



## Equipment List & General Specifications

Model	Description	Product Dimensions W x D x H (mm)
GTM-40HP	Open Burner (2-Burners)	400 x 610 x 400
GTM-75HP	Open Burner (4-Burners)	750 x 610 x 400
GTM-40BL	Gas Broiler	400 x 610 x 400
GTM-60BL	Gas Broiler	600 x 610 x 400
GTM-40GD	Gas Griddle	400 x 610 x 400
GTM-60GD	Gas Griddle	600 x 610 x 400
GTM-60GG	Gas Griddle with Grill	600 x 610 x 400
ETM-40FY	Electric Fryer (Single Tank)	400 x 610 x 400
ETM-80FY	Electric Fryer (Double Tank)	800 x 610 x 400
ETM-40BL	Electric Broiler	400 x 610 x 400
ETM-40GD	Electric Griddle	400 x 610 x 400
ETM-60GD	Electric Griddle	600 x 610 x 400
HPC-812	Holding & Proofing Cabinet	700 x 840 x 1856
HC-1D	Hot Cart (1 Door)	795 x 920 x 1735
HC-2D	Hot Cart (2 Doors)	1495 x 920 x 1735

Gas model: Natural Gas or Propane gas

Electric model: 220 V | 50 or 60 Hz | Single Phase



Thermic offers new designs of counter top cooking line with matching profiles. Available in both gas or electric models. Recessed controls and removable trays to collect food particle. Gas model is equipped with gas pressure regulator and Piezo spark self igniter. Electric model is equipped with thermostat and safety overheat protection. Stainless Steel body, designed for durability and functionality.

Thermic hot carts provide a convenient way to preserve and transport food at serving temperature from kitchen to table. The Holding & Proofing Cabinet can double its practicality as hot cart and proofing cabinet in one unit. Convenient controls are easy ways to adjust and control both temperature and humidity.

**THERMIC** - redefining a new level of performance and convenience for your cooking experience.



## Commercial Food Service Units



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Continued product improvement is **Somerville GROUP** policy. Specifications are subject to change without notice.

**NATURAL OR PROPANE GAS**

**OPEN BURNER**

*Cast Iron Cook Top*



**GTM-40HP**  
2 x 14,800 BTU / Hr.per burner



**GTM-75HP**  
4 x 14,800 BTU / Hr.per burner

**GAS BROILER**

*Cast Iron Cook Top*



**GTM-40BL** : 30,000 BTU



**GTM-60BL** : 60,000 BTU

**GAS GRIDDLE**

*Cast Iron Radiant*



**GTM-40GD** : 30,000 BTU



**GTM-60GD** : 60,000 BTU

**GAS GRIDDLE WITH GRILL**

*Cast Iron Dual Cooktop*

**GTM-60GG** : 60,000 BTU



**ELECTRIC WITH THERMOSTATIC CONTROL AND OVERHEAT PROTECTION**

**ELECTRIC FRYER**



**ETM-40FY**  
6,000 watts, 12 Litres/Tank



**ETM-80FY**  
2 x 6,000 Watts, 12 Litres/Tank

**ELECTRIC BROILER**



**ETM-40BL** : 2,700 watts



**ELECTRIC GRIDDLE**

*Cast Iron Cook top*



**ETM-40GD** : 3,350 watts



**ETM-60GD** : 3,350 watts

**HOLDING & PROOFING CABINET**

*Keep food hot, ready to be served. Provide either dry or moist heat with adjustable moisture level. Easy mobility to transport food from kitchen to table. Tray slide to accommodate standard GN 2/1 and GN 1/1 pans.*



**HOT CART**

*Available in single or double doors models. Self contained with accurate controller to keep food at precise serving temperature.*



1 Door-Hot Cart



2 Doors-Hot Cart

**Thermic offers free standing, counter top, commercial, heavy duty cooking equipment with matching profile for different applications.**

