



Bake Tech Innovation, Inc.

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Project:	
Model #:	
Item #:	
Available W/H:	Qty:
Approval:	
AIA #:	SIS #:
CSI Section 11400	

## 24" Wide Heavy Duty Restaurant Ranges

**Model : TAR-4  
TAR-4-LP**



### FEATURES & BENEFITS

- *Stainless steel front, sides, back riser lift-off high shelf*
- *Individual pilot for each lift off top open burner at 32,000 btu/hr*
- *6" stainless steel adjustable legs (casters available as an option)*
- *12"x 12" sectioned heavy duty cast iron grates*
- *Full size pull out crumb tray*
- *Wrap around full stainless steel oven interior / 26.3" depth standard*
- *Fully adjustable oven thermostat providing temperatures from 250-550°F degrees*
- *Pull out stainless steel door for easy cleaning*
- *Thermostat controlled griddle*
- *1 stainless steel oven rack standard (additional racks optional)*
- *CSA certified for safety / sanitation for USA and Canada*



Model	Oven	Crated Weight (lbs.)	Width (inches)	Total BTUs	Configuration
TAR-4	1	336	24	163K	4 open burners (NAT)
TAR-4-LP	1	336	24	160K	4 open burners (LPG)



**RADIANCE**