



ROYAL SERIES

DELUX SERIES

ELECTRIC SERIES



Discover the Royal DIFFERENCE.



When it comes to Royal's commercial restaurant Gas Ranges, superior engineering and performance are the standard!



The Royal **Standard RR range** has the same features as the premium line. When you choose the RR series range, It delivers top performance as designed.

The Royal top-of-the-line **RDR Delux Range** features a stainless-steel burner box, an all-welded frame with a lifetime warranty, and extra 1200°F mineral wool insulation — making it one of the best values in cooking equipment. Go Delux... and take your kitchen to an entirely new level of excellence!

DELUX



Scan the QR codes for youTube videos!



Delux ranges uniquely feature all stainless steel burner box, burner hangers, and top grate supports.



STANDARD FEATURES:

- Oven heat retention system maintains heat after thermostat has reached its cooking temperature
- Unique air baffle system allows better heat distribution throughout the oven cavity
- Five-position removable chrome rack guide enables food to be consistently placed in cavity center for better cooking results
- Piezo spark ignitor for easy lighting
- Stainless steel drip pans
- All-welded front frame
- 5½" landing ledge and high shelf come standard with welded and polished edges

SUPERIOR ENGINEERING AND PERFORMANCE "STANDARD" FEATURES:



Heat Retention/Air Baffle System



Stainless Steel Welded Frame



5-position Rack Guide



Stainless Steel Drip Pan



Piezo Spark Ignitor for Oven

Discover the Royal DIFFERENCE.



Royal RHEF fryers are the most energy-efficient and highest production fryers available in the market!



RATED TIER 2

STANDARD FEATURES:

- All stainless-steel cabinet
- Innovative heat exchanger assembly transfers maximum heat to the oil
- Automatic pilot ignition with 100% safety
- High-efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temps
- Digital Solid State thermostat



RHEF-45

64% Energy Efficient
Idle Rate: 4,569 BTU/hr
Production 71 lbs/hr



RHEF-60

65% Energy Efficient
Idle Rate: 4,963 BTU/hr
Production 95 lbs/hr



RHEF-75

72% Energy Efficient
Idle Rate: 5,017 BTU/hr
Production 129 lbs/hr

All RHEF fryers are available as fryer filter systems



The RHEF Heat Exchanger features state-of-the-art engineering!

RHEF FRYER CONTROL OPTIONS:

- Standard digital solid-state thermostat
- 2-Product solid-state thermostat
- 10-Product computer control with individual programming capabilities for temperature and time compensation

Watch the video



Digital solid state



2-Product solid state



10-Product computer control



Heat Retention/Air Baffle System

The heat exchanger's 33,000 BTU in-shot burners heat the oil from top to bottom, providing even heat across the cooking area and superior recovery. Its unique design reduces thermal stress, resulting in very low exhaust flue temperatures.

Discover the Royal DIFFERENCE.



The Royal Gas and Electric Convection Ovens are the leaders in energy-efficiency and production with superior cooking results.

ROYAL CONVECTION OVEN STANDARD FEATURES:

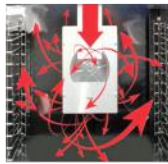
- Heavy-gauge welded base
- Fully welded 2-piece, 14-gauge stainless steel legs
- Dependent open door with 3 brass bushings for perfect alignment
- All porcelain oven interior
- Easy-to-use control panel
- All stainless steel front, sides, and top
- Unique stackable design requiring no additional flue extensions



GAS CONVECTION OVENS

Models RCOS, RCOD, and RCOS-HE

Snorkel design promotes superior air movement in the cavity for outstanding cooking performance. Air exits the fan in a 360-degree pattern, allowing for more effective movement around the pans for consistent cooking.



The RCOS-HE has a patented heat retention system that cycles with the burners. Heat in the oven cavity maintains longer at higher temperatures for superior cooking results, efficiency, and production.

RCOS-HE model: 56% energy efficient, featuring 116 pounds of production/hr.

Idle Rate: 6,906 BTU/hr. US PATENT# 10,907,836

RCOS model: Certified 55% energy efficient, featuring 95 pounds of production/hr.

Idle Rate: 8,866 BTU/hr.



ELECTRIC CONVECTION OVENS

Models RECO and RECOD

Staggered electric heating elements and rear covered corners allow for consistent heating and superior baking results.

Full-size Convection Oven is only 34" wide, saving space under the hood and allowing oven to easily clear 36" doorways.

RECO model: 76% energy efficient, featuring 103 pounds of production/hr.

Available in 208V, 240V, 1 or 3 phase.
Available in 480V, 3 phase.



Scan the QR codes to view YouTube videos



TO LEARN MORE VISIT: royalranges.com/convection-ovens

Discover the Royal DIFFERENCE.



Royal has the largest selection of state-of-the-art Electric Cooking Equipment available today!



RRE-2GT24

Electric Ranges

FEATURING:

- "Always Operational" internal circuit breakers prevent unit from ever being completely down
- 5KW dual-element system enhances bake pattern and heat disbursement
- Available with optional Convection Oven base
- Griddle available from 12" to 72"
- 208V, 240V, 1- or 3-phase



Watch a video



REF-1417-CM

Electric Fryers

FEATURING:

- DM- Solid state digital controls
- Manual tilt-up electric elements
- Optional spring-assisted counter balanced tilt-up flatbar electric elements
- 50 lb capacity stainless steel tank assembly
- Frying Area: 13 5/8" x 14"
- 208V, 240V, 1 or 3 phase



RECO

Electric Convection Ovens

FEATURING:

- Staggered heating elements and rear covered corners allow for consistent heating, and superior results
- RECO model is 76% energy efficient with 103 pounds of production/hr.
- Available in 208V, 240V, 1 or 3 phase
- 480V, 3 phase



Watch a video

Electric Countertop Griddles and Hot Plates



RTGE-36



RHPE-36-6

ELECTRIC GRIDDLE:

- Low profile — just 11 inches-high with 21-inch cooking depth
- Independent 3.4KW heating elements every 12 inches
- Energy saving thermostatic controls (200°-500°F)
- 208V, 240V, 1 or 3 phase

ELECTRIC HOT PLATE:

- Low profile — just 11 inches-high
- Stainless steel sides, control panel, and ledge for easy cleaning
- 9" sealed hot plate elements, 2KW each
- 208V, 240V, 1 or 3 phase



Watch a video

RESTAURANT RANGES

24" Ranges	1
36" Ranges	1
48" Ranges	2
60" Ranges	2
72" Ranges	3
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STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kick plate.
- Stainless Steel welded front frame.
- 6" legs with adjustable feet.
- Two year parts and labor warranty.

STANDARD OVEN:

- Porcelain finish on contact surfaces.
- Standing pilot with 100% safety shut down.
- Stainless Steel "U" Burner rated at 35,000 BTU/hr. (26" oven), 27,000 BTU/hr. (20" oven).
- Insulated oven cavity has one chrome rack with 5 position chrome rack guides.

GRIDDLE:

- Highly polished 3/4" thick griddle plate with 3" wide grease trough.
- 20,000 BTU/hr. Stainless steel burner every 12".
- Manual controls standard, thermostatic control is optional.

RAISED GRIDDLE/BROILER:

- Available in 12", 24" and 36" widths.
- 20,000 BTU/hr. Stainless steel burner every 12".
- Heavy duty removable chrome rack with 2 position adjustment.
- Full width large removable drip tray.

GRIDDLES

Manual Griddles	12
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OPEN BURNERS:

- 2 piece lift off cast iron burner rated at 30,000 BTU/hr.
- Protected standing pilot for each burner.
- 12" x 12" cast iron top grate with double angled slope for efficient heating.

CONVECTION OVEN:

- 2 speed (1725/1140 rpm) 1/2 HP motor. 120V, 50-60 Hz, single phase, 8 amps.
- 6 foot, 3 prong grounded power cord.
- 30,000 BTU/hr. S/S "U" burner with automatic ignition.
- 3 heavy duty chrome racks with 5 position adjustment.
- Cook and Cool option on the switch.
- Thermostat adjustable from 150° to 500° F.
- High and low speed fan switch.

RADIANT BROILER:

- Stainless steel burners rated at 15,000 BTU/hr. located every 6".
- Heavy cast iron radiants.
- Reversible cast iron top grates.

GAS:

Manifold Pressure 5" W.C. for Natural Gas
 10" W.C. for Propane Gas
 Manifold Inlet 3/4" NPT male connection.
 Pressure regulator supplied with the appliance to be installed in the field.

INFORM FACTORY FOR INSTALLATION ABOVE 2,000 FEET ELEVATION.





Accommodates Full Size Sheet Pan 18" x 26"

RR-4

Shown with optional casters
Crated Dimensions: 42" D x 36" H x 26-1/2" W

MODEL	BTU	SHIP WT.	TOP VIEW
RR-4 (4) Open Burners	147,000	400 lbs.	
RR-2G12 (2) Open Burners 12" Wide Griddle	107,000	420 lbs.	
RR-G24 24" Wide Griddle	67,000	440 lbs.	
RR-4SU (4) Open Burners (2) in rear step up	147,000	410 lbs.	

OPTIONS

Open storage base and no oven (-XB)



12" x 12" TOP GRATE

Pilot shield protects Pilot from spills and grease
 Easy to see and light the pilot
 Cast Iron Construction for heavy duty use
 Sloping design of cast iron bowl guides any spill away from the burner ports, not allowing clogs
 Heat is radiated upward



RR-6

Shown with optional casters
Crated Dimensions: 42" D x 36" H x 38-1/2" W

36" RANGE SERIES

(with one 26-1/2" wide oven)

MODEL	BTU	SHIP WT.	TOP VIEW
RR-4-36 (4) Open Burners	155,000	580 lbs.	
RR-6 (6) Open Burners	215,000	600 lbs.	
RR-4G12 (4) Open Burners 12" Wide Griddle	175,000	620 lbs.	
RR-2G24 (2) Open Burners 24" Wide Griddle	135,000	630 lbs.	
RR-G36 36" Wide Griddle	95,000	650 lbs.	
RR-4RG12 (4) Open Burners 12" Wide Raised Griddle	175,000	655 lbs.	
RR-6SU (6) Open Burners (3) in rear step up	215,000	610 lbs.	

