic – 1" Thick Counter Grooved Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12TGGP	12" wide Grooved Thermostatic Griddle	1	30,000	240
TC24-24TGGP	24" wide Grooved Thermostatic Griddle	2	60,000	350
TC36-36TGGP	36" wide Grooved Thermostatic Griddle	3	90,000	490
TC48-48TGGP	48" wide Grooved Thermostatic Griddle	4	120,000	635
TC60-60TGGP	60" wide Grooved Thermostatic Griddle	5	150,000	850
TC72-72TGGP	72" wide Grooved Thermostatic Griddle	6	180,000	1000

- REAR FLUE-12 (12" Flue Riser for "all" TC12 Griddles)
- REAR FLUE-24 (24" Flue Riser for "all" TC24 Griddles)
- REAR FLUE-36 (36" Flue Riser for "all" TC36 Griddles)
- REAR FLUE-48 (48" Flue Riser for "all" TC48 Griddles)
- REAR FLUE-60 (60" Flue Riser for "all" TC60 Griddles)
- REAR FLUE-72 (72" Flue Riser for "all" TC72 Griddles)

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations



TC48-48TGGP
with optional TC48SC



TC24-24RB

Radiant Char Broiler

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12RB	12" wide radiant broiler	1	30,000	135
TC24-24RB	24" wide radiant broiler	2	60,000	210
TC36-36RB	36" wide radiant broiler	3	90,000	315
TC48-48RB	48" wide radiant broiler	4	120,000	420
TC60-60RB	60" wide radiant broiler	5	150,000	520
TC72-72RB	72" wide radiant broiler	6	180,000	700

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Options & Accessories
See Page 19

Radiant Steak Broiler

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12RBS	12" wide radiant steak broiler	1	30,000	150
TC24-24RBS	24" wide radiant steak broiler	2	60,000	240
TC36-36RBS	36" wide radiant steak broiler	3	90,000	360
TC48-48RBS	48" wide radiant steak broiler	4	120,000	480
TC60-60RBS	60" wide radiant steak broiler	5	150,000	570
TC72-72RBS	72" wide radiant steak broiler	6	180,000	760

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC24-24RBS

Char Rock Broiler

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12-12CRB	12" wide char-rock broiler	1	30,000	135
TC24-24CRB	24" wide char-rock broiler	2	60,000	210
TC36-36CRB	36" wide char-rock broiler	3	90,000	315
TC48-48CRB	48" wide char-rock broiler	4	120,000	420
TC60-60CRB	60" wide char-rock broiler	5	150,000	520
TC72-72CRB	72" wide char-rock broiler	6	180,000	700

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC24-24CRB

Teppan-Yaki Griddle (Translation: "Iron-Plate-Grilled")

Model Number	Description (3/4" Thick Plate)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TCTYG48	48" wide Teppan-Yaki Griddle with 3/4" plate	30,000	435
TCTYG60	60" wide Teppan-Yaki Griddle with 3/4" plate	30,000	600

Model Number	Description (1" Thick Plate)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TCTYG48-1	48" wide Teppan-Yaki Griddle with 1" plate	30,000	580
TCTYG60-1	60" wide Teppan-Yaki Griddle with 1" plate	30,000	800

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TCTYG48

 **Options & Accessories**
 **See Page 19**

Custom Gas Counter Equipment

Base Size

- TC24
- TC36
- TC48
- TC60
- TC72

Custom Counter Top Configuration Options

- Open Burners: (2, 4, 6, 8, 10)
- Griddle: (12G, 24G, 36G, 48G, 60G)
- Radiant Broiler: (12RB, 24RB, 36RB, 48RB, 60RB)
- Char-Rock Broiler: (12CRB, 24CRB, 36CRB, 48CRB, 60CRB)

- 1" Thick Griddle Plate (adds lead time)
- 12" Griddle THERMOSTAT option, change suffix to 12TG
- 24" Griddle THERMOSTAT option, change suffix to 24TG
- 36" Griddle THERMOSTAT option, change suffix to 36TG
- 48" Griddle THERMOSTAT option, change suffix to 48TG
- 60" Griddle THERMOSTAT option, change suffix to 60TG
- Grooved 1" Griddle Plate (adds lead time)
- Additional t-stat, add # of t-stats after model # (i.e: TC72-2-605TG)-1

Pricing EXAMPLE for Custom Counter. (STAND IS OPTIONAL)

Build Custom Counter Equipment from LEFT to RIGHT - Pictured Below
 TMDS60 + 24RB + 24G + 20B

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Optional "Steak" Grate
 Change Model# from RB to RBS



Custom Counter Unit shown on Stand Model TC60S

● — Options & Accessories
 ● — See Page 19

Cheesemelter

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TCM24	24" cheesemelter	1	20,000	115
TCM36	36" cheesemelter	1	30,000	172
TCM48	48" cheesemelter	2	40,000	220
TCM60	60" cheesemelter	2	50,000	290
TCM72	72" cheesemelter	2	60,000	350

Cheesemelter Shipping Dimensions

24" CM: 31" width x 31" depth x 24" height
 36" CM: 43" width x 31" depth x 24" height
 48" CM: 54" width x 40" depth x 24" height
 60" CM: 66" width x 40" depth x 24" height
 72" CM: 79" width x 40" depth x 24" height

- WMK (Wall Mount Kit)
- RMK (Range Mount Kit)
- CMK (Counter Mount Kit)
- ICPK (Interconnecting piping b/w CM & Ranges)
- Stainless Steel Bottom
- RACK-CM24
- RACK-CM36
- RACK-CM48
- RACK-CM60
- RACK-CM72

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TCM24

Salamander Broiler

Shipping Dimensions: 43" width x 31" depth x 24" height

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TSM36	36" salamander	2	40,000	185

