

# THERMA-TEK

R A N G E C O R P .

Therma-Tek Range Corp.  
115 Rotary Drive, Valmont Industrial Park  
West Hazleton, PA 18202

## GAS RESTAURANT RANGE 72"

### GENERAL SPECIFICATIONS

Gas medium duty range 72" (1829 mm) wide with full size oven accepting 18" x 26" (457 mm x 660 mm) sheet pans in either direction. Oven is heated by a heavy duty straight tube burner. Lift off cast iron open top burners. Individual top grates for each burner. Available 5/8 inch (16mm) thick griddle plate. Valve controlled or thermostatically controlled. Griddles are heated by a heavy duty straight burner. Available with hot tops in 12" (305 mm) sections. Hot tops are heated by heavy duty "H" burners. Aluminized oven interior. Stainless steel inner door panel and removable oven bottom. Fully stainless steel exterior. Single deck high shelf is standard.

### STANDARD FEATURES

- \* Fully stainless steel exterior including single deck high shelf.
- \* 6" (152.5 mm) adjustable legs.
- \* 5" (127 mm) stainless steel front rail.
- \* Gas pressure regulator.
- \* One year limited parts and labor warranty.

### OVEN

- \* Heavy gauge welded frame construction.
- \* Aluminized oven interior. Stainless steel inner door panel and removable oven bottom.
- \* Oven dimensions 26 1/4" wide, 27" deep, 14 5/16" high (667 mm x 686 mm x 363.5 mm).
- \* Removable chrome plated oven side racks, on range-based convection oven only.
- \* One chrome plated oven rack.
- \* Ribbed oven door for added strength.
- \* Thermostat is adjustable from 150° F to 500° F (66° C to 260° C).
- \* Heavy duty straight tube burner @ 30,000 BTU's (8.79 kW).
- \* Push button spark igniter for pilot.

### OPEN TOP BURNERS

- \* Cast iron lift off burners rated at 30,000 BTU's (8.79 kW).
- \* Spill-proof pilot ignition system.
- \* Individual cast iron top grates.
- \* Controlled by a brass valve with infinite adjustment.

### GRIDDLES

- \* 5/8" (15.875 mm) thick polished steel plate.
- \* 21 1/2" (546 mm) working depth.
- \* Spatula width grease trough.
- \* One heavy duty straight burner per 12" (305 mm) section @ 30,000 BTU's (8.79 kW).
- \* Each 12" (305 mm) section is controlled by a valve or a thermostat.
- \* Manual control is standard.
- \* Thermostat control is optional. One thermostat controls up to 24" section.
- \* Large capacity grease container with integral lid.

### HOT TOP

- \* Heavy cast hot top available in 12" (305 mm) sections.
- \* Heavy duty "H" burner per 12" (305 mm) section @ 20,000 BTU's (5.86 kW).
- \* Hot top surface is level with open top burners for easy movement of pots.

### RADIANT CHAR BROILER

- \* Cast iron H-type burner per 12" section; at 30,000 BTU/hr (8.79kW).
- \* Heavy cast-iron radiants with multiple heat sinks.
- \* Heavy-duty cast-iron grates for maximum heat retention.
- \* Single piece precision brass valves with infinite heat control.

### CHAR-ROCK BROILERS

- \* Cast iron H-type burner per 12" section; at 30,000 BTU/hr (8.79kW).
- \* High quality lava rocks on cast iron supports provide maximum heat.
- \* Burners protected by heat shield to prevent blockage of ports and pilots.
- \* Heavy-duty cast-iron grates for maximum heat retention.
- \* Single piece precision brass valves with infinite heat control.



TMD72-12-2

(Optional casters shown)

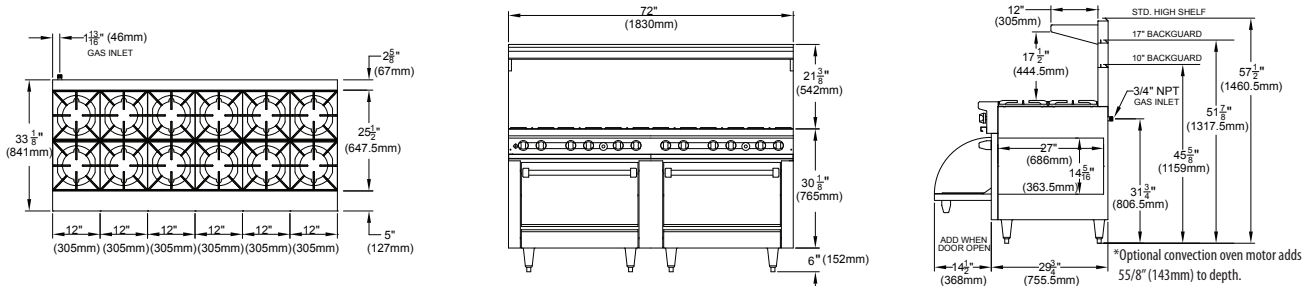
NOTE: Ranges supplied with casters must be installed with an approved restraining device.