OPTIONS

Open storage base no oven (-XB)
 Convection Oven (-C)

OPEN BURNER

Easy to clean, cast iron burner heads - removable
 Designed so flame stays under pan or pot and delivers heat where you need it



For additional range options see page 6

48" RANGE SERIES

(with two 20" wide ovens)



RR-4G24

Shown with optional casters
Crated Dimensions:
 42" D x 36" H x 50-1/2" W

MODEL	BTU	SHIP WT.	TOP VIEW
RR-8 (8) Open Burners	294,000	800 lbs.	
RR-6G12 (6) Open Burners 12" Wide Griddle	254,000	820 lbs.	
RR-4G24 (4) Open Burners 24" Wide Griddle	214,000	830 lbs.	
RR-2G36 (2) Open Burners 36" Wide Griddle	174,000	850 lbs.	
RR-G48 48" Wide Griddle	134,000	870 lbs.	
RR-8SU (8) Open Burners (4) in rear step up	294,000	810 lbs.	

OPTIONS

For single 26-1/2" wide oven (-126)
 Specify open storage left or right side.

For 26-1/2" wide **Convection Oven** and open storage base (-126C)
 Specify open storage left or right side

60" RANGE SERIES

(with two 26-1/2" wide ovens)



RR-6G24

Shown with optional casters
Crated dimensions:
 42" D x 36" H x 62-1/2" W

MODEL	BTU	SHIP WT.	TOP VIEW
RR-10 (10) Open Burners	370,000	1005 lbs.	
RR-8G12 (8) Open Burners 12" Wide Griddle	330,000	1035 lbs.	
RR-6G24 (6) Open Burners 24" Wide Griddle	290,000	1085 lbs.	
RR-4G36 (4) Open Burners 36" Wide Griddle	250,000	1110 lbs.	
RR-2G48 (2) Open Burners 48" Wide Griddle	210,000	1120 lbs.	
RR-G60 60" Wide Griddle	170,000	1140 lbs.	
RR-6RG24 (6) Open Burners 24" Wide Raised Griddle	290,000	1135 lbs.	

OPTIONS

For open storage base with (1) standard oven (-126-XB)
 Specify oven on the left or right side

For open storage base and (1) **Convection Oven** (-126C-XB)
 Specify **Convection Oven** on the left or right side

For (2) 26-1/2" wide **Convection Ovens** (-CC)
 For (1) 26-1/2" wide **Convection Oven** (-C) and (1) standard oven
 Specify Convection oven on left or right side

For additional range options see page 6

72" RANGE SERIES

(with two 26-1/2" wide ovens)



RR-6G36

Shown with optional casters

Crated Dimensions:

42" D x 36" H x 74-1/2" W

MODEL	BTU	SHIP WT.	TOP VIEW
RR-12 (12) Open Burners	430,000	1206 lbs.	
RR-10G12 (10) Open Burners 12" Wide Griddle	390,000	1030 lbs.	
RR-8G24 (8) Open Burners 24" Wide Griddle	350,000	1200 lbs.	
RR-6G36 (6) Open Burners 36" Wide Griddle	310,000	1230 lbs.	
RR-4G48 (4) Open Burners 48" Wide Griddle	270,000	1255 lbs.	
RR-2G60 (2) Open Burners 60" Wide Griddle	230,000	1280 lbs.	
RR-G72 72" Wide Griddle	190,000	1350 lbs.	

OPTIONS

For open storage base with (1) standard oven (-126-XB)
Specify oven on the left or right side

For open storage base and (1) **Convection Oven** (-C-XB)
Specify **Convection Oven** on the left or right side

For (2) 26-1/2" wide **Convection Ovens**
(-CC)

For (1) 26-1/2" **Convection Oven** (-C)
and (1) standard oven
Specify **Convection Oven** on the left
or right side

For additional range options see page 6

CUSTOM COMBINATION RANGES

Base size must be equal to the sum of the option widths selected. Contact factory for shipping weight of unit with selected options. Use RR-then the top option from left to right



RR-G24-24RB-4

Shown with optional casters

BASE SIZES

Range 24"

Range 36"

Range 48"

Range 60"

Range 72"

BASE CONFIGURATION OPTIONS

For 24" Base, open storage base, no oven (-XB),

For 36" Base, open storage base, no oven (-XB),

For 36" Base, **Convection Oven** base (-C),

For 48" Base, (2) 20" wide ovens (-220), is standard

For 48" Base, (1) 20" oven (-120-XB),

For 48" Base, (1) 26-1/2" oven (-126),

Specify oven on the left or right side

For 48" Base, (1) 26-1/2" **Convection Oven**

Specify oven on the left or right side

For 60" / 72" Base (2) 26-1/2 wide Standard Ovens is standard

For 60" / 72" Base (1) Standard Oven (-126-XB),

Specify oven on the left or right side

For 60" / 72" Base (1) 26-1/2 wide Standard Oven, and

(1) 26-1/2 wide **Convection Oven** (-C)

Specify Convection oven on the left or right side

For 60" / 72" Base with (2) 26-1/2" wide **Convection Ovens**

(-CC),

On 60" Wide Base, Convection cannot be placed under Radiant Broiler Top Section

CUSTOM RANGE SECTION DESIGNATIONS FOR MODEL NUMBER

OPEN BURNERS

12" (2 burners) -2

24" (4 burners) -4

36" (6 burners) -6

48" (8 burners) -8

RADIANT BROILER

12" -12RB

24" -24RB

36" -36RB

48" -48RB

GRIDDLE

12" -G12

24" -G24

36" -G36

48" -G48

HOT TOP

12" -1HT

24" -2HT

36" -3HT

48" -4HT

RAISED GRIDDLE/ BROILER

12" -RG12

24" -RG24

36" -RG36



High shelf not recommended with broiler tops

18" riser without shelf is standard

Convection Oven 26 1/2" (-C)

RADIANT RANGE SERIES

RR-36RB-126

Shown with optional casters

Crated Dimensions: 42" D x 42-1/2" H x Width + 2-1/2"

MODEL	BTU	SHIP WT.
RR-24RB-120 Radiant Broiler, 24" Wide (1) 20" Wide Oven	87,000	515 lbs.
RR-24RB-XB Radiant Broiler, 24" Wide Storage Base	60,000	330 lbs.
RR-36RB-126 Radiant Broiler, 36" Wide (1) 26-1/2" Wide Oven	125,000	635 lbs.
RR-36RB-XB Radiant Broiler, 36" Wide Storage Base	90,000	440 lbs.
RR-48RB-126 Radiant Broiler, 48" Wide (1) 26-1/2" Wide Oven	155,000	800 lbs.



RR-12SPR

Shown with optional casters

Crated Dimensions:

42" D x 36" H x Width + 2-1/2"

RANGE MATCH SPREADER SERIES

MODEL	SHIP WT.
RR-12SPR 12" wide, Stainless Steel Work Surface Spreader	150 lbs.
RR-18SPR 18" wide, Stainless Steel Work Surface Spreader	160 lbs.
RR-24SPR 24" wide, Stainless Steel Work Surface Spreader	195 lbs.
RR-36SPR 36" wide, Stainless Steel Work Surface Spreader	210 lbs.

All Welded and Polished Edges



SINGLE DECK AND DOUBLE DECK OVENS



RR-36-LB

Shown with optional casters

DOUBLE DECK OVENS

Crated Dimensions: 39" D x 62" H x 38-1/2" W

MODEL	BTU	SHIP WT.
RR-36-DS	70,000	373 lbs.
RR-36-DS-C	65,000	390 lbs.
RR-36-DS-CC	60,000	405 lbs.

SINGLE DECK OVENS

Crated Dimensions : 39" D x 29" H x 38 1/2" W

MODEL	BTU	SHIP WT.
RR-36-LB	35,000	185 lbs.
RR-36-LB-C	30,000	205 lbs.



RR-36-DS-C

Shown with optional casters

RANGE OPTIONS/ACCESSORIES

BURNER HEADS:

Saute
Wok

WOK RING:

Stainless Steel 10" dia

SWIVEL CASTERS:

Set of 4 (2 locking)
Set of 6 (3 locking)

OVEN RACKS:

20" Oven
26" Oven

STORAGE CABINET:

12" or 18" Door
Doors (36" unit) (48" unit)
Stainless Steel Shelf

HOT TOP: (replaces 12" section of griddle)

6" Stainless Steel splash guard to separate open burners and griddle or radiant broiler sections

THERMOSTATIC GRIDDLE CONTROL: (3/4" thick plate)

12" Griddle (1 Thermostat 1 Burner)
24" Griddle (1 Thermostat 2 Burners)
36" Griddle (2 Thermostats 3 Burners)
48" Griddle (2 Thermostats 4 Burners)
60" Griddle (3 Thermostats 5 Burners)
72" Griddle (3 Thermostats 6 Burners)
Additional thermostats (other than specified above)

1" Thick Griddle Plate:

Grooved Griddle

Griddle is standard on the left, please specify if to be on the right

Chrome Griddle

Shut-off Valve in manifold

Piezo Ignitor Manual Spark Ignition

Quick Disconnect (Flex hose with restraining device), 3/4" x 48" long

6" Stub Back

Convection Oven Base (26" Oven)

Range Mount Kit (to mount RSB/RCM on Range)

S/S work surface in lieu of 2(OB),

8" deep S/S front landing ledge

SALAMANDER BROILERS

STANDARD FEATURES

- Cool touch handle with easy vertical adjustment, multiple positions
- Infrared Burners with dual controls and standing pilots for instant intense heat
- Heavy duty racks on a smooth roller guide mechanism
- Can be wall or range mounted



RSB-36

Crated Dimensions:
25" D x 24" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RSB-24	1	17,500	17-3/4"	24"	160 lbs.
RSB-36	2	35,000	17-3/4"	36"	210 lbs.
RSB-48	2	40,000	17-3/4"	48"	252 lbs.

