



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)
TMD48-8-2	(8) open tops, (2) 20" ovens	294,000	740
TMD48-8-0-1	(8) open tops, (1) cabinet base, (1) 20" oven	267,000	650
TMD48-8-1-0	(8) open tops, (1) 20" oven, (1) cabinet base	267,000	650
TMD48-8-0	(8) open tops, (2) cabinet bases	240,000	590
TMD48-8-126	(8) open tops, (1) 26" oven, (1) 12" cabinet base	270,000	660
TMD48-12G-6-2	12" griddle, (6) open tops, (2) 20" ovens	264,000	760
TMD48-12G-6-0-1	12" griddle, (6) open tops, (1) cabinet base, (1) 20" oven	237,000	720
TMD48-12G-6-1-0	12" griddle, (6) open tops, (1) 20" oven, (1) cabinet base	237,000	720
TMD48-12G-6-0	12" griddle, (6) open tops, (2) cabinet bases	210,000	640
TMD48-12G-6-126	12" griddle, (6) open tops, (1) 26" oven, (1) 12" cabinet base	240,000	710
TMD48-24G-4-2	24" griddle, (4) open tops, (2) 20" ovens	234,000	810
TMD48-24G-4-0-1	24" griddle, (4) open tops, (1) cabinet base, (1) 20" oven	207,000	750
TMD48-24G-4-1-0	24" griddle, (4) open tops, (1) 20" oven, (1) cabinet base	207,000	750
TMD48-24G-4-0	24" griddle, (4) open tops, (2) cabinet bases	180,000	690
TMD48-24G-4-126	24" griddle, (4) open tops, (1) 26" oven, (1) 12" cabinet base	210,000	760
TMD48-36G-2-2	36" griddle, (2) open tops, (2) 20" ovens	204,000	850
TMD48-36G-2-0-1	36" griddle, (2) open tops, (1) cabinet base, (1) 20" oven	177,000	790
TMD48-36G-2-1-0	36" griddle, (2) open tops, (1) 20" oven, (1) cabinet base	177,000	790
TMD48-36G-2-0	36" griddle, (2) open tops, (2) cabinet bases	150,000	730
TMD48-36G-2-126	36" griddle, (2) open tops, (1) 26" oven, (1) 12" cabinet base	180,000	800
TMD48-48G-2	48" griddle, (2) 20" ovens	174,000	870
TMD48-48G-0-1	48" griddle, (1) cabinet base, (1) 20" oven	147,000	810
TMD48-48G-1-0	48" griddle, (1) 20" oven, (1) cabinet base	147,000	810
TMD48-48G-0	48" griddle, (2) cabinet bases	120,000	750
TMD48-48G-126	48" griddle, (1) 26" oven, (1) 12" cabinet base	150,000	820

(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)

12" Griddle THERMOSTAT option, change suffix to 12TG

24" Griddle THERMOSTAT option, change suffix to 24TG

36" Griddle THERMOSTAT option, change suffix to 36TG

48" Griddle THERMOSTAT option, change suffix to 48TG

Grooved 1" Griddle Plate (adds lead time)

Casters-4 (2-locking, 2 non-locking)

80001 (Oven Rack for 26" Oven)

80045 (Oven Rack for 20" Oven)

80054 (Conv Oven Rack)

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



Custom Gas Ranges

Base Size

TMD24
TMD36
TMD48 (2 - 20" oven)
TMD48 (1 - 26" oven)
TMD60
TMD72

Custom Range Top Configuration Options

Open Burners: (2, 4, 6, 8, 10)
Griddle: (12G, 24G, 36G, 48G, 60G)
Radiant Broiler: (12RB, 24RB, 36RB, 48RB, 60RB)
Char-Rock Broiler: (12CRB, 24CRB, 36CRB, 48CRB, 60CRB)

(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)
12" Griddle THERMOSTAT option, change suffix to 12TG
24" Griddle THERMOSTAT option, change suffix to 24TG
36" Griddle THERMOSTAT option, change suffix to 36TG
48" Griddle THERMOSTAT option, change suffix to 48TG
60" Griddle THERMOSTAT option, change suffix to 60TG
Grooved 1" Griddle Plate (adds lead time)
Casters-4 (2-locking, 2 non-locking)
Casters-6 (3-locking, 3 non-locking)
80001 (Oven Rack for 26" Oven)
80045 (Oven Rack for 20" Oven)
80084 (Convection Oven Rack)
"Steak" Grate, Change RB to RBS

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.



TMD60-2-12RB-12G-4-1-0
(optional casters shown)



☰ Options & Accessories
☰ See Page 9

GAS RESTAURANT RANGE OPTIONS & ACCESSORIES

 The following set of specifications, options and accessories apply to all restaurant gas 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.
- 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 are 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.

Restaurant Range (OPTIONS & ACCESSORIES)

- GROOVED GRIDDLE PLATE:
 - Add "GP" to Griddle model
 - e.g.: TMDS36-12TGGP-4-1N
- GGP-SCR Grooved Griddle Plate Scraper
- Extra 17" STUB BACK (N/C if in lieu of riser & high shelf)
- Extra 10" STUB BACK (N/C if in lieu of riser & high shelf)

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.