



Value • Performance • Quality

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

Standard features include:

- 24" Range includes 20" oven with 4open 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. lift off burner heads. No gaskets, no screws.
- One standing pilot for each burner. Removable one piece drip tray.

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 ¾" 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.

TSR-4

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 Open Burner

Certifications



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

www.tri-starmfg.com

Revised 042412bd



Value • Performance • Quality

24" 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 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-4

4 burner, 20" Standard Oven, 170,000 BTU

TSR-G12-2

2 burner, 12" Griddle, 20" Standard Oven, 120,000 BTU

TSR-G24

0 burner, 24" Griddle, 20" Standard Oven, 70,000 BTU

Overall Dimensions:

TSR-4: 31"D x 56 5/8"H x 24"W

TSR-G12-2: 31"D x 56 5/8"H x 24"W

TSR-G24: 31"D x 56 5/8"H x 24"W

Shipping Weight:

TSR-4: 480 lbs.

TSR-G12-2: 485 lbs.

TSR-G24: 500 lbs.

Freight Class: 85