OPTIONS

- Range Mount kit
- 3/4" Gas Connection from range to RSB
- Wall Mount kit

CHEESEMELTER BROILERS

STANDARD FEATURES

- Stainless Steel front and sides
- Infrared burner for instant intense heat
- Standing pilot(s) for rapid and safe ignition
- Can be wall or range mounted



RCM-36

Crated Dimensions:
25" D x 24" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RCM-24	1	20,000	17-3/4"	24"	105 lbs.
RCM-36	1	35,000	17-3/4"	36"	165 lbs.
RCM-48	2	40,000	17-3/4"	48"	210 lbs.
RCM-60	2	55,000	17-3/4"	60"	275 lbs.
RCM-72	2	70,000	17-3/4"	72"	335 lbs.

OPTIONS

- Range Mount kit
- 3/4" Gas Connection from range to RCM
- Wall Mount kit



PASTA COOKER

STANDARD FEATURES

- All 316 Stainless Steel Tank Assembly
- Heavy Duty Stainless Steel Base
- (6) Individual Stainless Steel Baskets
- Electro-mechanical Thermostat 150°-250°
- Stainless Steel Front, Sides and Top
- Easy to use front mounted Water Valve
- Millivolt Controls-No Power Required
- (3) - 24,000 BTU Cast Iron Burners

OPTIONS

- Full Pot S/S Basket
- Stainless Steel Tank Cover

RPC-14

Crated Dimensions:
34" D x 42" H x 18 W

MODEL	BURNER	BTU	CAPACITY	D	W	SHIP WT
RPC-14	3	72,000	14 GAL	30 1/2	15 1/2	180 lbs.



ENERGY EFFICIENT DEEP FAT FRYER

STANDARD FEATURES

- Insulated Tank for Outstanding Heat Retention
- Heat Recovery System for Superior Temperature Recovery
- Designed so that the Baskets of Food Products sit Lower in the Cooking Oil. More Product Cooked Equates to More Profit.
- Save up to \$600 a Year in Energy Costs

Shown with optional casters.

Crated Dimensions:
D + 2 x 42" H x Width + 2-1/2"

REEF-35

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
REEF-35-2	3	72,000	35 lbs.	30-1/2"	15-1/2"	180 lbs.

OPTIONS

- S/S Casters, 2 locking, 2 non-locking
- Joiner Strip
- S/S Splash Guard, 8" High
- S/S Tank Cover



DEEP FAT FRYERS

STANDARD FEATURES

- High quality heavy gauge Stainless Steel Tank.
- Cast Iron burners (tube design) engineered for maximum efficiency.
- Flame stays within the tube to heat the oil instead of escaping out the flue, wasting energy.
- No additional flue assembly in the field, ready to install.
- Open base construction provides better airflow allowing gas to burn cleaner for better combustion.
- Designed so that baskets of food product sit lower in cooking oil. More product cooked equates to more profit!
- Tube fired design has faster recovery for high volume cooking.



RFT-50

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
RFT-50	3	114,000	50 lbs.	30-1/2"	15-1/2"	170 lbs.
RFT-60	4	152,000	60 lbs.	30-1/2"	19-1/2"	200 lbs.
RFT-75	4	152,000	75 lbs.	34-1/2"	19-1/2"	210 lbs.

RFT-25	Add-on-Fryer, 1/2 size S/S frypot (2)	76,000	25 lbs.	30-1/2"	7-3/4"	110 lbs.
RFT-2525	Split S/S frypot (4)	152,000	25/25 lbs.	30-1/2"	15-1/2"	210 lbs.
RFT-2550		190,000	25/50 lbs.	30-1/2"	23-1/4"	240 lbs.
RFT-5025		190,000	50/25 lbs.	30-1/2"	23-1/4"	240 lbs.



RFT-75

COUNTERTOP	BURNERS	BTU	OIL CAPACITY	D	H	W	SHIP WT.
RCF-25	3	54,000	25 lbs.	29-3/4"	14"	15-1/2"	80 lbs.

DRAIN STATION	D	W	SHIP WT.
RFT-DS	30-1/2"	15-1/2"	100 lbs.



RFT-25



RCF-25



RFT-DS

Heat lamp optional



S/S Tank Cover

OPTIONS

S/S Casters, 2 locking, 2 non-locking

Stainless Steel Tank Cover

Joiner Strip

S/S Splash Guard, 8" High

Quick Disconnect (Flex hose with restraining device), 3/4" x 4' long

Fryer Basket #3139 for RCF-25, RHEF-45,60

REEF-35, RFT-50, RFT-25, RFT-60

Basket #3104 for RFT-75, RHEF-75, REEF-65

All shown with optional casters.

Crated Dimensions: D + 2 x 42" H x Width + 2-1/2"

ELECTRIC CONVECTION OVENS

STANDARD FEATURES



RECO-2

Shown with optional casters
Crated Dimensions:
 D + 2" x 72"H x 36" W



RECO-1

Shown with optional casters
Crated Dimensions:
 D + 2" x 38" H x 36" W



- Air deflectors strategically placed around the blower for efficient air circulation.
- 5 Chrome plated racks with 11 rack positions.
- Can stack two ovens.
- Bakery depth accommodates full size sheet pans front to back, side to side.
- Standard depth accommodates full size sheet pans side to side.
- 3 heating elements per oven.
- Standard depth - 9 KW.
- Bakery depth - 12 KW.

MODEL STANDARD	VOLTAGE	TOTAL KW	D	W	SHIP WT.
RECO-1 Single Deck	208 / 240	9	40-1/2"	34"	495 lbs.
RECO-2 Double Deck	208 / 240	18	40-1/2"	34"	940 lbs.
RECO-6K-1 Single Deck	208 / 240	6	40-1/2"	34"	495 lbs.
RECO-6K-2 Double Deck	208 / 240	12	40-1/2"	34"	940 lbs.

MODEL BAKERY DEPTH	VOLTAGE	TOTAL KW	D	W	SHIP WT.
RECOD-1 Single Deck	208	12	44-1/2"	34"	535 lbs.
RECOD-2 Double Deck	208	24	44-1/2"	34"	1,020 lbs.

OPTIONS	
Stainless Steel Bottom Shelf, Standard Depth	Oven Rack
Stainless Steel Bottom Shelf, Bakery Depth	(5 are included as standard)
Pan Rack	Glass View Door for Left Side
Stacking Kit for (2) ovens, Includes 6" Legs or Casters	(Right side is standard)
Heavy Duty Casters, set of 4	Water Injection
(2 locking, 2 non locking) specify	480V
for single or double deck oven	

Two Speed Motor (1725/1140 RPM) 1/2 HP Rating - Voltage and Line AMPS

208V	1 ph	9KW (12KW)	45 (60) AMPS
208V	3 ph	9KW (12KW)	26, 25, 25 (35, 34, 34) AMPS
240V	1 ph	9KW (12KW)	39 AMPS
240V	3 ph	9KW	23, 22, 22 AMPS
480V	3 ph	9KW (12KW)	12, 11, 11 (16, 15, 15) AMPS

GAS CONVECTION OVENS

STANDARD FEATURES



- 5 chrome plated racks with 11 rack positions.
 - Can stack two ovens. Unique design requires NO additional flue extensions, easy installation.
 - Bakery depth accommodates full size sheet pans front to back, side to side.
 - Standard depth accommodates full size sheet pans side to side.
- 70,000 BTU in the standard depth oven and 80,000 BTU in the bakery depth oven, designed for rapid heat up and recovery.



RCOS-2

Shown with optional casters
Crated Dimensions:
 D + 2" x 72" H x 40" W

RCOS-1

Shown with optional casters, pan racks and pans
Crated Dimensions:
 D + 2" x 38" H x 40" W



MODEL STANDARD	BURNERS	BTU	D	W	SHIP WT.
RCOS-1 Single Deck	2	70,000	40-1/2"	38"	520 lbs.
RCOS-2 Double Deck	4	140,000	40-1/2"	38"	1,005 lbs.

MODEL BAKERY DEPTH

RCOD-1 Single Deck	BURNERS	BTU	D	W	SHIP WT.
RCOD-2 Double Deck	2	80,000	44-1/2"	38"	600 lbs.
	4	160,000	44-1/2"	38"	1,185 lbs.

- OPTIONS**
- Stainless Steel Bottom Shelf, Standard Depth
 - Stainless Steel Bottom Shelf, Bakery Depth
 - Pan Rack
 - Stacking Kit for (2) ovens, Includes 6" Legs or Casters
 - Direct Connect Vent (1) oven
 - Direct Connect Vent (2) ovens
 - Heavy Duty Casters, set of 4 (2 locking, 2 non locking) specify for single or double deck oven
 - Oven Rack (5 are included as standard) each
 - Glass View Door for Left Side (Right side is standard)

Single Point Gas Connection for Stacked RCOS

208/240 Volt Conversion (Gas Oven)

Water Injection



- Temperature Control 150°F to 500°F
- On/Off Light Switch
- 2 Speed Fan Switch
- Oven On/Off, Cool Down Control
- Manual Timer, 1 hour buzzer



RMG-36

Crated Dimensions:
34" D x 15" H x Width + 2-1/2"

STANDARD FEATURES

- 3/4" thick highly polished steel plate.
- "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12".
- 20,000 BTU for the snack series evenly spaced every 12".
- Griddle cooking surface depth 24" for the heavy duty series, 18" for the snack series.
- S/S grease trough, 4" spatula width.
- 1-1/2 gallon capacity S/S grease can.
- 4" legs are standard.

HEAVY DUTY MANUAL GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.
RMG-12	1	30,000	32-1/2"	12"	140 lbs.
RMG-18	1	30,000	32-1/2"	18"	165 lbs.
RMG-24	2	60,000	32-1/2"	24"	210 lbs.
RMG-36	3	90,000	32-1/2"	36"	290 lbs.
RMG-48	4	120,000	32-1/2"	48"	390 lbs.
RMG-60	5	150,000	32-1/2"	60"	485 lbs.
RMG-72	6	180,000	32-1/2"	72"	580 lbs.

