



Quality and Strength



**Commercial Cooking
Equipment**

**Price List and Catalog
Effective 06.01.2014**

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Understanding Therma-Tek Model Numbers

The Therma-Tek model numbering system is very simple.

Products are built in the order they are listed from left to right.







For example: model number TMD60-24G-6-2 is a 60" range with a griddle on the left and open burners on the right.

The 60 stands for a 60" range; 24G stands for a 24" griddle, 6 stands for 6 burners and 2 represents two ovens.

If the model number is TMD60-6-24G-2, that means the 60" range has six open burners on the left and a 24" griddle on the right with two ovens.

Gas Restaurant Ranges (24" W)

Shipping Dimensions: 28" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
 TMD24-4-1	(4) open tops, (1) oven	147,000	455	\$3,485
 TMD24-4-0	(4) open tops, (1) cabinet base	120,000	405	\$2,936
 TMD24-12G-2-1	12" griddle, (2) open tops, (1) oven	107,000	470	\$4,386
 TMD24-12G-2-0	12" griddle, (2) open tops, (1) cabinet base	80,000	410	\$3,636
 TMD24-24G-1	24" griddle, (1) oven	67,000	495	\$4,548
 TMD24-24G-0	24" griddle, (1) cabinet base	40,000	435	\$3,705

Accommodates 18" x 26" sheet pan depth wise.

- 1" Thick Griddle Plate (adds lead time) Add \$400/ft
- 12" Griddle THERMOSTAT option, change suffix to 12TG. Add \$685
- 24" Griddle THERMOSTAT option, change suffix to 24TG. Add \$685
- Grooved 1" Griddle Plate (adds lead time) Add \$725/12" section
- Casters-4 (2-locking, 2 non-locking). Add \$150
- 80045 (Oven Rack for 20" Oven) Add \$125
- NO Convection Oven option on 24" ranges.

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TMD24-4-1
(optional casters shown)











TMD36-6-1
(optional casters shown)



Gas Restaurant Ranges (36" W)

Shipping Dimensions: 40" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
 TMD36-6-1	(6) open tops, (1) oven	210,000	535	\$4,121
 TMD36-6-0	(6) open tops, (1) cabinet base	180,000	505	\$3,258
 TMD36-12G-4-1	12" griddle, (4) open tops, (1) oven	180,000	550	\$5,001
 TMD36-12G-4-0	12" griddle, (4) open tops, (1) cabinet base	150,000	535	\$4,045
 TMD36-24G-2-1	24" griddle, (2) open tops, (1) oven	150,000	590	\$5,321
 TMD36-24G-2-0	24" griddle, (2) open tops, (1) cabinet base	120,000	565	\$4,458
 TMD36-36G-1	36" griddle, (1) oven	120,000	610	\$5,482
 TMD36-36G-0	36" griddle, (1) cabinet base	90,000	585	\$4,812

Accommodates 18" x 26" sheet pan width wise and depth wise.

- 1" Thick Griddle Plate (adds lead time) Add \$400/ft
- 12" Griddle THERMOSTAT option, change suffix to 12TG. Add \$685
- 24" Griddle THERMOSTAT option, change suffix to 24TG. Add \$685
- 36" Griddle THERMOSTAT option, change suffix to 36TG. Add \$915
- Grooved 1" Griddle Plate (adds lead time) Add \$725/12" section
- Casters-4 (2-locking, 2 non-locking). Add \$150
- 80001 (Oven Rack for 26" Oven) Add \$135
- Convection Oven - ADD \$2,400 to MSRP List per Oven

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

 **Options & Accessories**
 **See Page 9**



TMD48-8-2
(optional casters shown)

Gas Restaurant Ranges (48" W)

Shipping Dimensions: 52" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TMD48-8-2	(8) open tops, (2) 20" ovens	294,000	740	\$6,460
TMD48-8-0-1	(8) open tops, (1) cabinet base, (1) 20" oven	267,000	650	\$5,564
TMD48-8-1-0	(8) open tops, (1) 20" oven, (1) cabinet base	267,000	650	\$5,564
TMD48-8-0	(8) open tops, (2) cabinet bases	240,000	590	\$5,243
TMD48-8-126	(8) open tops, (1) 26" oven, (1) 12" cabinet base	270,000	660	\$5,671
TMD48-12G-6-2	12" griddle, (6) open tops, (2) 20" ovens	264,000	760	\$7,258
TMD48-12G-6-0-1	12" griddle, (6) open tops, (1) cabinet base, (1) 20" oven	237,000	720	\$6,211
TMD48-12G-6-1-0	12" griddle, (6) open tops, (1) 20" oven, (1) cabinet base	237,000	720	\$6,211
TMD48-12G-6-0	12" griddle, (6) open tops, (2) cabinet bases	210,000	640	\$6,115
TMD48-12G-6-126	12" griddle, (6) open tops, (1) 26" oven, (1) 12" cabinet base	240,000	710	\$6,420
TMD48-24G-4-2	24" griddle, (4) open tops, (2) 20" ovens	234,000	810	\$7,303
TMD48-24G-4-0-1	24" griddle, (4) open tops, (1) cabinet base, (1) 20" oven	207,000	750	\$6,581
TMD48-24G-4-1-0	24" griddle, (4) open tops, (1) 20" oven, (1) cabinet base	207,000	750	\$6,581
TMD48-24G-4-0	24" griddle, (4) open tops, (2) cabinet bases	180,000	690	\$6,393
TMD48-24G-4-126	24" griddle, (4) open tops, (1) 26" oven, (1) 12" cabinet base	210,000	760	\$6,741
TMD48-36G-2-2	36" griddle, (2) open tops, (2) 20" ovens	204,000	850	\$7,639
TMD48-36G-2-0-1	36" griddle, (2) open tops, (1) cabinet base, (1) 20" oven	177,000	790	\$6,741
TMD48-36G-2-1-0	36" griddle, (2) open tops, (1) 20" oven, (1) cabinet base	177,000	790	\$6,741
TMD48-36G-2-0	36" griddle, (2) open tops, (2) cabinet bases	150,000	730	\$6,543
TMD48-36G-2-126	36" griddle, (2) open tops, (1) 26" oven, (1) 12" cabinet base	180,000	800	\$6,939
TMD48-48G-2	48" griddle, (2) 20" ovens	174,000	870	\$8,408
TMD48-48G-0-1	48" griddle, (1) cabinet base, (1) 20" oven	147,000	810	\$7,223
TMD48-48G-1-0	48" griddle, (1) 20" oven, (1) cabinet base	147,000	810	\$7,223
TMD48-48G-0	48" griddle, (2) cabinet bases	120,000	750	\$7,116
TMD48-48G-126	48" griddle, (1) 26" oven, (1) 12" cabinet base	150,000	820	\$7,358

(26" oven) - Accommodates 18" x 26" sheet pan width wise and depth wise.

(20" oven) - Accommodates 18" x 26" sheet pan depth wise.

48" Range is available with (1) 26" full size oven or (2) 20" space saver ovens

- 1" Thick Griddle Plate (adds lead time) Add \$400/ft
- 12" Griddle THERMOSTAT option, change suffix to 12TG. Add \$685
- 24" Griddle THERMOSTAT option, change suffix to 24TG. Add \$685
- 36" Griddle THERMOSTAT option, change suffix to 36TG. Add \$915
- 48" Griddle THERMOSTAT option, change suffix to 48TG. Add \$915
- Grooved 1" Griddle Plate (adds lead time) Add \$725/12" section
- Casters-4 (2-locking, 2 non-locking). Add \$150
- 80001 (Oven Rack for 26" Oven) Add \$135
- 80045 (Oven Rack for 20" Oven) Add \$125
- Convection Oven - ADD \$2,400 to MSRP List per (26") Oven

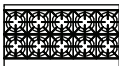
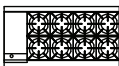
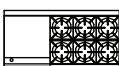

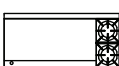
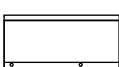
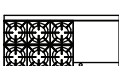
ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Options & Accessories
See Page 9

Gas Restaurant Ranges (60" W)

