



Your Solutions Partner

Specifications

F.O.B. Sedalia, Missouri 65301



TGHF - 60PG - Shown with optional foodshield

OPTIONS:

- 14 gauge tops
- Internal locking devices
- Thermostat
- Integral extended top and poly cutting board
- Food pans - See Top Equipment section in Price List
- Veneered plastic laminate panels on body
- Powder coat paint colors
- Kickplates S/S or P/G
- Foodshields
- Workshelves
- Trayslides

Agency Listings:



DUKE MANUFACTURING CO.

2305 N. Broadway

St. Louis, MO 63102

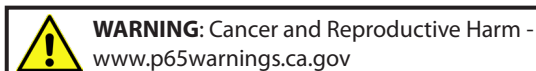
800.735.3853 Toll Free

314.231.5074 Fax

www.dukemfg.com

SS-1168 Thurmduke Hot Food - Gas

Specification subject to change



Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _____

ITEM: _____

QUANTITY: _____

MODEL:

Thurmduke 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:

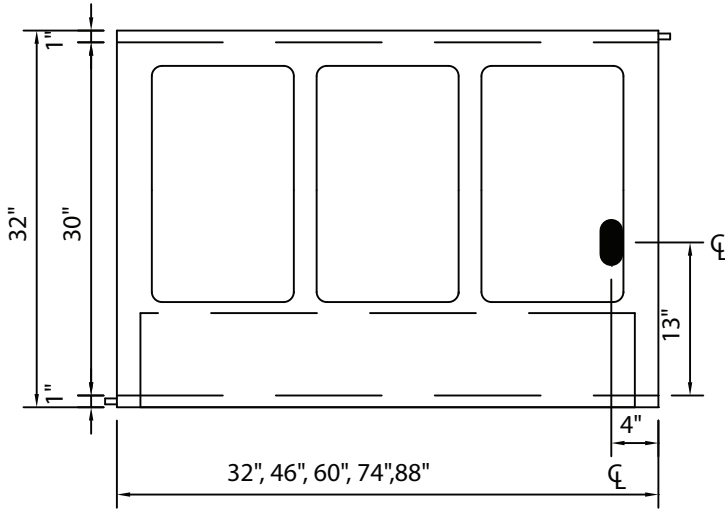
- Choice of (12) powder coat paint colors.
- Stainless steel body
- Operator's side open to bottom shelf
- Customer side and ends fully enclosed
- Bottom shelf paint grip or stainless steel to match body
- Recessed stainless steel dish shelf



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

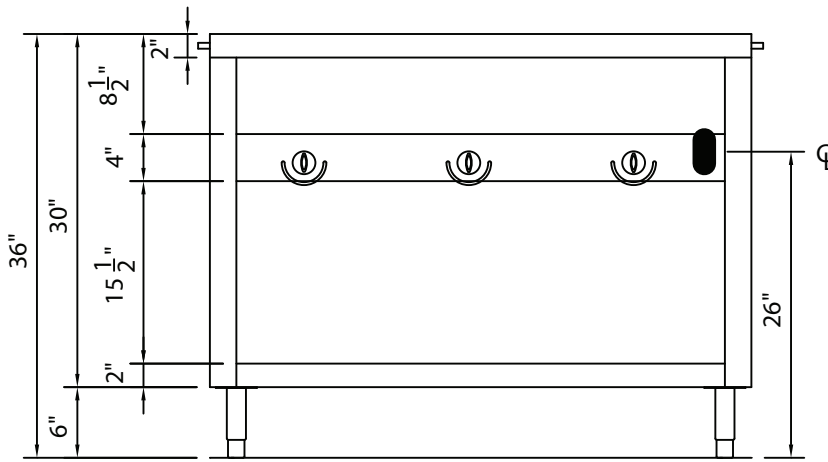
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Catalog No. TSS-GASHOT

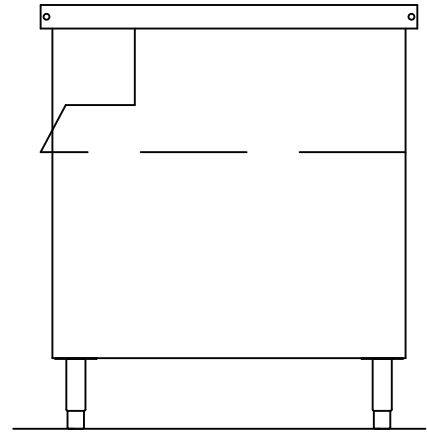


TOP VIEW

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



FRONT VIEW



RIGHT SIDE VIEW

THURMADUKE SERVING SYSTEMS - HOT FOOD - GAS

DIMENSIONS:

Freight Class: 150

Model	# Burners	Total BTU	Length		Width		Height		Cube ft. crated	Weight		Top Openings
			in	cm	in	cm	in	cm		lbs	kg	
TGHF-32	2	5,000	32	81.3	32	81.3	36	91.4	34.8	253	115.0	2
TGHF-46	3	7,500	46	116.8	32	81.3	36	91.4	47.7	327	148.6	3
TGHF-60	4	10,000	60	152.4	32	81.3	36	91.4	60.5	400	181.8	4
TGHF-74	5	12,500	74	188.0	32	81.3	36	91.4	73.3	482	219.1	5
TGHF-88	6	15,000	88	223.5	32	81.3	36	91.4	86.2	595	270.5	6

NOTE: High altitude orifice available - specify elevation.

CAUTION ⚠️ No combustible materials should be stored on bottom shelf



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