- WMK (Wall Mount Kit)
- RMK (Range Mount Kit)
- CMK (Counter Mount Kit)
- ICPK (Interconnecting piping b/w SM & Ranges)
- Stainless Steel Bottom
- RACK-SM

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TSM36

Counter Series Stainless Steel Stand - (26" Depth)

Model Number	Description	Ship Wt/Lbs. (Kg = Lbs. X .454)
TC12S	12" counter series stand	35
TC12SC	12" counter series stand with casters	43
TC24S	24" counter series stand	45
TC24SC	24" counter series stand with casters	53
TC36S	36" counter series stand	55
TC36SC	36" counter series stand with casters	63
TC48S	48" counter series stand	65
TC48SC	48" counter series stand with casters	73
TC60S	60" counter series stand	75
TC60SC	60" counter series stand with casters	83
TC72S	72" counter series stand	85
TC72SC	72" counter series stand with casters	93



TC24SC (shown)

● — Options & Accessories
 ● — See Page 19

GAS COUNTER EQUIPMENT OPTIONS & ACCESSORIES

• The following set of specifications, options and accessories apply to all gas counter equipment from pages 10-17.

General Specifications

- All gas counter equipment series consist of a welded frame construction for strength and durability.
- Lift-off cast iron open top burners.
- Individual 12" x 12" cast iron top grates for each burner.
- Removable crumb tray for easy cleaning.
- Models ranging from 12", 24" 36": 48" 60" and 72" are standard sizes.
- All counter models are RANGE MATCH when placed on equipment stand (optional).
- Thermostat control on griddles is available.
- Freight class 85.
- Fully stainless steel exterior.
- 4" adjustable legs.
- Gas Pressure Regulator (specify NG or LP).
- One year limited parts and labor warranty.

Open Top Burners

- Cast-iron lift off two piece burners for easy cleaning.
- Rated at 30,000 BTU/hr (8.79 kW) each.
- Cast-iron venturis.
- Top grate supports located every 12" assuring the cooking top's structural integrity.
- Spill-proof pilot ignition system eliminates pilot outages and hazards associated with exposed pilots.
- Individual 12" (305 mm) x 12" (305 mm) cast-iron top grate per section.
- Controlled by a single-piece precision brass valve with infinite adjustment.
- 5" plate rail.

Griddles

- 5/8" thick polished steel plate (Thicker sizes available).
- Spatula width grease trough.
- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- Each 12" section is controlled by a valve.
- Each 24" section is controlled by a thermostat.
- Manual valve control is available.
- Thermostat control is available.
- Large capacity grease container.
- 4" plate rail.

Counter Series - Crated Dimensions

- 12": Shipping Dim: 19"width x 40" depth x 20" height
- 24": Shipping Dim: 31"width x 40" depth x 20" height
- 36": Shipping Dim: 43"width x 40" depth x 20" height
- 48": Shipping Dim: 55"width x 40" depth x 20" height
- 60": Shipping Dim: 67"width x 46" depth x 22" height
- 72": Shipping Dim: 79"width x 40" depth x 22" height

Radiant Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- Heavy cast-iron radiants with multiple heat sinks retain heat, minimize recovery time during peak periods, and protect the burner from blockage and flare-ups. Two (2) radiants per burner.
- Each burner is specifically baffled to reflect usable heat away from the drip pan and into the cooking zone.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.

- 4" plate rail.
- Single piece precision brass valves with infinite heat control.
- Spatula width grease trough.
- Easy to remove drip pans.

Char-Rock Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- High quality lava rocks on cast iron supports provide maximum heat retention for excellent broiling.
- Burners protected by heat shield to prevent blockage of ports and pilot.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- 4" plate rail.
- Single piece precision brass valves with infinite heat control.
- Spatula width grease trough.
- Easy to remove drip pans.
OPTION: 89015 Lava Rock Bag. \$55
NOTE: One bag of lava rocks covers (1) 12" broiler section.

Teppan Yaki Griddle

- Fully stainless steel exterior.
- 3/4" thick, and 1" thick highly polished steel plate.
- 24" (610 mm) working depth.
- One heavy duty round burner to create hot spot in the center of the griddle.
- Burner rated at 30,000 BTU's/hr.
- Spatula width stainless steel grease trough.
- Large capacity grease container.
- Gas pressure regulator.
- 4" (101.5 mm) adjustable legs.
- Gas pressure regulator (Specify NG or LP).
- One year limited parts and labor warranty.
- 1/2" stainless steel sides and rear plate splash.

OPTIONS

- * Stainless steel equipment stand with stainless steel bottom shelf and chrome-plated feet.
- * Stainless steel finished panel trim kit - sides and rear.

Salamander

- Two alloy steel wire mesh infra-red burners.
- 20,000 BTU/hr per burner.
- Each burner is individually controlled.
- Each burner has a standing pilot.
- 365 square inches of rack space.
- Rack has 4 positions.
- Available for counter, wall and range mount
- 4" adjustable legs (counter mount application).
- Chrome plated rack.
- Drip pan is easily removable for cleaning.

Cheesemelter

- Four rack positions.
- One nickel plated shelf sized to model width.
- Rapid-Fire ceramic infra-red tile burners: 20,000 BTU/hr or 30,000 BTU/hr or combination of the two, depending upon model width.

- Available as a range mount, counter mount and wall mount.
- Drip pan is easily removable for cleaning.
- Standing pilot ignition system.

