

TRI-STAR

24" RESTAURANT RANGE SERIES



Model# TSR-4



TSI

Standard Features

- * Stainless steel front, ledge, sides, backguard and shelf.
- * 35,000 or 40,000 BTU lift-off burner heads for high performance cooking and easy cleaning.
- * 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.
- * 6" wide stainless steel landing ledge provides a functional working area.
- * 20" wide oven is porcelainized on five contact surfaces for easy cleaning.
- * Unique burner baffle distributes heat flow evenly throughout the 30,000 BTU oven.
- * Oven door is removable for easy access.
- * One year parts and labor warranty.
- * ETL certified.

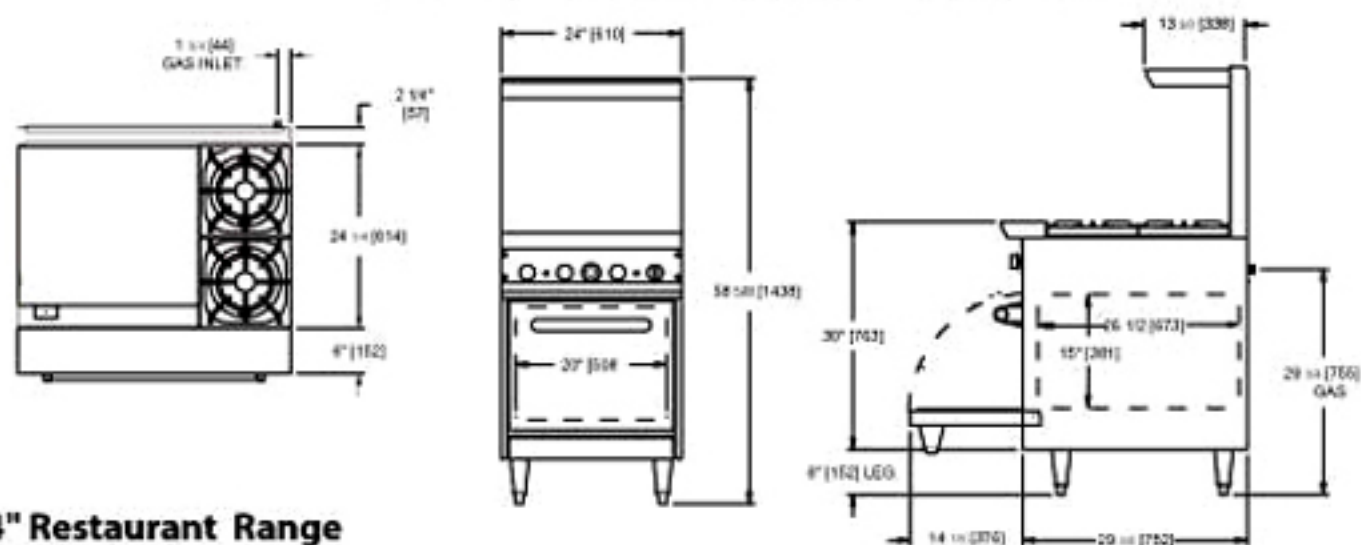
The TSI Restaurant Range Series

TSI 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, backguard and shelf. TSI welds the stainless steel seams and edges so the Range looks as good as it performs.

TSI offers as standard, features that are first in the industry and innovations, such as:

- * Chrome plated rack with support rack guides allowing up to four rack positions.
- * Exclusive double-venting beneath S/S high back shelf to reduce heat build-up.
- * New "No Burn-Zone" to reduce burn stains on S/S back.
- * 6" S/S ledge for more usable working area.
- * Oven capacity; 20" x 15" x 26 1/2".
- * Standard 35,000 BTU anti-clogging burner or optional 40,000 BTU on request, both with built-in pilot shield.
- * Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat.

24" RESTAURANT RANGE



24" Restaurant Range

Top Configuration	Model#	Top	Base	Total B.T.U.	Ship Weight (Lbs)
	TSR-4	(4) BURNERS	-w/(1) 20" oven	170,000	480
	TSR-G-12-2	12" GRIDDLE & 2 BURNERS	-w/(1) 20" oven	120,000	485
	TSR-G24	24" GRIDDLE	-w/(1) 20" oven	70,000	500

Standard Exterior Finish

Stainless Steel: Front oven door, sides, landing ledge, back guard with shelf, control panel and kick plate. Welded and finished stainless steel seams.

Control Knobs: Cool to the touch knobs.

Legs: Chrome plated 6" legs with adjustable feet.

Top Grates: 12" x 12" lift-off sections, heavy duty cast iron. Cast-in bowl directs heat.

Griddles: Highly polished 3/4" plate with 3" wide grease trough. 20,000 BTU/hr burner for every 12" of griddle surface. Located on left side of range top. Manual controls are standard, thermostatic controls optional.

Range Tops Open Burners: 35,000 or 40,000 BTU/hr., lift-off burner heads. No gaskets, no screws. One standing pilot for each burner. Removable one piece drip tray.

Oven Specifications

***Construction:** 12 gauge construction with welded front frame. Fully insulated with non-sag fiberglass. 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.

***Controls:** Thermostat adjustable from 150°F to 500°F. 100% safety pilot with matchless, push button ignition.

***Dimensions:** 20" wide x 26 1/2" deep x 15" high.

*Optional Items:

*Extra chrome rack; reinforcement channels for mounting cheese melter/salamander; thermostatic controls for griddles; grooved griddles; stainless steel stub backs; and casters.

***Gas:** Manifold pressure is 5.0"W.C. for 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. Specify type of gas and elevation if over 2000 ft.

***Clearance:** For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 4" from back and 10" from sides, from combustible surfaces.

TRI-STAR ★★

Premium Commercial Equipment

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TSI reserves the right to change materials and specifications without notice.