HEAVY DUTY SNACK MANUAL GRIDDLES

Compact depth design gives greater versatility for tight kitchen spaces. 3/4" thick plate.

Crated Dimensions: 28" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RSMG-12	1	20,000	26-1/2"	12"	120 lbs.
RSMG-18	1	20,000	26-1/2"	18"	142 lbs.
RSMG-24	2	40,000	26-1/2"	24"	175 lbs.
RSMG-36	3	60,000	26-1/2"	36"	240 lbs.
RSMG-48	4	80,000	26-1/2"	48"	305 lbs.
RSMG-60	5	100,000	26-1/2"	60"	380 lbs.

OPTIONS

1" plate add "-1" to model number

Grooved Griddle per 12" w section

S/S Splash to separate foods, add

Chrome Griddle per 12" w section

STANDARD
FEATURES

- 1" thick, highly polished steel plate. (RTG)
- One thermostat per burner is standard.
- "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12".
- 20,000 BTU for the snack series, evenly spaced every 12".
- Griddle cooking surface depth.
- 24" for Heavy Duty Series.
- 18" for Snack Series.
- S/S grease trough, 4" spatula width.
- 1-½ gallon capacity S/S grease can.
- 72" wide model, 2 S/S grease cans are standard.
- 4" legs are standard.

**RTG-36***Crated Dimensions:*

34" D x 15" H x Width + 2-½"

HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.
RTG-12	1	1	30,000	32-1/2"	12"	145 lbs.
RTG-18	1	1	30,000	32-1/2"	18"	185 lbs.
RTG-24	2	2	60,000	32-1/2"	24"	250 lbs.
RTG-36	3	3	90,000	32-1/2"	36"	360 lbs.
RTG-48	4	4	120,000	32-1/2"	48"	475 lbs.
RTG-60	5	5	150,000	32-1/2"	60"	590 lbs.
RTG-72	6	6	180,000	32-1/2"	72"	710 lbs.

OPTIONS

Grooved Griddle

2 Open Burners (-2OB)

Chrome Griddle

HEAVY DUTY SNACK THERMOSTATIC GRIDDLES

Compact (26-1/2") depth design gives greater versatility for tight kitchen space. 3/4" thick plate.

Crated Dimensions: 28" D x 15" High x Width + 2-½"

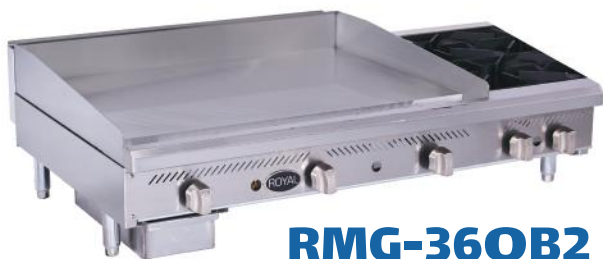
MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.
RSTG-12	1	1	20,000	26-1/2"	12"	125 lbs.
RSTG-18	1	1	20,000	26-1/2"	18"	148 lbs.
RSTG-24	2	2	40,000	26-1/2"	24"	180 lbs.
RSTG-36	3	3	60,000	26-1/2"	36"	250 lbs.
RSTG-48	4	4	80,000	26-1/2"	48"	315 lbs.

OPTIONS

Grooved Griddle

1" plate add -1 to model number

COMBINATION MANUAL GRIDDLE / OPEN BURNERS



RMG-36OB2

Crated Dimensions:
34" D x 15" H x Width + 2-1/2"

STANDARD FEATURES

- Combination unit combines griddle with open burners.
- Manual Griddle has 3/4" thick, highly polished steel plate.
- "U" shaped burners evenly spaced every 12" for even heat distribution.
- Burners are 30,000 BTU each.
- S/S grease trough 4" spatula width.
- 1-1/2 gallon capacity S/S grease can is standard.
- Griddle cooking surface depth 24".

MODEL	BURNERS	BTU	D	W	SHIP WT.
RMG-12OB2	(2) OB / (1) G	90,000	32-1/2"	24"	235 lbs.
RMG-24OB2	(2) OB / (2) G	120,000	32-1/2"	36"	305 lbs.
RMG-24OB4	(4) OB / (2) G	180,000	32-1/2"	48"	365 lbs.
RMG-36OB2	(2) OB / (3) G	150,000	32-1/2"	48"	385 lbs.
RMG-36OB4	(4) OB / (3) G	210,000	32-1/2"	60"	445 lbs.
RMG-48OB2	(2) OB / (4) G	180,000	32-1/2"	60"	485 lbs.
RMG-48OB4	(4) OB / (4) G	240,000	32-1/2"	72"	545 lbs.

OPTIONS

1" plate add -1 to model number

Sauté or Wok Burner Head

S/S Wok Ring

COMBINATION RADIANT BROILER / OPEN BURNERS

STANDARD FEATURES

- Combination unit combines radiant broiler with open burners.
- S/S burners, 15,000 BTUs each, spaced for even high heat cooking on radiant broiler section.
- 30,000 BTU non-clogging burners on open burner section.



RRB-36OB2

Crated Dimensions:
32" D x 18" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RRB-12OB2	(2) OB / (1) RB	75,000	30-1/2"	24"	265 lbs.
RRB-18OB2	(2) OB / (3) RB	105,000	30-1/2"	30"	330 lbs.
RRB-24OB2	(2) OB / (4) RB	120,000	30-1/2"	36"	395 lbs.
RRB-24OB4	(4) OB / (4) RB	180,000	30-1/2"	48"	455 lbs.
RRB-30OB2	(2) OB / (5) RB	135,000	30-1/2"	42"	435 lbs.
RRB-30OB4	(4) OB / (5) RB	195,000	30-1/2"	54"	495 lbs.
RRB-36OB2	(2) OB / (6) RB	150,000	30-1/2"	48"	480 lbs.

HEAVY DUTY HOT PLATES / STEP UP HOT PLATES



RHP-36-6

Crated Dimensions:

D + 1 1/2" x 15" H x W + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RHP-12-1	1	30,000	16"	12"	60 lbs.
RHP-12-2	2	60,000	30-1/2"	12"	95 lbs.
RHP-24-2	2	60,000	16"	24"	95 lbs.
RHP-24-4	4	120,000	30-1/2"	24"	155 lbs.
RHP-36-6	6	180,000	30-1/2"	36"	215 lbs.
RHP-48-8	8	240,000	30-1/2"	48"	275 lbs.



RHP-24-4SU

Crated Dimensions:

32" D x 19" H x W + 2-1/2"

*Step up models with rear burners 4" higher than the front

MODEL	BURNERS	BTU	D	W	SHIP WT.
RHP-12-2SU	2	60,000	30-1/2"	12"	105 lbs.
RHP-24-4SU	4	120,000	30-1/2"	24"	165 lbs.
RHP-36-6SU	6	180,000	30-1/2"	36"	230 lbs.
RHP-48-8SU	8	240,000	30-1/2"	48"	295 lbs.

STANDARD FEATURES

- 30,000 BTU cast iron non-clogging lift-off removable burner heads.
- Burns even flame pattern for exceptional heat distribution.
- 12" x 12" heavy duty cast iron top grates with unique bowl design.
- Heavy Duty Stainless Steel front, sides and plate ledges.
- Each burner has a standing pilot for immediate ignition.
- 4" legs are standard.

OPTIONS

Sauté or Wok Burner Head
S/S Wok Ring

STANDARD FEATURES

- Heavy duty Stainless Steel front and sides.
- Stainless Steel burners, 15,000 BTUs each, heavy duty series.
- 12,000 BTUs, snack series, spaced for even high heat cooking.
- Top grate design flows grease to front gutter.
- 4" legs are standard.



RRB-36

Crated Dimensions:
32" D x 17" H x Width + 2-1/2"

HEAVY DUTY RADIANT BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.
RRB-12	1	15,000	30-1/2"	12"	170 lbs.
RRB-18	3	45,000	30-1/2"	18"	235 lbs.
RRB-24	4	60,000	30-1/2"	24"	300 lbs.
RRB-30	5	75,000	30-1/2"	30"	340 lbs.
RRB-36	6	90,000	30-1/2"	36"	383 lbs.
RRB-48	8	120,000	30-1/2"	48"	450 lbs.
RRB-60	10	150,000	30-1/2"	60"	510 lbs.
RRB-72	12	180,000	30-1/2"	72"	570 lbs.

HEAVY DUTY SNACK RADIANT BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.
RSRB-12	1	12,500	25-1/2"	12"	113 lbs.
RSRB-18	3	37,500	25-1/2"	18"	150 lbs.
RSRB-24	4	50,000	25-1/2"	24"	197 lbs.
RSRB-30	5	62,500	25-1/2"	30"	260 lbs.
RSRB-36	6	75,000	25-1/2"	36"	311 lbs.
RSRB-48	8	100,000	25-1/2"	48"	365 lbs.

Crated Dimensions: 27" D x 15" H x Width + 2-1/2"

STEAK HOUSE BROILERS

STANDARD FEATURES

- 20,000 BTU's each, Stainless Steel burners.
- Stainless Steel front and sides.
- 5 position incline adjustment for grates.

RARB-36

Crated Dimensions:
33" D x 21" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.
RARB-24	4	80,000	31-1/2"	24"	275 lbs.
RARB-36	6	120,000	31-1/2"	36"	375 lbs.
RARB-48	8	160,000	31-1/2"	48"	410 lbs.
RARB-60	10	200,000	31-1/2"	60"	525 lbs.
RARB-72	12	240,000	31-1/2"	72"	600 lbs.

INFRARED RADIANT BROILERS

STANDARD FEATURES

- High heat broiler, perfect for high volume cooking.
- Infrared Burners rated at 35,000 BTUs each.
- Unique S/S baffle design protects infrared burner, no flareups.
- 4" legs are standard.