CHEESEMELTER Crated Dimensions

- 24" CM: Shipping Dim: 31"width x 31" depth x 24" height
- 36" CM: Shipping Dim: 43"width x 31" depth x 24" height
- 48" CM: Shipping Dim: 54"width x 40" depth x 24" height
- 60" CM: Shipping Dim: 67"width x 40" depth x 24" height
- 72" CM: Shipping Dim: 79"width x 40" depth x 24" height

Salamander/Cheesemelter - OPTIONS & ACCESSORIES

- ICPK (Interconnecting piping b/w SM/CM & Ranges):
- Stainless steel bottom:
- RMK (Range Mount Kit):
- CMK (Counter Mount Kit):
- WMK (Wall Mount Kit):
- RACK-CM24:
- RACK-CM36:
- RACK-CM48:
- RACK-CM60:
- RACK-CM72:
- RACK-SM:

Technical Data

- Manifold Pressure:
 - 5.0" w.c. Natural Gas
 - 10.0" w.c. Propane Gas
- Manifold Size: 1/2" N.P.T.
- 3/4 inch Gas pressure Regulator & 1/2NPT x 3/4NPT bushing supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustible:
 - 0 inches from all surfaces, for open burners, CRB, RB, CM and SM
 - 0 inches from griddle sides
 - 6 inches from griddle back
- Combustible:
 - From open burners: 12 inches from all surfaces
 - From griddle: 6 inches from side, 12 inches from back
 - From CM/SM: 6 inches from side, 6 inches from back
- CRB & RB can only be installed in a non-combustible location

Commercial Gas Fryer

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TEK40-N	40 lb. gas economy fryer with SS tank, SS exterior sides	90,000	185
TEK40-LP	40 lb. gas economy fryer with SS tank, SS exterior sides	90,000	185
TEK50-N	50 lb. gas economy fryer with SS tank, SS exterior sides	120,000	203
TEK50-LP	50 lb. gas economy fryer with SS tank, SS exterior sides	120,000	203
TEK70-N	70 lb. gas economy fryer with SS tank, SS exterior sides	150,000	235
TEK70-LP	70 lb. gas economy fryer with SS tank, SS exterior sides	150,000	235

- 499223-1 (extra basket for F3 & F4)
- 499223-2 (extra basket for F5)
- QDSK4850 (Quick Disconnect w/Restraining Device 48" long)
- QDSK6050 (Quick Disconnect w/Restraining Device 60" long)
- 266863-2 (JOINER STRIP 21in for F3 & F4)
- 266211-1 (SS Gas Fryer Cover for F3 & F4)
- 266211-2 (SS Gas Fryer Cover for F5)
- 266001-1 (2-locking, 2 non-locking CASTERS)



ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Standard Features

- * Stainless steel tank with smoothed out welds.
- * Stainless steel front, top and header.
- * 1 1/4" Ball type - Full Port Drain.
- * Built-in flue deflector.
- * Efficient 30,000 BTU heat exchange tubes with high heat baffles: 3, 4 and 5 tubes available.
- * Double rod stainless steel basket hanger.
- * Stainless steel door with door stabilizer.
- * Smooth finish, high grade stainless steel sides.
- * Two (2) nickel chrome wire mesh fry baskets.
- * Invensys thermostat - 200F to 400F.
- * Auto reset high limit.
- * Six (6") adjustable legs.
- * Heavy construction.
- * Welded door magnet.
- * Recessed door handle.
- * Warranty 2-year parts and labor.

Technical Data

- Manifold Pressure:
 - 4.0" w.c. NATURAL GAS
 - 10.0" w.c. propane gas
- Manifold Size: 1/2" N.P.T.
- Pressure Regulator is supplied in the combination valve.

Installation Clearances

- Non-combustable:
 - 0 inches from all surfaces
- Combustable:
 - 6 inches (152mm) from all surfaces
 - 16 inches (407 mm) to open burner units or any open flames.

Commercial Gas Fryer Shipping Dimensions

40 lb. & 50 lb. – 18.11" width x 32.25" depth x 42.12" height
 72lb – 23.62" width x 32.25" depth x 42.12" height

Dump Station/Warming Station

Model Number	Description	Exterior Finish	Ship Wt/Lbs. (Kg = Lbs. X .454)
TFDS15	Dump station	SS sides and front	105
TWS15	Warming station	SS sides and front	115



TEK40-N



TEK50-N



TEK70-N

Stock Pot Ranges

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)
TSP18	18" wide stock pot, one top grate, (1) 3 ring burner	100,000	150
TSP18-2	18" wide stock pot, two top grates, (2) 3 ring burners	200,000	315
TSP36	36" wide stock pot, two top grates, (2) 3 ring burners	200,000	315
TJBS18	18" wide stock pot, one top grate, (1) jet burner	135,000	150

Casters-4 (2-locking, 2 non-locking)

QDSK4850 (Quick Disconnect w/Restraining Device 48" long)

QDSK6050 (Quick Disconnect w/Restraining Device 60" long)

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Stock Pot and Jet Stock Pot

Standard Features

- 100,000 BTU's/hr 3-Ring Cast-Iron burner per 18" width unit.
- 135,000 BTU's/hr Jet- Burner per 18" width unit.
- Fully stainless steel exterior.
- Two infinite heat controlled valves per stock pot section.
- Jet stock pot controlled by one infinite heat controlled valve.
- Heavy duty one piece cast-iron grate, specifically designed to handle constant use.
- Continuous pilot for instant rapid fire ignition.
- Full width drip tray.
- Heavy duty legs or casters bolted onto the bottom of the cabinet for added stability.

