



GAS GRIDDLE

Manual Models

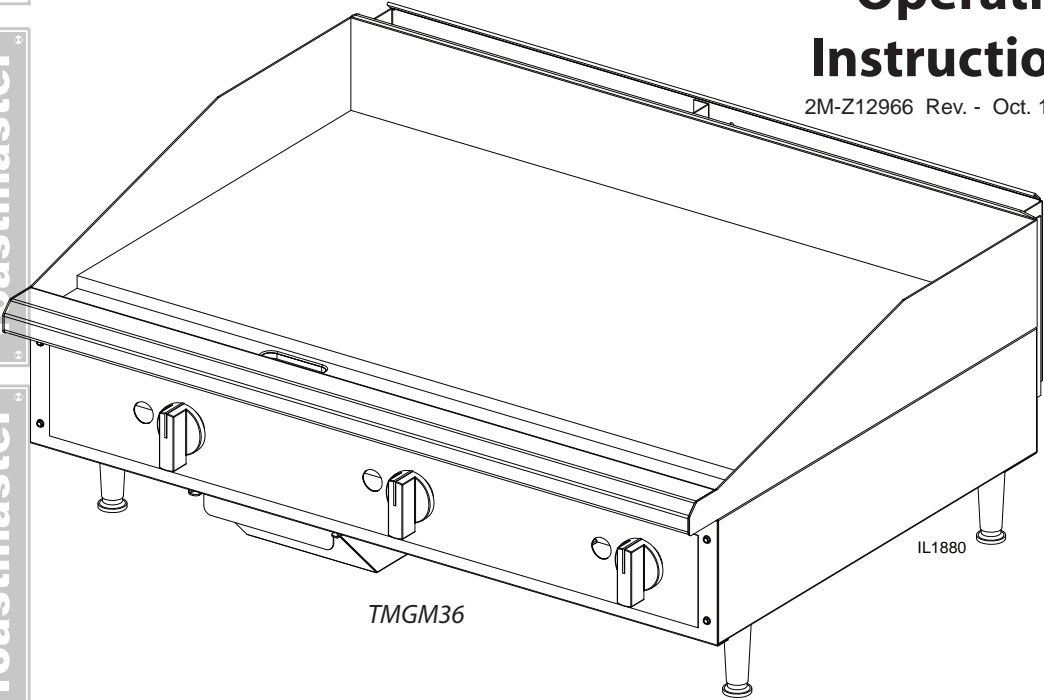
TMGM24, TMGM36, TMGM48

T-Stat Models

TMGT24, TMGT36, TMGT48

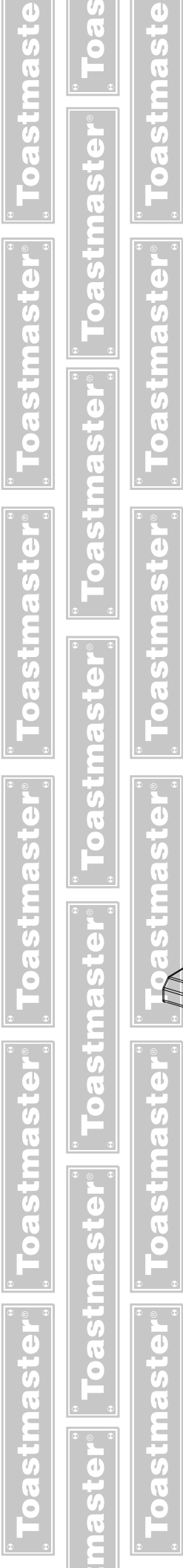
Installation and Operation Instructions

2M-Z12966 Rev. - Oct. 1, 2009



TMGM36

IL1880



SAFETY SYMBOL



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

RETAIN THIS MANUAL FOR FUTURE REFERENCE NOTICE

Using any part other than genuine Toastmaster factory supplied parts relieves the manufacturer of all liability.

Toastmaster reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Toastmaster exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.

MAINTENANCE AND REPAIRS

Contact your local authorized service agent for service or required maintenance.

Please record the model number, serial number, voltage and purchase date in the area below and have it ready when you call to ensure a faster service.

