

Toastmaster® Gas Griddles

Manual Control ☐TMGM24 ☐TMGM36 ☐TMGM48Thermostatic Controls ☐TMGT24 ☐TMGT36 ☐TMGT48

TMGT48

DESCRIPTION

Toastmaster manual and thermostatic countertop gas griddles are the most economical and flexible griddles in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability. Available in three different widths - 24", 36" and 48".

SPECIFICATIONS

Gas griddles are constructed with a stainless steel front panel and reinforced wall aluminized steel side panels. Griddle plate is 3/4" (1.9 cm) thick steel plate with 4-3/8" (11.1 cm) high tapered wrap-around stainless steel splash guard. Unit has 3-1/4" (8.3 cm) wide front grease trough with grease chute and a 4-1/2 qt. (4.257 L) stainless steel grease drawer. Unit is equipped with a 20,000 BTU aluminized steel burner for every 12" (30.5 cm) of width and is controlled by either manual control valve or throttling thermostat. Valve knobs are protected by a stainless steel bull nose front. A standing pilot is provided. Griddles are supplied with 4" (10.2 cm) high die cast nickel-plated legs with a 1-3/8" (3.5 cm) adjustment. Gas connection is a 3/4" (1.3 cm) N.P.T. male with a convertible pressure regulator. Units are approved for installation within 6" (15.2 cm) of combustible and non-combustible surfaces and are UL Gas Certified and UL Sanitation listed.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

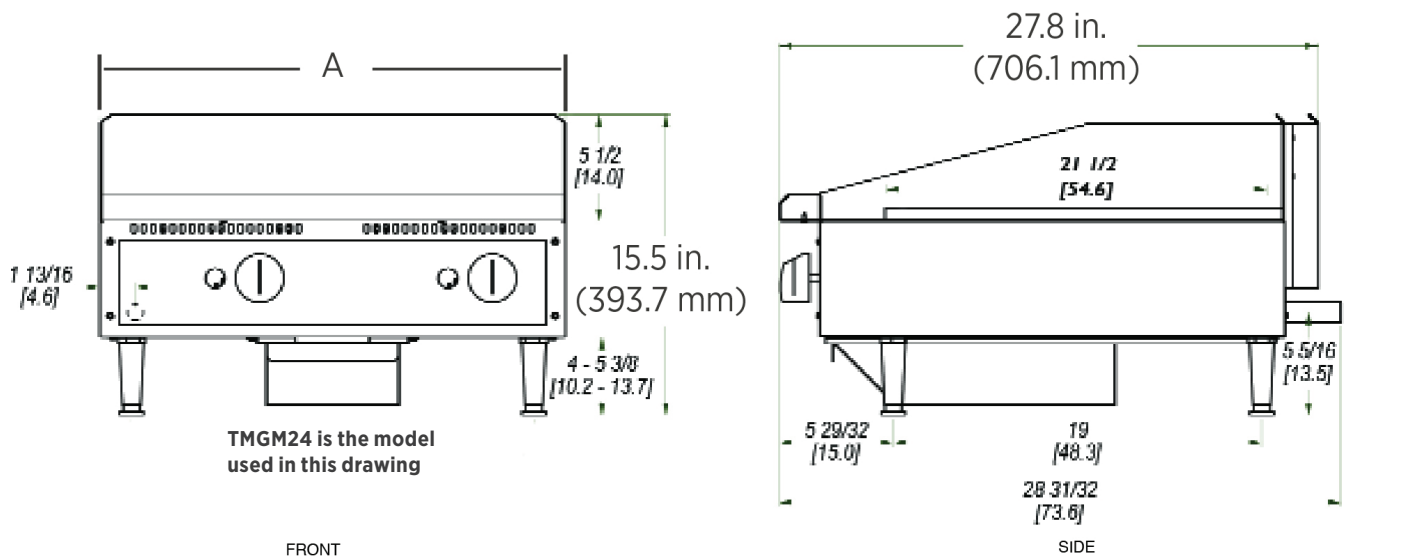
- Ultra smooth 3/4" thick polished steel plate
- Manual griddle designed with 1/4 turn manual control and standing pilot
- Thermostat griddles feature throttling thermostat that adjust from 150°- 450°F
- Available in 24", 36" and 48" widths
- High performance 20,000 BTU aluminized steel "U" shape burner every 12"
- Spatula wide 3-1/4" front grease trough and grease chute
- Stainless steel front panel, bull nose and grease drawer
- 3/4" rear gas connection and universal pressure regulator supplied. Field convertible to LP with orifices included

OPTIONS & ACCESSORIES

- Equipment stands

CERTIFICATIONS





CLEARANCES

These units can be installed on non-combustible countertops using the provided four [4] inch (102 mm) legs or on a combustible floor using a minimum 27-inch (636 mm) tall stand. The back and both sides must be at least three [6] inches (152.4 mm) from any combustible surface.

MODEL	HEIGHT ¹ in. (mm)	WIDTH [A] in. (mm)	DEPTH in. (mm)	BTU ²	PLATE DEPTH	APPROX. SHIP WEIGHT	APPROX. WEIGHT INSTALLED
TMGM24 TMGT24	15.5 (393.7)	24 (609.6)	27.8 (706.1)	40,000	21.5"	158 lb. (71.8 kg)	148 lb. (67.3 kg)
TMGM36 TMGT36	15.5 (393.7)	36 (914.4)	27.8 (706.1)	60,000		236 lb. (107.3 kg)	221 lb. (100.5 kg)
TMGM48 TMGT48	15.5 (393.7)	48 (1,219.2)	27.8 (706.1)	80,000		315 lb. (143.2 kg)	295 lb. (134.1 kg)

¹Adjustable up to 1.375 in (34.9mm) ²A convertible regulator kit is supplied for LP gas conversion

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.