Shipping Dimensions: 64" width x 38" depth x 47" height (60RGB is 53" height) • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
 TMD60-10-2	(10) open tops, (2) oven	360,000	980	\$7,202
TMD60-10-0-1	(10) open tops, (1) cabinet base, (1) oven	330,000	910	\$6,171
TMD60-10-1-0	(10) open tops, (1) oven, (1) cabinet base	330,000	910	\$6,171
TMD60-10-0	(10) open tops, (2) cabinet bases	300,000	840	\$5,962
 TMD60-12G-8-2	12" griddle, (8) open tops, (2) ovens	330,000	1020	\$7,879
TMD60-12G-8-0-1	12" griddle, (8) open tops, (1) cabinet base, (1) oven	300,000	950	\$7,142
TMD60-12G-8-1-0	12" griddle, (8) open tops, (1) oven, (1) cabinet base	300,000	950	\$7,142
TMD60-12G-8-0	12" griddle, (8) open tops, (2) cabinet bases	270,000	880	\$6,927
 TMD60-24G-6-2	24" griddle, (6) open tops, (2) ovens	300,000	1060	\$8,126
TMD60-24G-6-0-1	24" griddle, (6) open tops, (1) cabinet base, (1) oven	270,000	990	\$7,250
TMD60-24G-6-1-0	24" griddle, (6) open tops, (1) oven, (1) cabinet base	270,000	990	\$7,250
TMD60-24G-6-0	24" griddle, (6) open tops, (2) cabinet bases	240,000	920	\$7,041
 TMD60-36G-4-2	36" griddle, (4) open tops, (2) ovens	270,000	1085	\$8,712
TMD60-36G-4-0-1	36" griddle, (4) open tops, (1) cabinet base, (1) oven	240,000	1015	\$7,879
TMD60-36G-4-1-0	36" griddle, (4) open tops, (1) oven, (1) cabinet base	240,000	1015	\$7,879
TMD60-36G-4-0	36" griddle, (4) open tops, (2) cabinet bases	210,000	945	\$7,640
 TMD60-48G-2-2	48" griddle, (2) open tops, (2) ovens	240,000	1095	\$9,204
TMD60-48G-2-0-1	48" griddle, (2) open tops, (1) cabinet base, (1) oven	210,000	1025	\$8,209
TMD60-48G-2-1-0	48" griddle, (2) open tops, (1) oven, (1) cabinet base	210,000	1025	\$8,209
TMD60-48G-2-0	48" griddle, (2) open tops, (2) cabinet bases	180,000	955	\$8,011
 TMD60-60G-2	60" griddle, (2) ovens	210,000	1115	\$10,090
TMD60-60G-0-1	60" griddle, (1) cabinet base, (1) oven	170,000	1045	\$9,179
TMD60-60G-1-0	60" griddle, (1) oven, (1) cabinet base	170,000	1045	\$9,179
TMD60-60G-0	60" griddle, (2) cabinet bases	140,000	975	\$8,862
 TMD60-6-24RGB-2	(6) open tops, 24" raised griddle broiler, (2) ovens	285,000	1095	\$8,508
TMD60-6-24RGB-0-1	(6) open tops, 24" raised griddle broiler, (1) cabinet base, (1) oven	255,000	1025	\$7,670
TMD60-6-24RGB-1-0	(6) open tops, 24" raised griddle broiler, (1) oven, (1) cabinet	255,000	1025	\$7,670
TMD60-6-24RGB-0	(6) open tops, 24" raised griddle broiler, (2) cabinet bases	225,000	955	\$7,430

Accommodates 18" x 26" sheet pan width wise and depth wise.

- 1" Thick Griddle Plate (adds lead time) Add \$400/ft
- 12" Griddle THERMOSTAT option, change suffix to 12TG. Add \$685
- 24" Griddle THERMOSTAT option, change suffix to 24TG. Add \$685
- 36" Griddle THERMOSTAT option, change suffix to 36TG. Add \$915
- 48" Griddle THERMOSTAT option, change suffix to 48TG. Add \$915
- 60" Griddle THERMOSTAT option, change suffix to 60TG. Add \$1,195
- Grooved 1" Griddle Plate (adds lead time) Add \$725/12" section
- Casters-6 (3-locking, 3 non-locking). Add \$225
- 80001 (Oven Rack for 26" Oven) Add \$135
- Convection Oven - ADD \$2,400 to MSRP List per (26") Oven

NO (DOUBLE) CONVECTION OVEN OPTION AVAILABLE ON TMD60-6-24RGB-2 MODELS. ONLY ONE CONVECTION OVEN AVAILABLE WITH A CABINET.

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TMD60-10-2
(optional casters shown)



Options & Accessories
See Page 9

Gas Restaurant Ranges (72" W)

Shipping Dimensions: 76" width x 38" depth x 47" height • Freight class 85

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TMD72-12-2	(12) open tops, (2) ovens	420,000	1135	\$8,892
TMD72-12-0-1	(12) open tops, (1) cabinet base, (1) oven	390,000	1065	\$7,766
TMD72-12-1-0	(12) open tops, (1) oven, (1) cabinet base	390,000	1065	\$7,766
TMD72-12-0	(12) open tops, (2) cabinet bases	360,000	995	\$7,444
TMD72-12G-10-2	12" griddle, (10) open tops, (2) ovens	390,000	1160	\$9,120
TMD72-12G-10-0-1	12" griddle, (10) open tops, (1) cabinet base, (1) oven	360,000	1090	\$8,299
TMD72-12G-10-1-0	12" griddle, (10) open tops, (1) oven, (1) cabinet base	360,000	1090	\$8,299
TMD72-12G-10-0	12" griddle, (10) open tops, (2) cabinet bases	330,000	1020	\$8,043
TMD72-24G-8-2	24" griddle, (8) open tops, (2) ovens	360,000	1185	\$9,977
TMD72-24G-8-0-1	24" griddle, (8) open tops, (1) cabinet base, (1) oven	330,000	1115	\$8,778
TMD72-24G-8-1-0	24" griddle, (8) open tops, (1) oven, (1) cabinet base	330,000	1115	\$8,778
TMD72-24G-8-0	24" griddle, (8) open tops, (2) cabinet bases	300,000	1045	\$8,508
TMD72-36G-6-2	36" griddle, (6) open tops, (2) ovens	330,000	1195	\$10,103
TMD72-36G-6-0-1	36" griddle, (6) open tops, (1) cabinet base, (1) oven	300,000	1125	\$8,868
TMD72-36G-6-1-0	36" griddle, (6) open tops, (1) oven, (1) cabinet base	300,000	1125	\$8,868
TMD72-36G-6-0	36" griddle, (6) open tops, (2) cabinet bases	270,000	1055	\$8,628
TMD72-48G-4-2	48" griddle, (4) open tops, (2) ovens	300,000	1145	\$10,929
TMD72-48G-4-0-1	48" griddle, (4) open tops, (1) cabinet base, (1) oven	270,000	1075	\$9,611
TMD72-48G-4-1-0	48" griddle, (4) open tops, (1) oven, (1) cabinet base	270,000	1075	\$9,611
TMD72-48G-4-0	48" griddle, (4) open tops, (2) cabinet bases	240,000	1005	\$9,371
TMD72-60G-2-2	60" griddle, (2) open tops, (2) ovens	270,000	1330	\$12,883
TMD72-60G-2-0-1	60" griddle, (2) open tops, (1) cabinet base, (1) oven	240,000	1260	\$11,445
TMD72-60G-2-1-0	60" griddle, (2) open tops, (1) oven, (1) cabinet base	240,000	1260	\$11,445
TMD72-60G-2-0	60" griddle, (2) open tops, (2) cabinet base	210,000	1190	\$11,205
TMD72-72G-2	72" griddle, (2) ovens	240,000	1420	\$12,912
TMD72-72G-0-1	72" griddle, (1) cabinet base, (1) oven	210,000	1350	\$11,744
TMD72-72G-1-0	72" griddle, (1) oven, (1) cabinet base	210,000	1350	\$11,744
TMD72-72G-0	72" griddle, (2) cabinet base	180,000	1280	\$11,505

Accommodates 18" x 26" sheet pan width wise and depth wise.

