

HEAVY DUTY GRIDDLES



MODEL #TSMG-24



Heavy Duty Griddles, Manually Controlled

Manually Controlled Griddles				Approx. Ship Weight (LBS)		Stand Model#	Approx. Ship Weight (LBS)
Model#	Griddle Width	Griddle Burners	Total B.T.U.	3/4"	1"		
TSMG-24	24"	2	60,000	205	260	TSTG-S-24	50
TSMG-36	36"	3	90,000	310	385	TSTG-S-36	70
TSMG-48	48"	4	120,000	365	430	TSTG-S-48	85
TSMG-60	60"	5	150,000	N/A	545	TSTG-S-60	105
TSMG-72	72"	6	180,000	N/A	645	TSTG-S-72	135
Thermostat Controlled Griddles with (2) Open Burner Combinations							
TSMG-24-OB-2	36"	2	130,000	315		TSTG-S-36	75
TSMG-36-OB-2	48"	3	160,000	400		TSTG-S-48	90
TSMG-48-OB-2	60"	4	190,000	520		TSTG-S-60	110
TSMG-60-OB-2	72"	5	220,000	620		TSTG-S-72	140
TSMG-72-OB-2	84"	6	250,000	740		TSTG-S-84	175

Standard Exterior Finish

Open Burner Top: 35,000 BTU/hr. cast iron burners with lift-off burner heads. No gaskets, no screws.

Griddle Burner: 30,000 BTU/hr. "U" type located every 12" for even cooking. One standing pilot per burner.

Griddle Plate: 3/4" or 1" thick, highly polished plate. No breaking-in is required. 24" depth, stainless steel 2" high splash sides.

Grease Trough: 3" wide grease trough for easy cleaning.

Burner Grates: 12"x 12" sections lift-off, heavy duty cast iron.

Stainless Steel: Cast-in bowl directs heat upward. Front, ledge and sides.

Control Knobs: Durable, cool to the touch knobs.

Optional Items

4 open burners and 1" thick griddle plate. Open burner options: 35,000 or 40,000 BTU's per burner. Extra capacity grease cans, quick disconnect and flexible gas hose; set of 4" legs; stainless steel stands; and casters (front two are locking)

Gas

Manifold pressure is 5.0" W.C. for natural gas or 10.0" for propane gas. Manifold size 3/4" NPT. Specify type of gas and elevation if over 2,000 ft.

Clearance

For use only on non-combustible surfaces. Provide 0" clearance from non-combustible surfaces and 10" from combustible walls at sides and 8" from rear walls.



MODEL #TSTG-24



Standard Exterior Finish
Open Burner Top:

Griddle Burner:

Griddle Plate:

Thermostat Control:

Grease Trough
Burner Grates:

Stainless Steel:
Control Knobs:

Heavy Duty Griddles, Thermostat Controlled

Thermostat Controlled Griddles				Approx. Ship Weight (Lbs)	Stand Model#	Approx. Ship Weight (Lbs)
Model#	Griddle Width	Griddle Burners	Total BTU			
TSTG-24	24"	2	60,000	310	TSTG-S-24	50
TSTG-36	36"	3	90,000	440	TSTG-S-36	70
TSTG-48	48"	4	120,000	585	TSTG-S-48	85
TSTG-60	60"	5	150,000	735	TSTG-S-60	105
TSTG-72	72"	6	180,000	885	TSTG-S-72	135
Thermostat Controlled Griddles with (2) Open Burner Combinations						
TSTG-24-OB-2	36"	2	130,000	325	TSTG-S-36	75
TSTG-36-OB-2	48"	3	160,000	420	TSTG-S-48	90
TSTG-48-OB-2	60"	4	190,000	525	TSTG-S-60	110
TSTG-60-OB-2	72"	5	220,000	635	TSTG-S-72	140
TSTG-72-OB-2	84"	6	250,000	755	TSTG-S-84	175

Standard Exterior Finish

Open Burner Top: 35,000 BTU/hr. cast iron burners with lift-off burner heads. No gaskets, no screws.

Griddle Burner: 30,000 BTU/hr. "U" type located every 12" for even cooking. One standing pilot per burner.

Griddle Plate: 1" thick, highly polished plate. No breaking-in is required. 24" depth, stainless steel 2" high splash sides.

Thermostat Control: Energy-saving thermostat is adjustable from 150° degrees to 450° degrees F.

Grease Trough: 4" wide grease trough for easy cleaning.

Burner Grates: 12"x 12" sections lift-off, heavy duty cast iron. Cast-in bowl directs heat upward.

Stainless Steel: Front, ledge and sides.

Control Knobs: Durable, cool to the touch knobs.

