

Quality and Strength

THERMA-TEK
RANGE CORP.



Commercial Cooking Equipment

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THERMA-TEK

Therma-Tek Range Corporation may appear to be a new company in the market, but our tradition and combined experience span more than 100 years with various managerial positions held with well-known range manufacturers within the industry.

The owners are seasoned professionals in the design, development, manufacture and sale of commercial foodservice equipment. After selling their previous company, DCS – Dynamic Cooking Systems, Inc., another well-known and established manufacturer of residential and commercial cooking equipment, the owners decided to continue their tradition of success in manufacturing the highest quality foodservice cooking equipment with the formation of Therma-Tek Range Corporation.

Our products carry this vast experience behind them, which sets them far ahead of our competition.

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

When you buy Therma-Tek, you are assured of a sound product that performs to the satisfaction of a professional chef who is seeking cooking equipment that features built-in durability, designed by experts with a vast knowledge in the commercial foodservice industry.

Visit us online at www.therma-tek.com for additional information and continued product line updates.

STANDARD FEATURES



- All stainless steel exterior.
- Front valve panel is a separate piece that is easily removable by removing (4) screws.
- Glass-filled burgundy color polyester knobs with a light orange peel texture, cool to the touch.
- 5" fully flush landing ledge for extra work space.
- Stainless steel single high-shelf.
- Steel frame for superior durability.
- Heavy-duty channel grate supports provide added structural frame strength.
- Available with standard or convection ovens, cabinet bases.
- One year parts and labor warranty.
- Available in 24", 36", 48", 60", and 72" width models, with custom tops.

THERMA-TEK RESTAURANT RANGES



Design your range tops and bases from various options to fit your unique menu requirements

CUSTOM TABLE RANGES



TOP FEATURES

- Heavy duty, 12"x12" cast-iron half-grates; fully leveled for easy pan sliding.
- Heavy duty two piece cast-iron 30,000 BTU/hr open top burners.
- One fully-concealed standing pilot, centered between front and rear burners. Burners light within seconds with the aid of 304 stainless steel flash-tubes.
- Highly polished griddles with a 3" stainless steel grease trough. Straight two-burner rated at 30,000 BTU/hr per burner.
- Comes in 12-inch width increments.
- Radiant broiler top with heavy cast iron cooking radiants. Each 12" section is fired by a 30,000 BTU/hr heavy duty cast iron H-burner.
- Heavy steel open burner channel supports for added structural strength and pan support.



OVEN FEATURES

- Standard ovens are available in two sizes:
 - 26" oven (26 1/4" wide, 27" deep, 14 1/4" high) uses an efficient 30,000 BTU/hr heavy-duty straight tube burner.
 - 20" oven (20" wide, 27" deep, 14 1/4" high) uses a 27,000 BTU/hr heavy-duty straight tube burner.
- Convection ovens are 26 1/4" wide by 23 7/8" deep by 14 1/4" high (66.7cm x 60.6cm x 36.2cm) and use a powerful 30,000 BTU/hr straight tube burner.
- Throttling type thermostat with temperature range of 150°F - 500°F (66°C - 260°C).
- Durable, easy to clean, aluminized steel oven interior, with stainless steel oven bottom and door line.
- Ribbed oven door for added strength.
- Channeled oven-side liners designed for superior strength and to create an opening for heat to get into the oven evenly.
- Removable stainless steel oven bottom with stainless steel heat diffuser.
- Bright nickel coated racks and removable rack guides on convection oven bottom.
- Oven's protective heat barrier prevents cold spots.
- Piezoelectric igniter for easy pilot ignition.
- Tough heavy duty springed doors are made to withstand constant daily abuse. Built to drop open and kick close!
- Extremely high quality, industrial style oven door handle that is 1 1/4" diameter (18 gauge) type steel and wall-brushed finished. This makes for a more durable handle that has a much better feel than the smaller style handle.
- Incredibly reliable ovens with rear venting for consistent cooking temperatures.

