



Specifications

F.O.B Sedalia, Missouri 65301



G-6-CBPG

Shown w/optional maple cutting board

OPTIONS:

- 14 gauge tops
- 10" wide maple carving board, stainless steel brackets
- Thermostat. Robertshaw - T-TH
- Special height legs - T-SP-HT-LEGS
- Serving shelves T956-x, T956-460-x, T956-461-x
- Adaptor plates - T31, T32, T33
- Spillage Pans - 576, 676
- Telescope covers - 546, 548
- 3 bar tray slides - TS3BTS-FX/HD-x
- Solid tray slide - TSOLID-FX/HD-x
- Veneered panels - T-x-P
- Powder coat paint colors
- 7" wide maple cutting board
- 10" wide stainless steel shelf
- 7" wide stainless steel shelf
- 1/2" poly cutting surface added to shelf
- Designer series food shields - TS530, TS540, TS550, TS560, TS570, TS580

AGENCY LISTINGS:



DUKE MANUFACTURING CO. 2305 N. Broadway St. Louis. MO 63102

800.735.3853 Toll Free 314.231.5074 Fax www.dukemfg.com

Approval Stamp(s):

PRODUCT INFORMATION:

PROJECT: _	
ITEM:	

MODEL:

Thurmaduke[™] Steamtables Hot Food Units - Gas - Standard

- G-2-CBPG/G-2-CBSS 2 top openings G-3-CBPG/G-3-CBSS 3 top openings G-4-CBPG/G-4-CBSS 4 top openings G-5-CBPG/G-5-CBSS 5 top openings
- G-6-CBPG/G-6-CBSS 6 top openings

TOP:

- One piece. 16 gauge, 300 Series stainless steel
- Top openings die stamped. 12" x 20"

HEAT COMPARTMENTS:

- Individual burners
- Individual adjustable gas valves
- Individual galvanized steel radiation plates
- Safety pilots
- Gas pressure regulator for unit
- 2500 BTU/hour per burner
- 12" x 20" stainless steel liner, 8" deep

BODY AND INTERIOR SHELF:

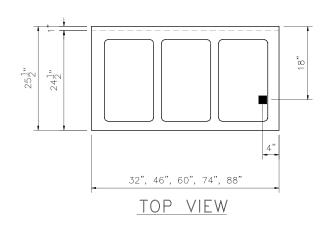
- 300 Series stainless steel or paint grip steel
- End panels die-stamped
- 6" polished stainless steel legs
- 300 series stainless steel vented control panel
- Wire knob guards

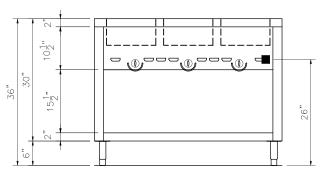
SHORT FORM SPECIFICATIONS:

Thurmaduke[™] Steamtables - Hot Food - Gas -Standard Top shall be constructed of one piece 16 gauge, 300 Series stainless steel. Each top opening shall be die-stamped with raised beaded edges, measuring 12" x 20". Body shall be constructed of 20 gauge, 300 Series stainless steel or paint grip steel with powder coat paint, as specified. Body parts made into panels by forming edges into angles and channels which are welded together to provide structural strength. End panels die-stamped with square corners, side opposite operator fully enclosed. Bottom shelf to be of heavy gauge steel, same as body panels, with edges flanged down at back and ends. Bottom shelf has clearance of 15-1/2". Each heat compartment liner shall be die-formed, 8" deep, fabricated of heavy gauge stainless steel and insulated on all four sides with 1" fiberglass. Each compartment shall have individual burners, rated at 2500 BTU/hour, for use with natural or propane. Safety pilots standard. Burners to be controlled by adjustable gas valve, with adjustable pilot light. Galvanized steel radiation plate shall be furnished in each heat compartment, with gas pressure regulator provided with each unit to eliminate varying flame heights. Specify Natural or Propane when ordering. 6" polished stainless steel legs adjustable to 7-1/4", to be furnished. CASTERS NOT AVAILABLE ON GAS UNITS.

Catalog No. TST-STGASHO1







FRONT VIEW

DIMENSIONS:

M	odel	Ler	ngth	Wi	dth	Не	ight	Top Cube		Weight	
Enameled	Stainless	in.	cm	in.	cm	in.	cm	Open- ings	ft. Crated	lbs.	kg
G-2-CBPG	G-2-CBSS	32	81.3	25-1/2	64.8	36	91.4	2	27.0	210	95.5
G-3-CBPG	G-3-CBSS	46	116.8	25-1/2	64.8	36	91.4	3	38.1	264	120.0
G-4-CBPG	G-4-CBSS	60	152.4	25-1/2	64.8	36	91.4	4	49.2	344	156.4
G-5-CBPG	G-5-CBSS	74	188.0	25-1/2	64.8	36	91.4	5	60.2	4335	196.8
G-6-CBPG	G-6-CBSS	88	223.5	25-1/2	64.8	36	91.4	6	71.3	527	239.5

NOTE: Specify natural gas or propane gas when ordering. For high altitude orifice, specify elevation. Sliding doors NOT available, casters not available



'Your Solutions Partner"

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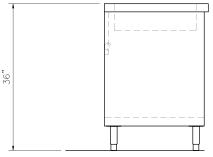
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Thurmaduke[™] Steamtables Hot Food Units - Gas - Standard

G-2-CBPG/G-2-CBSS	2 top openings
G-3-CBPG/G-3-CBSS	3 top openings
G-4-CBPG/G-4-CBSS	4 top openings
G-5-CBPG/G-4-CBSS	5 top openings
G-6-CBPG/G-5-CBSS	6 top openings

POWER SUPPLY					
Model	# of Burners	Total BTU			
G-2-CBPG/SS	2	5,000			
G-3-CBPG/SS	3	7,500			
G-4-CBPG/SS	4	10,000			
G-5-CBPG/SS	5	12,500			
G-6-CBPG/SS	6	15,000			
GAS CONNECTION - 1/2" I.P.S					



RIGHT SIDE VIEW

FREIGHT CLASS: 150

NO combustible materials should be stored on the bottom shelf of gas unit

Central Restaurant Products

Specification subject to change