

TRI-STAR

60" RESTAURANT RANGE SERIES



Model# TSR-10

[20" oven standard on right/available on left by request]



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" and 30" wide ovens are porcelainized on five contact surfaces for easy cleaning.
- * Unique burner baffle distributes heat flow evenly throughout the 30,000 and 40,000 BTU oven.
- * Oven door is removable for easy access.
- * One year parts and labor warranty.
- * ETL certified.

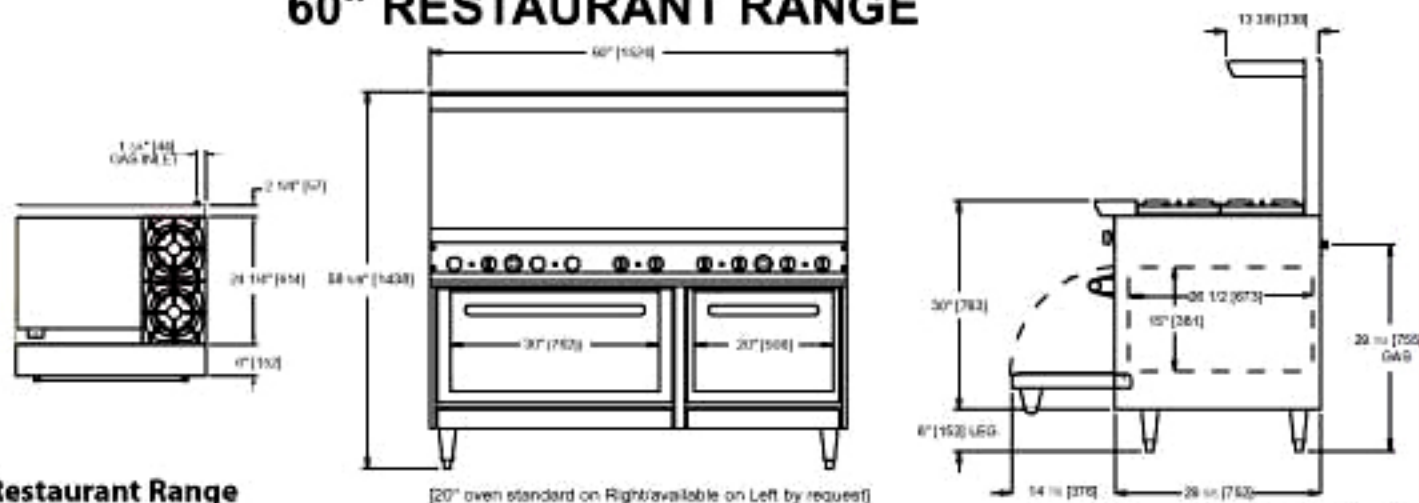
The TSI Restaurant Range Series

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.
- * Largest restaurant range oven capacity; 30" x 15" x 26 1/2" and 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.

60" RESTAURANT RANGE



60" Restaurant Range

Top Configuration	Model#	Top	Base	Total B.T.U.	Ship Weight (Lbs)
	TSR-10	(10) BURNERS	-w/(1)30" oven / (1) 20" oven	420,000	995
	TSR-G24-6	24" GRIDDLE & 6 BURNERS	-w/(1)30" oven / (1)20" oven	320,000	1,100
	TSR-G36-4	36" GRIDDLE & 4 BURNERS	-w/(1)30" oven / (1)20" oven	270,000	1,150
	TSR-G-48-2	48" GRIDDLE & 2 BURNERS	-w/(1)30" oven / (1)20" oven	220,000	1,160
	TSR-G60	60" GRIDDLE	-w/(1)30" oven / (1) 20" oven	170,000	1,175

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. 20" oven burner provides 30,000 BTU/hr. 30" oven burner provides 40,000 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 and 30" wide x 26 1/2" 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.



