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# Specifications

F.O.B Sedalia, Missouri 65301



TGHF - 60PG

### OPTIONS:

- 14 gauge tops
- Internal locking devices
- Thermostat - **TGHF-OP1**
- Integral extended top and poly cutting board
- Recessed top - holds 18" x 26" pans, 1" D
- Special base opening for undercounter units
- Designer sneeze guards - **TS530-xx/TS530-xx-1SN/TS540-xx/ TS550-xx/TS560-xx/TS570-xx/TS580-xx/TS580-xx-1SN**
- Serving shelf - **956-460-x**
- Designer Sneeze guards
- Food pans - See Top equipment section in Price List
- Tray slides - **TS3BTS-HD/FX, TSSOLID-HD/FX**
- Veneered plastic laminate panels on body - **TSS-xP**
- Powder coat paint colors
- Stainless steel kickplates - **TMOD-2**
- Wood, stainless or poly cutting boards

### AGENCY LISTINGS:



**DUKE MANUFACTURING CO.**  
2305 N. Broadway  
St. Louis, MO 63102

800.735.3853 Toll Free  
314.231-1130 In Missouri  
314.231.5074 Fax  
www.dukemfg.com

## 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 (must choose one):
  - #217105 - Designer White
  - #217150 - Orange Red
  - #217107 - Hollyberry Red
  - #217127 - Fence Green
  - #217102 - Duke Silver
  - #217101 - Semi-Gloss Black
  - #217103 - Natural Almond
  - #217154 - Racing Red
  - #217120 - Sky Blue
  - #217152 - Stone Gray
  - #217113 - Brown Kickplate
  - #217125 - Textured Black
- 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

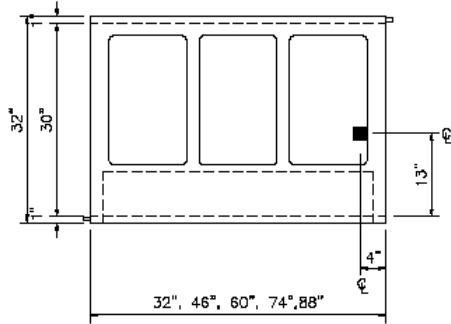
### SHORT FORM SPECIFICATIONS:

**Thurmduke Serving Systems - Hot Food - Gas** Top shall be constructed of 16 gauge, 300 Series stainless steel with edges flanged down 2" at 90° on all four sides and flush with body on ends. Body to be free standing and formed on heavy gauge steel with specified powder coat paint color or 300 Series stainless steel. Operator's side open to bottom shelf with corners of end panels die-formed into channels. Side opposite operator and ends fully enclosed. Bottom shelf to have edges flanged down on all four sides providing 15-1/2" clearance for storage. Recessed stainless steel dish shelf standard. Food pan openings shall be die-stamped, with raised beaded edges, measuring 12"x20". Stainless wells, 8-1/2" deep and insulated on all four sides and bottom with 1" fiberglass. Each compartment shall be furnished with individual burner for use with natural or propane gas, rated at 2500 BTU. Each burner controlled by an adjustable gas valve with automatic safety pilot. Galvanized steel radiation plate furnished in each heat compartment, with gas pressure regulator provided with each unit to eliminate varying flame height. 6" polished stainless steel legs, adjustable to 7 1/4" furnished. Must add "PG" to model number for Paint Grip Bodies, "SS" for Stainless Steel Bodies. NOT AVAILABLE ON CASTERS. ■ DOORS NOT AVAILABLE

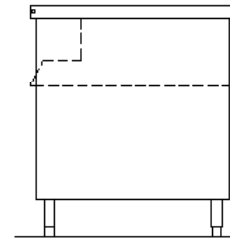
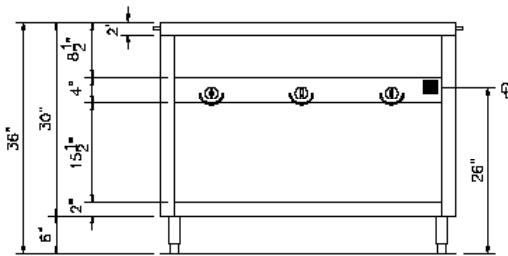
**TSS-03**

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

- **TGHF-32** 32" length unit, 2 top openings
- **TGHF-46** 36" 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



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



DIMENSIONS:

FREIGHT CLASS: 150

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

Model	# Burners	Total BTU
TGHF-32	2	5,000
TGHF-46	3	7,500
TGHF-60	4	10,000
TGHF-74	5	12,500
TGHF-88	6	15,000

NOTE: High altitude orifice available - specify elevation.  
No combustible materials should be stored on bottom shelf

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Specification subject to change

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