RAISED BROILER/GRIDDLE

- 24" raised broiler/griddle available on 60" model with a 5/8" highly polished griddle plate, heated by three 15,000 BTU/hr tube burners (total 45,000 BTU/hr) equipped with 1/2" diameter steel rod to deflect the heat. Large chrome plated broiler rack and attached drip tray are easily removable for cleaning. Removable grease can with integrated/spill-proof lid. Large grease trough.



STANDARD FEATURES

- All stainless steel front, sides, landing ledge, and drip pan handles.
- Heavy gauge, welded, angle iron and channel frame construction.
- 5" fully flush landing ledge for extra work space.
- 4" adjustable N.S.F.-approved legs.
- Welded angle iron frame for superior durability.
- Glass-filled burgundy color polyester knobs with a light orange peel texture, cool to the touch.
- Designed for easy installation and cleanup.
- One year parts and labor warranty.
- Available in 12", 24", 36", 48", 60", and 72" width increments.

THERMA-TEK COUNTER SERIES



CHAR ROCK BROILER

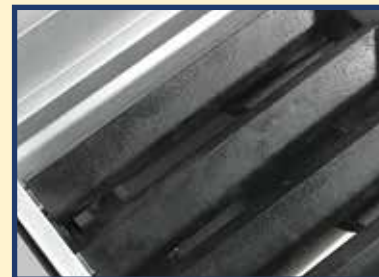


RADIANT BROILER



- Spatula width grease trough.
- 4" adjustable legs.
- Heavy-duty, cast-iron H-burner at 30,000 BTU/hr per 12" section.
- Adjustable height.
- Heavy durable cast-iron grates that retain heat during peak periods.
- Lava rocks spread evenly across cast-iron waffle grates provide maximum flavor to cooking products.

- Spatula width grease trough.
- 4" adjustable legs.
- Heavy-duty cast-iron H-burner at 30,000 BTU/hr per 12" section.
- Adjustable height.
- Heavy duty cast-iron grates.
- Heavy cast-iron radiants that retain heat, minimize recovery time during peak periods, and are easy to clean.
- Optional reversible "steak grate" with integrated grease runners for grilling and marking meats.





GRIDDLE



HOT PLATE



STEP UP

- 5/8" highly polished griddle plate.
- Spatula width grease trough.
- One 30,000 BTU/hr straight tube burner per 12" griddle section provides maximum heat to surface area.
- Large grease can with integral lid for easy handling and cleaning.
- 150°- 450° thermostat option for controlled cooking.
- Thicker 1" plates and grooved plates available.

- 30,000 BTU/hr lift-off, two piece, cast-iron burner, per 12"x12" section.
- 12"x12" heavy-duty cast-iron half grate.
- Heavy-duty front-to-back supports provide structural strength and additional support to grates.
- Hot plate designed to easily slide pans across entire surface.



THERMOSTATIC GRIDDLES

COMBINATION COUNTER UNIT

Available with a myriad of options

- Available in sizes: 24", 36", 48", 60", and 72" widths.
- Available options: open burner, griddles, and radiant broiler



TC60-24RB-24G-2 (shown)

STANDS

Available in 24", 36", 48", 60", and 72" width increments.

THERMA-TEK COUNTER SERIES



STOCK POT



JET BURNER
STOCK POT



TEPPAN-YAKI
GRIDDLE

- The stock pot comes with one 100,000 BTU/hr 3-ring cast-iron burner per 18" width unit. Double width or double depth are also available.
- The jet burner stock pot comes with a powerful 135,000 BTU/hr jet burner.
- All stainless steel exterior, including cabinet base.
- Two infinite heat controlled valves in stock pot; while the jet burner unit comes equipped with one infinite control.
- Heavy one-piece cast-iron grate specifically designed to handle constant abuse.
- Continuous pilots for instant ignition.
- Full width drip tray.
- Heavy duty legs or casters bolted to bottom of cabinet for added stability.

- Fully stainless steel exterior.
- $\frac{3}{4}$ " thick, and 1" thick highly polished steel plate.
- 24" (610 mm) working depth.
- One heavy duty round burner to create a hot spot in the center of the griddle.
- Burner rated at 30,000 BTU/hr.
- Spatula width stainless steel grease trough.
- Large capacity grease container.
- Gas pressure regulator.
- 4" (101.5 mm) adjustable legs.

