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Project :

Model # :

Item # :

Qty :

Available W/H :

Approval :

48" Wide Heavy Duty Restaurant Ranges - Combination



TARG-2B36G



TARG-12G6B

≡ 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 standard (additional racks optional)
- CSA certified for safety / sanitation for USA and Canada



Model	Oven	Weight (lbs.)	Width (inches)	Total BTUs	Configuration
TARG-2B36G / 36G2B	2	760	48	193K	2 Bunner / 36" Griddle Combo (NAT)
TARG-4B24G / 24G4B	2	728	48	235K	4 Bunner / 24" Griddle Combo (NAT)
TARG-6B12G / 12G6B	2	710	48	284K	6 Bunner / 12" Griddle Combo (NAT)
TARG-2B36G-LP / 36G2B-LP	2	760	48	187K	2 Bunner / 36" Griddle Combo (LPG)
TARG-4B24G-LP / 24G4B-LP	2	728	48	229K	4 Bunner / 24" Griddle Combo (LPG)
TARG-6B12G-LP / 12G6B-LP	2	710	48	278K	6 Bunner / 12" Griddle Combo (LPG)