Technical Data

- Manifold Pressure:
 - 5.0" w.c. NATURAL GAS
 - 10.0" w.c. propane gas
- Manifold Size: 3/4" N.P.T.
- 3/4 inch Gas pressure Regulator supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable:
 - 0 inches from sides and rear walls
- Combustable:
 - 12 inches from sides and rear walls

Crated Dimensions

- 18" unit: Shipping Dim: 25"width x 33" depth x 31" height
- 36" unit: Shipping Dim: 43"width x 40" depth x 31" height



TSP18

THERMA^{TEK}

commercial cooking solutions

PROAIR CONVECTION OVEN

(Natural and LP Gas Models)



STANDARD FEATURES

- Stainless steel front, sides with robust support
- Direct fired gas inshot burner(3), each 18,000 BTU/hr
- Temperature adjustable from 167° F to 563° F
- Porcelainized interior, easy to clean
- Dual pane thermal glass windows
- 60-minute electric timer with bell
- ½ hp fan motor with dual-speed control
- Removable 13-position rack guides
- 4 heavy duty chrome plated racks
- Cooling down function
- Interior chamber light
- Double stacking options to optimize kitchen space
- Automatic ignition system for gas safety operation
- Micro switch for complete shut off once door is opened
- 3/4" NPT rear gas connection
- 4 each 5" casters (all with brakes)

TT-PA-S



Model Numbers: TT-PA-S-N (Single Unit Nat. Gas) TT-PA-S-L (Single Unit LP).
TT-PA-D-N (Double-stacked Units Nat. Gas), TT-PA-D-L (Double-stacked Units LP)

Insulated Tilting Skillet

Electric,
Insulated for Safety™
10° Tilting, Leg Mounted
Made in USA

COMBI  **TEK**
Multi Function Pan
TT-CTSK-E40

Standard Features



Model CS41-9
(with optional drain hose and spray hose assembly)

- ◆ 304 stainless food contact zone with:
 - ◇ 304 stainless 1 ½" compression draw-off
- ◆ 304 stainless seam welded pan body with:
 - ◇ 10° tilting pan, 31" working height
 - ◇ Food pan holder under draw-off
 - ◇ Insulated sides and bottom
 - ◇ Rear drip collector on pan body
 - ◇ Tapered access rim
 - ◇ 240V, three phase (3Ø) standard
- ◆ Adjustable thermostat (175°F to 400°F)
- ◆ High limit safety thermostat
- ◆ Patented 304 stainless safety lid, seam welded with:
 - ◇ Actuator-assisted counterbalance
 - ◇ Full width condensate drip shield
 - ◇ Full width rear steam vent
 - ◇ 304 stainless safety handle
 - ◇ Dual side-mounted safety handles
- ◆ 304 stainless, seam welded component enclosure
- ◆ 304 stainless, seam welded tubular frame construction
- ◆ Adjustable flanged feet (flanged front, bullet rear)
- ◆ Approved for use as a fryer

Models and Capacities

Model	2.5" Insert Pans	Cooking Baskets	Griddle Area (in. ²)	Kettle (Gals.)	Frying Oil (lbs.)	Oven Volume (ft. ³)
TT-CTSK-E40G	3	3	1029	40.1	105	5.4
TT-CTSK-G40G	3	3	1029	49.0	105	6.6

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- _ Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
 - _ 48" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
 - _ Automatic water filling meter
- (Call for information regarding additional faucet options)

Prison/Security Options:

- _ Fasteners (screws & nuts)
- _ Nut / screw driver tool
- _ Draw-off nut driver tool
- _ Lockable control cover
- _ Lockable lid
- _ Draw-off protection

Feet:

- _ Adjustable flanged feet (rear feet)
- _ Casters (two each locking/non-locking type) & restraining devices
- _ Restraining device kit

Accessories:

- _ Perforated cooking/steaming basket (11" x 20½" x 5")
- _ Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep
- _ Draw-off drain spout
- _ Draw-off strainer
- _ Draw-off drain hose
- _ #10 Can holder for draw-off
- _ Flat bottom scoop
- _ Fry scoop
- _ Care kit
- _ 3 part tool for cleaning cooking surface

Other Options:

- _ Knockdown capability for 26" x 66" opening (*shipped assembled*)
- _ Electric timer with buzzer

Select draw-off valve: 1.5" 2" 3"

With: compression ball type fitting

See price list for other draw-off options.

Select Voltage: 208V 240V 380V 415V 440V 480V

Select Phase: 1φ 3φ

Revision 719

Insulated Self-Contained Kettle

Electric, 2/3 Jacketed Insulated for Safety™ Deep Drawn Construction Stationary, Floor Mounted Made in USA

THERMA KETTLE
Model
TT-TK2/3J-S-HWE

Standard Features



TT-TK2/3J-S-HWE40QT

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with a integrally formed radius lip
 - ◇ 304 stainless draw-off tube and welds
 - ◇ 304 stainless 2" compression draw-off
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 260°F
 - ◇ Pressure relief valve
 - ◇ Air eliminator valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill
 - ◇ Automatic low water cut off and indicator light
 - ◇ Field replaceable heating elements
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, one piece, domed cover, actuator-assisted on 40 - 125 gallon
- ◆ Perforated disc strainer, 1/4" holes
- ◆ Adjustable bullet feet

Legion equipment is built to comply with applicable standards for manufacturers. Approval agencies may include ASME, NSF, UL, ETL, AGA, CSA, CGA and others. Legion reserves the right of design improvement or modification as warranted.

Models and Capacities

TT-TK2/3J-S-HWE20QT	20 gal.	(76 l.)
TT-TK2/3J-S-HWE30QT	30 gal.	(114 l.)
TT-TK2/3J-S-HWE40QT	40 gal.	(151 l.)

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- _ Single or dual faucet with bracket & 12" or 18" swing nozzle
- _ 48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- _ Faucet bracket
- _ Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- _ Fasteners (screws & nuts)
- _ Nut driver tool
- _ Draw-off nut driver tool
- _ Screw driver tool
- _ Lockable control cover
- _ Lockable lid
- _ Draw-off protection

Feet:

- _ Adjustable flanged feet

Other Options:

- _ Electric timer with buzzer
- _ Pressure switch
- _ Mixer/agitator, 2 speed

Accessories:

- _ Draw-off drain hose
- _ Measuring strip
- _ Disc strainer; solid or perforated, 1/8" or 1/4"
- _ Care kit

Covers:

- _ Lift-off or 2 piece hinged
- _ 1 piece actuator-assisted, 20 - 30 gal.

