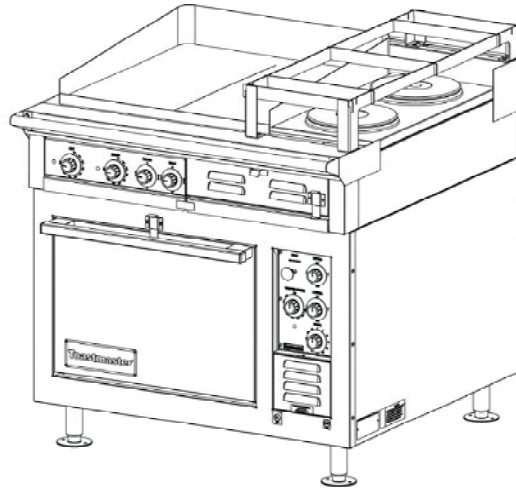




Foodservice Equipment

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

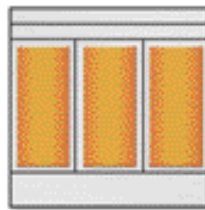
Additional features of models with convection oven:

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

Additional features of models with deck oven:

- Includes one oven rack
- Aluminized steel oven liner

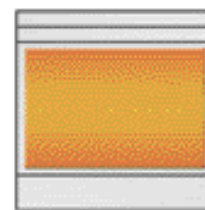
Note: "C" in model denotes Convection Oven base.
"D" denotes Deck Oven base.



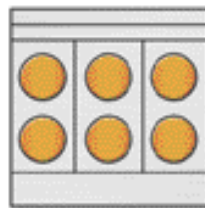
TRE36C1M/D1M
• Three 12" x 24" hotplates



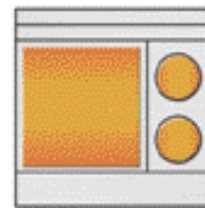
TRE36C2M/D2M
• Two 12" x 24" hotplates
• Two round hotplates



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