Gas Griddles-Manual Control



The gas countertop line includes Griddles, Charbroilers, and Hotplates that can be adjusted to line up with even height for a great appearence in any cooking application. With robust construction, continuous output, and operator friendly controls, equipment meets all commercial cooking demands!

Available in 12",24", 36" & 48" widths, the 30,000 BTU output per burner provides even heat to the 3/4" thick polished steel griddle plate.

Adjustable manual gas controls provide easy and safe operations. Pilot light can be lit from the front for ease of use.

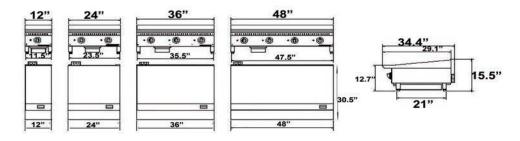
"U" shape burners provide even heat distribution every 6" Adjustable pilot light lit from front of unit 35,000 BTU / burner 10 ga. Stainless Steel Radiants Gas control knob every 12" All stainless steel cabinet Double wall insulated sides Widths: 12",24", 36", 48"
"Cool-to-the-touch" front s/s edge Back and side splash guards Flue located on back of unit for ample ventilation Adjustable stainless steel legs, non-skid feet Easy to remove full width crumb tray









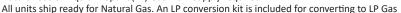


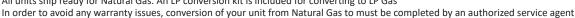
Model	Number of Burners	Controls	Ext. Dimensions W x D x H (in)	Cooking Area W x D (in)	Total BTU	Griddle Plate	Net Weight(lbs)	Shipping Dimensions	Ship Weight(lbs)
TR-G12-M	1	Manual	12 x 34.4 x 15.5	12 x 20.5	30,000	3/4"	119	36.2 x16.0 x19.3	146
TR-G12-MC	1	Manual	12 x 34.4 x 15.5	12 x 20.5	30,000	1"Chrome	119	36.2 x16.0 x19.3	146
TR-G24-M	2	Manual	24 x 34.4 x 15.5	24 x 20.5	60,000	3/4"	144	36.2 x28.3 x19.3	196
TR-G24-MC	2	Manual	24 x 34.4 x 15.5	24 x 20.5	60,000	1"Chrome	144	36.2 x28.3 x19.3	196
TR-G36-M	3	Manual	36 x 34.4 x 15.5	36 x 20.5	90,000	3/4"	202	36.2 x40.6 x19.3	284
TR-G36-MC	3	Manual	36 x 34.4 x 15.5	36 x 20.5	90,000	1"Chrome	202	36.2 x40.6 x19.3	284
TR-G48-M	4	Manual	48 x 34.4 x 15.5	48 x 20.5	120,000	3/4"	255	36.2 x52.8 x19.3	355
TR-G48-MC	4	Manual	48 x 34.4 x 15.5	48 x 20.5	120,000	1"Chrome	e 255	36.2 x52.8 x19.3	355

GAS REQUIREMENTS:

3/4" NPT gas connection

Natural Gas or Liquid Propane(LP) Gas main supply required











Gas Griddles-Thermostat Control



The gas countertop line includes Griddles, Charbroilers, and Hotplates that can be adjusted to line up with even height for a great appearence in any cooking application. With robust construction, continuous output, and operator friendly controls, equipment meets all commercial cooking demands!

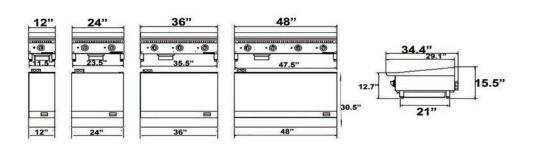
Available in 12", 24", 36" & 48" widths, the 30,000 BTU output per burner provides even heat to the 1" thick polished steel griddle plate. Adjustable thermostatic gas controls provide easy and safe operations. Precise temperature control.

"U" shape burners provide even heat distribution every 6"
1" thick griddle plate
30,000 BTU / burner
Gas control knob every 12"
All stainless steel cabinet
Double wall insulated sides
Widths: 12', 24", 36"&48",
"Cool-to-the-touch" front s/s edge
Back and side splash guards fully welded to griddle plate
Flue located on back of unit for ample ventilation
Adjustable stainless steel legs, non-skid feet
Easy to remove 3-1/4" grease drawer with
Grease trough is standard 4" spatula width









Model	Number Burners		Ext. Dimensions W x D x H (in)	Cooking Area W x D (in)	Total BTU	Griddle Plate	Net Weight(lbs)	Shipping Dimensions	Ship Weight(lbs)
TR-G12-T	1	Thermostatic	12 x 34.4 x 15.5	12 x 20.5	30,000	1"	119	36.2 x16.0 x19.3	146
TR-G12-TC	1	Thermostatic	12 x 34.4 x 15.5	12 x 20.5	30,000	1"Chrome	119	36.2 x16.0 x19.3	146
TR-G24-T	2	Thermostatic	24 x 34.4 x 15.5	24 x 20.5	60,000	1"	144	36.2 x28.3 x19.3	196
TR-G24-TC	2	Thermostatic	24 x 34.4 x 15.5	24 x 20.5	60,000	1"Chrome	144	36.2 x28.3 x19.3	196
TR-G36-T	3	Thermostatic	36 x 34.4 x 15.5	36 x 20.5	90,000	1"	202	36.2 x40.6 x19.3	284
TR-G36-TC	3	Thermostatic	36 x 34.4 x 15.5	36 x 20.5	90,000	1"Chrome	202	36.2 x40.6 x19.3	284
TR-G48-T	4	Thermostatic	48 x 34.4 x 15.5	48 x 20.5	120,000	1"	255	36.2 x52.8 x19.3	355
TR-G48-TC	4	Thermostatic	48 x 34.4 x 15.5	48 x 20.5	120,000	1"Chrome	255	36.2 x52.8 x19.3	355

GAS REQUIREMENTS:

- 3/4" NPT gas connection
- Natural Gas or Liquid Propane (LP) Gas main supply required
- All units ship ready for Natural Gas. An LP conversion kit is included for converting to LP Gas.
- In order to avoid any warranty issues, conversion of your unit from Natural Gas to must be completed by an authorized service agent.