Optional Items

4 open burners; one thermostat per burner and manually controlled gas valves. Open burner options: 35,000 or 40,000 BTU's per burner. Extra capacity grease cans, quick disconnect and flexible gas hose; set of 4" legs; stainless steel stands; and casters (front two are locking)

Gas

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Clearance

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TRI-STAR ★ ★ ★

HEAVY DUTY GRIDDLES

and Open Burner Combinations
Manually Controlled



Model# TSMG-24



Standard Features

- *Stainless steel front and sides.
- *3/4" thick, highly polished steel griddle plate for a wide variety of cooking applications.
- *Highly polished steel griddle plate, also available in 1".
- *Large capacity, removable grease pan.
- *Available in 24", 36", 48", 60", and 72" width models.
- *Open burner combinations have 35,000 BTU/hr. lift-off burners and 12" x 12" cast iron top grates.
- *Each burner has a continuous pilot for instant ignition.
- *Full 24" depth plate allowing more cooking surface.
- *30,000 BTU/hr. "U" type burner located every 12" for even cooking on entire griddle surface.
- *One year parts and labor warranty.

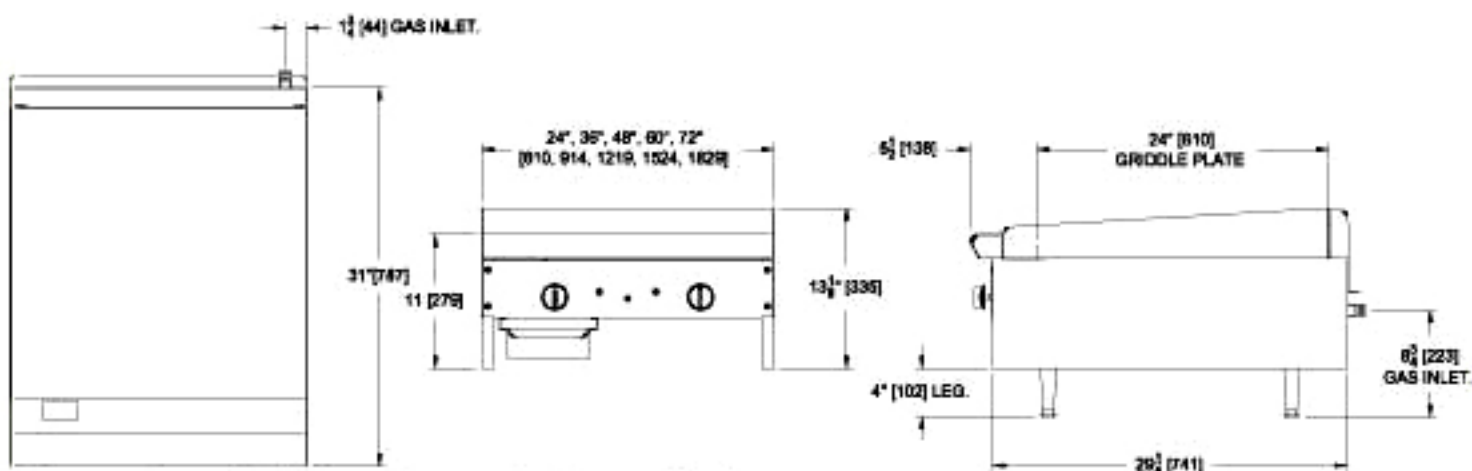
The TSI Heavy Duty Griddles

TSI provides as standard many of the optional upgrades normally offered at a premium on other Griddle lines. To complete this professional look, TSI welds the stainless steel seams and edges so the TSI Griddle looks as good as it performs.

TSI Heavy Duty Griddles are designed for the most demanding food service applications. The 3/4" thick, highly polished griddle plate is ideal for a wide variety of cooking requirements and the 24" depth provides maximum cooking surface for peak cooking times. The 30,000 BTU/hr. "U" type burners are strategically located to provide even heating on the entire griddle surface. The high BTU output, total cooking surface and griddle quality assures the best value on the market.

The front stainless steel landing ledge of the griddle is designed to match all TSI counter model units.

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Griddle Plate: 3/4" or 1" thick, highly polished plate. No breaking-in is required. 24" depth, stainless steel 2" high splash sides.

Grease Trough: 3" wide grease trough for easy cleaning.

Burner Grates: 12"x 12" sections lift-off, heavy duty cast iron. Cast-in bowl directs heat upward.

Stainless Steel: Front, ledge and sides.

Control Knobs: Durable, cool to the touch knobs.

Optional Items

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Premium Commercial Equipment

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TSI reserves the right to change materials and specifications without notice.