TOASTMASTER® PRO-SERIES GRIDDLES

Toastmaster Thermostatic & Manual Control Gas Griddles combine quality and durability with exceptional performance at an economical price.

Available in 24", 36" & 48" widths.



- Highly polished 20-½" deep, ¾" thick heavy steel plate for uniformity and durability.
- For thermostatic models: Modulating thermostats every 12" for excellent control and fast recovery — 150-450°F!
- High performing 20,000 BTU burner every 12" of cooking surface provides excellent performance sectional control
- Enclosed bottom protects refrigerated bases

- Cool-to-the-Touch technology keeps your operating zone comfortable and safe
- Extra-tall 4-1/2" top-flanged stainless steel backsplash with tapered sides
- High capacity 4-1/2 quart grease can
- Units ship for Natural Gas service with LP conversion kit included



Toastmaster has been a venerable brand in the foodservice industry for decades. Generations of users have now come to trust us for solid, innovative and economical solutions to their cooking equipment needs.

TOASTMASTER® PRO-SERIES CHARBROILERS

Toastmaster Radiant & Lava Rock Gas Charbroilers combine quality and durability with exceptional performance at an economical price.

Available in 24", 36" and 48" widths.



- High performing 30,000 BTU burner every 12" of cooking surface provides excellent broiling performance & optimal sectional control
- Heavy gage stainless steel radiants heat quickly and efficiently to maximize speed of service
- Reversible heavy cast iron grates with drain channels hold heat for better marking, and incline for cooking flexibility.

- Cool-to-the-Touch technology keeps your operating zone comfortable and safe
- Lava rock units include 1 bag of lava rocks per 12" section
- Extra-deep, large capacity water pan reduce clean-up time and help reduce secondary fires. Compare to competitors with the ruler in the corner!
- Units ship for Natural Gas service with LP conversion kit included



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1"-

1/2"-