



4184 E. Conant st., Long Beach, CA 90808
 Tel. 800-500-3519 Fax. 310-900-1066
www.turboairinc.com

Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

60" Wide Heavy Duty Restaurant Ranges - Combination



TARG-4B36G



TARG-24G6B

≡ 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 (casters 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°F degrees
- Pull out stainless steel door for easy cleaning
- Thermostat controlled griddle
- 1 stainless steel oven rack per oven (additional racks optional)
- CSA certified for safety / sanitation for USA and Canada



Model	Oven	Weight (lbs.)	Width (inches)	Total BTUs	Configuration
TARG-2B48G / 48G2B	2	1095	60	215K	2 Bunner / 48" Griddle Combo (NAT)
TARG-4B36G / 36G4B	2	1025	60	257K	4 Bunner / 36" Griddle Combo (NAT)
TARG-6B24G / 24G6B	2	995	60	299K	6 Bunner / 24" Griddle Combo (NAT)
TARG-8B12G / 12G8B	2	980	60	348K	8 Burner / 12" Griddle Combo (NAT)
TARG-2B48G-LP / 48G2B-LP	2	1095	60	209K	2 Burner / 48" Griddle Combo (LPG)
TARG-4B36G-LP / 36G4B-LP	2	1025	60	251K	4 Burner / 36" Griddle Combo (LPG)
TARG-6B24G-LP / 24G6B-LP	2	995	60	293K	6 Burner / 24" Griddle Combo (LPG)
TARG-8B12G-LP / 12G8B-LP	2	980	60	342K	8 Burner / 12" Griddle Combo (LPG)