Model No. _____

Serial No. _____

Voltage _____

Purchase Date _____

Authorized Service Agent

Reference the listing provided with the unit

OR

for an updated listing go to:

Website: www.star-mfg.com
E-mail Service@star-mfg.com
Telephone: (800) 807-9054 Local (314) 781-2777

The Service Help Desk

Business Hours: 8:00 am to 4:30 p.m. Central Standard Time

Telephone: (800) 807-9054 Local (314) 781-2777

Fax: (800) 396-2677 Local (314) 781-2714

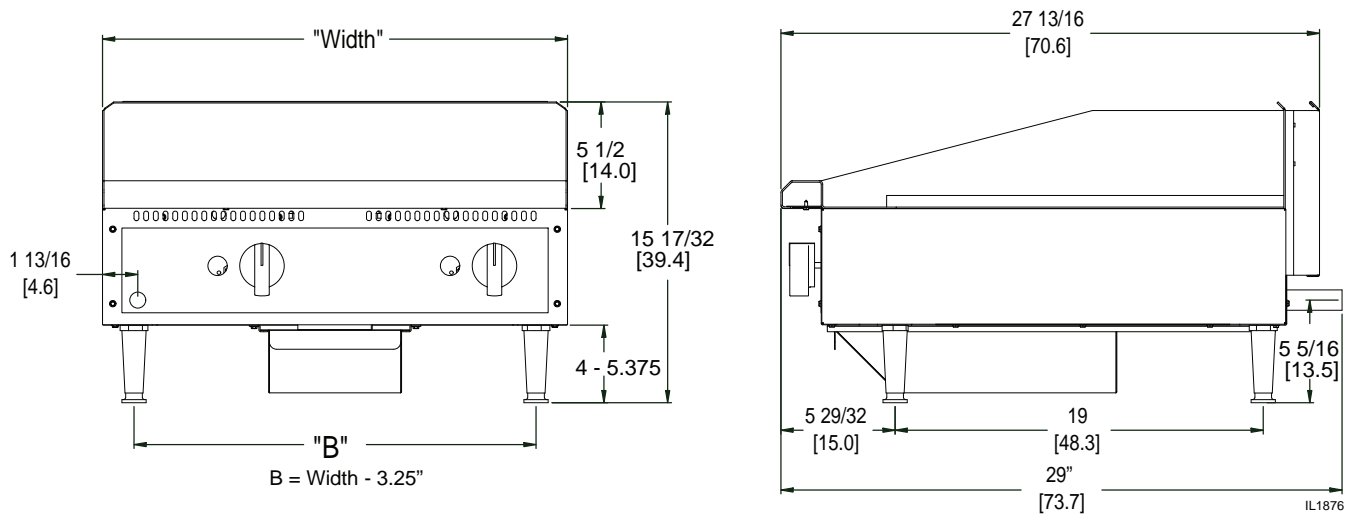
E-mail Parts@star-mfg.com
Service@star-mfg.com
Warranty@star-mfg.com

Website: www.star-mfg.com

Mailing Address: Star Manufacturing International Inc.
10 Sunnen Drive
St. Louis, MO 63143
U.S.A

SPECIFICATIONS: Gas Griddle

MODEL: TMGM24, TMGM36, TMGM48, TMGT24, TMGT36, TMGT48



Model	Height x Width x Depth	Grid Area	Controls	NAT / LP	Weight	
					Installed	Shipped
TMGM24	15.5" x 24" x 29" 39.4cm x 61cm x 73.7cm	498 sq. in 3213 sq. cm	2 Manual	NAT: 40,000 BTU/HR	147.4 lbs 66.8 kg	157.4 lbs 71.4 kg
TMGM36	15.5" x 36" x 29" 39.4cm x 91.4cm x 73.7cm	747 sq. in 4820 sq. cm	3 Manual	NAT: 60,000 BTU/HR	220.5 lbs 100 kg	235.5 lbs 106.7 kg
TMGM48	15.5" x 48" x 29" 39.4cm x 121.9cm x 73.7cm	996 sq. in 6426 sq. cm	4 Manual	NAT: 80,000 BTU/HR	294.7 lbs 128.67 kg	314.7 lbs 142.7 kg
TMGT24	15.5" x 24" x 29" 39.4cm x 61cm x 73.7cm	498 sq. in 3213 sq. cm	2 T-Stat	NAT: 40,000 BTU/HR	147.4 lbs 66.8 kg	157.4 lbs 71.4 kg
TMGT36	15.5" x 36" x 29" 39.4cm x 91.4cm x 73.7cm	747 sq. in 4820 sq. cm	3 T-Stat	NAT: 60,000 BTU/HR	220.5 lbs 100 kg	235.5 lbs 106.7 kg
TMGT48	15.5" x 48" x 29" 39.4cm x 121.9cm x 73.7cm	996 sq. in 6426 sq. cm	4 T-Stat	NAT: 80,000 BTU/HR	294.7 lbs 128.67 kg	314.7 lbs 142.7 kg

GENERAL INSTALLATION DATA



CAUTION

This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.