Baskets:

- _ Single basket, 20 - 40 gal.
- _ Tri-basket insert
- _ Nylon bag insert with spreader ring

Select draw-off valve: 2" 3"
 With: compression ball type fitting
 See price list for other draw-off options.
 Select Voltage: 208V 240V 380V
 415V 440V 480V

Revision 7719

Insulated Self-Contained Kettle

Gas-Fired, 2/3 Jacketed
Insulated for Safety
Deep Drawn Construction
Stationary, Floor Mounted
Made in USA

THERMA KETTLE
Model 3J-SG

STANDARD FEATURES



Standard Model 3J-S-G40G & Low-Rim Model
Shown with Therma Kettle Tools

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with a integrally formed radius lip
 - ◇ 304 stainless draw-off tube and welds
 - ◇ 304 stainless 2" compression draw-off
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 260°F
 - ◇ Pressure relief valve
 - ◇ Air eliminator valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill and sight glass
 - ◇ Automatic low water cut off and indicator light
 - ◇ Safety pilot control
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ Electronic ignition, 120V Standard
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, one piece, domed cover, actuator-assisted on 40 - 125 gallon
- ◆ Perforated disc strainer, 1/4" holes
- ◆ Adjustable bullet feet

Models and Capacities

TT-TK2/3J-S-G20G	20 gal.	76 l.
TT-TK2/3J-S-G25G	25 gal.	95 l.
TT-TK2/3J-S-G30G	30 gal.	114 l.
TT-TK2/3J-S-G40G	40 gal.	151 l.

Select draw-off valve: 2" 3"*

With: compression ball type fitting

See price list for other draw-off options.

*If a 3" diameter draw-off valve is required, contact Legion for applicable dimensions.

Select voltage: 120V 208V 240V

Select gas: Natural Propane (LP) Other

Revision 512

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- Single or dual faucet with bracket & 12" or 18" swing nozzle
- 48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- Faucet bracket
- Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Nut driver tool
- Draw-off nut driver tool
- Screw driver tool
- Lockable control cover
- Lockable lid
- Draw-off protection

Feet:

- Adjustable flanged feet

Other Options:

- Electric timer with buzzer
- Pressure switch
- Mixer/agitator, 2 speed
- Gas quick disconnect 1/2"
- Flexible gas hose 1/2" x 60"

Accessories:

- Draw-off drain hose
- Measuring strip
- Disc strainer; solid or perforated, 1/8" or 1/4"
- Care kit

Covers:

- Lift-off or 2 piece hinged
- 1 piece actuator-assisted, 20 - 30 gal.

Baskets:

- Single basket, 20 - 40 gal.
- Tri-basket insert
- Nylon bag insert with spreader ring

Insulated Self-Contained Kettle

Gas-Fired, 2/3 Jacketed
Insulated for Safety
Deep Drawn Construction
Stationary, Floor Mounted
Made in USA

THERMA KETTLE
Model TT-TKFJ-S-G

STANDARD FEATURES



Standard Model TT-TKFJ-S-G40G & Low-Rim
Model LGB-40F

Shown with Thermatek Kettle Tools

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with a integrally formed radius lip
 - ◇ 304 stainless draw-off tube and welds
 - ◇ 304 stainless 2" compression draw-off
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 260°F
 - ◇ Pressure relief valve
 - ◇ Air eliminator valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill and sight glass
 - ◇ Automatic low water cut off and indicator light
 - ◇ Safety pilot control
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ Electronic ignition, 120V Standard
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, one piece, domed cover, actuator-assisted on 40 - 125 gallon
- ◆ Perforated disc strainer, 1/4" holes
- ◆ Adjustable bullet feet

Models and Capacities

TT-TKFJ-S-G15G	15 gal.	58 l.
TT-TKFJ-S-G15G	20 gal.	76 l.
TT-TKFJ-S-G15G	25gal.	95 l.
TT-TKFJ-S-G30G	30 gal.	114 l.
TT-TKFJ-S-G40G	40 gal.	152 l.

Select draw-off valve: 2" 3"*

With: compression ball type fitting

See price list for other draw-off options.

*If a 3" diameter draw-off valve is required, contact Legion for applicable dimensions.

Select voltage: 120V 208V 240V

Select gas: Natural Propane (LP) Other

Revision 512

Faucet Options:

- Single or dual faucet with bracket & 12" or 18" swing nozzle
- .48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- Faucet bracket
- Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Nut driver tool
- Draw-off nut driver tool
- Screw driver tool
- Lockable control cover
- Lockable lid
- Draw-off protection

Feet:

- Adjustable flanged feet

Optional Features and Accessories

See price list for supplemental information regarding options

Other Options:

- Electric timer with buzzer
- Pressure switch
- Mixer/agitator, 2 speed
- Gas quick disconnect 1/2"
- Flexible gas hose 1/2" x 60"

Accessories:

- Draw-off drain hose
- Measuring strip
- Disc strainer; solid or perforated, 1/8" or 1/4"
- Care kit

Covers:

- Lift-off or 2 piece hinged
- 1 piece actuator-assisted, 20 - 30 gal.

