



WOLF

Item # _____ C.S.I. Section 11420

GRIDDLES & CHARBROILERS

TYG GAS TEPPAN-YAKI GRIDDLE



Model TYG48



- ☐ **TYG48C** 49 $\frac{5}{8}$ " w x 29 $\frac{3}{8}$ " d
- ☐ **TYG60C** 61 $\frac{5}{8}$ " w x 29 $\frac{3}{8}$ " d

STANDARD FEATURES

- Stainless steel front and sides.
- $\frac{3}{4}$ " thick, 24" deep highly polished steel griddle plate.
- 3" wide stainless steel grease trough drains into large capacity grease collector.
- One 30,000 BTU/hr. ring burner with infinite control heat valve.
- Manual pilot ignition.
- Pilot safety valve will shut off gas to pilot and burner if pilot extinguishes.
- $\frac{3}{4}$ " rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.
- 1" inward slope side splash and back splash.

OPTIONAL FEATURES

- ☐ Stainless steel stand with undershelf.

SPECIFICATIONS

Gas Teppan-Yaki griddle, Wolf Model No. _____. Stainless steel exterior. $\frac{3}{4}$ " thick highly polished steel griddle plate measures _____"w x 24"d. 3" wide stainless steel grease trough drains into large capacity grease collector. One 30,000 BTU/hr. ring burner with manual ignition pilot and safety. Infinite control burner valve. 1" inward slope side splash and back splash. $\frac{3}{4}$ " gas connection with gas pressure regulator.

Exterior Dimensions:

_____ "w x 29 $\frac{3}{8}$ "d x 9 $\frac{7}{8}$ "h.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 3,999 FT.



WOLF

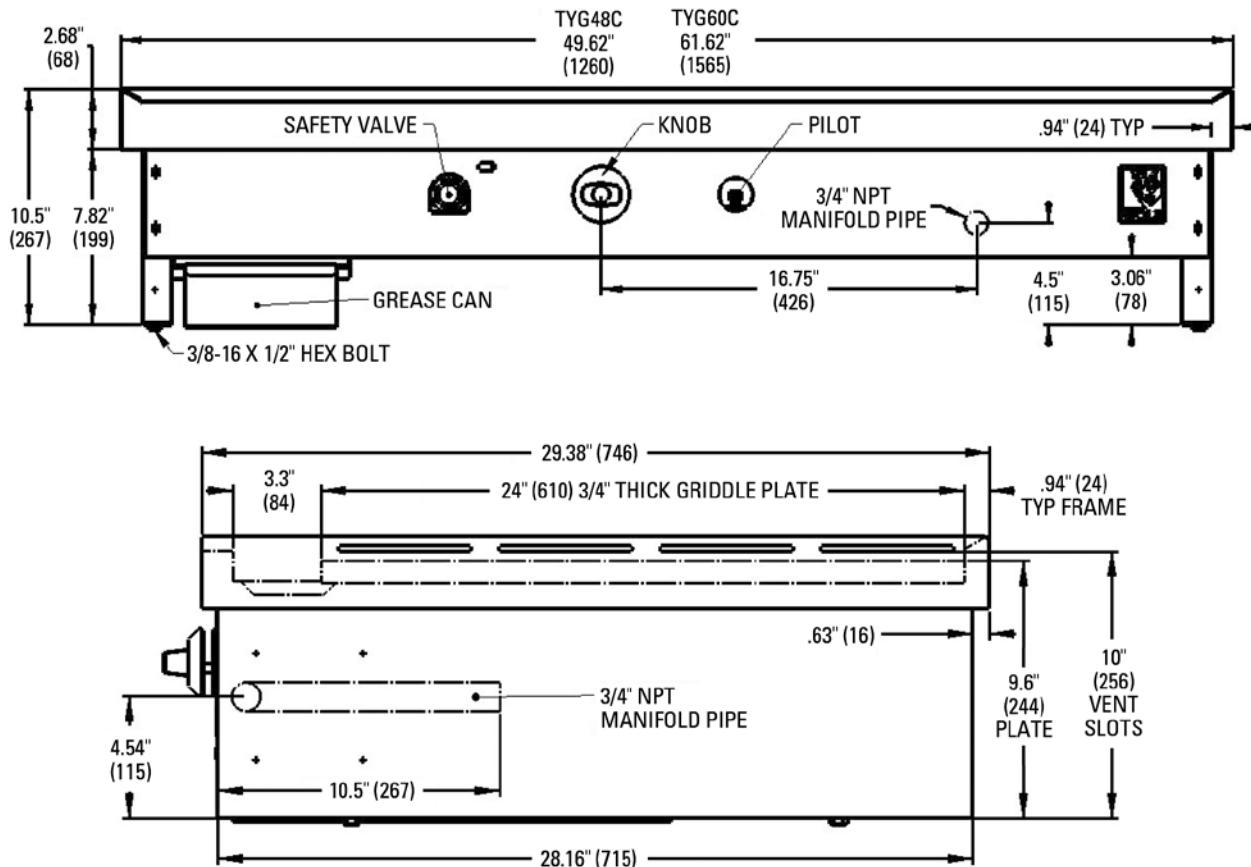
a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

TYG GAS TEPPAN-YAKI GRIDDLE

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. Gas line connecting to appliance must be 3/4" diameter or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
3. Leveling bolts at bottom of chassis must be adjusted for proper grease drainage.
4. Ventilation slots around side and back perimeter must be located above the counter surface for sufficient ventilation and proper combustion.
5. These units are manufactured for installation in accordance with National Fuel Gas Code, ANSI-Z223.1/NFPA #54 (latest edition). Copies may be obtained from The American Gas Association, Accredited Standards Committee Z223 @ 400 N. Capital St. NW, Washington, DC 20001, or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
NOTE: In the Commonwealth of Massachusetts
All gas appliances vented through a ventilation hood or exhaust system equipped with a damper or with a power means of exhaust shall comply with 248 CMR.
6. This appliance is manufactured for commercial installation only and is not intended for home use.



MODEL	WIDTH	DEPTH	OVERALL HEIGHT*	WORKING HEIGHT*	NO. OF BURNERS	TOTAL BTU/HR.	NO. OF DRAWERS	APPROX. SHIP. WT.
TYG48	49.62"	29.38"	10.5"	9.6"	1	30,000	1	397 lbs./180 kg.
TYG60	61.62"	29.38"	10.5"	9.6"	1	30,000	1	481 lbs./218 kg.

*These are nominal dimensions and can vary by +0.375" with adjustable leveling bolts.