The Toastmaster model griddles are equipped for use with the types of gas specified on the nameplate.

All units are shipped from the factory for use with natural gas. The unit can easily be converted for use on propane gas: See propane gas.

-IMPORTANT-

The installation of the Appliance should conform to the NATIONAL FUEL GAS CODE "ANSI Z223.1 - LATEST EDITION" AND ALL LOCAL GAS COMPANY RULES AND REGULATIONS.

IN CANADA INSTALLATION SHALL BE IN ACCORDANCE WITH THE CURRENT CAN/CGA-B149.1 NATURAL GAS INSTALLATION CODE OR CAN/CGA-B149.2 PROPANE INSTALLATION CODE AND LOCAL CODES WHERE APPLICABLE.



CAUTION

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the equipment.



CAUTION

For your safety, do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. Keep the appliance area clear and free from combustibles.

This appliance, its pressure regulator and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45KPA).

This appliance and its pressure regulator must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45KPA). For your protection, we recommend a qualified installing agency install this appliance. They should be familiar with gas installations and your local gas requirements. In any case, your gas company should be called to approve the final installation. In addition, there should be posted, in a prominent location, detailed instructions to be followed in the event the operator smells gas. Obtain the instructions from the local gas supplier.



CAUTION

For your safety, if you smell gas -

- 1. Do not touch electrical switches.**
- 2. Extinguish any open flame.**
- 3. Immediately call your gas company.**

KEEP THE APPLIANCE AREA FREE AND CLEAR FROM COMBUSTIBLES.

CLEARANCE

For use on non-combustible countertops only.

Combustible and non-combustible material must be at least 48" (120cm) from the top of the appliance and 6" (150mm) from the sides and back. Adequate clearance should also be provided for proper operation and servicing.

AIR SUPPLY

Make certain not to obstruct the flow of combustion and ventilation air. Provisions for adequate air supply must be furnished. The legs supplied with the unit must be installed. Make certain that air intake openings in the bottom of the appliance are not obstructed. They are essential for proper combustion and operation of the appliance.

EXHAUST CANOPY

It is essential that facilities be provided over the griddle to carry off fumes and gases. However, the unit should not be directly connected to a flue or stack.

LEVELING UNIT

This griddle is supplied with (4) feet which must be screwed into the legs attached to the body. Level unit by adjusting the (4) feet which have an adjustment of 1-3/4" (43.75mm) for accurate and perfect lineup with other units.



CAUTION DO NOT INSTALL WITHOUT ATTACHING FEET - DO NOT REMOVE FEET.

GAS PIPING

Gas piping shall be of such size and so installed as to provide a supply of gas sufficient to meet the full gas input of the appliance. If the appliance is to be connected to existing piping, it shall be checked to determine if it has adequate capacity. Joint compound shall be used sparingly and only on the male threads of the pipe joints. Such compounds shall be resistant to the action of LP gases. **WARNING:** Any loose dirt or metal particles which are allowed to enter the gas lines on this appliance will damage the valve and affect its operation. When installing this appliance, all pipe and fittings must be free from loose dirt.

GAS PRESSURE REGULATOR

A convertible pressure regulator is provided with each griddle. It should be connected to the inlet pipe at the rear of the unit. The gas supply line is then connected to it. It is shipped set for 6" (15.24cm) water column manifold pressure for use with natural gas.

MANUAL SHUT-OFF VALVE

A manual shut-off valve should be installed upstream from the union and within 6 feet (1.829m) of this appliance.

PROPANE GAS

This griddle is equipped with fixed orifice hoods and is shipped from the factory for use on natural gas. To convert to propane gas, install the burner orifice hoods, located in the grease drawer, as follows:

1. Remove front panel by removing screws located on the front and the bottom.
2. Remove the burner(s) from the orifice hood(s). This is accomplished by removing the burner mounting screw(s) and sliding the burner(s) off the hood(s).
3. Remove natural gas orifice hood(s) and install the propane hood(s) furnished.
4. Reinstall burner(s).

Note: TMGM & TMGT units use a #47 drill orifice for natural gas and a #55 drill orifice for propane.

