



Professional Cooking Equipment

282 Series 30" All-Gas with Sealed Burners



TTN282-7BW - Stainless



TTN282-7W - Black



WTN282-7W - White

Features

- * Full size gas convection oven with lower broiler
- * Two Ultra High-Low sealed surface burners
- * Two Medium-Low sealed surface burners
- * 24" deep counterdepth design

Specifications

- * Sealed Burner Ratings
 - Ultra High-Low: equivalent of 350 BTUs up to 21,000 BTUs Nat. Gas, 18,900 BTUs LP
 - Medium-Low: equivalent of 300 BTUs up to 9,500 BTUs Nat. Gas, 9,100 BTUs LP
- * Total Surface Rating: 61,000 BTUs Nat. Gas, 56,000 BTUs LP
- * Ventilation Recommendation: 600 CFM
- * Oven Capacity: 24" wide 3.69 cu. ft Gas Oven
- * Gas Oven/Broiler Burner Rating: 18,000 BTUs (Nat. Gas and LP)
- * Electrical Requirements: 120V, 5 amps
- * Shipping Weight: approx. 250 lbs.

Product Options

- * Brass Trim available by adding an "S" suffix to model number (TTN282-7BSW).
- * Factory-set LP Gas available by changing 2nd letter of model number to "P".
- * Factory-set High Elevation available. Specify if over 4,000 feet.



CSA Certified

FiveStar * P.O. Box 2490 * Cleveland, TN 37320

Sales - 800.553.7704 * customerservice@fivestarrange.com

Parts & Service - 800.251.7224 * service@fivestarrange.com

www.fivestarrange.com



American Made