RIB-36

Crated Dimensions:

33" D x 21" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RIB-24	2	70,000	31"	24"	160 lbs.
RIB-36	3	105,000	31"	36"	204 lbs.
RIB-48	4	140,000	31"	48"	260 lbs.
RIB-60	5	175,000	31"	60"	325 lbs.

KABOB TURBO BROILER - 18" Skewers



RKTB-36

Crated Dimensions:

D + 2" x 15" H x Width + 2-1/2"

STANDARD FEATURES

- Stainless Steel front and sides
- All welded, insulated chassis
- Heavy gauge isolated fire box
- Special S/S radiants and baffles

OPTIONS 5" x 18" Top Grate

MODEL	BURNERS	BTU	D	W	SHIP WT.
RKTB-24	4	72,000	24-1/4"	25-1/2"	260 lbs.
RKTB-30	5	90,000	24-1/4"	31"	305 lbs.
RKTB-36	6	108,000	24-1/4"	36"	350 lbs.
RKTB-48	8	144,000	24-1/4"	48"	405 lbs.
RKTB-60	10	180,000	24-1/4"	60"	455 lbs.

KABOB TURBO BROILER - 15" Skewers

MODEL	BURNERS	BTU	D	W	SHIP WT.
RSKTB-24	4	56,000	22"	25-1/2"	230 lbs.
RSKTB-30	5	70,000	22"	31"	272 lbs.
RSKTB-36	6	84,000	22"	36"	308 lbs.
RSKTB-48	8	112,000	22"	48"	360 lbs.

STANDARD FEATURES

- Stainless steel front and sides
- “H” Style cast iron burners rated at 40,000 BTU/hr, heavy duty series; 35,000 BTU/hr, snack series, for intense heat
- Heavy cast iron top and bottom grates



RCB-36

Crated Dimensions:
29 1/2” D x 17” H x Width + 2-1/2”

HEAVY DUTY CHAR ROCK BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.
RCB-18	1	40,000	28”	18”	240 lbs.
RCB-24	2	80,000	28”	24”	262 lbs.
RCB-30	3	120,000	28”	30”	309 lbs.
RCB-36	3	120,000	28”	36”	383 lbs.
RCB-48	4	160,000	28”	48”	441 lbs.
RCB-60	5	200,000	28”	60”	498 lbs.

HEAVY DUTY SNACK CHAR ROCK BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.
RSCB-12	1	35,000	24”	12”	113 lbs.
RSCB-18	1	35,000	24”	18”	135 lbs.
RSCB-24	2	70,000	24”	24”	160 lbs.
RSCB-36	3	105,000	24”	36”	268 lbs.
RSCB-48	4	140,000	24”	48”	395 lbs.

TEPPAN-YAKI GRIDDLES - Japanese Style Cooking

STANDARD FEATURES

- 33,000 BTU round burner in the center creates hot zone for Teppan-Yaki style cooking
- 3/4” thick griddle plate
- S/S grease trough
- Large removable grease can

RTY-36

Shown with optional frame and splash
Crated Dimensions:
30 1/4” D x 15” H x Width + 2-1/2”



MODEL	BURNERS	BTU	D	H	W	SHIP WT.
RTY-24	1	33,000	28-3/4”	10-1/8”	24”	235 lbs.
RTY-36	1	33,000	28-3/4”	10-1/8”	36”	315 lbs.
RTY-48	1	33,000	28-3/4”	10-1/8”	48”	395 lbs.
RTY-60	1	33,000	28-3/4”	10-1/8”	60”	475 lbs.

OPTIONS

- | | |
|--------------------------------|-----------------|
| Plate splash on three sides | Safety pilot |
| Body side frame on three sides | Extra Burner(s) |

STOCK POT AND WOK RANGES

STANDARD FEATURES

- S/S front and sides.
- Heavy duty 3 Ring Burners rated at 90,000 BTU/hr total (RSP series).
- Powerful Jet Burners rated at 125,000 BTU/hr (RMJ / RSPJ series).
- Heavy duty cast iron top grates (RSP series).
- Heavy gauge steel tops and cylinders (RMJ series).



RSP-18



Jet Burner



3-Ring Burner



RMJ-15

Crated Dimensions:
D + 3" x H + 4" x W + 2-1/2"

MODEL	BURNERS	BTU	D	H	W	SHIP WT.
RSP-18-18	(1) 3 Ring	90,000	21"	18"	18"	105 lbs.
RSP-18	(1) 3 Ring	90,000	21"	24"	18"	110 lbs.
RSP-18-36	(1) 3 Ring	90,000	21"	36"	18"	110 lbs.
RSP-18D-24	(2) 3 Ring	180,000	42"	24"	18"	220 lbs.
RSP-18D-36	(2) 3 Ring	180,000	42"	36"	18"	220 lbs.
RSP-24	(1) 3 Ring	90,000	24"	24"	24"	160 lbs.
RSP-18T	(1) 3 Ring	90,000	21"	24"	18"	135 lbs.
RSPJ-18	(1) 18 Tip Jet	125,000	21"	24"	18"	140 lbs.
RMJ-13	(1) 18 Tip Jet	125,000	21"	30"	18"	130 lbs.
RMJ-15	(1) 18 Tip Jet	125,000	21"	30"	18"	135 lbs.

OPTIONS

- _____ Casters, set of 4 (2 locking)
- _____ Casters, set of 6 (3 locking)
- _____ Upgrade 13" or 15" black Wok Top to stainless steel

- _____ Additional stainless steel 13" or 15" Wok Top
- _____ 165,000 BTU 32 tip Jet Burner



SNACK LINE

MODEL D H W SHIP WT.

RSS-12SN 24" 25" 12-1/2" 32 lbs.

RSS-18SN 24" 25" 18-1/2" 42 lbs.

RSS-24SN 24" 25" 24-1/2" 52 lbs.

RSS-30SN 24" 25" 30-1/2" 62 lbs.

RSS-36SN 24" 25" 36-1/2" 72 lbs.

RSS-48SN 24" 25" 48-1/2" 82 lbs.

RSS-60SN 24" 25" 60-1/2" 95 lbs.

OPTIONS Casters, Set of 4 (2 locking)
Casters, Set of 6, for 60" and 72" stands (3 locking)

All Welded Construction

STAINLESS STEEL EQUIPMENT STANDS

STANDARD FEATURES

- Heavy duty Stainless Steel construction
- Knock down design for easier shipping and field assembly
- Stainless Steel undershelf

HEAVY DUTY LINE

MODEL D H W SHIP WT.

RSS-12HD 30" 25" 12-1/2" 40 lbs.

RSS-18HD 30" 25" 18-1/2" 50 lbs.

RSS-24HD 30" 25" 24-1/2" 60 lbs.

RSS-30HD 30" 25" 30-1/2" 70 lbs.

RSS-36HD 30" 25" 36-1/2" 80 lbs.

RSS-48HD 30" 25" 48-1/2" 90 lbs.

RSS-60HD 30" 25" 60-1/2" 105 lbs.

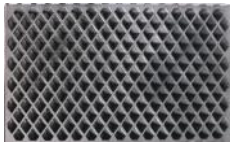
RSS-72HD 30" 25" 72-1/2" 122 lbs.

ACCESSORIES

9 BAR FISH GRATE



DIAMOND



REVERSIBLE GRATE WITH TROUGH



REMOVABLE PLATE SHELF FOR GRIDDLES OR BROILERS



WITH OPTIONAL SAUCE PANS

RRB, RIB, RKTB, RSRB, RDRB

S/S SPLASH GUARD 6" HIGH SIDES TAPERED 2" TO FRONT

12" - 18" WIDE 48" WIDE

24" - 30" WIDE 60" WIDE

36" WIDE 72" WIDE



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 BG-Radiant Broiler/Thermo Griddle 35
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STANDARD FEATURES:

- All welded frame with Lifetime Warranty
- 1,200°F Mineral wool insulation
- All stainless steel burner box
- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kick plate.
- Stainless Steel welded front frame.
- 6" legs with adjustable feet.
- Two year parts and labor warranty.

STANDARD OVEN:

- Porcelain finish on contact surfaces.
- Standing pilot with 100% safety shut down.
- Stainless Steel "U" Burner rated at 35,000 BTU/hr. (26" oven), 27,000 BTU/hr. (20" oven).
- Insulated oven cavity has one chrome rack with 5 position chrome rack guides.

GRIDDLE:

- Highly polished 3/4" thick griddle plate with 3" wide grease trough.
- 20,000 BTU/hr. Stainless steel burner every 12".
- Manual controls standard, thermostatic control is optional.

GRIDDLES

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OPEN BURNERS:

- 2 piece lift off cast iron burner rated at 30,000 BTU/hr.
- Protected standing pilot for each burner.
- 12" x 12" cast iron top grate with double angled slope for efficient heating.

CONVECTION OVEN:

- 2 speed (1725/1140 rpm) 1/2 HP motor. 120V, 50-60 Hz, single phase, 8 amps.
- 6 foot, 3 prong grounded power cord.
- 30,000 BTU/hr. S/S "U" burner with automatic ignition.
- 3 heavy duty chrome racks with 5 position adjustment.
- Cook and Cool option on the switch.
- Thermostat adjustable from 150° to 500° F.
- High and low speed fan switch.

RADIANT BROILER:

- Stainless steel burners rated at 15,000 BTU/hr. located every 6".
- Heavy cast iron radiants.
- Reversible cast iron top grates.

GAS:

Manifold Pressure 5" W.C. for Natural Gas
 10" W.C. for Propane Gas
 Manifold Inlet 3/4" NPT male connection.
 Pressure regulator supplied with the appliance to be installed in the field.

INFORM FACTORY FOR INSTALLATION ABOVE 2,000 FEET ELEVATION.





Accommodates Full Size Sheet Pan 18" x 26"

RDR-2G12

Crated Dimensions: 42" D x 36" H x 26-1/2" W

24" RANGE SERIES

(with one 20" wide oven)

MODEL	BTU	SHIP WT.	TOP VIEW
RDR-4 (4) Open Burners	147,000	400 lbs.	
RDR-2G12 (2) Open Burners 12" Wide Griddle	107,000	420 lbs.	
RDR-G24 24" Wide Griddle	67,000	440 lbs.	
RDR-4SU (4) Open Burners 2 in rear step up	147,000	410 lbs.	

