"Your Solutions Partner"

# Specifications

**F.O.B Sedalia, Missouri 65301**

**TGHF - 60PG**

**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:**

CLASSIFIED UL EPH

c UL US LISTED


**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):
  - □ #217105 - Designer White
  - □ #217150 - Orange Red
  - □ #217107 - Hollyberry Red
  - □ #217127 - Fence Green
  - □ #217102 - Duke Silver
  - □ #217101 - Semi-Gloss Black
  - □ #217103 - Natural Almond
  - □ #217154 - Racing Red
  - □ #217120 - Sky Blue
  - □ #217152 - Stone Gray
  - □ #217113 - Brown Kickplate
  - □ #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






KaTom Restaurant Supply, Inc.

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

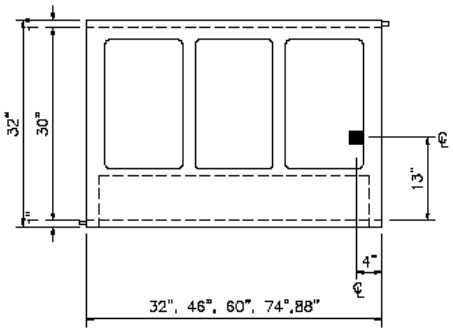
Catalog No. TSS-GASHOT

THURMADUKE SERVING SYSTEMS - HOT FOOD - GAS

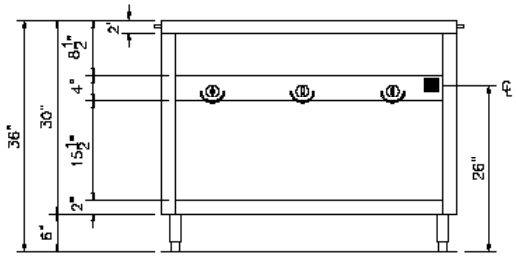
**THURMADUKE SERVING SYSTEMS**
**STANDARD HOT FOOD UNITS - GAS**

- □ ***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

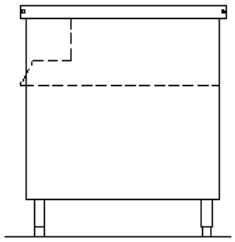
| LEGEND |
|---|
| ■ - GAS CONNECTION POINT - 1/2” I.P.S |
| **SPECIFY NATURAL OR PROPANE** |




TOP VIEW




FRONT VIEW



RIGHT SIDE VIEW

DIMENSIONS:

FREIGHT CLASS: 150

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

| Model | # Burners | Total BTU |
|---|---|---|
| **TGHF-32** | 2 | 5,000 |
| **TGHF-46** | 3 | 7,500 |
| **TGHF-60** | 4 | 10,000 |
| **TGHF-74** | 5 | 12,500 |
| **TGHF-88** | 6 | 15,000 |

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


**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**


“Your Solutions Partner”

Specification subject to change


06/08
Printed in U.S.A


© 2006, Duke Manufacturing Co.