- 1" Thick Griddle Plate (adds lead time) Add \$400/ft
- 12" Griddle THERMOSTAT option, change suffix to 12TG. Add \$685
- 24" Griddle THERMOSTAT option, change suffix to 24TG. Add \$685
- 36" Griddle THERMOSTAT option, change suffix to 36TG. Add \$915
- 48" Griddle THERMOSTAT option, change suffix to 48TG. Add \$915
- 60" Griddle THERMOSTAT option, change suffix to 60TG. Add \$1,195
- 72" Griddle THERMOSTAT option, change suffix to 72TG. Add \$1,195
- Casters-6 (3-locking, 3 non-locking). Add \$225
- 80001 (Oven Rack for 26" Oven) Add \$135
- Convection Oven - ADD \$2,400 to MSRP List per (26") Oven

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TMD72-12-2
(optional casters shown)

Options & Accessories
See Page 9

Restaurant Series Radiant-Broiler Gas Ranges

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TMD24-24RB-1	24" radiant broiler, (1) 20" oven	87,000	560	\$4,415
TMD24-24RB-0	24" radiant broiler, (1) cabinet base	60,000	500	\$4,165
TMD36-36RB-1	36" radiant broiler, (1) 26" oven	120,000	685	\$5,625
TMD36-36RB-0	36" radiant broiler, (1) cabinet base	90,000	625	\$5,375
TMD48-48RB-2	48" radiant broiler, (2) 20" W ovens	174,000	890	\$8,300
TMD48-48RB-0-1	48" radiant broiler, (1) cabinet base, (1) 20" W oven	147,000	830	\$8,050
TMD48-48RB-1-0	48" radiant broiler, (1) 20" W oven, (1) cabinet base	147,000	830	\$8,050
TMD48-48RB-0	48" radiant broiler, (2) cabinet bases	120,000	770	\$7,800
TMD48-48RB-126	48" radiant broiler, (1) 26" oven, (1) 12" cabinet	155,000	840	\$8,200
TMD60-60RB-2	60" radiant broiler, (2) 26" ovens	210,000	1060	\$9,940
TMD60-60RB-0-1	60" radiant broiler, (1) cabinet base, (1) 26" oven	180,000	990	\$9,690
TMD60-60RB-1-0	60" radiant broiler, (1) 26" oven, (1) cabinet base	180,000	990	\$9,690
TMD60-60RB-0	60" radiant broiler, (2) cabinet bases	150,000	920	\$9,440
TMD72-72RB-2	72" radiant broiler, (2) 26" ovens	240,000	1324	\$11,350
TMD72-72RB-0-1	72" radiant broiler, (1) cabinet base, (1) 26" oven	210,000	1254	\$11,100
TMD72-72RB-1-0	72" radiant broiler, (1) 26" oven, (1) cabinet base	210,000	1254	\$11,100
TMD72-72RB-0	72" radiant broiler, (2) cabinet bases	180,000	1184	\$10,850

(26" oven) - Accommodates 18" x 26" sheet pan width wise and depth wise.
 (20" oven) - Accommodates 18" x 26" sheet pan depth wise.
 48" Range is available with (1) 26" full size oven or (2) 20" space saver ovens.

Casters-4 (2-locking, 2 non-locking) Add \$150
 Casters-6 (3-locking, 3 non-locking) Add \$225
 80001 (Oven Rack for 26" Oven) Add \$135
 80045 (Oven Rack for 20" Oven) Add \$125
 Convection Oven - ADD \$2,400 to MSRP List per (26") Oven NOT on 24" wide Range

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Optional "Steak" Grate Add \$175/12" section
 Change Model# from RB to RBS

Options & Accessories
See Page 9

RESTAURANT RANGE OPTIONS & ACCESSORIES

• The following set of specifications, options and accessories apply to all restaurant ranges from pages 3-8.

General Specifications

- Gas restaurant range (36", 48" 60" and 72" wide) with full size oven accepting 18" x 26" sheet pans in either direction.
- Gas restaurant range (24" wide) with 20" size oven accepting 18" x 26" sheet pans ONLY Depth-wise.
- Range oven bottom is heated by heavy duty steel straight burner.
- Open Burner Top sections available with 2, 4, 6, 8, 10, or 12 burners and are heated by individual lift-off cast iron open top burners with individual top grates for each burner.
- Griddles available in 12", 24" 36" 48" 60" and 72" widths; either manual valve or thermostatically controlled. Each section heated by a heavy-duty cast iron H-type burner.
- Char-Rock and Radiant Broilers available in 12", 24", 36", 48", 60" and 72" widths. Each section heated by a heavy-duty cast iron H-type burner.
- Hot-Tops available in 12", 24", 36", 48", 60" and 72" widths. Each section heated by a heavy-duty cast iron H-type burner.
- Oven interior door and bottom stainless steel. Sides, back and top aluminized.
- High temperature fiberglass knobs, cool to the touch.
- Fully stainless steel exterior

Standard Features

- Single Deck High Shelf
- 6" Adjustable Legs
- Gas Pressure Regulator (specify NG or LP)
- One year limited parts and labor warranty
- Freight class 85

Optional Features

- 17" Low-back guard in place of standard High-Shelf - No Additional Charge
- 10" Low-back guard in place of standard High-Shelf - No Additional Charge

Oven

- Heavy gauge welded frame construction
- Oven interior door and bottom stainless steel. Sides, back and top aluminized.
- Standard oven interior dimensions 26 1/4" wide, 27" deep, 14 5/16" high
- 24" and 48" width range (with space-saver ovens): oven interior dimensions is 20 1/4" wide, 27" deep, 14 5/16" high
- One chrome plated oven rack per oven
- Ribbed oven door for added strength and seal
- Thermostat is adjustable from 150F to 500F
- Heavy duty steel straight burner at 30,000 BTU/hr (27,000 BTU/hr for 24" oven).
- Push button piezo ignitor for pilot

Range Base Convection Oven (Optional)

- 1/3 HP - Convection oven motor
- Three oven racks with three positions.
- 30,000 BTU/hr heavy-duty straight tube burner

Open Top Burners

- Cast-iron lift off two piece burners rated at 30,000 BTU/hr each
- Spill-proof pilot ignition system eliminates pilot outages and hazards associated with exposed pilots.
- Individual cast-iron top grate every 12" x 12" section.
- Burner supports added every 12 inches to increase overall top strength and structural integrity.
- Controlled by a single-piece precision brass valve with infinite adjustment.

Griddles

- 5/8" thick polished steel plate (Thicker sizes available)
- Spatula width grease trough
- One heavy-duty straight burner per 12" section; at 30,000 BTU/hr.
- Each 12" section is controlled by a manual valve.
- Each 24" section is controlled by a thermostat.
- Manual valve control is standard.
- Thermostat control is optional
- Temperature Range 150F (65.6C) to 450F (232.4C)
- Large capacity grease container with integral lid.
- Units standard with griddle on the LEFT (can be reversed at NO CHARGE).

Radiant Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- Heavy cast-iron radiants with multiple heat sinks retain heat, minimizing recovery time during peak periods, and are easy to clean. Two (2) radiants per burner.
- Each burner is specifically baffled to reflect usable heat away from the drip pan and into the cooking zone.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- Single piece precision brass valves with infinite heat control.

Char-Rock Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- High quality lava rocks on cast iron supports provide maximum heat retention for excellent broiling.
- Burners protected by heat shield to prevent blockage of ports and pilot.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- Single piece precision brass valves with infinite heat control.
- Spatula width grease trough.
- Easy to remove drip pans.

Hot Tops

- Heavy 1/2" cast hot tops with multiple heat sinks, available in 12" x 24" sections
- One heavy-duty cast-iron H-Type burner per 12" section; at 20,000 BTU/hr.

Restaurant Range (OPTIONS & ACCESSORIES)

- GROOVED GRIDDLE PLATE:
 - Add "GP" to Griddle model e.g.: TMD36-12TGGP-4-1N
- QUICK DISCONNECT w/Restraining Device:
 - QDSK48: \$600
 - QDSK60: \$675
- 17" STUB BACK in lieu of riser & high shelf: NC
- 10" STUB BACK in lieu of riser & high shelf: NC
- Gas Shut-Off valve (3/4" NPT): \$175

Technical Data

- Manifold Pressure:
 - 5.0" w.c. NATURAL GAS
 - 10.0" W.C. propane gas
- Manifold Size: 3/4" N.P.T.
- 3/4 inch Gas pressure Regulator supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable = 0 inches
- Combustable:
 - From open burners: 12 inches from side & 6 inches from back.
 - From griddle or oven: 6 inches from side and back.
 - From hot top: 6 inches from side and back.
 - From broiler: 6 inches from side and back.