OPTIONS Open storage base and no oven (-XB)



All welded frame



1200°F wool insulation



RDR-2G24

Crated Dimensions: 42" D x 36" H x 38-1/2" W



All stainless steel burner box

36" RANGE SERIES

(with one 26-1/2" wide oven)

MODEL	BTU	SHIP WT.	TOP VIEW
RDR-4-36 (4) Open Burners	155,000	580 lbs.	
RDR-6 (6) Open Burners	215,000	600 lbs.	
RDR-4G12 (4) Open Burners 12" Wide Griddle	175,000	620 lbs.	
RDR-2G24 (2) Open Burners 24" Wide Griddle	135,000	630 lbs.	
RDR-G36 36" Wide Griddle	95,000	650 lbs.	
RDR-4RG12 (4) Open Burners 12" Wide Raised Griddle	175,000	655 lbs.	
RDR-6SU (6) Open Burners 3 in rear step up	215,000	610 lbs.	

OPTIONS Open storage base no oven (-XB)
Convection Oven (-C)

For additional range options see page 25

48" RANGE SERIES

(with two 20" wide ovens)



MODEL	BTU	SHIP WT.	TOP VIEW
RDR-8 (8) Open Burners	294,000	800 lbs.	
RDR-6G12 (6) Open Burners 12" Wide Griddle	254,000	820 lbs.	
RDR-4G24 (4) Open Burners 24" Wide Griddle	214,000	830 lbs.	
RDR-2G36 (2) Open Burners 36" Wide Griddle	174,000	850 lbs.	
RDR-G48 48" Wide Griddle	134,000	870 lbs.	
RDR-8SU (8) Open Burners 4 in rear step up	294,000	810 lbs.	

RDR-4G24

Crated Dimensions:
42" D x 36" H x 50-1/2" W

OPTIONS

For single 26-1/2" wide oven (-126)
Specify open storage left or right side

For 26-1/2" wide **Convection Oven** and open storage base (-126C)
Specify open storage left or right side

60" RANGE SERIES

(with two 26-1/2" wide ovens)



RDR-4G36

Shown with optional casters
Crated dimensions:
42" D x 36" H x 62-1/2" W

MODEL	BTU	SHIP WT.	TOP VIEW
RDR-10 (10) Open Burners	370,000	1005 lbs.	
RDR-8G12 (8) Open Burners 12" Wide Griddle	330,000	1035 lbs.	
RDR-6G24 (6) Open Burners 24" Wide Griddle	290,000	1085 lbs.	
RDR-4G36 (4) Open Burners 36" Wide Griddle	250,000	1110 lbs.	
RDR-2G48 (2) Open Burners 48" Wide Griddle	210,000	1120 lbs.	
RDR-G60 60" Wide Griddle	170,000	1140 lbs.	
RDR-6RG24 (6) Open Burners 24" Wide Raised Griddle	290,000	1135 lbs.	

OPTIONS

For open storage base with (1) standard oven (-126-XB)
Specify oven on the left or right side

For open storage base and (1) **Convection Oven** (-126C-XB)
Specify **Convection Oven** on the left or right side

For (2) 26-1/2" wide **Convection Ovens** (-CC)

For (1) 26-1/2" wide **Convection Oven** (-C) and (1) standard oven
Specify Convection oven on left or right side

For additional range options see page 25

72" RANGE SERIES

(with two 26-1/2" wide ovens)



RDR-4G48

Crated Dimensions:

42" D x 36" H x 74-1/2" W

MODEL	BTU	SHIP WT.	TOP VIEW
RDR-12 (12) Open Burners	430,000	1206 lbs.	
RDR-10G12 (10) Open Burners 12" Wide Griddle	390,000	1030 lbs.	
RDR-8G24 (8) Open Burners 24" Wide Griddle	350,000	1200 lbs.	
RDR-6G36 (6) Open Burners 36" Wide Griddle	310,000	1230 lbs.	
RDR-4G48 (4) Open Burners 48" Wide Griddle	270,000	1255 lbs.	
RDR-2G60 (2) Open Burners 60" Wide Griddle	230,000	1280 lbs.	
RDR-G72 72" Wide Griddle	190,000	1350 lbs.	

OPTIONS For open storage base with (1) standard oven (-126-XB)
Specify oven on the left or right side

For open storage base and (1) **Convection Oven** (-C-XB)
Specify **Convection Oven** on the left or right side

For (2) 26-1/2" wide **Convection Ovens** (-CC)

For (1) 26-1/2" **Convection Oven** (-C)
and (1) standard oven
Specify **Convection Oven** on the left
or right side



High shelf not recommended with broiler tops
 18" riser without shelf is standard
Convection Oven 26 1/2" (-C)

RADIANT RANGE SERIES

RDR-36RB-126

Shown with optional casters
Crated Dimensions: 42" D x 42-1/2" H x Width + 2-1/2"

MODEL	BTU	SHIP WT.
RDR-24RB-120 Radiant Broiler, 24" Wide (1) 20" Wide Oven	87,000	515 lbs.
RDR-24RB-XB Radiant Broiler, 24" Wide Storage Base	60,000	330 lbs.
RDR-36RB-126 Radiant Broiler, 36" Wide (1) 26-1/2" Wide Oven	125,000	635 lbs.
RDR-36RB-XB Radiant Broiler, 36" Wide Storage Base	90,000	440 lbs.
RDR-48RB-126 Radiant Broiler, 48" Wide. (1) 26-1/2" Wide Oven	155,000	800 lbs.

RANGE OPTIONS/ACCESSORIES

BURNER HEADS:

Saute
 Wok

WOK RING:

Stainless Steel 10" dia

SWIVEL CASTERS:

Set of 4 (2 locking)
 Set of 6 (3 locking)

OVEN RACKS:

20" Oven
 26" Oven

STORAGE CABINET:

12" or 18" Door
 2 Doors (36" unit) , (48" unit)
 Stainless Steel Shelf (each 12" section)

HOT TOP: (replaces 12" section of griddle)

6" Stainless Steel splash guard to separate open burners and griddle or radiant broiler sections

THERMOSTATIC GRIDDLE CONTROL: (3/4" thick plate)

12" Griddle (1 Thermostat 1 Burner)
 24" Griddle (1 Thermostat 2 Burners)
 36" Griddle (2 Thermostats 3 Burners)
 48" Griddle (2 Thermostats 4 Burners)
 60" Griddle (3 Thermostats 5 Burners)
 72" Griddle (3 Thermostats 6 Burners)
 Additional thermostats (other than specified above) each

1" Thick Griddle Plate:

Grooved Griddle per 12" section

Griddle is standard on the left, please specify if to be on the right

Chrome Griddle

Shut-off Valve in manifold

Piezo Ignitor Manual Spark Ignition

Quick Disconnect (Flex hose with restraining device), 3/4" x 48" long

6" Stub Back

Convection Oven Base (26" Oven)

Range Mount Kit (to mount RSB/RCM on Range)

S/S work surface in lieu of 2(OB)

8" deep S/S front landing ledge

HIGH EFFICIENCY DEEP FAT FRYERS

STANDARD FEATURES

- Stainless steel tank assembly.
- All stainless steel cabinet.
- Innovative heat exchanger assembly transfers maximum heat to the oil.
- Round tube heat entry with easily removable diffusers reduces thermal stress.
- Automatic pilot ignition with 100% safety.
- High efficiency in-shot burners rated at 33,000 BTU/hr each.
- 1¼" full port drain valve.
- DM-Solid state control with temperature readout.
- DM - 2 Product Solid state control with temperature readout.
- CM - 10 Product computer control with individual programming capabilities for temperature and compensating time.
- Ten year limited (prorated) warranty on S/S tank.



RHEF-45-CM



RHEF-45-DM2



RHEF-45-DM

All shown with optional casters

45 lb CAPACITY

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
RHEF-45-CM	3	99,000	45 lbs.	33-1/2"	15 1/2"	190 lbs.
RHEF-45-DM2	3	99,000	45 lbs.	33-1/2"	15 1/2"	190 lbs.
RHEF-45-DM	3	99,000	45 lbs.	33-1/2"	15 1/2"	190 lbs.

60 lb CAPACITY

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.
RHEF-60-CM	3	99,000	60 lbs	33-1/2"	19 1/2"	210 lbs.
RHEF-60-DM2	3	99,000	60 lbs	33-1/2"	19 1/2"	210 lbs.
RHEF-60-DM	3	99,000	60 lbs	33-1/2"	19 1/2"	210 lbs.

75 lb CAPACITY

RHEF-75-CM	4	132,000	75-80 lbs.	37-1/2"	19 1/2"	235 lbs.
RHEF-75-DM2	4	132,000	75-80 lbs.	37-1/2"	19 1/2"	235 lbs.
RHEF-75-DM	4	132,000	75-80 lbs.	37-1/2"	19 1/2"	235 lbs.