### OPTIONAL FEATURES

- \* 6" (152.5 mm) Swivel casters.
- \* Gas flex hose w/ quick disconnect and restraining device.
- \* Extra oven rack.
- \* Range base convection oven.
- \* 17" (432 mm) High Backguard.  
No charge in lieu of high shelf.
- \* 10" (254 mm) Low Profile Backguard.  
No charge in lieu of high shelf.
- \* Thicker griddle plates are optional.
- \* Thermostat controlled griddles.
- \* Hot tops 12" sections (305 mm).



Therma-Tek Range Corp.  
115 Rotary Drive, Valmont Industrial Park  
West Hazleton, PA 18202



Crated Dimensions			
Width	Depth	Height	Cubic Feet
79" (2007mm)	45" (1143mm)	51" (1295mm)	77.4

Entry Clearance	
Crated	Uncrated
46" (1168mm)	34" (864mm)



Uncrated Exterior Dimensions			Oven Interior Dimensions			Installation Clearances From Combustibles		
Height (w/highshelf)	Width	Depth*	Height	Width	Depth	Open Burner	Sides	Rear
57½" (1461mm)	72" (1829mm)	33⅞" (841mm)	145/16" (364mm)	26¼" (667mm)	27" (686mm)	Open Burner	12" (305mm)	6" (152.5mm)
						Griddle, Hot Top, Char Broiler	6" (152.5mm)	6" (152.5mm)

Input Rating Per Burner Type (Natural and Propane Gas)							Operating Manifold Gas Pressure						
Open		Griddle		Char Broiler		Hot Top		Oven		Natural		Propane	
BTU	kW	BTU	kW	BTU	kW	BTU	kW	BTU	kW	"WC	mbar	"WC	mbar
30,000	8.79	30,000	8.79	30,000	8.79	20,000	5.86	35,000	10.25	5	12.45	10	24.9

Model Number	Description	Total BTU/Hr	Gross Weight	
			Lbs.	Kg
TMD72-12-2	Twelve open burners, two ovens	420,000	1135	516
TMD72-12-0-1	Twelve open burners, one storage base, one oven	390,000	1065	484
TMD72-12-0	Twelve open burners, two storage bases	360,000	995	452
TMD72-12G-10-2	12" griddle, ten open burners, two ovens	390,000	1160	527
TMD72-12G-10-0-1	12" griddle, ten open burners, one storage base, one oven	360,000	1090	496
TMD72-12G-10-0	12" griddle, ten open burners, two storage bases	330,000	1020	464
TMD72-24G-8-2	24" griddle, eight open burners, two ovens	360,000	1185	539
TMD72-24G-8-0-1	24" griddle, eight open burners, one storage base, one oven	330,000	1115	507
TMD72-24G-8-0	24" griddle, eight open burners, two storage bases	300,000	1045	475
TMD72-36G-6-2	36" griddle, six open burners, two ovens	330,000	1195	543
TMD72-36G-6-0-1	36" griddle, six open burners, one storage base, one oven	300,000	1125	511
TMD72-36G-6-0	36" griddle, six open burners, two storage bases	270,000	1155	480
TMD72-48G-4-2	48" griddle, four open burners, two ovens	300,000	1145	521
TMD72-48G-4-0-1	48" griddle, four open burners, one storage base, one oven	270,000	1075	489
TMD72-48G-4-0	48" griddle, four open burners, two storage bases	240,000	1005	457
TMD72-60G-2-2	60" griddle, two open burners, two ovens	270,000	1330	605
TMD72-60G-2-0-1	60" griddle, two open burners, one storage base, one oven	240,000	1260	573
TMD72-60G-2-0	60" griddle, two open burners, two storage bases	210,000	1190	541
TMD72-72G-2	72" griddle, two ovens	240,000	1420	646
TMD72-72G-0-1	72" griddle, one storage base, one oven	210,000	1350	614
TMD72-72G-0	72" griddle, two storage bases	180,000	1280	582

**Installation Notes**

This product is NOT approved for residential use. Please advise us of installation over 2000ft. (610m) altitude. Installation clearance reduction applies only where local codes permit. All Therma-Tek products are covered by a one year limited parts and labor warranty. A detailed warranty is included with the appliance or is available upon request. Installation and/or operation by other than manufacturer's recommendations may void warranty.

**NOTE:** Add suffix "N" for natural gas, and "L" for propane. Because of continuing product improvement, these specifications are subject to change without notice. Printed March 2014 in the USA.