Cheesemelter

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TCM24	24" cheesemelter	1	20,000	115	\$2,457
TCM36	36" cheesemelter	1	30,000	172	\$3,445
TCM48	48" cheesemelter	2	40,000	220	\$4,183
TCM60	60" cheesemelter	2	50,000	290	\$5,261
TCM72	72" cheesemelter	2	60,000	350	\$6,340

Cheesemelter Shipping Dimensions

24" CM: 31" width x 31" depth x 24" height
 36" CM: 43" width x 31" depth x 24" height
 48" CM: 54" width x 40" depth x 24" height
 60" CM: 66" width x 40" depth x 24" height
 72" CM: 79" width x 40" depth x 24" height

WMK (Wall Mount Kit)	\$290
RMK (Range Mount Kit)	\$315
CMK (Counter Mount Kit)	\$230
ICPK (Interconnecting piping b/w CM & Ranges)	\$348
Stainless Steel Bottom	\$110/foot
RACK-CM24	\$110
RACK-CM36	\$210
RACK-CM48	\$310
RACK-CM60	\$410
RACK-CM72	\$510

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TCM24

Salamander Broiler

Shipping Dimensions: 43" width x 31" depth x 24" height

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TSM36	36" salamander	2	40,000	185	\$3,985

WMK (Wall Mount Kit)	\$290
RMK (Range Mount Kit)	\$315
CMK (Counter Mount Kit)	\$230
ICPK (Interconnecting piping b/w SM & Ranges)	\$348
Stainless Steel Bottom	\$110/foot
RACK-SM	\$268

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TSM36

Counter Series Stainless Steel Stand - (26" Depth)

Model Number	Description	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12S	12" counter series stand	35	\$399
TC12SC	12" counter series stand with casters	43	\$549
TC24S	24" counter series stand	45	\$499
TC24SC	24" counter series stand with casters	53	\$649
TC36S	36" counter series stand	55	\$599
TC36SC	36" counter series stand with casters	63	\$749
TC48S	48" counter series stand	65	\$699
TC48SC	48" counter series stand with casters	73	\$849
TC60S	60" counter series stand	75	\$799
TC60SC	60" counter series stand with casters	83	\$1,024
TC72S	72" counter series stand	85	\$899
TC72SC	72" counter series stand with casters	93	\$1,124



TC24SC (shown)

● = Options & Accessories
 — = See Page 18

Gas Counter Equipment



TCHP24-4

Open Top Hot Plate

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TCHP12-1	12" wide (1) open top	30,000	60	\$825
TCHP12-2	12" wide (2) open tops	60,000	120	\$1,119
TCHP24-2	24" wide (2) open tops	60,000	120	\$1,219
TCHP24-4	24" wide (4) open tops	120,000	195	\$1,859
TCHP36-6	36" wide (6) open tops	180,000	275	\$2,398
TCHP48-8	48" wide (8) open tops	240,000	350	\$3,283
TCHP60-10	60" wide (10) open tops	300,000	400	\$3,713
TCHP72-12	72" wide (12) open tops	360,000	445	\$4,327

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TCHP24SU-4

Step-up Hot Plate

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TCHP12SU-2	12" wide step-up (2) open tops	60,000	120	\$1,731
TCHP24SU-4	24" wide step-up (4) open tops	120,000	195	\$2,698
TCHP36SU-6	36" wide step-up (6) open tops	180,000	275	\$3,820
TCHP48SU-8	48" wide step-up (8) open tops	240,000	350	\$4,873
TCHP60SU-10	60" wide step-up (10) open tops	300,000	400	\$5,680
TCHP72SU-12	72" wide step-up (12) open tops	360,000	445	\$6,373

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

 **Options & Accessories**
 **See Page 18**



Manual 5/8" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12G	12" wide griddle	1	30,000	150	\$1,685
TC24-24G	24" wide griddle	2	60,000	250	\$1,975
TC36-36G	36" wide griddle	3	90,000	340	\$2,737
TC48-48G	48" wide griddle	4	120,000	435	\$3,590
TC60-60G	60" wide griddle	5	150,000	600	\$4,782
TC72-72G	72" wide griddle	6	180,000	700	\$6,360

Thermostatic 5/8" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12TG	12" wide thermostat griddle	1	30,000	150	\$2,328
TC24-24TG	24" wide thermostat griddle	2	60,000	250	\$2,699
TC36-36TG	36" wide thermostat griddle	3	90,000	340	\$3,841
TC48-48TG	48" wide thermostat griddle	4	120,000	435	\$4,840
TC60-60TG	60" wide thermostat griddle	5	150,000	600	\$5,273
TC72-72TG	72" wide thermostat griddle	6	180,000	700	\$7,156

- REAR FLUE-12 (12" Flue Riser for "all" TC12 Griddles) \$47
- REAR FLUE-24 (24" Flue Riser for "all" TC24 Griddles) \$73
- REAR FLUE-36 (36" Flue Riser for "all" TC36 Griddles) \$82
- REAR FLUE-48 (48" Flue Riser for "all" TC48 Griddles) \$90
- REAR FLUE-60 (60" Flue Riser for "all" TC60 Griddles) \$98
- REAR FLUE-72 (72" Flue Riser for "all" TC72 Griddles) \$132

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Manual 1" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12G-1	12" wide griddle	1	30,000	225	\$1,919
TC24-24G-1	24" wide griddle	2	60,000	375	\$2,685
TC36-36G-1	36" wide griddle	3	90,000	510	\$3,937
TC48-48G-1	48" wide griddle	4	120,000	653	\$5,190
TC60-60G-1	60" wide griddle	5	150,000	900	\$6,782
TC72-72G-1	72" wide griddle	6	180,000	1050	\$8,760



● = Options & Accessories
 ● = See Page 18

Thermostatic 1" Thick Counter Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12TG-1	12" wide thermostat griddle	1	30,000	225	\$2,728
TC24-24TG-1	24" wide thermostat griddle	2	60,000	375	\$3,499
TC36-36TG-1	36" wide thermostat griddle	3	90,000	510	\$5,041
TC48-48TG-1	48" wide thermostat griddle	4	120,000	653	\$6,440
TC60-60TG-1	60" wide thermostat griddle	5	150,000	900	\$7,273
TC72-72TG-1	72" wide thermostat griddle	6	180,000	1050	\$9,556

Grooved 1" Griddle Plate (adds lead time)..... Add \$725/12" section
 REAR FLUE-12 (12" Flue Riser for "all" TC12 Griddles)\$47
 REAR FLUE-24 (24" Flue Riser for "all" TC24 Griddles) \$73
 REAR FLUE-36 (36" Flue Riser for "all" TC36 Griddles)\$82
 REAR FLUE-48 (48" Flue Riser for "all" TC48 Griddles)\$90
 REAR FLUE-60 (60" Flue Riser for "all" TC60 Griddles) \$98
 REAR FLUE-72 (72" Flue Riser for "all" TC72 Griddles) \$132

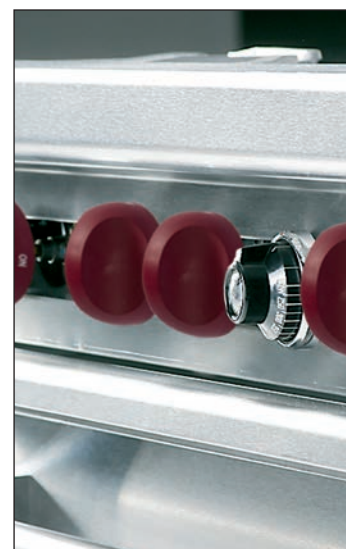
ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Combination Hot Plate & 5/8" Thick Counter Griddle

Model Number	Description (Open Burners with 5/8" thick Griddle)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC24-2-12G	(2) Open top burners & 12" manual griddle	90,000	250	\$2,375
TC24-2-12TG	(2) Open top burners & 12" thermostatic griddle	90,000	250	\$3,060
TC36-2-24G	(2) Open top burners & 24" manual griddle	120,000	360	\$3,045
TC36-2-24TG	(2) Open top burners & 24" thermostatic griddle	120,000	360	\$3,730
TC36-4-12G	(4) Open top burners & 12" manual griddle	150,000	335	\$3,355
TC36-4-12TG	(4) Open top burners & 12" thermostatic griddle	150,000	335	\$4,040
TC48-6-12G	(6) Open top burners & 12" manual griddle	210,000	415	\$4,275
TC48-6-12TG	(6) Open top burners & 12" thermostatic griddle	210,000	415	\$4,960
TC48-4-24G	(4) Open top burners & 24" manual griddle	180,000	435	\$4,285
TC48-4-24TG	(4) Open top burners & 24" thermostatic griddle	180,000	435	\$4,970
TC48-2-36G	(2) Open top burners & 36" manual griddle	150,000	450	\$4,220
TC48-2-36TG	(2) Open top burners & 36" thermostatic griddle	150,000	450	\$5,135
TC60-8-12G	(8) Open top burners & 12" manual griddle	270,000	495	\$5,310
TC60-8-12TG	(8) Open top burners & 12" thermostatic griddle	270,000	495	\$5,995
TC60-6-24G	(6) Open top burners & 24" manual griddle	240,000	515	\$5,085
TC60-6-24TG	(6) Open top burners & 24" thermostatic griddle	240,000	515	\$5,770
TC60-4-36G	(4) Open top burners & 36" manual griddle	210,000	525	\$5,340
TC60-4-36TG	(4) Open top burners & 36" thermostatic griddle	210,000	525	\$6,255
TC60-2-48G	(2) Open top burners & 48" manual griddle	180,000	540	\$5,180
TC60-2-48TG	(2) Open top burners & 48" thermostatic griddle	180,000	540	\$6,095
TC72-10-12G	(10) Open top burners & 12" manual griddle	330,000	535	\$6,525
TC72-10-12TG	(10) Open top burners & 12" thermostatic griddle	330,000	535	\$7,210
TC72-8-24G	(8) Open top burners & 24" manual griddle	300,000	585	\$6,075
TC72-8-24TG	(8) Open top burners & 24" thermostatic griddle	300,000	585	\$6,760
TC72-6-36G	(6) Open top burners & 36" manual griddle	270,000	605	\$6,095
TC72-6-36TG	(6) Open top burners & 36" thermostatic griddle	270,000	605	\$7,010
TC72-4-48G	(4) Open top burners & 48" manual griddle	240,000	615	\$5,755
TC72-4-48TG	(4) Open top burners & 48" thermostatic griddle	240,000	615	\$6,670
TC72-2-60G	(2) Open top burners & 60" manual griddle	210,000	705	\$7,280
TC72-2-60TG	(2) Open top burners & 60" thermostatic griddle	210,000	705	\$8,475

