

GENERAL SPECIFICATIONS

Gas medium duty range 48" wide with oven accepting 18" x 26" sheet pans. Oven is heated by a heavy duty straight tube burner. Lift off cast iron open top burners. Individual top grates for each burner. Griddles available in 12", 24", 36" or 48" either valve controlled or thermostatically controlled. Griddles are heated by a heavy duty "U" burner. Available with hot tops in 12" sections. Hot tops are heated by heavy duty "U" burners. Porcelain oven interior with removable bottom oven pan. Fully stainless steel exterior. Comes standard with a Single Deck High Shelf. Also available with one large oven and on 12" cabinet, model number suffix -126

STANDARD FEATURES

- *Fully stainless steel exterior including range and single deck high shelf
- *6" Adjustable legs.
- *Gas pressure regulator
- *One year limited parts and labor warranty.

OVEN

- *Heavy gage welded frame construction.
- *Oven interior fully porcelain
- *Oven dimensions 20 1/4" wide, 27" deep, 14 5/16 high
- *Removable chrome plated oven side racks
- *One chrome plated oven rack
- *Removable oven bottom
- *Ribbed oven door for added strength
- *Thermostat is adjustable from 150 F to 500 F
- *Heavy duty straight tube burner @ 27,000 BTU's (20" oven)
@ 35,000 BTU's (26" oven)
- *Push button igniter for pilot

OPEN TOP BURNERS

- *Cast iron lift off burners rated at 30,000 BTU's
- *Cast iron venturi's
- *Spill-proof pilot ignition system
- *Individual cast iron top grates
- *Controlled by a brass valve with infinite adjustment

GRIDDLES

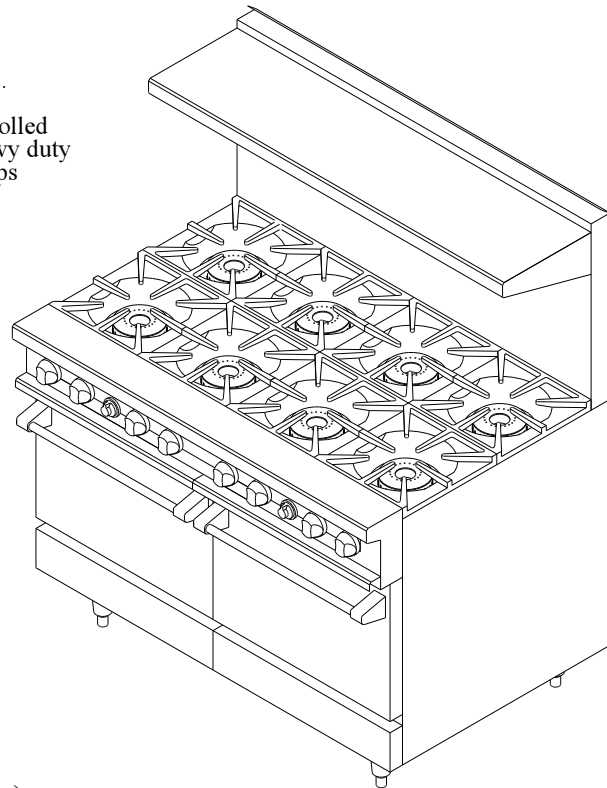
- *3/4" thick polished steel plate
- *Spatula width grease trough
- *One heavy duty "U" burner per 12" section @ 20,000 BTU's
- *Each 12" section is controlled by a valve or a thermostat
- *Manual control is standard
- *Thermostat control is optional
- *Large capacity grease can with integral lid

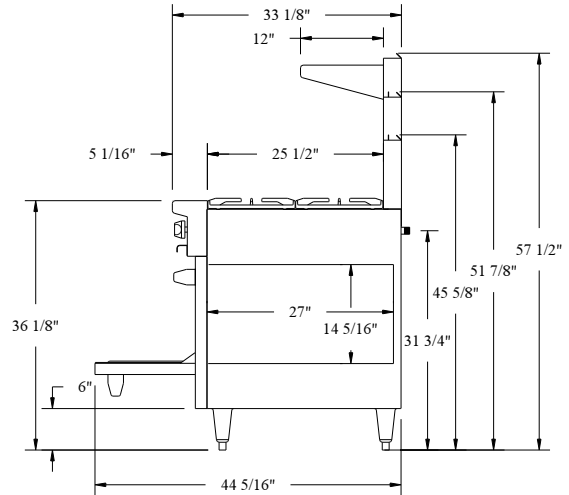
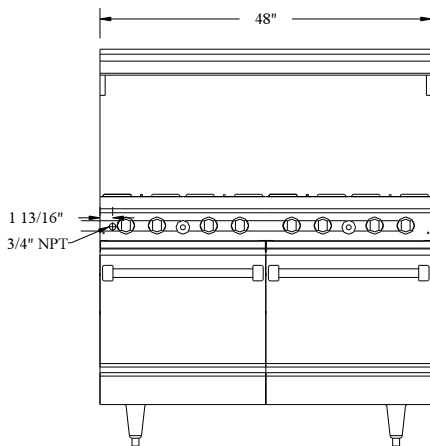
HOT TOP

