

PRODUCT:

QUANTITY:

ITEM:

## Designed Smart

### Increased Performance

- Fast start-up to prime cooking temperatures
- Provides fast recovery and the ability to handle a variety of foods
- Openings in the front allow the pilot light to be easily lit and adjusted without removing the front panel

### Safety Features

- Bull-nose front extension protects employees from burns

### Saves Time and Clean-up Labor Cost

- Maintenance is easier with bottom-mount grease collection pan
- Field convertible and adjustable gas regulator



Model TSGGT-24i Gas Thermostatic Griddle

## Tri-Star Design Features

- 1" (2cm) flat polished "hot rolled" steel griddle plate
- 3" (7.6) stainless steel backsplash; sloped side splash guards
- Front access panels for easy adjustment
- Extended bull-nose front
- Heavy-duty 4" (10.2cm) heat-resistant, adjustable legs
- Field convertible gas regulator
- Viewable standing pilot. Safety pilot available
- Snap action thermostats.
- Pilot can be lit without removing front panel
- Gas connections use 3/4" NPT pipe
- 4" x 1" (10.2 cm x 2.5 cm) grease chute drains into grease drawer
- Stainless steel grease collector pan

## Options & Accessories

- High altitude versions are available (contact factory)
- Safety pilot

## Reliability backed by Tri-Star Warranty

All Tri-Star Cookline Equipment is backed by our 2-year parts and labor warranty.

•Certified by the following agencies:



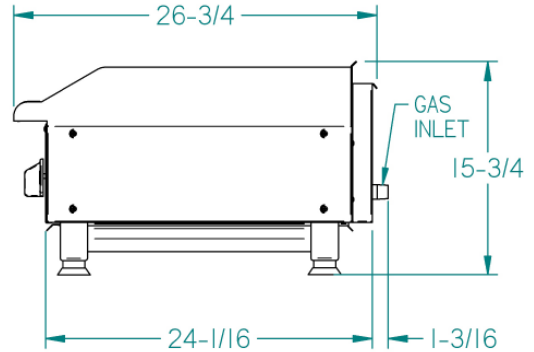
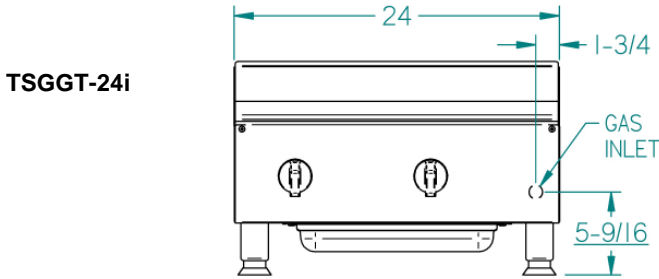
\*Warranty does not include rock grates, cooking grates, burners shields or fireboxes.

See reverse side for product specifications.

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**PRODUCT SPECIFICATION**

**Construction:**

Stainless steel top skirt, grease trough, grease collector drawer, and front panel. Aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

**Gas Specifications:**

- TSGGT-18i: 1 "S" burner, total 37,500 BTU/hr. One manual control. (Propane is 33,750 BTU/hr.)
- TSGGT-24i: 2 "U" burners, 25,000 BTU/hr. each. Total 50,000 BTU/Hr. input. Two manual high-low controls. (Propane is 45,000 BTU/hr.)
- TSGGT-36i: 3 "U" burners, 25,000 BTU/hr. each. Total 75,000 BTU/Hr. input. Two manual high-low controls. (Propane is 67,500 BTU/hr.)
- TSGGT-48i: 4 "U" burners, 25,000 BTU/hr. each. Total 100,000 BTU/Hr. input. Two manual high-low controls. (Propane is 90,000 BTU/hr.)

**Cooking Surface:**

- TSGGT-18i: 19 1/2" D x 17 3/4"W
- TSGGT-24i: 19 1/2" D x 23 3/4"W
- TSGGT-36i: 19 1/2" D x 35 3/4"W
- TSGGT-48i: 19 1/2" D x 47 3/4"W

**Overall Dimensions:**

- TSGGT-18i: 15 3/4" H x 18" W x 26 3/4"D
- TSGGT-24i: 15 3/4" H x 24" W x 26 3/4"D
- TSGGT-36i: 15 3/4" H x 36" W x 26 3/4"D
- TSGGT-48i: 15 3/4" H x 48" W x 26 3/4"D

**\*NOTE: Regulator and pipe add 4 1/4" to the rear of the unit.**

**Shipping Information:**

- TSGGT-18i: 185 lbs.
- TSGGT-24i: 256 lbs
- TSGGT-36i: 356 lbs
- TSGGT-48i: 416 lbs

**Freight Class: 85**

**FOB: Standex Dock**

\*Tri-Star reserves the right to modify specifications or discontinue models without incurring obligation.