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Options & Accessories
 See Page 18

Combination Hot Plate & 1" Thick Counter Griddle

Model Number	Description (Open Burners with 1" thick Griddle)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC24-2-12G-1	(2) Open top burners & 12" manual griddle	90,000	325	\$2,775
TC24-2-12TG-1	(2) Open top burners & 12" thermostatic griddle	90,000	325	\$3,460
TC36-2-24G-1	(2) Open top burners & 24" manual griddle	120,000	485	\$3,845
TC36-2-24TG-1	(2) Open top burners & 24" thermostatic griddle	120,000	485	\$4,530
TC36-4-12G-1	(4) Open top burners & 12" manual griddle	150,000	410	\$3,755
TC36-4-12TG-1	(4) Open top burners & 12" thermostatic griddle	150,000	410	\$4,440
TC48-6-12G-1	(6) Open top burners & 12" manual griddle	210,000	490	\$4,675
TC48-6-12TG-1	(6) Open top burners & 12" thermostatic griddle	210,000	490	\$5,360
TC48-4-24G-1	(4) Open top burners & 24" manual griddle	180,000	560	\$5,085
TC48-4-24TG-1	(4) Open top burners & 24" thermostatic griddle	180,000	560	\$5,770
TC48-2-36G-1	(2) Open top burners & 36" manual griddle	150,000	620	\$5,420
TC48-2-36TG-1	(2) Open top burners & 36" thermostatic griddle	150,000	620	\$6,335
TC60-8-12G-1	(8) Open top burners & 12" manual griddle	270,000	570	\$5,710
TC60-8-12TG-1	(8) Open top burners & 12" thermostatic griddle	270,000	570	\$6,395
TC60-6-24G-1	(6) Open top burners & 24" manual griddle	240,000	640	\$5,885
TC60-6-24TG-1	(6) Open top burners & 24" thermostatic griddle	240,000	640	\$6,570
TC60-4-36G-1	(4) Open top burners & 36" manual griddle	210,000	695	\$6,540
TC60-4-36TG-1	(4) Open top burners & 36" thermostatic griddle	210,000	695	\$7,455
TC60-2-48G-1	(2) Open top burners & 48" manual griddle	180,000	758	\$6,780
TC60-2-48TG-1	(2) Open top burners & 48" thermostatic griddle	180,000	758	\$7,695
TC72-10-12G-1	(10) Open top burners & 12" manual griddle	330,000	610	\$6,925
TC72-10-12TG-1	(10) Open top burners & 12" thermostatic griddle	330,000	610	\$7,610
TC72-8-24G-1	(8) Open top burners & 24" manual griddle	300,000	710	\$6,875
TC72-8-24TG-1	(8) Open top burners & 24" thermostatic griddle	300,000	710	\$7,560
TC72-6-36G-1	(6) Open top burners & 36" manual griddle	270,000	775	\$7,295
TC72-6-36TG-1	(6) Open top burners & 36" thermostatic griddle	270,000	775	\$8,210
TC72-4-48G-1	(4) Open top burners & 48" manual griddle	240,000	833	\$7,355
TC72-4-48TG-1	(4) Open top burners & 48" thermostatic griddle	240,000	833	\$8,270
TC72-2-60G-1	(2) Open top burners & 60" manual griddle	210,000	1005	\$9,280
TC72-2-60TG-1	(2) Open top burners & 60" thermostatic griddle	210,000	1005	\$10,475

Grooved 1" Griddle Plate (adds lead time) Add \$725/12" section

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



 Options & Accessories
 See Page 18



TC48-48GGP
with optional TC48SC

Manual – 1" Thick Counter Grooved Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12GGP	12" wide Grooved Manual Griddle	1	30,000	240	\$3,370
TC24-24GGP	24" wide Grooved Manual Griddle	2	60,000	350	\$4,580
TC36-36GGP	36" wide Grooved Manual Griddle	3	90,000	490	\$5,955
TC48-48GGP	48" wide Grooved Manual Griddle	4	120,000	635	\$7,730
TC60-60GGP	60" wide Grooved Manual Griddle	5	150,000	850	\$10,486
TC72-72GGP	72" wide Grooved Manual Griddle	6	180,000	1000	\$12,582

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Thermostatic – 1" Thick Counter Grooved Griddle

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12TGGP	12" wide Grooved Thermostatic Griddle	1	30,000	240	\$3,640
TC24-24TGGP	24" wide Grooved Thermostatic Griddle	2	60,000	350	\$4,879
TC36-36TGGP	36" wide Grooved Thermostatic Griddle	3	90,000	490	\$6,352
TC48-48TGGP	48" wide Grooved Thermostatic Griddle	4	120,000	635	\$8,267
TC60-60TGGP	60" wide Grooved Thermostatic Griddle	5	150,000	850	\$11,114
TC72-72TGGP	72" wide Grooved Thermostatic Griddle	6	180,000	1000	\$13,361

- REAR FLUE-12 (12" Flue Riser for "all" TC12 Griddles) \$47
- REAR FLUE-24 (24" Flue Riser for "all" TC24 Griddles) \$73
- REAR FLUE-36 (36" Flue Riser for "all" TC36 Griddles) \$82
- REAR FLUE-48 (48" Flue Riser for "all" TC48 Griddles) \$90
- REAR FLUE-60 (60" Flue Riser for "all" TC60 Griddles) \$98
- REAR FLUE-72 (72" Flue Riser for "all" TC72 Griddles) \$132

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations



TC48-48TGGP
with optional TC48SC



TC24-24RB

Radiant Char Broiler

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12RB	12" wide radiant broiler	1	30,000	135	\$1,913
TC24-24RB	24" wide radiant broiler	2	60,000	210	\$2,493
TC36-36RB	36" wide radiant broiler	3	90,000	315	\$3,325
TC48-48RB	48" wide radiant broiler	4	120,000	420	\$4,044
TC60-60RB	60" wide radiant broiler	5	150,000	520	\$5,832
TC72-72RB	72" wide radiant broiler	6	180,000	700	\$6,597

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

● **Options & Accessories**
● **See Page 18**

Radiant Steak Broiler

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12RBS	12" wide radiant steak broiler	1	30,000	150	\$2,035
TC24-24RBS	24" wide radiant steak broiler	2	60,000	240	\$2,699
TC36-36RBS	36" wide radiant steak broiler	3	90,000	360	\$3,535
TC48-48RBS	48" wide radiant steak broiler	4	120,000	480	\$4,267
TC60-60RBS	60" wide radiant steak broiler	5	150,000	570	\$6,009
TC72-72RBS	72" wide radiant steak broiler	6	180,000	760	\$6,712

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC24-24RBS

Char Rock Broiler

Model Number	Description	Burners	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TC12-12CRB	12" wide char-rock broiler	1	30,000	135	\$1,545
TC24-24CRB	24" wide char-rock broiler	2	60,000	210	\$1,979
TC36-36CRB	36" wide char-rock broiler	3	90,000	315	\$2,815
TC48-48CRB	48" wide char-rock broiler	4	120,000	420	\$3,411
TC60-60CRB	60" wide char-rock broiler	5	150,000	520	\$4,975
TC72-72CRB	72" wide char-rock broiler	6	180,000	700	\$5,740

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TC24-24CRB

Teppan-Yaki Griddle (Translation: "Iron-Plate-Grilled")

Model Number	Description (3/4" Thick Plate)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TCTYG48	48" wide Teppan-Yaki Griddle with 3/4" plate	30,000	435	\$3,918
TCTYG60	60" wide Teppan-Yaki Griddle with 3/4" plate	30,000	600	\$4,784

Model Number	Description (1" Thick Plate)	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TCTYG48-1	48" wide Teppan-Yaki Griddle with 1" plate	30,000	580	\$5,630
TCTYG60-1	60" wide Teppan-Yaki Griddle with 1" plate	30,000	800	\$7,259

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.



