

Countertop Gas Charbroilers

Radiant Charbroilers:

TMDC2400, TMDC2400P, TMDC3600, TMDC3600P, TMDC4800, TMDC4800P

Lava Rock Charbroilers:

TMDCL2400, TMDCL2400P, TMDCL3600, TMDCL3600P, TMDCL4800, TMDCL4800P

Models shown may ship UPS

Standard Features:

- Stainless steel front including top rail
- · Aluminized steel rear and sides
- Adjustable flame per 12" cooking zone
- Reversible double branding grates
- Full crumb tray for easy cleaning
- 4" steel legs
- 3/4" rear gas connection
- · Natural gas or LP
- Wide or narrow branding by inverting grates. (1/4" or 1/8")
- Narrow grates have drain channels
- Lava rock units include 1 bag of lava rock per 12" section



TMDCL2400

Application:

Toastmaster's Countertop Gas Charbroilers are the most economical and flexible countertop charbroiler in the food service industry. They offer unsurpassed performance, combining a proven control system with Toastmaster quality and durability. Available in 3 different sizes - 24", 36" and 48".

General Information:

Both standard radiant units and lava rock units are available in natural or LP gas configurations. Lava rock units include 1 bag of lava rock per 12" section.

Electrical:

None required.

Heating:

U shaped burner is controlled by independent control of flame. One standing pilot services each burner. A 3/4" rear connection is standard. Area over burners is covered by stainless steel radiant.

Each burner is rated for 30,000 BTU/hr for natural gas and 30,000 BTU/hr for propane gas. The TMDC units have one U shaped burner per 12" of charbroiler.

The TMDC24's have a total of 2 burners, the TMDC36's have a total of 3 burners and the TMDC48's have a total of 4 burners.

Dual branding cast iron grates are reversible, allowing for a 1/4" or 1/8" brand.

Construction:

Stainless steel front including top rail, with aluminized steel rear and sides. Full crumb tray for easy cleaning. Narrow grates have drain channels.

Controls:

One front panel mounted control knob per burner, to allow adjustable flame height. One burner per 12" of charbroiler

Cleanability:

- Stainless steel front for durability and easy cleanup.
- Easy access to grease drawer.

Warranty:

Warranted for one year covering parts and labor. Call factory for warranty authorization.







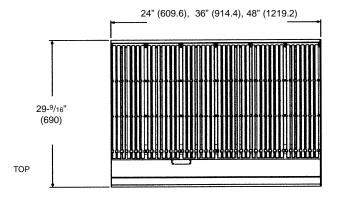
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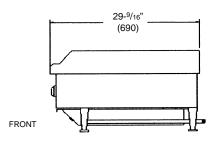
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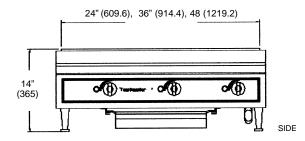
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All units are shipped with NAT configuration. A universal pressure regulator is shipped loose with the unit including LP orifice for field conversion.

Models shown may ship UPS







Radiant Charbroilers

Model Number	TMDC2400	TMDC2400P	TMDC3600	TMDC3600P	TMDC4800	TMDC4800P
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	24"	24"	36"	36"	48"	48"
BTU/hr	60,000	60,000	90,000	90,000	120,000	120,000
Weight	215 lbs.	215 lbs.	255 lbs.	255 lbs.	310 lbs.	310 lbs.
Dimensions	24" W x 16" H x 27-9/16" L	24" W x 16" H x 27-9/16" L	36" W x 16" H x 27-9/16" L	36" W x 16" H x 27-9/16" L	48" W x 16" H x 27-9/16" L	48" W x 16" H x 27-9/16" L

Lava Rock Charbroilers

Model Number	TMDCL2400	TMDCL2400P	TMDCL3600	TMDCL3600P	TMDCL4800	TMDCL4800P
Gas Type	Natural	LP	Natural	LP	Natural	LP
Cook Zone Size	24"	24"	36"	36"	48"	48"
BTU/hr	60,000	60,000	90,000	90,000	120,000	120,000
Weight	235 lbs.	235 lbs.	285 lbs.	285 lbs.	340 lbs.	340 lbs.
Dimensions	24" W x 14" H x 27-9/16" L	24" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	36" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L	48" W x 14" H x 27-9/16" L

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