Baskets:

- Single basket, 20 - 40 gal.
- Tri-basket insert
- Nylon bag insert with spreader ring

Insulated Multi-Functional

Electric,
Insulated for Safety
10° Tilting, Leg Mounted
Made in USA

THERMA PRO
Multi-Functional
TT-TPSK-E

Standard Features



TT-TPSK-E40G
(with optional food pans)

- ◆ 304 stainless food contact zone with:
 - ◇ 304 stainless 1 ½" compression draw-off
- ◆ 304 stainless seam welded pan body with:
 - ◇ 10° tilting pan, 31" working height
 - ◇ Food pan holder under draw-off (except SK5)
 - ◇ Insulated sides and bottom
 - ◇ Tapered access rim
 - ◇ 240V, three phase (3Ø) standard
- ◆ Adjustable thermostat (175°F to 400°F)
- ◆ High limit safety thermostat
- ◆ Patented 304 stainless seam welded Capsule Lid with:
 - ◇ Variable position, actuator-assisted opening
 - ◇ Insulated sides & top
 - ◇ Adjustable steam vent
 - ◇ 304 stainless safety handle
 - ◇ "L" Lid condensate containment
- ◆ Cassette rack(s) for 12x20 food pans
- ◆ 304 stainless, seam welded component enclosure
- ◆ 304 stainless, seam welded tubular frame construction
- ◆ Single ball valve with 48" s/s flexible spray hose assembly
- ◆ Adjustable flanged feet

Models and Capacities

Model	2.5" Insert Pans	Cooking Baskets	Griddle Area (in. ²)	Kettle (Gals.)	Frying Oil (lbs.)	Oven Volume (ft. ³)
TT-TPSK-E40G	15	12	1029	40.1	105	13.7
TT-TPSK-G40G	15	12	1029	40.1	105	13.7

Select draw-off valve: 1.5" 2" 3"

With: compression ball type fitting

See price list for other draw-off options.

Select Voltage: 208V 240V 380V 415V 440V 480V

Select Phase: 1φ 3φ

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
 - 48" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
 - Automatic water filling meter
- (Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Nut driver tool
- Draw-off nut driver tool
- Screw driver tool
- Lockable control cover
- Draw-off protection

Other Options:

- Electric timer with buzzer
- Knockdown capability for 26" x 66" opening (shipped assembled)

Accessories:

- Perforated cooking/steaming basket (11" x 20½" x 5")
- Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep
- Draw-off drain spout
- Draw-off strainer
- Draw-off drain hose
- #10 Can holder for draw-off
- Flat bottom scoop
- Fry scoop
- Skittle care kit

Insulated Self-Contained Kettle

Electric, 2/3 Jacketed Insulated for Safety
Deep Drawn Construction
Tilting, Table-Top Mounted
Made in USA

THERMA TILT
Model
TT-TT2/3J-T-E

Standard Features



Model TT-TT2/3J-T-E20QT

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with a integrally formed radius lip
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 285°F
 - ◇ Pressure relief valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill
 - ◇ Automatic low water cut off and indicator light
 - ◇ Field replaceable heating elements
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, reinforced base plate

Models and Capacities

TT-TT2/3J-T-E20QT	20 qt.	19 l.
TT-TT2/3J-T-E40QT	40 qt.	38 l.

Select Voltage: 208V 240V
 380V 415V 440V 480V

Select Phase: 1Ø 3Ø

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Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- Single or dual faucet with bracket & 12" or 18" swing nozzle
- 48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- Faucet bracket
- Riser for table mounted fill faucet
- Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Nut driver tool
- Screw driver tool
- Lockable control cover

Other Options:

- Table for one or two TEH kettles
- Anti-splash screen for sliding drawer
- Mixer/agitator, single speed
- Pressure switch
- Tilt locking device

Accessories:

- Care kit

Covers:

- Lift-off cover

Baskets:

- Single basket insert
- Nylon bag insert with spreader ring

Tilting Skillet

**Electric, Manual Tilting
Floor Mounted
Made in USA**

THERMA TILT
Tilting Skillet

Standard Features



Model TT-TTMTSK-E40
(with optional 1.5" draw-off valve & adjustable flanged feet)

- ◆ 304 stainless seam welded pan body with:
 - ◇ Center trunnion mounted
 - ◇ Self-locking worm gear tilt mechanism
 - ◇ Rotation exceeds 90°
 - ◇ 304 stainless cooking surface
 - ◇ 240V, three phase (3Ø) standard
- ◆ Adjustable thermostat (175°F to 400°F)
- ◆ High limit safety thermostat
- ◆ Patented 304 stainless safety lid, seam welded with:
 - ◇ Actuator-assisted counterbalance
 - ◇ Full width condensate drip shield
 - ◇ Full width rear steam vent
 - ◇ 304 stainless safety handle
 - ◇ Single side-mounted safety handles
- ◆ 304 stainless, reinforced, water-resistant control console
- ◆ 304 stainless, tubular frame construction
- ◆ Adjustable bullet feet
- ◆ Knockdown capability to fit through 26" x 66" opening

Models and Capacities

Model	2.5" Insert Pans	Cooking Baskets	Griddle Area (in. ²)	Kettle (Gals.)	Oven Volume (ft. ³)
TT-TTMTSK-E30	2	2	778	30	4.1
TT-TTMTSK-E40	3	3	1029	40	5.4

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- _Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
 - _48" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
 - _Automatic water filling meter
- (Call for information regarding additional faucet options)

Prison/Security Options:

- _Fasteners (screws & nuts)
- _Nut / screw driver tool
- _Draw-off nut driver tool
- _Lockable control cover
- _Lockable lid
- _Draw-off protection

Feet:

- _Restraining device kit
- _Casters (two each locking/non-locking type) & restraining devices
- _Adjustable flanged feet

Accessories:

- _Perforated cooking/steaming basket (11" x 20½" x 5")
- _Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep
- _Draw-off drain spout
- _Draw-off strainer
- _Draw-off drain hose
- _#10 Can holder for draw-off
- _Flat bottom scoop
- _Fry scoop
- _Care kit
- _3 part tool for cleaning cooking surface
- _Pour lip pan holder assembly
- _Pour lip strainer

Other Options:

- _Electric timer with buzzer
- _In wall carrier for wall mounting

Select draw-off valve: 1.5" 2" 3"

With: compression ball type fitting

See price list for other draw-off options.

