

48" Rangetops



Professional Cooking Equipment



TTN049-7 - Sealed Burners



TTN048-7 - Open Burners

Features

- * Sealed Burner Model:
 - Three Ultra High-Low sealed surface burners
 - Three Medium-Low sealed surface burners
 - Built-in reversible pre-seasoned cast iron griddle/grill
- * Open Burner Model:
 - Six open surface burners, three with Vari-Flame
 - Built-in reversible pre-seasoned cast iron griddle/grill

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 102,000 BTUs Nat. Gas, 94,500 BTUs LP
- * Open Burner Ratings
 - 14,000 BTUs Nat. Gas, 12,000 BTUs LP
 - Vari-Flame Center Simmer from 400 to 1,050 BTUs
 - Total Surface Rating: 94,500 BTUs Nat. Gas, 82,500 BTUs LP
- * Griddle Grill Rating: 10,500 BTUs (Nat. Gas and LP)
- * Ventilation Recommendation: 1,200 CFM
- * Electrical Requirements: 120V, 5 amps
- * Shipping Weight: approx. 195 lbs. for TTN049-7 and 180 lbs. for TTN048-7

Product Options

- * Brass Trim available by adding an "S" suffix to model number (TTN049-7S).
- * 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



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