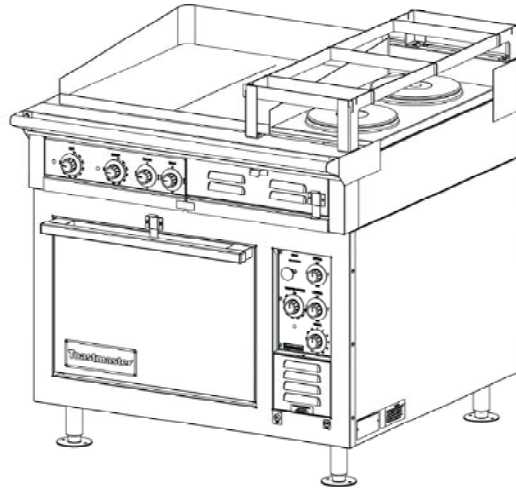




Foodservice Equipment

Job \_\_\_\_\_ Item# \_\_\_\_\_

# Marine Ranges



**TRE36D5M**  
Marine unit with deck oven base

### Features:

- Stainless steel exterior
- Hatchable to pass through 26" opening
- Includes 6" NSF-listed legs
- Front-serviceable
- 36" Cooking Height

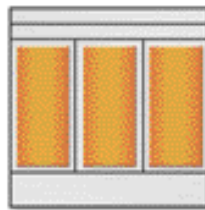
### Additional features of models with convection oven:

- Includes three oven racks
- Vented, air-cooled motor

### Additional features of models with deck oven:

- Includes one oven rack
- Aluminized steel oven liner

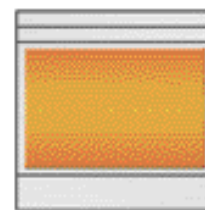
**Note:** "C" in model denotes Convection Oven base.  
"D" denotes Deck Oven base.



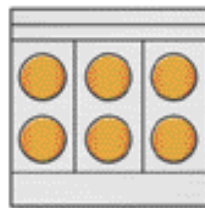
**TRE36C1M/D1M**  
• Three 12" x 24" hotplates



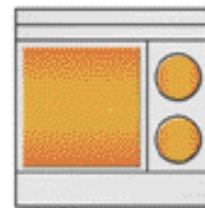
**TRE36C2M/D2M**  
• Two 12" x 24" hotplates  
• Two round hotplates



**TRE36C3M/D3M**  
• One 36" x 24" x 1/2" griddle plate



**TRE36C4M/D4M**  
• Six round hotplates



**TRE36C5M/D5M**  
• One 12" x 24" x 1/2" griddle plate  
• Two round hotplates

**\*All ranges require field assembly**

## Specifications

<i>Type of Range Top</i>					
	<b>“C” Convection Ovens</b>	<i>Three 12” x 24” Hotplates</i>	<i>Two 12” x 24” Hotplates &amp; Two Round Hotplates</i>	<i>One 36” x 24” x 1/2” Griddle</i>	<i>Six Round Hotplates</i>
<b>Model Number</b>	TRE36C1M	TRE36C2M	TRE36C3M	TRE36C4M	TRE36C5M
<b>Type of oven base</b>	←----- <i>Convection Oven</i> -----→				
<b>Supply (1 or 3 Phase)</b>	←----- <i>208V, 240V or 480V</i> -----→				
<b>Rated heat input</b>	21.6 KW	21.6 KW	21.6 KW	21.6 KW	21.6 KW
<b>Width</b>	36” W	36” W	36” W	36” W	36” W
<b>Height</b>	37-1/4” H	37-1/4” H	37-1/4” H	37-1/4” H	37-1/4” H
<b>Depth</b>	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D	38-1/2” D
<b>Ship Weight</b>	525 lbs.	485 lbs.	525 lbs.	430 lbs.	495 lbs.
<b>“D” Deck Ovens</b>	<i>Three 12” x 24” Hotplates</i>	<i>Two 12” x 24” Hotplates &amp; Two Round Hotplates</i>	<i>One 36” x 24” x 1/2” Griddle</i>	<i>Six Round Hotplates</i>	<i>One 24” x 24” Griddle &amp; Two Round Hotplates</i>
<b>Model Number</b>	TRE36D1M	TRE36D2M	TRE36D3M	TRE36D4M	TRE36D5M
<b>Type of oven base</b>	←----- <i>Deck Oven</i> -----→				
<b>Supply (3 Phase)</b>	←----- <i>208V, 240V or 480V</i> -----→				
<b>Rated heat input</b>	21 KW	21 KW	21 KW	21 KW	21 KW
<b>Width</b>	36” W	36” W	36” W	36” W	36” W
<b>Height</b>	37-1/4” H	37-1/4” H	37-1/4” H	37-1/4” H	37-1/4” H
<b>Depth</b>	37” D	37” D	37” D	37” D	37” D
<b>Ship Weight</b>	525 lbs.	485 lbs.	525 lbs.	430 lbs.	495 lbs.

## Accessories

Model Number	Description	Wt.	Available for Use With
TRE36D-RACK	Deck oven rack slide-out	5 lbs.	TRE36D models
TRE36C-RACK	Convection Oven rack	5 lbs.	TRE36C models
TRE36-CM	Curb Mount	35 lbs.	All TRE models
TRE36-HS	High Shelf	N/A	All TRE models

*Marine units are designed to provide shipboard stability. Includes bolt-down legs, door latch, grab rails, sea racks, grease trays with latches and stainless steel backs. Field assembly required.*

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.** TM127/1070

**Toastmaster**

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