Specifications

F.O.B Sedalia, Missouri 65301



Shown w/optional maple cutting board

OPTIONS:

- 14 gauge tops
- Thermostat. Robertshaw
- Adaptor plates
- Spillage Pans
- Veneered panels
- Powder coat paint colors
- ☐ 7" stainless steel or maple carving boards
- 10" stainless steel or maple carving boards
- □ 1/2" poly cutting surface added to stainless steel carving board
- Foodshields
- ☐ Trayslides and Carving Boards

Approvai Stamp(s):	

PRUDUCI	INFUKMATIUN:

PROJECT: _______
ITEM: ______
QUANTITY: _____

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
- 3500 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
- 6" polished stainless steel adjustable legs
- Stainless steel vented control panel
- Wire knob guards

AGENCY LISTINGS:





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

800.735.3853 Toll Free 314.231.5074 Fax www.dukemfg.com

SHORT FORM SPECIFICATIONS:

Thurmaduke® Steamtables - Hot Food - Gas - Standard Top shall be 16ga, 300 series Stainless Steel flanged down edges, flush at ends, 20ga s/s body & under shelf, with 15-1/2" opening for storage, s/s dry heat wells pan openings to be 12" x 20"x 8" deep, die-stamped, insulated on all sides, each opening with burner for natural or propane, rated at 2500 BTU, with gas valve, regulator, auto safety pilot, 6" Stainless adjustable legs.

NOT AVAILABLE WITH CASTERS OR DOORS.

SS-DM-00020-TST-04

Thurmaduke

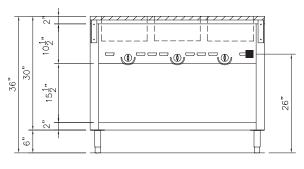
32", 46", 60", 74", 88" TOP VIEW

MODEL:

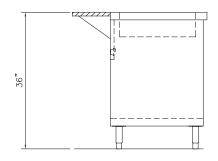
Thurmaduke® Steamtables Hot Food Units - Gas - Standard

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-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 CONNECT	TON - 1/2" I.P.S					



FRONT VIEW



RIGHT SIDE VIEW

FREIGHT CLASS: 150

DIMENSIONS:

Model		Ler	ıgth	Wi	dth	He	Height	Тор	Cube ft.	Weight	
Enameled	Stainless	in.	cm	in.	cm	in.	cm	Openings	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

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



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

800.735.3853 Toll Free 800.231.1130 In Missouri 314.231.5074 Fax www.dukemfg.com