TCTYG48

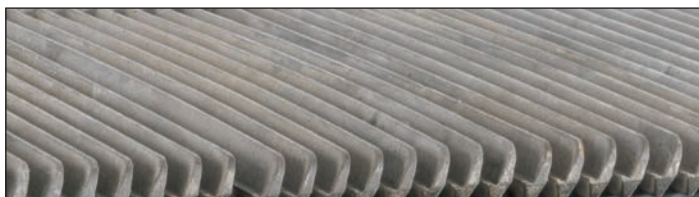
● = Options & Accessories
 ● = See Page 18

Custom Gas Counter Equipment

Base Size	Base Price
TC24	\$675
TC36	\$995
TC48	\$1,575
TC60	\$2,035
TC72	\$2,450

Custom Counter Top Configuration Options	12"	24"	36"	48"	60"
Open Burners: (2, 4, 6, 8, 10)	\$650	\$1,310	\$1,650	\$2,225	\$3,025
Griddle: (12G, 24G, 36G, 48G, 60G)	\$1,050	\$1,400	\$1,995	\$2,495	\$4,180
Hot Top: (1HT, 2HT, 3HT, 4HT, 5HT)	\$775	\$1020	\$1,545	\$1,930	\$3,335
Radiant Broiler: (12RB, 24RB, 36RB, 48RB, 60RB)	\$1,550	\$2,250	\$2,995	\$3,700	\$4,340
Char-Rock Broiler: (12CRB, 24CRB, 36CRB, 48CRB, 60CRB)	\$1,015	\$1,325	\$2,010	\$2,350	\$3,010

1" Thick Griddle Plate (adds lead time).....Add \$400/ft
 12" Griddle THERMOSTAT option, change suffix to 12TG Add \$685
 24" Griddle THERMOSTAT option, change suffix to 24TG Add \$685
 36" Griddle THERMOSTAT option, change suffix to 36TG Add \$915
 48" Griddle THERMOSTAT option, change suffix to 48TG Add \$915
 60" Griddle THERMOSTAT option, change suffix to 60TG Add \$1,195
 Grooved 1" Griddle Plate (adds lead time).....Add \$725/12" section



Optional "Steak" Grate Add \$175/12" section
 Change Model# from RB to RBS

Pricing EXAMPLE for Custom Counter. (STAND IS OPTIONAL)

Build Custom Counter Equipment from LEFT to RIGHT - Pictured Below

TMD60 + 24RB + 24G + 20B
 \$2,035 + \$2,250 + \$1,400 + \$650 = \$6,335 MSRP

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.



Custom Counter Unit shown on Stand Model TC60S

Options & Accessories
 See Page 18

GAS COUNTER EQUIPMENT OPTIONS & ACCESSORIES

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•
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•
The following set of specifications, options and accessories apply to all gas counter equipment from pages 10-17.

General Specifications

- All gas counter equipment series consist of a welded frame construction for strength and durability.
- Lift-off cast iron open top burners
- Individual 12" x 12" cast iron top grates for each burner.
- Removable crumb tray for easy cleaning.
- Models ranging from 12", 24" 36: 48: 60" and 72" are standard sizes
- All counter models are RANGE MATCH when placed on equipment stand (optional).
- Thermostat control on griddles is available
- Freight class 85.
- Fully stainless steel exterior
- 4" adjustable legs
- Gas Pressure Regulator (specify NG or LP)
- One year limited parts and labor warranty

Open Top Burners

- Cast-iron lift off two piece burners for easy cleaning.
- Rated at 30,000 BTU/hr (8.79 kW) each.
- Cast-iron venturis.
- Top grate supports located every 12" assuring the cooking top's structural integrity.
- Spill-proof pilot ignition system eliminates pilot outages and hazards associated with exposed pilots.
- Individual 12" (305 mm) x 12" (305 mm) cast-iron top grate per section.
- Controlled by a single-piece precision brass valve with infinite adjustment.
- 5" plate rail.

Griddles

- 5/8" thick polished steel plate (Thicker sizes available).
- Spatula width grease trough
- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- Each 12" section is controlled by a valve.
- Each 24" section is controlled by a thermostat.
- Manual valve control is available
- Thermostat control is available
- Large capacity grease container
- 4" plate rail.

Chrome Griddle Plate

- Add \$1,500/12" section
- Change G to GGP
- Change TG to CTGP

Counter Series - Crated Dimensions

- 12": Shipping Dim: 19"width x 40" depth x 20" height
- 24": Shipping Dim: 31"width x 40" depth x 20" height
- 36": Shipping Dim: 43"width x 40" depth x 20" height
- 48": Shipping Dim: 55"width x 40" depth x 20" height
- 60": Shipping Dim: 67"width x 46" depth x 22" height
- 72": Shipping Dim: 79"width x 40" depth x 22" height

Radiant Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- Heavy cast-iron radiants with multiple heat sinks retain heat, minimize recovery time during peak periods, and protect the burner from blockage and flare-ups. Two (2)

radiants per burner.

- Each burner is specifically baffled to reflect usable heat away from the drip pan and into the cooking zone.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- 4" plate rail.
- Single piece precision brass valves with infinite heat control.
- Spatula width grease trough.
- Easy to remove drip pans.

Char-Rock Broilers

- One heavy-duty cast-iron H-Type burner per 12" section; at 30,000 BTU/hr.
- High quality lava rocks on cast iron supports provide maximum heat retention for excellent broiling.
- Burners protected by heat shield to prevent blockage of ports and pilot.
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods.
- 4" plate rail.
- Single piece precision brass valves with infinite heat control.
- Spatula width grease trough.
- Easy to remove drip pans.

OPTION: 89015 Lava Rock Bag.....\$55

NOTE: One bag of lava rocks covers (1) 12" broiler section

Teppan Yaki Griddle

- Fully stainless steel exterior.
- 3/4" thick, and 1" thick highly polished steel plate.
- 24" (610 mm) working depth.
- One heavy duty round burner to create hot spot in the center of the griddle.
- Burner rated at 30,000 BTU's/hr.
- Spatula width stainless steel grease trough.
- Large capacity grease container.
- Gas pressure regulator.
- 4" (101.5 mm) adjustable legs.
- Gas pressure regulator (Specify NG or LP).
- One year limited parts and labor warranty.
- 1/2" stainless steel sides and rear plate splash.

OPTIONS

* Stainless steel equipment stand with stainless steel bottom shelf and chrome-plated feet.

* Stainless steel finished panel trim kit - sides and rear.

Salamander

- Two alloy steel wire mesh infra-red burners
- 20,000 BTU/hr per burner
- Each burner is individually controlled
- Each burner has a standing pilot
- 365 square inches of rack space
- Rack has 4-positions
- Available for counter, wall and range mount
- 4" adjustable legs (counter mount application)
- Chrome plated rack
- Drip pan is easily removable for cleaning

Cheesemelter

- Four rack positions
- One nickel plated shelf sized to model width
- Rapid-Fire ceramic infra-red tile burners: 20,000 BTU/hr or 30,000 BTU/hr or combination of the two, depending upon model width.
- Available as a range mount, counter mount and wall mount
- Drip pan is easily removable for cleaning
- Standing pilot ignition system

CHEESEMELTER Crated Dimensions

- 24" CM: Shipping Dim: 31"width x 31" depth x 24" height
- 36" CM: Shipping Dim: 43"width x 31" depth x 24" height
- 48" CM: Shipping Dim: 54"width x 40" depth x 24" height
- 60" CM: Shipping Dim: 67"width x 40" depth x 24" height
- 72" CM: Shipping Dim: 79"width x 40" depth x 24" height

Salamander/Cheesemelter - OPTIONS & ACCESSORIES

- ICPK (Interconnecting piping b/w SM/CM & Ranges): \$348
- Stainless steel bottom: \$90/foot
- RMK (Range Mount Kit): \$315
- CMK (Counter Mount Kit): \$230
- WMK (Wall Mount Kit): \$290
- RACK-CM24: \$110
- RACK-CM36: \$210
- RACK-CM48: \$310
- RACK-CM60: \$410
- RACK-CM72: \$510
- RACK-SM: \$268