Select Voltage: 208V 240V 380V 415V 440V 480V

Select Phase: 1φ 3φ

Revision 113

Tilting Skillet

Gas-Fired, Manual Tilting
Floor Mounted
Made in USA

THERMA TILT
Classic Model
TTMTSK-G

Standard Features



Model TT-TTMTSK-G40
(with optional 1.5" draw-off valve & dual faucet with swing nozzle)

- ◆ 304 stainless seam welded pan body with:
 - ◇ Center trunnion mounted
 - ◇ Self-locking worm gear tilt mechanism
 - ◇ Rotation exceeds 90°
 - ◇ 304 stainless cooking surface
 - ◇ Electronic direct spark ignition
 - ◇ 120V, single phase (1Ø) standard
- ◆ Adjustable thermostat (175°F to 400°F)
- ◆ High limit safety thermostat
- ◆ Patented 304 stainless safety lid, seam welded with:
 - ◇ Actuator-assisted counterbalance
 - ◇ Full width condensate drip shield
 - ◇ Full width rear steam vent
 - ◇ 304 stainless safety handle
 - ◇ Single side-mounted safety handles
- ◆ 304 stainless, reinforced, water-resistant control console
- ◆ 304 stainless, tubular frame construction
- ◆ Adjustable bullet feet

Models and Capacities

Model	2.5" Insert Pans	Cooking Baskets	Griddle Area (in. ²)	Kettle (Gals.)	Oven Volume (ft. ³)
TT-TTMTSK-G30	2	2	778	30	4.1
TT-TTMTSK-G40	3	3	1029	40	5.4

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- _Single ball valve mounted to frame with 48" vinyl flexible spray hose assembly
 - _48" flexible spray hose assembly (vinyl or stainless) for use with dual or single fill faucet
 - _Automatic water filling meter
- (Call for information regarding additional faucet options)

Prison/Security Options:

- _Fasteners (screws & nuts)
- _Nut / screw driver tool
- _Lockable control cover
- _Lockable lid

Feet:

- _Adjustable flanged feet
- _Flexible gas hose 1/2" x 60"
- _Gas quick disconnect 1/2"
- _Casters (two each locking/non-locking type) & restraining devices
- _Restraining device kit

Accessories:

- _Perforated cooking/steaming basket (11" x 20½" x 5")
- _Perforated or solid 12 x 20 food pans, 2½, 4 or 6 inch deep
- _Draw-off drain spout
- _Draw-off strainer
- _Draw-off drain hose
- _#10 Can holder for draw-off
- _Flat bottom scoop
- _Fry scoop
- _Care kit
- _3 part tool for cleaning cooking surface
- _Pour lip pan holder assembly
- _Pour lip strainer

Other Options:

- _Electric timer with buzzer
- _In wall carrier for wall mounting

Select draw-off valve: 1.5" 2" 3"
 With: compression ball type fitting
 See price list for other draw-off options.
 Select Voltage: 120V 208V 240V
 Select Gas: Natural LP Other

Insulated Self-Contained Kettle

Electric, 2/3 Jacketed
Insulated for Safety Deep
Drawn Construction Tilting,
Floor Mounted Made in USA

THERMA TILT
Model TT TK2/3J

Standard Features



(with optional 1 1/2 draw-off valve)

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with a integrally formed radius lip
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 260°F
 - ◇ Pressure relief valve
 - ◇ Air eliminator valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill
 - ◇ Automatic low water cut off and indicator light
 - ◇ Field replaceable heating elements
 - ◇ Tilting cut-off switch
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, reinforced gear box
- ◆ Self-locking worm gear tilt mechanism
- ◆ 304 stainless, 2" tubular support frame
- ◆ Adjustable flanged feet

Models and Capacities

TT-TT2/3J-T-E20QT	20 gal.	(76 l.)
TT-TT2/3J-T-E30QT	30 gal.	(114 l.)
TT-TT2/3J-T-E40QT	40 gal.	(151 l.)

Select draw-off valve: 2" 3"
With: compression ball type fitting
See price list for other draw-off options.

Select Voltage: 208V 240V 380V
 415V 440V 480V

Revision 113

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- Single or dual faucet with bracket & 12" or 18" swing nozzle
- 48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- Faucet bracket
- Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Tamper resistant driver tools
- Lockable control cover

Other Options:

- Electric timer with buzzer
- Pressure switch
- Mixer/agitator, 2 speed

Accessories:

- Pour lip pan holder assembly
- Measuring strip
- Care kit

Covers:

- Lift-off or 2 piece hinged
- 1 piece actuator-assisted, 20 - 60 gal.

Baskets:

- Single basket, 20 - 40 gal.
- Tri-basket insert
- Nylon bag insert with spreader ring

Insulated Self-Contained Kettle

Gas-Fired, 2/3 Jacketed
Insulated for Safety
Deep Drawn Construction
Stationary, Floor Mounted
Made in USA

THERMA TILT
Model TT-TT2/3J-T-G

STANDARD FEATURES



Standard Model TT-TKFJ-S-G40G & Low-Rim
Model LGB-40F
Shown with Thermatek Kettle Tools

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with an integrally formed radius lip
 - ◇ 304 stainless draw-off tube and welds
 - ◇ 304 stainless 2" compression draw-off
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 260°F
 - ◇ Pressure relief valve
 - ◇ Air eliminator valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill and sight glass
 - ◇ Automatic low water cut off and indicator light
 - ◇ Safety pilot control
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ Electronic ignition, 120V Standard
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, one piece, domed cover, actuator-assisted on 40 - 125 gallon
- ◆ Perforated disc strainer, 1/4" holes
- ◆ Adjustable bullet feet

Models and Capacities

TT-TT2/3J-T-G20G	20 gal.	76 l.
TT-TT2/3J-T-G30G	30 gal.	114 l.
TT-TT2/3J-T-G40G	40 gal.	152 l.

Select draw-off valve: 2" 3"*

With: compression ball type fitting

See price list for other draw-off options.

*If a 3" diameter draw-off valve is required, contact Legion for applicable dimensions.