“Thermal Technology at its best”



CHEESE MELTER

- Four adjustable rack positions.
- One nickel-plated shelf, sized to model width.
- Available in 24", 36", 48", 60", and 72" widths. Larger optional sizes available.
- Rapid fire ceramic infra-red tile burners: 20,000 BTU/hr or 30,000 BTU/hr or combination of the two depending upon model widths.
- Available as range mount, counter mount and wall mount.
- Drip pan is easily removable for cleaning.
- Standing pilot ignition system.



SALAMANDER

- Two alloy steel wire mesh infra-red burners, individually controlled.
- 20,000 BTU/hr per burner; with its own standing pilot.
- 365 sq/in of rack space; with four rack positions.
- Chrome-plated rack.
- Drip pan is easily removable for cleaning.
- Available as range mount, counter mount and wall mount.
- Extremely strong and reliable carriage assembly and handle.
- Designed to withstand years of constant use.





MGFCO-1S

PRO-DYNAMIC SERIES

- 55,000 BTU/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.
- Available as a single unit or can double stack as well.

CONVECTION OVENS

Full-Size Gas Convection Ovens (Double Decks also available)

STEAM COOKING EQUIPMENT

OVENS

GAS, ELECTRIC or HIGH EFFICIENCY
3, 5, 10, 16 Pan Capacity
FEATURES Depending on Model

- De-lime mode power setting
- Automatic blow-down
- Split water line, 3/8" "Y" strainer
- Thermostatic cooling system
- Single drain connection
- Electronic ignition
- Rear flanged feet
- Redundant controls and generator
- Stainless steel steam generator(s)
- Safety relief valve
- Patented technology
- Steam diffuser plate
- Manual controls
- 304 SS exterior
- Heavy-duty slam-able door
- Cut-off switch when door opens
- De-liming ports on generator
- 316 stainless steel cavity

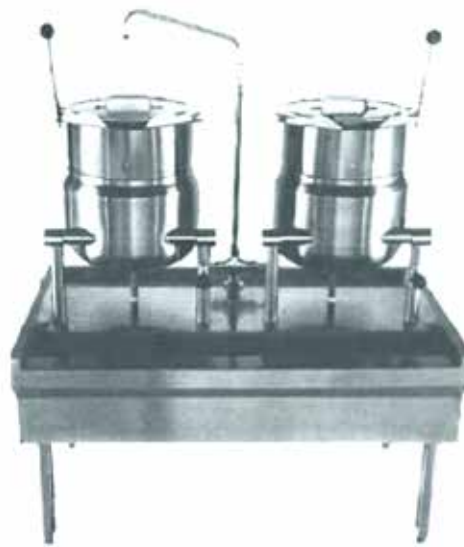


STEAM COOKING EQUIPMENT

KETTLES

GAS, ELECTRIC, DIRECT STEAM
6, 10, 12, 20, 30, 40, 60, 80 & 100 Gal(s)
FEATURES Depending on Model

- Fully jacketed or 2/3 jacketed
- Long-lasting stainless steel construction
- Removable elements – Electric models
- Power switch, temp-control w/pilot light
- Vacuum pressure gauge, safety valve
- Low water shut-off w/indicator light
- Temperature ranges from 165F to 285F
- Tilting kettles up to 90 degrees
- Counterbalanced hinged cover & 2" sanitary draw-off valve
- Fully insulated



STEAM COOKING EQUIPMENT

SKILLETS

GAS or ELECTRIC
12, 16, 30 and 40 Gal(s)
FEATURES Depending on Model

- Manual Tilt or Electric Tilt
- Pour Strainer
- 4" Vent Port
- Gas units w/Electric Ignition
- All stainless steel exterior
- Permanently lubed tilting mechanism
- Stainless steel cover with spring assist hinges, full width handle, no-drip condensate guide and vent port with spring cover
- 5/8" stainless steel clad plate cooking surface with 10 gauge sides
- NEMA-2 control enclosure
- Gas models standard with solid state multi-trial DSI type Electric Ignition and Solid State Temperature Controls





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