Premium Commercial Equipment

2205 So. Standard Ave., Santa Ana, CA 92707 Tel: (714) 424-9380 Fax: (714) 424-9385 Toll Free: (866) 782-7462

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

TRI-STAR

60" RESTAURANT RANGE *with* RAISED GRIDDLE BROILER



MODEL#TSR-RG24-6

(Range shown with optional casters)



TSI

Standard Features

- * Raised griddle with broiler now available in 12", 24" and 36". R.G.B. located on right side of range.
- * Full width drip-tray.
- * Removable chrome plated wire-rack.
- * High B.T.U. heat reflectors for even cooking.
- * 3/4" plate with manual control.
- 1" plate optional**
- * 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" and 30" wide ovens are porcelainized on five contact surfaces for easy cleaning.
- * Unique burner baffle distributes heat flow evenly throughout the 30,000 and 40,000 BTU oven.
- * Oven door is removable for easy access.
- * One year parts and labor warranty.
- * ETL certified.

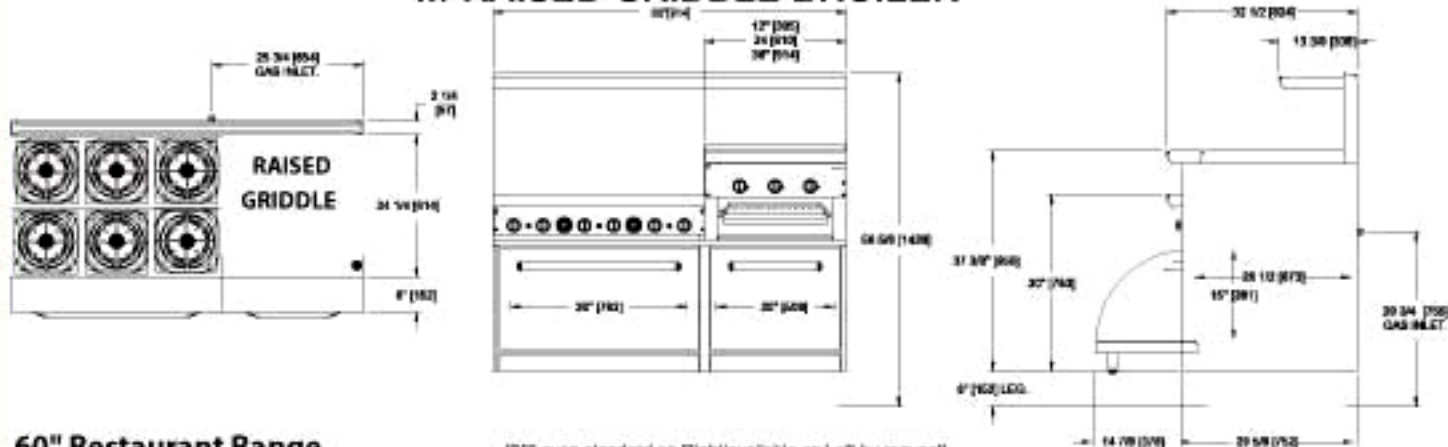
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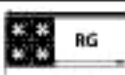
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- * 6" S/S ledge for more usable working area.
- * Largest restaurant range oven capacity; 30" x 15" x 26 1/2" and 20" x 15" 26 1/2"
- * Standard 35,000 BTU anti-clogging burner or optional 40,000 BTU on request, both with built-in pilot shield.
- * Exclusive double-wall oven flame spreader with temperature diverters to increase even distribution of heat.

60" RESTAURANT RANGE w/ RAISED GRIDDLE BROILER



60" Restaurant Range

[20" oven standard on Right/available on Left by request]

Top Configuration	Model#	Top	Base	Total B.T.U.	Ship Weight (Lbs)
	TSR-RG12-8	12" RAISED GRIDDLE BROILER & 8 BURNERS	-w/(1)30" oven / (1)20" oven	365,000	1,100
	TSR-RG24-6	24" RAISED GRIDDLE BROILER & 6 BURNERS	-w/(1)30" oven / (1)20" oven	325,000	1,100
	TSR-RG36-4	36" RAISED GRIDDLE BROILER & 4 BURNERS	-w/(1)30" oven / (1) 20" oven	270,000	1,150

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. 15,000 BTU per burner. Located on left side of range top.

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. 20" oven burner provides 30,000 BTU/hr. 30" oven burner provides 40,000 BTU/hr. Equipped with one heavy-duty locking chrome plated rack.

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*Optional Items;

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