

TR-6



6 ZONE INDUCTION RANGE

The Target TR-6 commercial induction range offers a powerful, versatile and energy efficient standard cooking suite suitable for heavy duty use in busy commercial kitchens. With various configuration options available along with the choice of square, circular or slide control induction heat zones, giving users greater flexibility from a standard product. The TR-6 provides a 6 zone cooktop with induction hobs suitable for use with single or multiple pans, depending on the zone types selected.

The Target TR-6 has the flexibility to replicate a traditional 6 ring open burner gas range, electric hotplate range, traditional gas solid-top or graduated gas solid-top. Configure your TR-6 as a like for like induction alternative or vary your heat zone configuration to suit your exact cooking style requirements.

Dimensions	Width (mm)	Depth (mm)	Height (mm)
TR-6	1450	800	900

FEATURES INCLUDE:

- Freestanding 6 zone induction range
- Circular, square or slide control induction heat zone configuration options available
- Three phase 3.5kW or 5kW power options available with circular and square heat zone options
- Single control three phase 10kW gradient power with slide control zone (2 x 3.5kW + 2kW + 1kW)
- Schott Ceran® 6mm toughened safety glass hobs
- Fully welded 304 catering grade stainless steel chassis
- Rotary control operated
- 60mm upstands to rear and sides
- 4 x commercial grade castors (2 braked)
- Shelves, oven and refrigerated drawer configuration options available
- Slotted grill shelf and Hi-Touch salamander grill optional add-ons available





TR-6-S

The TR-6-S provides open storage with a fixed base shelf and height adjustable intermediate shelf perfect for the storage of cookware and cooking utensils directly beneath the cookline. The open storage is fully panelled to the sides and rear ensuring nothing can fall into hard to reach places.



TR-6-E31D4

The TR-6-E31D4 incorporates an incredibly versatile convection oven that can grill, bake, roast and hold with a capacity of 4 x 1/1 GN containers with 80mm spacing. It's ideal as a primary oven in smaller establishments or as a feature oven in higher output environments. Easy to use electronic controls with highly visible digital display are standard. An electronic thermostat guarantees reliable heating every time and vitreous enamelled oven liners make clean up a breeze. Manual or programmable modes with 2.8kW heating in bake mode and 2.0kW heating in grill mode.



TR-6-E27M3

The TR-6-E27M3 incorporates an electric convection oven that provides increased heating power of 4.5kW and offers a capacity of 3 off 600 x 400mm trays with 85mm tray spacing. The oven uses dual halogen lamps and a single bi-directional reversing fan system to circulate the heat efficiently and effectively throughout the chamber. This oven is a dependable performer for delivering a variety of perfectly baked and cooked goods.

CONFIGURE YOUR TR-6

Using the pricing table below select your chosen base configuration and induction hob zone types from the options available.

Once decided upon your configuration combine the base price with price for the chosen zone types this will give you a total price for your TR-E suite.

Model No.	Induction Zones	A		B			C	
TR-6-S		270mm Ø	260mm Sq	270mm Ø	260mm Sq	Slide Control	270mm Ø	260mm Sq
TR-6-E31D4								
TR-6-E27M3								

Optional Add-Ons	Model No.
Slotted Grill Shelf	TR-6-GS
Hi-Touch Salamander Grill	ST30
	ST40
Grill Heat Deflector Plate	ST30-DP
	ST40-DP

