



Countertop Electric Griddles

TECG732467, TECG732470, TECG733667, TECG733670, TECG734867, TECG734870

Standard Features:

- 1/2" griddle plate
- Adjustable temperature control from 150-450°F
- Thermostat with positive "OFF" position
- Stainless steel front, top an sides, including top rail
- Aluminized steel rear
- 4" steel legs
- Stainless steel grease trough
- 3-1/2" rear and side splash guards
- Griddle capacity is: 24", 36", 48" Wide (7324, 7336, 7348) Wide 24" Long

Model Shown: May ship UPS

Application

The Toastmaster Countertop Electric Griddle is the most economical and flexible Countertop Griddle in the food service industry. It offers unsurpassed performance, combining a proven control system with Toastmaster quality and durability. Available in three different sizes: 24", 36", and 48".

Heating:

Heating is accomplished by performed tubular heating elements that are pressure clamped to the underside of the griddle surface. The heaters are designed to provide perimeter heat to assure even heating.



Standard Features:

- Stainless steel front, top and sides, including top rail
- Aluminized steel rear
- 4" steel legs
- Griddle capacity is: 24", 36", 48" Wide x 24" depth to 7324, 7336, and 7348 respectively.
- 1/2" thick polished rolled steel plate with 4" high rear and side splash guards
- Full width stainless steel grease trough mounted at the front of of the cooking surface
- Griddle temperature controlled by thermostat adjustable from 150°F to 450°F, with indicator light per thermostat

Electrical:

All electrical connections are made to terminal block in compartment at rear. Knockouts located adjacent to terminal block. Available 208/240V AC 1-phase or 480V AC 3 phase.



Stainless steel front including top rail, with aluminized steel rear and sides. Full width stainless steel grease trough and easy to access grease drawer. 3-1/2" rear and side splash guards.

Controls:

Temperatue is controlled by thermostat adjustable from 150°F to 450°F with a positive "OFF" position. A cycle light is associated with each thermostat.

Warranty:

Product warranty includes one year parts and labor. (USA only) Call factory for warranty authorization.

Cleanability:

- Full with stainless steel grease trough mounted in front of the unit
- Grease trough drains through grease chutes into drawer type receptacle.



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Model Number	TECG732467*	TECG732470	TECG733667*	TECG733670	TECG734867*	TECG734870
Supply	480 V 3 Phase	208/240 V 3 Phase	480 V 3 Phase	208/240 V 3 Phase	480 V 3 Phase	208/240 V 3 Phase
Current Draw (Amps)	480/3 - 18.8 480/1 - 21.7	208/3 - 32.6 240/3 - 37.5 208/1 - 37.6 240/1 - 43.3	480/3 - 22.4 480/1 - 34.2	208/3 - 39 240/3 - 44.9 208/1 - 59.2 240/1 - 68.5	480/3 - 31.1 480/1 - 44.8	208/3 - 54.1 240/3 - 62.2 208/1 - 77.9 240/1 - 89.7
Total KW	10.4	208/3 - 7.8 240/3 - 10.4 208/1 - 7.8 208/1 - 10.4	16.4	208/3 - 12.3 240/3 - 16.4 208/1 - 12.3 208/1 - 16.4	21.5	208/3 - 16.2 240/3 - 21.5 208/1 - 16.2 208/1 - 21.5
Incoming Supply AWG (min)	480/3 - 12 480/1 - 10	208 V - 8 240 V - 8	480/3 - 10 480/1 - 8	208/3 - 8 240/3 - 6 208/1 - 4 240/1 - 4	480/3 - 8 480/1 - 8	208/3 - 8 240/3 - 8 208/1 - 6 240/1 - 6
Cook Zone Size	24"	24"	36"	36"	48"	48"
Weight	162 lbs.	162 lbs.	230 lbs.	230 lbs.	340 lbs.	340 lbs.
Dimensions	24" W x 16-5/8" H x 28-1/8" L	24" W x 16-5/8" H x 28-1/8" L	36" W x 16-5/8" H x 28-1/8" L	36" W x 16-5/8" H x 28-1/8" L	48" W x 16-5/8" H x 28-1/8" L	48" W x 16-5/8" H x 28-1/2" L

* May require additional lead time

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

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Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

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