Technical Data

- Manifold Pressure:
 - 5.0" w.c. NATURAL GAS
 - 10.0" W.C. propane gas
- Manifold Size: 1/2" N.P.T.
- 3/4 inch Gas pressure Regulator & 1/2NPT x 3/4NPT bushing supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable:
 - 0 inches from all surfaces, for open burners, CRB, RB, CM and SM
 - 0 inches from griddle sides
 - 6 inches from griddle back
- Combustable:
 - From open burners: 12 inches from all surfaces
 - From griddle: 6 inches from side, 12 inches from back
 - From CM/SM: 6 inches from side, 6 inches from back
- CRB & RB can only be installed in a non-combustible location

Full Size "Pro-Tek Series" Gas Convection Ovens

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TFCO-GM-1	Single deck full size gas convection oven, mechanical controls	60,000	635	\$7,850
TFCO-GM-2	Double deck full size gas convection oven, mechanical controls	120,000	1270	\$12,325
30636-02 *	Single deck leg kit w/Bottom Shelf (REQUIRED for SINGLE UNIT)			\$.625
80051-01 **	Extra Oven Rack			\$.130
80052-01	Oven rack slides (two)			\$.125
DVK	Direct vent kit w/under hood draft diverter			
DSK (includes short legs)	Double Stack Kit (REQUIRED for DOUBLE STACK UNIT)			\$.195
SS-BK-PT	Stainless steel Exterior Back			\$.215
CASTERS-CO	Single deck casters (2 locking, 2 non-locking)			\$.400
CASTERS-4	Double stack unit casters (2 locking, 2 non-locking)			\$.425
PT-TRANS	220V MOTOR & TRANSFORMER			\$2,500
QDSK4850	Quick Disconnect w/Restraining Device 48" long			\$.717
QDSK6050	Quick Disconnect w/Restraining Device 60" long			\$.808
PT-RSA	Rack storage assembly - single deck ONLY			\$.568

* NC when ordered with TFCO-GM-1

** NC when ordered with TFCO-GM-2

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Shipping Dimensions: 45" width x 45" depth x 49" height



TFCO-GM-1

Standard Features

- 60,000 BTU's/hr direct fired burner combustion system - Natural Gas
- 54,000 BTU's/hr direct fired burner combustion system - Propane Gas
- Unique air delivery system through a double walled baffel system allows for a very even bake on all rack positions
- Flue venting system is internal with no unsightly exterior boxes
- Unique design makes for a highly efficient oven that utilizes the maximum amount of usable heat before exuding out of the flue system
- Fully stainless steel oven interior
- Fully sealed oven cavity with positive door closure
- Heavy-duty refrigerator latch mechanism for a positive door closure
- Large front accessible and serviceable control area keeps controls cool, reducing oven failure
- Six chrome plated racks; with 12 rack positions
- Side rack slides, racks and baffles are easily removable for cleaning
- The unique single door design does not require any more aisle space than double-door models
- Available in electro-mechanical control with snap-acting thermostat (150F to 500F).
- Single door opens past 180 degrees
- Full welded angle iron construction for a structurally sound oven bottom
- Legs mounted to angle iron frame of main bottom
- Stainless steel bottom shelf comes standard with single deck oven
- Double stack kit comes standard with double stack unit
- Leg mounting and bottom shelf system allows for the easiest assembled and strongest bases in the industry
- No unsightly screws provides a sleek design; making exterior wipe down and cleaning a breeze
- Fully enclosed oven back panel
- 3/4" gas connection-regulator provided (specify NAT or LP)
- 1/2 HP 2 speed motor- 120v 1HP- 7 amps per oven.
- Shipping class 85.

Technical Data

- Manifold Pressure:
 - 5.0" w.c. NATURAL GAS
 - 10.0" W.C. propane gas
- Manifold Size: 3/4" N.P.T.
- 3/4 inch Gas pressure Regulator supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable:
 - 0" from left side and rear and surface, 2" from right side
- Combustable:
 - 1" from rear and 2" from left and right side

Full Size "Pro-Dynamic Series" Gas Convection Ovens

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
MGFCO-1S	Single deck full size gas convection oven, mechanical controls	55,000	650	\$7,250
MGFCO-2S	Double deck full size gas convection oven, mechanical controls	110,000	1300	\$14,500
SDK*	Single deck leg kit w/Bottom Shelf (REQUIRED for SINGLE UNIT)			\$.475
X-RACK	Extra Oven Rack (standard depth)			\$.130
SK** (includes short legs)	Double Stack Kit (REQUIRED for DOUBLE STACK UNIT)			\$.195
VK	Direct vent kit w/under hood draft diverter			\$.385
SS-BK-PD	Stainless steel Exterior Back			\$.215
CASTERS-SING	Set of casters (2 locking, 2 non-locking)			\$.195
CASTERS-DBL	Double stack unit casters (2 locking, 2 non-locking)			\$.135
QDSK4850	Quick Disconnect w/Restraining Device 48" long			\$.717
QDSK6050	Quick Disconnect w/Restraining Device 60" long			\$.808
RSA-PD	Rack storage assembly - single deck ONLY			\$.568
RTWIN-PD	RIGHT door with window			\$.200
SD-PD	Solid LEFT door			N/C

* NC when ordered with MGFCO-1S
 ** NC when ordered with MGFCO-2S

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Shipping Dimensions: 46" width x 46" depth x 37.5" height

Standard Features

- 55,000 BTUs/hr (16 kW) direct fired burner - natural or propane gas. (HIGHLY EFFICIENT DESIGN). SAVES ON FUEL COSTS..
- Unique air delivery system through a double-walled baffle system allows for a very even bake on all rack positions.
- Direct-fired design makes for a highly efficient oven that utilizes the maximum amount of usable heat before exuding out of the flue system.
- Electronic ignition.
- Fully sealed oven cavity with positive overlap door closure system.
- Five (5) chrome plated racks with 12 rack positions.
- Side rack slides, racks, and baffles are easily removable for cleaning.
- Dependent doors - LEFT with window.
- Full stainless steel oven interior.
- Dual oven lights.
- Cook/off/cool function switch (cool down with door open or closed).
- Oven "ready" light.
- Gas shut-off valve located on control panel.
- One (1) hour electro-mechanical timer.
- Long legs provided with single deck oven.
- Double-stack kit provided with double deck oven.
- 3/4" gas connection-regulator provided (specify NAT or LP)
- 1/2 HP 2 speed motor- 120v 1HP- 7 amps per oven.
- Shipping class 85.

Technical Data

- Manifold Pressure:
 - 5.0" w.c. NATURAL GAS
 - 10.0" W.C. propane gas
- Manifold Size: 3/4" N.P.T.
- 3/4 inch Gas pressure Regulator supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable:
 - 0" from left side and rear and surface, 2" from right side
- Combustable:
 - 1" from rear and 2" from left and right side



MGFCO-2S
shown with optional casters



MGFCO-1S



Commercial Gas Fryer

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
F3	40 lb. gas economy fryer with SS tank, SS exterior sides	90,000	185	\$2,575
F4	50 lb. gas economy fryer with SS tank, SS exterior sides	120,000	203	\$3,575
F5	70 lb. gas economy fryer with SS tank, SS exterior sides	150,000	235	\$4,575

499223-1 (extra basket for F3 & F4)\$139
499223-2 (extra basket for F5)\$150
QDSK4850 (Quick Disconnect w/Restraining Device 48" long)\$717
QDSK6050 (Quick Disconnect w/Restraining Device 60" long)\$808
266863-2 (JOINER STRIP 21in for F3 & F4)\$100
266211-1 (SS Gas Fryer Cover for F3 & F4)\$145
266211-2 (SS Gas Fryer Cover for F5)\$155
266001-1 (2-locking, 2 non-locking CASTERS)Add \$150



F3

ADD Suffix to model # for Gas Type – "N" for Natural Gas or "L" for Propane Gas.
Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Standard Features

- * Stainless steel tank with smoothed out welds.
- * Stainless steel front, top and header.
- * 1 1/4" Ball type - Full Port Drain.
- * Built-in flue deflector.
- * Efficient 30,000 BTU heat exchange tubes with high heat baffles: 3, 4 and 5 tubes available.
- * Double rod stainless steel basket hanger.
- * Stainless steel door with door stabilizer.
- * Smooth finish, high grade stainless steel sides.
- * Two (2) nickel chrome wire mesh fry baskets.
- * Invensys thermostat - 200F to 400F.
- * Auto reset high limit.
- * Six (6") inch adjustable legs.
- * Heavy construction.
- * Welded door magnet.
- * Recessed door handle.
- * Warranty 1-year parts and labor.



F4



Technical Data

- Manifold Pressure:
 - 4.0" w.c. NATURAL GAS
 - 10.0" W.C. propane gas
- Manifold Size: 1/2" N.P.T.
- Pressure Regulator is supplied in the combination valve.

