

TRI-STAR ★ ★ ★

HEAVY DUTY GRIDDLES

Open Burner Combinations
Thermostat Controlled



Standard Features

- *Stainless steel front and sides.
- *Energy saving t-stat is adjustable from 150 degrees to 450 degrees F.
- *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.
- *Thermostat maintains selected griddle temperature during peak cooking periods.
- *One year parts and labor warranty.

Model# TSTG-24



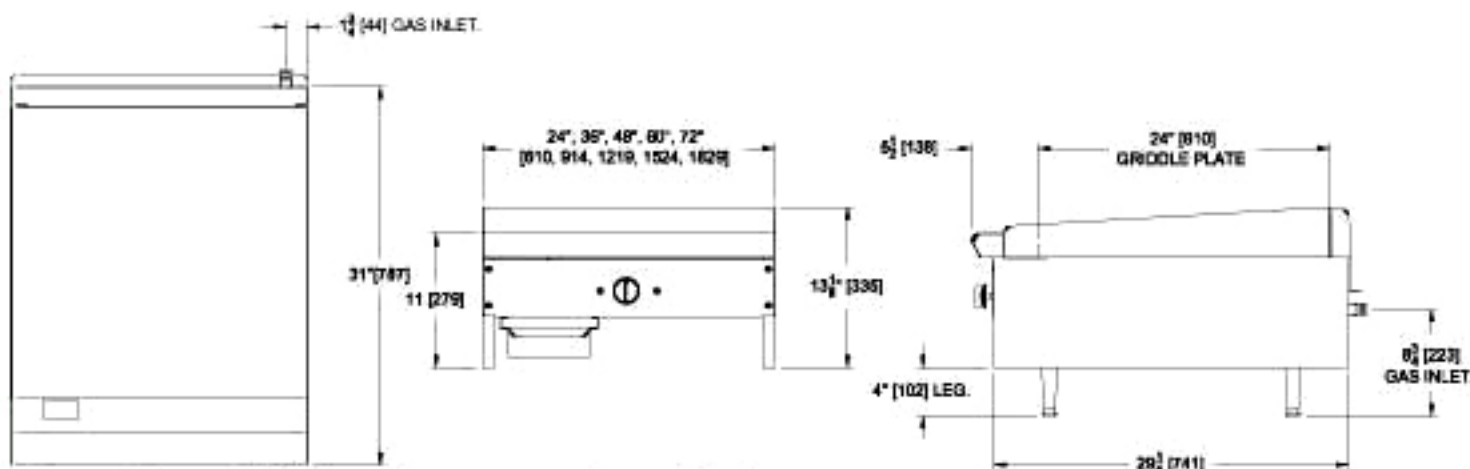
The TSI Heavy Duty Griddles

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 with thermostat controls are designed to maintain your selected temperature during peak cooking periods. The 30,000 BTU/hr. "U" type burners are 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 1" thick highly polished griddle plate is ideal for a wide variety of cooking requirements and the 24" depth provides maximum cooking surface.

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

HEAVY DUTY GRIDDLES



Heavy Duty Griddles, Thermostat Controlled

Thermostat Controlled Griddles				Ship Weight (LBS)	Stand Model#	Ship Weight (LBS)			
Model#	Griddle Width	Griddle Burners	Total B.T.U.						
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				Ship Weight (LBS)	Stand Model#	Ship Weight (LBS)			
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** 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

- 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**
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.

TRI-STAR
Premium Commercial Equipment

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