#### CSA Certified

# 332 Series 36" All-Gas with Sealed Burners

\* Full size gas convection oven with lower broiler \* Two Ultra High-Low sealed surface burners

- \* Two Medium-Low sealed surface burners
- \* Built-in reversible pre-seasoned cast iron griddle/grill
- \* 24" deep counterdepth design

### **Specifications**

**Features** 

- \* 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

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- \* Griddle Grill Rating: 10,500 BTUs (Nat. Gas and LP)
- \* Total Surface Rating: up to 71,500 BTUs Nat. Gas, 66,500 BTUs LP
- \* Ventilation Recommendation: 1,200 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. 300 lbs.

### **Product Options**

- \* Brass Trim available by adding an "S" suffix to model number (TTN332-7BSW).
- \* 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.

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

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TTN332-7W - Black











