

GE542-N Natural Gas Griddle Oven Range

Supplier model: TR-0-G24F | 600 mm heavy-duty griddle | Static gas oven

WIDTH

610 mm

TOTAL GAS INPUT

91.5 MJ/h

OVEN RANGE

100-300 C

WARRANTY

2 Years

A compact freestanding commercial range combining a 600 x 510 mm griddle with a thermostatically controlled static gas oven. Stainless steel construction, flame-failure protection and adjustable feet make the GE542-N suited to demanding restaurant, cafe and catering kitchens.

TECHNICAL SPECIFICATIONS

Model	GE542-N	Supplier model	TR-0-G24F
Gas type	Natural Gas	Total heat input	91.5 MJ/h
Dimensions	1175(H) x 610(W) x 845(D) mm	Weight	130 kg
Cooking area	600 x 510 mm	Griddle plate	606 mm wide x 20 mm thick
Griddle burners	2 x 32.5 MJ/h	Oven burner	26.5 MJ/h
Oven type	Static gas oven	Oven temperature	100-300 C
Oven racks	2 supplied	Splashback	216 mm high, stainless steel
Gas pressure	1.0 kPa	Gas connection	3/4 in BSP male
Construction	Stainless steel exterior	Approval	AGA approved

KEY FEATURES

- Heavy-duty 24 in commercial griddle for high-volume cooking
- Thermostatic static oven with 100-300 C operating range
- Flame-failure protection for commercial gas safety
- Durable dial controls and stainless steel exterior
- Heavy-duty adjustable feet for stable levelling
- Modular, easy-clean design for commercial kitchen service

INSTALLATION NOTES

- Commercial use only; not suitable for household or mobile catering use.
- Gas installation and commissioning must be completed by a qualified person.
- No electrical connection is required for normal operation.
- Confirm local ventilation, clearance and gas-code requirements before installation.

Reference: Nisbets Australia GE542-N product listing and Thor Gas Oven Installation & Operation Instructions. Product listing gives 845 mm depth; the Thor manual dimension table lists 835 mm. Verify final site clearance before installation. Specifications are subject to manufacturer change.