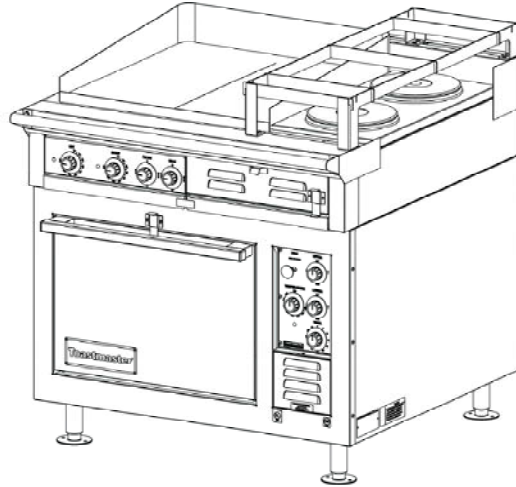




Foodservice Equipment

Job \_\_\_\_\_ Item# \_\_\_\_\_

# Marine Ranges



**TRE36D5M**  
Marine unit with deck oven base

### Features:

- Stainless steel exterior
- Hatchable to pass through 26" opening
- Includes 6" NSF-listed legs
- Front-serviceable
- 36" Cooking Height

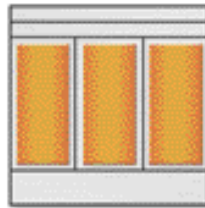
### Additional features of models with convection oven:

- Includes three oven racks
- Vented, air-cooled motor

### Additional features of models with deck oven:

- Includes one oven rack
- Aluminized steel oven liner

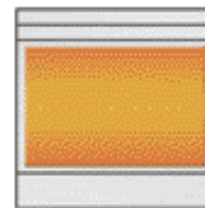
**Note: "C" in model denotes Convection Oven base. "D" denotes Deck Oven base.**



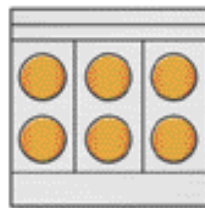
**TRE36C1M/D1M**  
• Three 12" x 24" hotplates



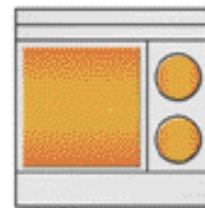
**TRE36C2M/D2M**  
• Two 12" x 24" hotplates  
• Two round hotplates



**TRE36C3M/D3M**  
• One 36" x 24" x 1/2" griddle plate



**TRE36C4M/D4M**  
• Six round hotplates



**TRE36C5M/D5M**  
• One 12" x 24" x 1/2" griddle plate  
• Two round hotplates

**\*All ranges require field assembly**

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Toll Free: 1-800-264-7827 • Telephone: 1-314-781-2777 • Toll Free Fax: 1-800-264-6666 • Fax: 314-781-3636

## Specifications

<i>Type of Range Top</i>					
	Three 12" x 24" Hotplates	Two 12" x 24" Hotplates & Two Round Hotplates	One 36" x 24" x 1/2" Griddle	Six Round Hotplates	One 24" x 24" Griddle & Two Round Hotplates
<b>"C" Convection Ovens</b>					
<b>Model Number</b>	TRE36C1M	TRE36C2M	TRE36C3M	TRE36C4M	TRE36C5M
<b>Type of oven base</b>	←----- <i>Convection Oven</i> -----→				
<b>Supply (1 or 3 Phase)</b>	←----- <i>208V, 240V or 480V</i> -----→				
<b>Rated heat input</b>	21.6 KW	21.6 KW	21.6 KW	21.6 KW	21.6 KW
<b>Width</b>	36" W	36" W	36" W	36" W	36" W
<b>Height</b>	37-1/4" H	37-1/4" H	37-1/4" H	37-1/4" H	37-1/4" H
<b>Depth</b>	38-1/2" D	38-1/2" D	38-1/2" D	38-1/2" D	38-1/2" D
<b>Ship Weight</b>	525 lbs.	485 lbs.	525 lbs.	430 lbs.	495 lbs.
<b>"D" Deck Ovens</b>					
<b>Model Number</b>	TRE36D1M	TRE36D2M	TRE36D3M	TRE36D4M	TRE36D5M
<b>Type of oven base</b>	←----- <i>Deck Oven</i> -----→				
<b>Supply (3 Phase)</b>	←----- <i>208V, 240V or 480V</i> -----→				
<b>Rated heat input</b>	21 KW	21 KW	21 KW	21 KW	21 KW
<b>Width</b>	36" W	36" W	36" W	36" W	36" W
<b>Height</b>	37-1/4" H	37-1/4" H	37-1/4" H	37-1/4" H	37-1/4" H
<b>Depth</b>	37" D	37" D	37" D	37" D	37" D
<b>Ship Weight</b>	525 lbs.	485 lbs.	525 lbs.	430 lbs.	495 lbs.

## Accessories

Model Number	Description	Wt.	Available for Use With
TRE36D-RACK	Deck oven rack slide-out	5 lbs.	TRE36D models
TRE36C-RACK	Convection Oven rack	5 lbs.	TRE36C models
TRE36-CM	Curb Mount	35 lbs.	All TRE models
TRE36-HS	High Shelf	N/A	All TRE models

*Marine units are designed to provide shipboard stability. Includes bolt-down legs, door latch, grab rails, sea racks, grease trays with latches and stainless steel backs. Field assembly required.*

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.** TM127/1070

**Toastmaster**

Toastmaster, in line with its policy to continually improve its product, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

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