



# MODEL: TYG GAS TEPPAN-YAKI GRIDDLE



TYG48C on Stand (Not Included)

**BASIC MODEL:**

**TYG48C** 49 $\frac{5}{8}$ " wide x 29 $\frac{3}{8}$ " deep.

**TYG60C** 60 $\frac{5}{8}$ " wide x 29 $\frac{3}{8}$ " deep.

**KEY 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 pilot ignition system. Manual control valve.
- $\frac{3}{4}$ " rear gas connection with gas pressure regulator.
- One year limited parts and labor warranty.
- $\frac{3}{8}$ " side backsplash.

**OPTIONAL FEATURES:**

- Contact Dvorson's for accessories and Equipment Stands

**DESCRIPTION:**

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 pilot ignition system. Manual control valve.  $\frac{3}{4}$ " gas connection with gas pressure regulator.

Exterior dimensions: 49 $\frac{5}{8}$ "w x 29 $\frac{3}{8}$ "d x 9 $\frac{7}{8}$ "h.



CSA Design Certified.  
NSF Listed.

Approved by \_\_\_\_\_

Date: \_\_\_\_\_

**SPECIFY TYPE OF GAS WHEN ORDERING.  
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

**WOLF RANGE COMPANY**

Wolf Range Company  
Division of ITW Food Equipment Group LLC  
(800) 366-9653  
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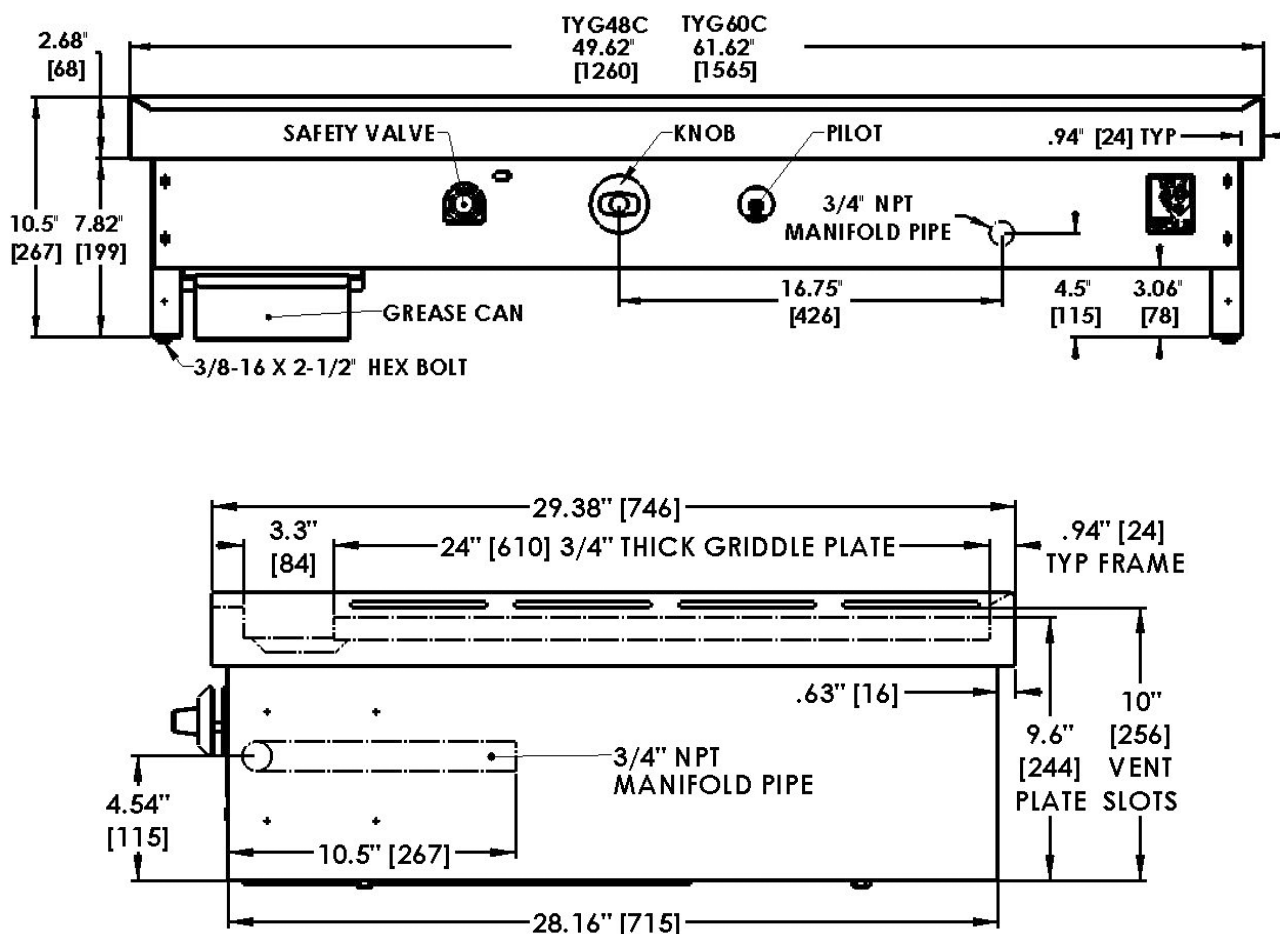
### INSTALLATION REQUIREMENTS:

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 @ 400N. 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.



**NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.  
This appliance is manufactured for commercial use only and is not intended for home use.**