- *Heavy cast hot top available in 12" sections
- *Heavy duty "U" burner per 12" section @ 20,000
- *Hot top surface is level with open top burners for easy maneuvering of pots

OPTIONAL FEATURES

- *6" Swivel casters
- *Extra oven rack
- *17" High Back Guard
- *10" Low Profile Backguard
- *Thicker griddle plates are available as options. Refer to price list for available options and prices or call factory.

**MODEL # TMD48-8-2**



GAS REQUIREMENTS

- *Manifold pressure
 - *5.0" WC Natural Gas (NAT)
 - *10.0" WC Propane Gas (LP)
 - *When ordering please specify Natural or Propane Gas
- *Manifold 3/4" NPT
- *Input rating per burner
 - *Open top burner: 30,000 BTU/Hr
 - *Oven burner: 27,000 BTU/Hr (20" oven)
 - *Oven burner: 35,000 BTU/Hr (26" oven)
 - *Griddle burner: 20,000 BTU/Hr
 - *Hot Top burner: 20,000 BTU/Hr

*TOTAL GAS CONSUMPTION PER MODEL (with two 20" ovens)

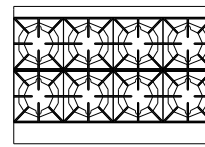
- *TMD48-8-2: 294,000 BTU/Hr
- *TMD48-12G-6-2: 254,000 BTU/Hr
- *TMD48-24G-4-2: 214,000 BTU/Hr
- *TMD48-36G-2-2: 174,000 BTU/Hr
- *TMD48-48G-2: 134,000 BTU/Hr
- *TMD48-6-1HT-2: 254,000 BTU/Hr
- *TMD48-4-2HT-2: 214,000 BTU/Hr
- *TMD48-2-3HT-2: 174,000 BTU/Hr
- *TMD48-24G-2-1HT-2: 174,000 BTU/Hr
- *TMD48-24G-2HT-2: 134,000 BTU/Hr

CLEARANCES

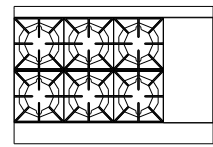
	Sides	Back
*Non Combustible	0"	0"
*Combustible		
Open Top	12"	6"
Griddle	6"	6"
Hot Top	6"	6"

WARRANTY

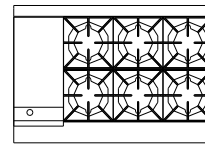
All THERMA-TEK Restaurant Ranges are covered by a one year limited parts and labor warranty. A detailed warranty is included with the appliance or is available upon request



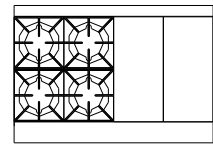
TMD48-8-2



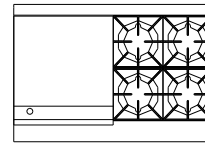
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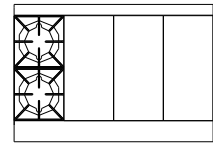
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TMD48-12TG-6-2



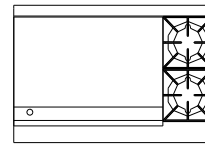
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TMD48-4-2HT-2



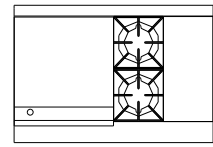
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TMD48-24TG-4-2



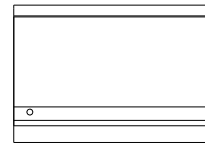
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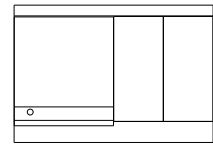
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TMD48-36TG-2-2



TMD48-24G-2-1HT-2
TMD48-24TG-2-1HT-2



TMD48-48G-4-2



TMD48-24G-2HT-2
TMD48-24TG-2HT-2