Installation Clearances

- Non-combustable:
 - 0 inches from all surfaces
- Combustable:
 - 6 inches (152mm) from all surfaces
 - 16 inches (407 mm) to open burner units or any open flames.

Commercial Gas Fryer Shipping Dimensions

40 lb. & 50 lb. – 18.11"width x 32.25" depth x 42.12" height
 72lb – 23.62"width x 32.25" depth x 42.12" height



F5

Dump Station/Warming Station

Model Number	Description	Exterior Finish	Ship Wt/Lbs. (Kg = Lbs. X .454)	Price
TFDS15	Dump station	SS sides and front	105	\$1,814
TWS15	Warming station	SS sides and front	115	\$2,888

Stock Pot Ranges

Model Number	Description	Total BTU	Ship Wt/Lbs. (Kg = Lbs. X .454)	List Price
TSP18	18" wide stock pot, one top grate, (1) 3 ring burner	100,000	150	\$1,498
TSP18-2	18" wide stock pot, two top grates, (2) 3 ring burners	200,000	315	\$3,332
TSP36	36" wide stock pot, two top grates, (2) 3 ring burners	200,000	315	\$3,092
TJBSP18	18" wide stock pot, one top grate, (1) jet burner	135,000	150	\$2,037

Casters-4 (2-locking, 2 non-locking) Add \$150

QDSK4850 (Quick Disconnect w/Restraining Device 48" long) \$717

QDSK6050 (Quick Disconnect w/Restraining Device 60" long) \$808

ADD Suffix to model # for Gas Type - "N" for Natural Gas or "L" for Propane Gas.

Please specify elevation and type of gas for over 2,000-ft. altitude installations.

Standard Features

- 100,000 BTU's/hr 3-Ring Cast-Iron burner per 18" width unit
- 135,000 BTU's/hr Jet- Burner per 18" width unit
- Fully stainless steel exterior.
- Two infinite heat controlled valves per stock pot section
- Jet stock pot controlled by one infinite heat controlled valve
- Heavy duty one piece cast-iron grate, specifically designed to handle constant use.
- Continuous pilot for instant rapid fire ignition
- Full width drip tray
- Heavy duty legs or casters bolted onto the bottom of the cabinet for added stability

Technical Data

- Manifold Pressure:
 - 5.0" w.c. NATURAL GAS
 - 10.0" W.C. propane gas
- Manifold Size: 3/4" N.P.T.
- 3/4 inch Gas pressure Regulator supplied with equipment must be installed upon set-up.

Installation Clearances

- Non-combustable:
 - 0 inches from sides and rear walls
- Combustable:
 - 12 inches from sides and rear walls

Crated Dimensions

- 18" unit: Shipping Dim: 25" width x 33" depth x 31" height
- 36" unit: Shipping Dim: 43" width x 40" depth x 31" height



Shipped Worldwide

THERMA-TEK TERMS OF SALE AND ORIGINAL EQUIPMENT WARRANTY FOR INSTALLATION IN THE U.S.A. ORIGINAL EQUIPMENT WARRANTY

The Therma-Tek Corporation warrants its new product (s) to be free from defects in material and workmanship for a period of one (1) year from the original date of purchase, not to exceed eighteen (18) months from shipment from the Factory to Dealer or Owner-User provided proof of purchase and installation date being provided to Therma-Tek Corporation prior to work being performed by an authorized Therma-Tek Service agency. This warranty shall be subject to the following conditions and limitations.

1. This warranty is limited to product(s) sold to the original commercial user.
2. The liability of Therma-Tek under this warranty is limited to, at Therma-Tek's option, the replacement or repair of any part found by Therma-Tek or an authorized service agency to not be as warranted herein, provided that written notice of defects shall be supplied to Therma-Tek within fifteen (15) days of its occurrence.
3. Therma-Tek shall bear normal labor and shipping charges incurred in such repair or replacement to the extent that such is performed within a fifty (50) miles from an office of an authorized service agency of Therma-Tek, except that such obligation to bear labor charges shall not apply to products or parts installed outside the continental United States. Should service be required at times which normally involve premium labor rates, the Owner-User shall be charged for the difference between normal service/shipping rates and such premium/shipping rates. All warranted parts will be shipped standard ground; anything other than ground will be at the expense of Owner-User.
4. Therma-Tek shall have no obligation as to any product(s) which have been misapplied, (including installation for residential use), mis-handled, damaged, abused, subjected to harsh chemical action or poor water quality, modified by an unauthorized service personnel, damaged by flood, fire or other acts of God or which have the serial number removed or altered.
5. Adjustments such as calibrations, air shutter adjustment and adjustments to pilots and or burners, conversions, leveling, tightening of fasteners or utility connections, are the responsibility of the Owner-User (customer), Dealer or Certified Licensed Installer and not that of Therma-Tek.
6. These warranty periods rather than one (1) year period herein provided for other parts shall apply for the product(s) listed.
 - a. Porcelain enamel and paint – 90 days from purchase/installation.
 - b. Rubber seals, door seals, chain mechanisms, light bulbs and gaskets - 90 days from purchase/installation.
 - c. Cast-iron parts – 90 days from Purchase/Installation.
 - d. Sight glass, spark ignitors, and broiler briquettes and drip shields - 90 days from purchase/installation.
 - e. Mobile Food Truck/Trailer – equipment will have 30 days warranty after installation for any Therma-Tek products installed on mobile kitchens; or used for Mobile Food Service.
7. Therma-Tek Range Authorized Service Agencies under contract guarantee warranty work within thirty (30) days for replacement parts and/or issues after installation and receipt of service rendered. Therma-Tek Range guarantees replacement parts and or service labor for ninety (90) days after service receipt for service work being performed by an Authorized Service Agency and unit being repaired and good working condition. Authorized Service Agency may require a credit card before entering premises for non-warranted issues.
8. This states the exclusive remedy against Therma-Tek relating to the product(s) whether in contract or in tort or under any other legal theory, and whether arising out of warranties, representations, instructions, installations or defects from any cause.
9. This warranty and the liabilities set forth herein are exclusive and in lieu of all of their liabilities and warranties, expressed or implied, including but not limited to, implied warranties or merchantability and fitness for particular purpose and constitutes the only warranty of Therma-tek with respect to the product(s).
10. Therma-Tek shall not be liable, whether in contract or in tort, or under any other legal theory, for loss of use, revenue or profit, or for substitute use of performance, for incidental, indirect, or special or consequential damages or for any other loss of cost of similar type.

WARRANTY REQUIREMENT

For reliable operation and for your own safety, this professional cooking equipment must be installed by a certified/licensed contractor.

Failure to comply will void any written or implied warranty.

Should the equipment require service during the standard warranty period, the receipt proving certified installation must be made available to Therma-Tek Range for verification.

If installation was not performed by a certified/licensed contractor, be prepared to submit a major credit card for payment for proper installation prior to service.

TERMS AND CONDITIONS

Terms: Net 30 days subject to credit approval. All amounts past due are subject to 1.5% per month service charge will be applied to all invoices 30 days or more past due.

FOB: Factory

Prices: All prices are subject to change without notice. Prices do not include sales or any other local state tax.

Shipments: Shipments must be inspected for damaged cartons and shortages promptly noted upon receipt and also noted on delivery receipt. All shipment shall be inspected for hidden or concealed damage and noted and reported within ten (10) days to carriers and request an inspection at once.

Therma-Tek's responsibility for shipments ceases with acceptance by carriers and to Dealer or Owner-User. Once product is received free and clear Therma-Tek is not responsible for any hidden or concealed damages for equipment or part(s). No claims for damaged or missing parts will recognized unless written notice to Therma-Tek within ten (10) days of receipt. Therma-Tek is not responsible of repair of damaged goods created during transit, delivery and installation or created by acts of God.

Goods: Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Return Authorization ("RA") number for all returns must be placed on label and shipped back to Therma-Tek. Merchandise without an RA number will not be accepted. All authorized returns must be sent freight pre-paid. All order over sixty (60) days will not be accepted. Custom units built to buyer specifications may not be returned or cancelled.

Rush Shipments: Orders requiring next, 2nd or 3rd day priority shipments must be placed by 1:00 PM Eastern Standard Time. Rush shipment cannot be guaranteed.

Note: Since continuing product improvement is a Therma-Tek policy, the factory reserves the right to change specifications, designs and material without prior notice.



THERMA-TEK... Quality & Strength

Therma-Tek represents quality, strength and performance, backed by unparalleled warranty and continued service. We carry a reputation in the marketplace for developing and timely delivering quality, value conscious, innovative products. We continuously emphasize R&D and cutting edge product development; with a close understanding of market trends and needs.

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