

TR-E



4 ZONE INDUCTION RANGE WITH PLANCHA

The Target TR-E 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 or circular induction heat zones, giving users greater flexibility from a standard product. The TR-E provides a cooktop with induction hobs suitable for use with single or multiple pans, depending on the zone types selected, and an induction plancha griddle complete with RTCSmp® Real Time Temperature Control System technology, suitable for direct cooking.

The induction plancha griddle provides rapid heat up times and delivers a consistent temperature across the entire griddle plate surface, with temperature settings from 50-230°C, and temperature measurement and control down to 1°C with RTCSmp® Real Time Temperature Control System technology detecting and restoring any fluctuations in temperature when product is added to the cooking surface.

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

FEATURES INCLUDE:

- Freestanding 4 zone mobile induction range with induction plancha griddle
- Circular or square induction heat zone configuration options available
- Three phase 3.5kW or 5kW power options available
- Schott Ceran® 6mm toughened safety glass hobs
- Built-in Garland induction plancha griddle
- 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-E-S

The TR-E-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-E-E31D4

The TR-E-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-E-E27M3

The TR-E-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.




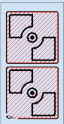



TR-E-VCS1

The TR-E-VCS1 features an Adande refrigerated drawer which can be used as fridge or freezer with a capacity of 4 x 1/1 GN pans 100mm deep or equivalent. Each drawer is switchable from fridge to freezer in minutes. Accurate and stable at any temperature from -22°C to +15°C

CONFIGURE YOUR TR-E

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	
					
TR-E-S		270mm Ø	260mm Sq	270mm Ø	260mm Sq
TR-E-E31D4					
TR-E-E27M3					
TR-E-VCS1					

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

