

thor

Griddles



Thor Gas Range answers the needs of modern, busy catering establishments for reliable, well built equipment that offers flexibility, performance, style and value for money. Thor equipment has been designed with safety, ease of operation and performance as paramount. Thor has a stylish and robust modular design, constructed of high quality brushed stainless steel, large “cool to touch” dials, large heavy duty adjustable feet and easy to clean and remove accessories.

The Thor Griddle provides a polished steel cooking surface for the best results in grilling. Breakfast, lunch or dinner the Thor griddle offers flexibility for your menu needs.

Product Features

- Stainless steel construction and finish
- Polished steel cooking surface
- Manually controlled, Independent cooking zones
- Standing pilot light
- Large, robust dial controls
- Stainless steel burners
- Burner safety valves
- Removable waste tray
- Heavy duty adjustable feet
- 3/4" rear gas connection

Optional Features:

- Thermostat control valve
- Flame failure
- Full size back flue guard
- Stand with undershelf

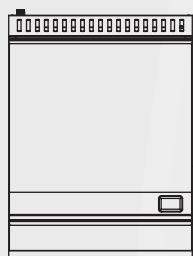
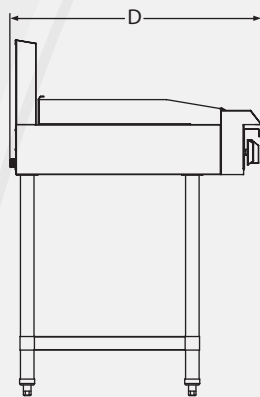
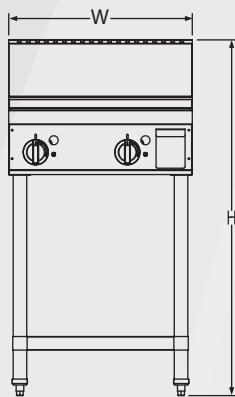
Gas Griddles



(Stand Ordered Separately)



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Product Code	'U' Shape Burners	Griddle Surface	Btu/hr		Product Overall Dimensions (mm/inch)		
					Width	Depth	Height
TR-G15	1	380 x 508 mm 15" x 20"	NAT 30000	LP 30000	380/15	835/32.9	1185/46.6
TR-G24	2	610 x 508 mm 24" x 20"	60000	60000	610/24	835/32.9	1185/46.6
TR-G36	3	915 x 508 mm 36" x 20"	90000	90000	915/36	835/32.9	1185/46.6
TR-G48	4	1220 x 508 mm 48" x 20"	120000	120000	1220/48	835/32.9	1185/46.6

- Burners
'U' shape burners-30,000 Btu
- Gas connection
3/4 male, all units supplied with Natural and LP gas regulator (AUS and USA market)
- Installation: allow 100mm for gas regulator at rear of unit

- Net weight 80Kg
- Packing data
660mm width x 980mm depth x 440mm height
Gross weight 95Kg
- Back Flue 280mm
Side Splash Guard 83mm
- Feet 30mm adjustable

The dimensions given are reference dimensions only. Due to a continuous program of product improvement, United Foodservice Equipment reserves the right to make product changes without notice.

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