



Value • Performance • Quality

36" RESTAURANT RANGE WITH CONVECTION OVEN

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, ledge, backguard, shelf and sides. The stainless steel seams and edges are welded so the Range looks as good as it performs.

Standard features include:

- 36" Range includes a 30" convection oven with 6 open burners
- Stainless steel front, landing ledge and backguard
- Oven is porcelainized on two contact surfaces, bottom and door liner
- 35,000 BTU/hr. lift-off burner heads for performance cooking and easy cleaning
- 12" x 12" heavy duty cast iron section grates remove easily and safely and accommodates a full range of cooking utensils for maximum versatility.
- 5" stainless steel landing ledge provides a functional working area.
- Anti-clogging pilot shield design engineered into the grate
- 6" adjustable legs

Design Features:

- 12" x 12" heavy duty cast iron section grates remove easily and safely. Cast-in bowl directs heat to the cooking surface.
- Grate design allows pots to slide from section to section.
- wide oven is porcelainized on two contract surfaces for easy cleaning
- Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU oven
- Oven door is removable for easy cleaning
- Stainless steel front, ledge, backguard and shelf; aluminized sides.
- 5" wide stainless steel landing ledge provides a functional working area
- 5 rack guides with 2 racks
- Interior Cavity Size = 30"x 15"
- Standard pans fit front to back and left to right in 30" oven



TSR-6-C30

Certifications



Options & Accessories

- Additional Racks
- Gas Conversion Kits
- Casters – Set of 4
- Quick Disconnect and Flexible Gas Hose

Tri-Star Manufacturing • 729 Third Ave., Dallas, TX 75226 • (866) 782.7462

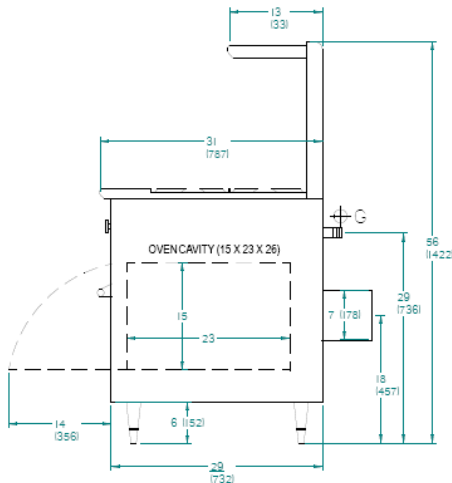
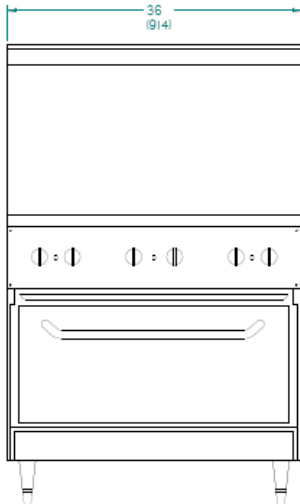
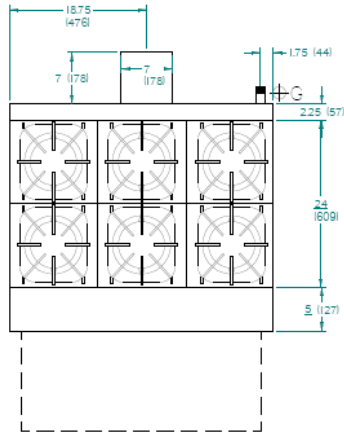
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PRODUCT SPECIFICATIONS

Construction:

16 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. Porcelainized oven interior oven includes, deck and door linings. Equipped with one heavy-duty locking chrome plated rack.

Clearance: Legs or casters are required. or 2" overhang 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 or 10.0" for propane gas. Manifold size is 3/4" NPT. 3/4" 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-C30

6 burner, 30" Convection Oven, 240,000 BTU

Overall Dimensions:

TSR-6-C30: 31"D x 56 5/8"H x 36"W

Shipping:

TSR-6-C30: 600 lbs

Freight Class: 85