## **Gas Ranges**



30,000 BTU per top burner with lift off heads with 33,000 BTU static oven 12" x 12" cast iron grates with aeration bowl

Standing pilot light for individual burners plus manual gas controls

Oven interior side guides & bottom porcelain coated with oven with 1 rack

Oven thermostat adjusts from 200°F - 500°F

Stainless steel front, back rise, and lift off shelf plus stainless steel legs standard Legs adjustable from 6" to 8" total height "Cool-to-the-touch" front s/s deck

Flue located on back of unit for ample ventilation

Easy to remove full width crumb tray

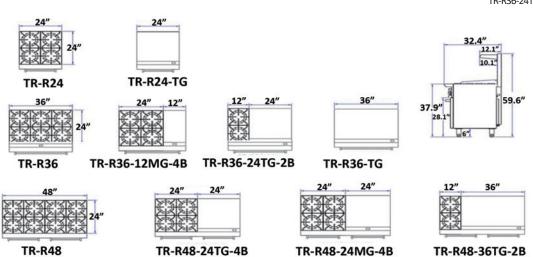
Range is fully serviceable from the front 3/4" NPT gas connection











Model	Description	Total BTU	Ext. Dimensions W x D x H (in)	Ship Weight(lb)	Shipping Dimensions W x D x H (in)
TR-R24	4 Burners with Oven	153,000	24x 31.4 x 60.2	366	28 x 37 x 45
TR-R36	6 Burners with Oven	213,000	36 x 31.4 x 60.2	471	39.8 x 37 x 45
TR-R36-12MG	12"Griddle (Manual Control)& 4 Burners with Oven	183,000	36 x 31.4 x 60.2	528	39.8 x37 x 45
TR-R36-24TG-2B	24"Griddle (Thermostat Control)& 2 Burners with Oven	153,000	36 x 31.4 x 60.2	528	39.8 x37 x 45
TR-R36-TG	36"Griddle (Thermostat Control) with Oven	123,000	36 x 31.4 x 60.2	528	39.8x 37 x 45
TR-R48-24MG-4B	24"Griddle (Manual Control)& 4 Burners with Oven	246,000	48 x 31.4 x 60.2	702	52 x 37 x 47
TR-R48-24TG-4B	24"Griddle (Thermostat Control)& 4 Burners with Oven	246,000	48 x 31.4 x 60.2	702	52 x 37 x 47

## **GAS REQUIREMENTS:**

3/4" NPT gas connection

Natural Gas or Liquid Propane(LP) Gas main supply required

All units ship ready for Natural Gas. An LP conversion kit is included for converting to LP Gas

In order to avoid any warranty issues, conversion of your unit from Natural Gas to must be completed by an authorized service agent



