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Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

## Heavy Duty Restaurant Range

**Model : TAR-8**



### FEATURES / BENEFITS

- HEAVY GAUGE WELDED FRAME CONSTRUCTION
- STAINLESS STEEL FRONT, SIDES, BACK RISER LIFT-OFF HIGH SHELF
- INDIVIDUAL PILOT FOR EACH LIFT OFF TOP OPEN BURNER AT 32,000 BTU/HR
- 6" STAINLESS STEEL ADJUSTABLE LEGS (CASTORS AVAILABLE AS AN OPTION)
- 12" X 12" SECTIONED HEAVY DUTY CAST IRON GRATES
- FULL SIZE PULL OUT CRUMB TRAY
- WRAP AROUND FULL STAINLESS STEEL OVEN INTERIOR / 26.3" DEPTH STANDARD
- FULLY ADJUSTABLE OVEN THERMOSTAT PROVIDING TEMPERATURES FROM 250-550 DEGREES
- PULL OFF STAINLESS STEEL DOOR FOR EASY CLEANING
- THERMOSTATICALLY CONTROLLED GRIDDLE (COMBO MODEL)
- 1 STAINLESS STEEL OVEN RACK (ADDITIONAL RACKS OPTIONAL)
- PUSH BUTTON IGNITION TO LIGHT A STANDING PILOT FOR OVEN
- CSA CERTIFIED FOR SAFETY & SANITATION FOR U.S AND CANADA
- A FULL ONE YEAR LIMITED PARTS AND LABOR WARRANTY



Model	Oven	Weight (lbs.)	Width (inches)	Total BTUs	Configuration
TAR-8	2	675	48	326K	8 open burners
TARG-6B12G / TARG-12G6B	2	715	48	277K	6 open burners 12" griddle
TARG-4B24G / TARG-24G4B	2	728	48	243K	4 open burners 24" griddle
TARG-2B36G / TARG-36G2B	2	760	48	219K	2 open burners 36" griddle