



Professional Cooking Equipment

**336 Series
36" All-Gas with
Sealed Burners**



TTN336-7BW - Stainless



TTN336-7W - Black



WTN336-7W - White

Features

- * Full size gas convection oven with lower broiler
- * Three Ultra High-Low sealed surface burners
- * Three 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: up to 91,500 BTUs Nat. Gas, 84,000 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 (TTN336-7BSW).
- * 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

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