

## 339 Series 36" Dual-Fuel with **Sealed Burners**

## Professional Cooking Equipment



TTN339-7BW - Stainless

## **Features**

- \* Full size electric self-cleaning convection oven
- \* 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



- \* 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
- \* 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 Electric Oven
- \* Electric Oven/Broiler Wattage: 2,600 watt Bake Element, 3,000 watt Broil Element
- \* Electrical Requirements: 240V, 35 amps
- \* Shipping Weight: approx. 310 lbs.

## **Product Options**

- \* Brass Trim available by adding an "S" suffix to model number (TTN339-7BSW).
- \* 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.



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TTN339-7W - Black



WTN339-7W - White