Select voltage: 120V 208V 240V

Select gas: Natural Propane (LP) Other

Revision 512

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- Single or dual faucet with bracket & 12" or 18" swing nozzle
- .48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- Faucet bracket
- Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Nut driver tool
- Draw-off nut driver tool
- Screw driver tool
- Lockable control cover
- Lockable lid
- Draw-off protection

Feet:

- Adjustable flanged feet

Other Options:

- Electric timer with buzzer
- Pressure switch
- Mixer/agitator, 2 speed
- Gas quick disconnect 1/2"
- Flexible gas hose 1/2" x 60"

Accessories:

- Draw-off drain hose
- Measuring strip
- Disc strainer; solid or perforated, 1/8" or 1/4"
- Care kit

Covers:

- Lift-off or 2 piece hinged
- 1 piece actuator-assisted, 20 - 30 gal.

Baskets:

- Single basket, 20 - 40 gal.
- Tri-basket insert
- Nylon bag insert with spreader ring

Insulated Self-Contained Kettle

Electric, 2/3 Jacketed
Insulated for Safety Deep
Drawn Construction Tilting,
Floor Mounted Made in USA

THERMA TILT
Model TT TK2/3J

Standard Features



Model TT-TK2/3J-S-G40G
(with optional 1 1/2 draw-off valve)

- ◆ Kettle System
 - ◇ Seamless deep-drawn 304 kettle liner with a integrally formed radius lip
- ◆ 304L stainless kettle jacket
- ◆ Kettle protection system
 - ◇ Thermostat temperature control, 150°F - 260°F
 - ◇ Pressure relief valve
 - ◇ Air eliminator valve
 - ◇ Pressure gauge
 - ◇ Jacket-water fill
 - ◇ Automatic low water cut off and indicator light
 - ◇ Field replaceable heating elements
 - ◇ Tilting cut-off switch
- ◆ Full body insulation between kettle jacket and outer casing
- ◆ 304 stainless outer casing seam welded to radius lip
- ◆ 304 stainless, seam welded control console
- ◆ 304 stainless, reinforced gear box
- ◆ Self-locking worm gear tilt mechanism
- ◆ 304 stainless, 2" tubular support frame
- ◆ Adjustable flanged feet

Models and Capacities

TT-TT2/3J-T-E200T	20 gal.	(76 l.)
TT-TT2/3J-T-E300T	30 gal.	(114 l.)
TT-TT2/3J-T-E400T	40 gal.	(151 l.)

Select draw-off valve: 2" 3"
With: compression ball type fitting
See price list for other draw-off options.

Select Voltage: 208V 240V 380V
 415V 440V 480V

Revision 113

Optional Features and Accessories

See price list for supplemental information regarding options

Faucet Options:

- Single or dual faucet with bracket & 12" or 18" swing nozzle
- 48" flexible spray hose assembly (vinyl or stainless) for dual or single faucet
- Faucet bracket
- Automatic water filling meter

(Call for information regarding additional faucet options)

Prison/Security Options:

- Fasteners (screws & nuts)
- Tamper resistant driver tools
- Lockable control cover

Other Options:

- Electric timer with buzzer
- Pressure switch
- Mixer/agitator, 2 speed

Accessories:

- Pour lip pan holder assembly
- Measuring strip
- Care kit

Covers:

- Lift-off or 2 piece hinged
- 1 piece actuator-assisted, 20 - 60 gal.

Baskets:

- Single basket, 20 - 40 gal.
- Tri-basket insert
- Nylon bag insert with spreader ring



Shipped Worldwide



TERMS OF SALE

FOB: THERMA-TEK, 115 ROTARY DRIVE, HAZLETON, PA 18202

INSPECTION: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Therma-Tek Commercial Cooking Equipment Company within 30 days after shipping date.

RETURNED GOODS: Returned goods are subject to a 15% restocking charge along with any reconditioning charges. Any authorized product return, must be returned in its original unused and undamaged condition, in its original carton, with all accessories and user manuals included. A Return Materials Authorization Number (RMA) by Therma-Tek must be granted, and returned goods must be shipped freight prepaid. Custom units built to buyer specifications may not be returned or cancelled.

SHIPMENTS: All equipment ships under class 85. FOB: Hazleton, PA 18202

PRODUCT REVISIONS: Therma-Tek Commercial Cooking Equipment Company reserves the right without prior notice to make changes and revisions in product specifications, design and materials at its discretion and without notice.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax. All prices are in U.S. Dollars.

TERMS: Net 30 days subject to Therma-Tek credit department approval. All amounts past due are subject to 1 1/2% per month service charge

LIMITED WARRANTY: TWO (2) YEAR PARTS AND LABOR FOR U.S.

THERMA-TEK LIMITED WARRANTY: The Therma-Tek Commercial Cooking Equipment Company warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the Therma-Tek installation manuals.

Therma-Tek products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (2) two years from the date of original installation. Equipment must be no older than two (2) years from date of manufacture to carry the one (2) year parts and labor warranty. Equipment is not warranted when used in a non-commercial location. Porcelain items are excluded from this warranty. Parts wear is not considered a defect. Faucets, cast iron parts and glass items are warranted for 90 days. This warranty does not apply to equipment damaged, altered or abused accidentally or intentionally, modified by unqualified service personnel or with missing or altered serial name plates. Therma-Tek agrees to repair or replace defective parts (with normal shipping charges) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when and only performed by an authorized Therma-Tek service agency. Travel over 50 miles, holiday or overtime labor charges are not covered. T

Any use of any third-party or non Therma-Tek replacement parts will void the warranty

Any Therma-Tek Commercial Cooking Equipment Company product purchased, shipped or installed out of the 48 contiguous U.S. states is limited to a one (1) year parts only warranty. Replacement parts are F.O.B. Therma-Tek, Hazleton, Pennsylvania 18202.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner/user or installing contractor and is not covered by this warranty.

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