

36" T-SERIES RESTAURANT RANGE

Restaurant Range Series provides as standard many of the optional upgrades normally offered at a premium on other Range lines. The standard include a stainless steel front, sides ledge, backguard and shelf. The stainless steel seams and edges are welded so the Range looks as good as it performs.

Standard features include:

- 36" Range includes 30" oven with 6 open burners
- Stainless steel front oven doors, landing ledge and backguard with shelf, control panel and kick plate.
- · Welded and finished stainless steel seams.
- Porcelainized oven interior or includes: sides, rear, deck and door linings.
- Oven burner provides 30,000 BTU/hr. Equipped with one heavy-duty locking chrome plated rack
- Open Burners 25,000 BTU/hr.

Design Features:

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Highly polished 3/4" plate with 3" wide grease trough.
- 20,000 BTU/hr burner for every 12" of griddle surface. Located on the left side of range top.
- Manual controls are standard, thermostatic controls optional.

Certifications





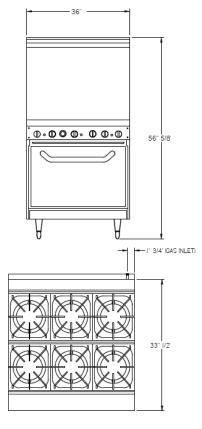


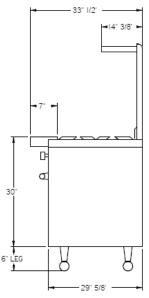
Options & Accessories

- Additional Racks
- Reinforcement channels for mounting cheese melter/salamander
- Stainless steel stub backs
- Casters Set of 4
- Quick Disconnect and Flexible Gas Hose
- 40,000 BTU/hr. Open Burner



36" T-SERIES RESTAURANT RANGE





PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes, deck and door linings.

Clearance: Legs or casters are required. or 2" over-hang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back, 10" from sides from combustible surfaces.

Gas Information:

Manifold pressure is 5.0"W.C. or natural gas o 10.0" for propane gas. Manifold size is 34" NPT. 34" pressure regulator supplied with equipment to be installed at time of connection.

Must specify type of gas and elevation if over 2000 ft. when ordering.

TSR-6

6 burner, 30" Standard Oven, 250,000 BTU

TSR-G12-4

4 burner, 12" Griddle, 30" Standard Oven, 200,000 BTU

TSR-G24-2

2 burner, 24" Griddle, 30" Standard Oven, 150,000 BTU TSR-G36

0 burner, 36"Griddle, 30" Standard Oven, 100,000 BTU

Overall Dimensions:

TSR-6:	31"D x 56 5/8"H x 36"W
TSR-G12-4:	31"D x 56 5/8"H x 36"W
TSR-G24-2:	31"D x 56 5/8"H x 36"W
TSR-G36:	31"D x 56 5/8"H x 36"W

Shipping Weight:

TSR-6:	610 lbs.
TSR-G12-4:	635 lbs.
TSR-G24-2:	645 lbs.
TSR-G36:	660 lbs.

Freight Class: 85