OPTIONS

- Stainless steel tank cover 48" quick disconnect and restraining cable
- Stainless steel side splash guard 5" swivel casters (set of four - 2 locking)

Crated Dimensions: RHEF-45: 35-½" D x 42" H x 18" W RHEF-60: 35½" D x 42" H x 22" W RHEF-75: 39-½" D x 42" H x 22" W

ROYAL FILTER SOLUTIONS



STANDARD FEATURES

ROYAL BUILT-IN FILTRATION SYSTEM

- Fast and convenient
- Shortening returns through the wash down hose
- Small, lightweight and easy to handle filter pan
- Crumb catcher and non-woven filter envelope
- All welded stainless-steel construction



STANDARD FEATURES

ROYAL PLUS BUILT-IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank
- Small, lightweight and easy to handle filter pan
- Crumb catcher, and non-woven filter envelope
- All welded stainless-steel construction



STANDARD FEATURES

ROYAL ULTRA-PLUS BUILT IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank or through wash down hose for easy cleaning
- Laser cut identification labels
- Small, lightweight and easy to handle filter pan
- Crumb catcher and non-woven filter envelope
- All welded stainless-steel construction

OPTIONAL FEATURES

- Rear shortening disposal
- Triple filtration for heavily breaded applications
- Permafil filter screen in lieu of filter envelope
- Filter tub cover
- Fine mesh screen with handles

RHEF CONTROLLER OPTIONS

DM Solid state control with temperature readout

DM-2 2 Product solid state control with temperature readout

CM-10 10 Product computer control with individual programming capabilities for temperature and time compensation

REEF/RFT CONTROLLER OPTIONS

EM Electromechanical dial

DM-2 2 Product solid state control with temperature readout

CM-10 10 Product computer control with individual programming capabilities for temperature and time compensation

HIGH EFFICIENCY FRYERS WITH BUILT IN FILTER SYSTEM

STANDARD FEATURES

RHEF

- Exclusive heat exchange design results in increased production
- Less than 370° flue temperature
- Stainless steel tank assembly
- Zero recovery time
- All welded stainless-steel cabinet
- 1 1/4" full port drain valve
- 10-year prorated tank warranty
- Bank up to five fryers together



MODEL	CONTROL OPTIONS	NUMBER OF TANKS	W	D	H	SHIP WT.
RHEF-45-1	DM, DM2, CM	1	15.5"	39"	46"	350 lbs.
RHEF-45-2	DM, DM2, CM	2	31"	39"	46"	520 lbs.
RHEF-45-3	DM, DM2, CM	3	46.5"	39"	46"	710 lbs.
RHEF-45-4	DM, DM2, CM	4	62"	39"	46"	910 lbs.
RHEF-45-5	DM, DM2, CM	5	77.5"	39"	46"	1110 lbs.
RHEF-60-1	DM, DM2, CM	1	19.5"	39"	46"	375 lbs.
RHEF-60-2	DM, DM2, CM	2	39"	39"	46"	585 lbs.
RHEF-60-3	DM, DM2, CM	3	58.5"	39"	46"	790 lbs.
RHEF-60-4	DM, DM2, CM	4	78"	39"	46"	1000 lbs.
RHEF-60-5	DM, DM2, CM	5	97.5"	39"	46"	1210 lbs.
RHEF-75-1	DM, DM2, CM	1	19.5"	42"	46"	400 lbs.
RHEF-75-2	DM, DM2, CM	2	39"	42"	46"	650 lbs.
RHEF-75-3	DM, DM2, CM	3	58.5"	42"	46"	870 lbs.
RHEF-75-4	DM, DM2, CM	4	78"	42"	46"	1085 lbs.
RHEF-75-5	DM, DM2, CM	5	97.5"	42"	46"	1305 lbs.

ENERGY EFFICIENT GAS FRYERS WITH BUILT-IN FILTER SYSTEM

STANDARD FEATURES

REEF

- 35 lb. oil capacity
- Stainless steel tank assembly
- All welded stainless-steel cabinet
- 1 1/4" full port drain valve
- 5-year prorated tank warranty
- Bank up to five fryers together

MODEL	CONTROL OPTIONS	NUMBER OF TANKS	W	D	H	SHIP WT.
REEF-35-2	EM, DM2, CM	2	31"	39"	46"	510 lbs.
REEF-35-3	EM, DM2, CM	3	46.5"	39"	46"	680 lbs.
REEF-35-4	EM, DM2, CM	4	62"	39"	46"	870 lbs.
REEF-35-5	EM, DM2, CM	5	77.5"	39"	46"	1060 lbs.

GAS FRYER WITH BUILT IN FILTER SYSTEM

RFT

STANDARD FEATURES

- High-quality stainless steel tank
- Cast iron burners for maximum efficiency
- Tube fired design for faster recovery for high volume frying
- 5-year prorated tank warranty
- All welded stainless-steel cabinet
- Bank up to five fryers together



MODEL	CONTROL OPTIONS	NUMBER OF TANKS	W	D	H	SHIP WT.
RFT-50-2	EM, DM2, CM	2	31"	39"	46"	490 lbs.
RFT-50-3	EM, DM2, CM	3	46.5"	39"	46"	650 lbs.
RFT-50-4	EM, DM2, CM	4	62"	39"	46"	830 lbs.
RFT-50-5	EM, DM2, CM	5	77.5"	39"	46"	1010 lbs.
RFT-60-2	EM, DM2, CM	2	39"	39"	46"	560 lbs.
RFT-60-3	EM, DM2, CM	3	58.5"	39"	46"	745 lbs.
RFT-60-4	EM, DM2, CM	4	78"	39"	46"	925 lbs.
RFT-60-5	EM, DM2, CM	5	97.5"	39"	46"	1110 lbs.
RFT-75-2	EM, DM2, CM	2	39"	42"	46"	580 lbs.
RFT-75-3	EM, DM2, CM	3	58.5"	42"	46"	765 lbs.
RFT-75-4	EM, DM2, CM	4	78"	42"	46"	945 lbs.
RFT-75-5	EM, DM2, CM	5	97.5"	42"	46"	1125 lbs.

OPTIONS

- Royal Plus Filtration
- Royal Ultra-Plus Filtration
- Triple filtration for heavy breading
- Permafil stainless steel filter screen
- Dump Station 15"W, 19.5"W
- Fine mesh Screen with handles,

- Stainless steel splash guard
- Vat joiner strip
- Stainless steel tank cover
- 48" quick disconnect and restraining cable
- Item **2678** Filter paper 19 1/2" X 27 1/2" (100 per case)
- For all single and portable filter machines
- Item **2734** non-woven filter envelope

- 44602** for 14" X 14" tank
- 44563** for 14" X 18" tank
- 44603** for 18" X 18" tank

PORTABLE FILTER MACHINE

- Sleek, streamlined design
- 50-75 pound shortening capacity
- Crumb catcher, paper hold down bracket and bottom screen included
- All stainless-steel construction
- 8 gpm filter pump

MODEL	BTU PER FRYER
RFT-50	114,000
RFT-60	152,000
RFT-75	152,000

MODEL	SHIP WT.
RPF-50	100 lbs.



SALAMANDER BROILERS

STANDARD FEATURES

- All welded frame-1200°F mineral wool insulation
- Cool touch handle with easy vertical adjustment, multiple positions
- Infrared burners with dual controls and standing pilots for instant intense heat
- Heavy duty racks on a smooth roller guide mechanism
- Can be wall or range mounted



RDSB-36

Crated Dimensions:
25" D x 24" H x Width + 2-½"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDSB-24	1	17,500	17-3/4"	24"	160 lbs.
RDSB-36	2	35,000	17-3/4"	36"	210 lbs.
RDSB-48	2	40,000	17-3/4"	48"	252 lbs.

OPTIONS

- Range Mount kit
- 3/4" Gas Connection from range to RDSB
- Wall Mount kit

CHEESEMELTER BROILERS

STANDARD FEATURES

- All welded frame-1200°F mineral wool insulation
- Stainless Steel front and sides
- Infrared burner for instant intense heat
- Standing pilot(s) for rapid and safe ignition
- Can be wall or range mounted



RDCM-36

Crated Dimensions:
25" D x 24" H x Width + 2-½"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDCM-24	1	20,000	17-3/4"	24"	105 lbs.
RDCM-36	1	35,000	17-3/4"	36"	165 lbs.
RDCM-48	2	40,000	17-3/4"	48"	210 lbs.
RDCM-60	2	55,000	17-3/4"	60"	275 lbs.
RDCM-72	2	70,000	17-3/4"	72"	335 lbs.

OPTIONS

- Range Mount kit
- 3/4" Gas Connection from range to RDCM
- Wall Mount kit

DELUX GAS CONVECTION OVENS

STANDARD FEATURES



- Solid State Thermostat 0° - 500°
- Can stack two ovens. Unique design requires NO additional flue extensions, easy installation.
- Patented heat retention system for superior cooking results.
- Standard depth accommodates full size sheet pans side to side.
- 70,000 BTU in the standard depth oven, designed for rapid heat up and recovery.
- 115lbs of production per hour
- US PATENT #10,907,836



RCOS-2-HE

Shown with optional casters
Crated Dimensions:
 D + 2" x 72" H x 40" W

RCOS-1-HE

Shown with optional casters, pan racks and pans
Crated Dimensions:
 D + 2" x 38" H x 40" W



MODEL STANDARD	BURNERS	BTU	D	W	SHIP WT.
RCOS-1-HE Single Deck	2	70,000	40-1/2"	38"	520 lbs.
RCOS-2-HE Double Deck	4	140,000	40-1/2"	38"	1,005 lbs.

- OPTIONS**
- Stainless Steel Bottom Shelf, Standard Depth
 - Pan Rack
 - Stacking Kit for (2) ovens, Includes 6" Legs or Casters
 - Direct Connect Vent (1) oven
 - Direct Connect Vent (2) ovens
 - Heavy Duty Casters, set of 4 (2 locking, 2 non locking) specify for single or double deck oven
 - Oven Rack (5 are included as standard) each
 - Glass View Door for Left Side (Right side is standard)

Single Point Gas Connection for Stacked RCOS

208/240 Volt Conversion (Gas Oven)

Water Injection



- Temperature Control 0°F to 500°F
- On/Off Light Switch
- 2 Speed Fan Switch
- Oven On/Off, Cool Down Control
- Manual Timer, 1 hour buzzer

TB INFRARED "TURBO" BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 23" deep cooking area
- Stainless steel radiants
- Stainless steel front and sides
- Cast iron burners
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 14" height
- 4" legs



TB-836

Crated Dimensions:
32" D x 20" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
TB-315	2	22,000	23"	14 1/2"	114 lbs.
TB-321	3	33,000	23"	21"	144 lbs.
TB-325	4	44,000	23"	25"	184 lbs.
TB-330	5	55,000	23"	30 3/8"	207 lbs.
TB-336	6	66,000	23"	35 3/4"	248 lbs.
TB-815	2	29,000	28 1/2"	14 1/2"	144 lbs.
TB-821	3	43,500	28 1/2"	21"	181 lbs.
TB-825	4	58,000	28 1/2"	25"	212 lbs.
TB-830	5	72,500	28 1/2"	30 3/8"	250 lbs.
TB-836	6	87,000	28 1/2"	35 3/4"	296 lbs.
TB-841	7	101,500	28 1/2"	41 1/8"	322 lbs.
TB-846	8	116,000	28 1/2"	46 1/2"	369 lbs.
TB-860	10	145,000	28 1/2"	60"	460 lbs.
TB-872	12	174,000	28 1/2"	71"	565 lbs.
TB-884	15	217,500	28 1/2"	84"	671 lbs.