5. Reinstall front panel.
6. Remove the slotted, or hex-threaded, plug from the pressure regulator. Invert the plug and re-install. The letters "LP" should now be visible on the plug. The regulator is now set for 10" (25.4cm) water column.
7. Set manifold pressure to 10" (25.4cm) water column. A 1/8" pipe plug on the supply pipe can be removed for attaching a pressure gauge.

CONNECTING GAS SUPPLY LINE

The gas inlet of the griddle is sealed at the factory to prevent entry of dirt. Do not remove this seal until the actual connection is made to the gas supply line.

CHECKING FOR GAS LEAKS

Soap and water solution or other material acceptable for the purpose shall be used in locating gas leakage. Matches, candle flame, or other sources of ignition shall not be used for this purpose. Check entire piping system for leaks.

LIGHTING INSTRUCTIONS

When griddle is first lit, it will smoke until the preservation oils and impurities are burned off.

1. Turn off main valve to unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. Turn burner knobs to desired setting.
5. To turn burners off, turn knobs off.

NOTE: The griddles are equipped with standing pilots and should be lit immediately after the gas is turned on.

Pilot flames can be lit and observed through the front panel view ports. However, best access for lighting the pilot is from the bottom of the unit just behind the center wall.

PILOT LIGHT REGULATION

Adjust pilot light flames as small as possible, but high enough to light burner immediately when burner valve is turned on high.

BURNER ADJUSTMENT (MODELS TMGM)

1. Remove the front panel.
2. Turn burner valve knob to "HI" position.
3. Close the air shutter on the front of the burner to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear and a hard blue flame is obtained. Repeat for all burners.

BURNER ADJUSTMENT (MODELS TMGT)

1. Remove the front panel.
2. Push dial in and set thermostat of one burner to 450°F (229.9°C).
3. Close the air shutter on the front of the burner to give a soft blue flame having luminous tips and open to a point where the yellow tips disappear and a hard blue flame is obtained. Repeat for all burners.

BURNER OPERATION (MODELS TMGM)

To ignite burners, turn burner valve knob to "HI" position. Each burner is controlled by an individual high-low, on-off valve. An infinite number of temperatures may be obtained by turning the burner valve knob to any position between high and low. For overnight shutdown, turn the valves to the "OFF" position.

SEASONING THE GRIDDLE SURFACE (NON-CHROMIUM SURFACES)

Clean the griddle surface thoroughly. After the griddle has been thoroughly cleaned, it should be seasoned to prevent food from sticking. Before using, and after each thorough scouring, season the griddle heating surface in the following manner:

1. Turn the temperature control dial to 350°F (174.9°C).
2. Using a clean cloth, not a spatula, spread a thin film of cooking oil over the griddle cooking surface. This film should remain on the hot griddle surface 1/2 hour.
3. Remove excess oil and wipe clean.
4. Apply another film of cooking oil over the hot cooking area for another 1/2 hour and again remove excess oil and wipe clean. The griddle surface should now be ready for use.

Even with careful seasoning food may, to some extent, stick to the griddle cooking surface until griddle plate is "broken in."

COOKING (MODELS TD)

Set the thermostat dial knob to the temperature desired. After a short preheating period, the thermostat will automatically maintain the selected temperature.

GREASE PAN

A grease pan is located at the front and can be removed for cleaning from the front. This pan should be checked and emptied when necessary.



CAUTION

EXERCISE EXTREME CARE IN HANDLING THE GREASE PAN CONTAINING HOT GREASE.

GRIDDLE CARE (NON-CHROMIUM AREAS)

It takes very little time and effort to keep the griddle attractive and performing at top efficiency.

If grease is permitted to accumulate, it will form a gummy cake and then carbonize into a hard substance which is extremely difficult to remove. To prevent this condition, the following suggestions for cleanliness should be followed:

1. After each use, scrape the griddle with a scraper or flexible spatula to remove excess grease and food. A waste drawer is provided for the scrapings. If there is an accumulation of burned on grease and food, the griddle should be thoroughly scoured and reseasoned. Use pumice or griddle stone while the griddle is warm. Do not use steel wool because of the danger of steel slivers getting into the food.
2. Daily-use a clean cloth and good non-abrasive cleaner to clean the stainless steel body of the griddle. Wipe the polished front with a soft cloth.
3. At least once a day remove the waste drawer and wash in the same way as an ordinary cooking utensil. The drawer is removed by pulling forward, up and out.