TB INFRARED "TURBO" BROILER WITH SMOKER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- Stainless steel radiants
- Extra deep water pan
- Stainless steel front and sides
- Log and chip holder
- Cast iron burners
- Heavy duty cast iron grates
- Fully removable and replaceable fire box
- 17 1/2" height



TB-836-SM

Crated Dimensions:
32" D x 24" H x Width + 2-1/2"

MODEL	WATER PAN	CHIP PAN	BURNERS	BTU	D	W	SHIP WT.
TB-836-SM	1	3	6	87,000	28 1/2"	35 3/4"	372 lbs.
TB-841-SM	1	3	7	101,500	28 1/2"	41 1/8"	442 lbs.
TB-846-SM	2	4	8	116,000	28 1/2"	46 1/2"	484 lbs.
TB-860-SM	2	6	10	145,000	28 1/2"	60"	566 lbs.
TB-872-SM	2	8	12	174,000	28 1/2"	71"	628 lbs.
TB-884-SM	2	8	15	217,500	28 1/2"	84"	852 lbs.

RB RADIANT CHAR BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 23" deep cooking area
- Cast iron radiants
- Stainless steel front and sides
- Cast iron burners
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 14" height
- 4" legs



RB-825

Crated Dimensions:

D + 3" x 17" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RB-815	2	29,000	28 1/2"	14 1/2"	135 lbs.
RB-821	3	43,500	28 1/2"	21"	178 lbs.
RB-825	4	58,000	28 1/2"	25"	217 lbs.
RB-830	5	72,500	28 1/2"	30 3/8"	251 lbs.
RB-836	6	87,000	28 1/2"	35 3/4"	310 lbs.
RB-841	7	101,500	28 1/2"	41 1/8"	358 lbs.
RB-846	8	116,000	28 1/2"	46 1/2"	392 lbs.
RB-860	10	145,000	28 1/2"	60"	494 lbs.
RB-872	12	174,000	28 1/2"	71"	520 lbs.
RB-884	15	217,500	28 1/2"	84"	682 lbs.

Same as above with 18" deep cooking area

MODEL	BURNERS	BTU	D	W	SHIP WT.
DRB-15	2	22,000	23"	14 1/2"	113 lbs.
DRB-21	3	33,000	23"	21"	151 lbs.
DRB-25	4	44,000	23"	25"	181 lbs.
DRB-30	5	55,000	23"	30 3/8"	213 lbs.
DRB-36	6	66,000	23"	35 3/4"	253 lbs.

HEAVY DUTY RADIANT BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 21" deep cooking area
- Cast iron radiants
- Stainless steel front and sides
- Stainless steel burners
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 11" height
- 4" legs



RDRB-36

Crated Dimensions:
32" D x 17" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDRB-24	4	60,000	30 1/2"	24"	300 lbs.
RDRB-36	6	90,000	30 1/2"	36"	383 lbs.
RDRB-48	8	120,000	30 1/2"	48"	450 lbs.
RDRB-60	10	150,000	30 1/2"	60"	510 lbs.
RDRB-72	12	180,000	30 1/2"	72"	570 lbs.

See page 48 for removable 3 sided frame

23 SERIES LAVA ROCK CHAR BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 21" deep cooking area
- Cast iron burners
- Stainless steel front and sides
- Volcanic (Lava) rock
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- 12 1/2" height
- 2 1/2" legs



3223

Crated Dimensions:
27" D x 16 1/4" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHP WT.
1223	1	30,000	23"	12"	87 lbs.
2123	2	60,000	23"	21 1/2"	134 lbs.
3223	3	90,000	23"	32"	206 lbs.
4223	4	120,000	23"	42"	274 lbs.
5223	5	150,000	23"	52"	342 lbs.
6223	6	180,000	23"	62"	410 lbs.
7223	7	210,000	23"	72"	520 lbs.

RADIANT BROILER/THERMOSTATIC GRIDDLE

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- Broiler 23" deep cooking area
- Cast iron burners
- Stainless steel front and sides
- Cast iron radiants
- Heavy duty cast iron grates
- Stainless steel drip pan
- Fully removable and replaceable fire box
- Griddle Thermostat every 12"
- 21" deep highly polished 1" thick steel plate
- 14" height
- 4" legs

BG-2424

Crated Dimensions:
32" D x 18" H x Width + 2-1/2"



MODEL	BTU	D	BROILER WIDTH	GRIDDLE WIDTH	SHP WT.
BG-1512	53,000	28"	15"	12"	325 lbs.
BG-1524	77,000	28"	15"	24"	385 lbs.
BG-1536	101,000	28"	15"	36"	470 lbs.
BG-2412	82,000	28"	24"	12"	353 lbs.
BG-2424	106,000	28"	24"	24"	460 lbs.
BG-2436	130,000	28"	24"	36"	557 lbs.
BG-3612	111,000	28"	36"	12"	480 lbs.
BG-3624	135,000	28"	36"	24"	540 lbs.
BG-4812	140,000	28"	48"	12"	570 lbs.
BG-4824	164,000	28"	48"	24"	645 lbs.
BG-6012	169,000	28"	60"	12"	616 lbs.

Griddle standard right.

MANUAL GRIDDLE/OVER FIRED BROILER

STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- Stainless steel mesh radiants
- Stainless steel front and sides
- Cast iron burners
- 17" deep highly polished 3/4" thick steel plate
- Stainless steel grease can
- 20" height
- 4" legs

GB-36

Crated Dimensions:
32" D x 25" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.
GB-24	3	30,000	21"	24"	200 lbs.
GB-36	5	50,000	21"	36"	280 lbs.
GB-48	7	70,000	21"	48"	370 lbs.

INFRARED TURBO™ GRIDDLE

STANDARD FEATURES

- All welded frame
- 24" deep cooking area
- Infrared burner every 12"
- Solid state thermostat with embedded probe 1/4" under the plate
- Pilot safety and electronic ignition
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel grease can
- 17" height
- 4" legs



RD100-36

Crated Dimensions:

35" D x 21" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RD100-24	2	40,000	33 5/8"	24"	285 lbs.
RD100-36	3	60,000	33 5/8"	36"	395 lbs.
RD100-48	4	80,000	33 5/8"	48"	539 lbs.
RD100-60	5	100,000	33 5/8"	60"	652 lbs.
RD100-72	6	120,000	33 5/8"	72"	786 lbs.
RD100-84	7	140,000	33 5/8"	84"	905 lbs.

SOLID STATE SNAP ACTION GRIDDLE

STANDARD FEATURES

- All welded frame
- 24" deep cooking area
- Stainless steel "U" burner every 12"
- Solid state thermostat with embedded probe 1/4" under the plate
- 3" wide S/S grease gutter
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel grease can
- 14" height
- 4" legs



RD85-36

Crated Dimensions:

35" D x 21" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RD85-24	2	64,000	33 5/8"	24"	285 lbs.
RD85-36	3	96,000	33 5/8"	36"	395 lbs.
RD85-48	4	128,000	33 5/8"	48"	539 lbs.
RD85-60	5	160,000	33 5/8"	60"	652 lbs.
RD85-72	6	192,000	33 5/8"	72"	786 lbs.

Same as above with Pilot Safety and Electronic Ignition

MODEL	BURNERS	BTU	D	W	SHP WT.
RD85-24-SAE	2	64,000	33 5/8"	24"	285 lbs.
RD85-36-SAE	3	96,000	33 5/8"	36"	395 lbs.
RD85-48-SAE	4	128,000	33 5/8"	48"	539 lbs.
RD85-60-SAE	5	160,000	33 5/8"	60"	652 lbs.
RD85-72-SAE	6	192,000	33 5/8"	72"	786 lbs.

OPTIONS

- _____ Chrome Griddle
- _____ Grooved Griddle
- _____ Welded S/S Guard to separate foods
- _____ Rear Gutter is available for RD85 and RD85-SAE

ADD RG as suffix to the Model Number

RD80 SERIES THERMOSTATIC GRIDDLE

STANDARD FEATURES

- All welded frame
- 24" deep cooking area
- Stainless steel "U" burner every 12"
- 150-450° thermostat every 12"
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel grease can
- 3" wide S/S grease gutter
- 14" height
- 4" legs



RD80-36

Crated Dimensions:
35" D x 18" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RD80-24	2	64,000	33 5/8"	24"	285 lbs.
RD80-36	3	96,000	33 5/8"	36"	395 lbs.
RD80-48	4	128,000	33 5/8"	48"	539 lbs.
RD80-60	5	160,000	38 5/8"	60"	652 lbs.
RD80-72	6	192,000	33 5/8"	72"	786 lbs.

GT SERIES THERMOSTATIC GRIDDLE

STANDARD FEATURES

- All welded frame
- 21 1/2" deep cooking area
- Stainless steel burner every 6" rated at 12,000 BTU
- 150-450° thermostat every 12"
- 1" thick highly polished steel plate
- Stainless steel front and sides
- Stainless steel grease can
- 3" wide S/S grease gutter
- 14" height
- 4" legs



GT-36

Crated Dimensions:
30" D x 18" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
GT-12	2	24,000	28"	12"	200 lbs.
GT-18	3	36,000	28"	18"	240 lbs.
GT-24	4	48,000	28"	24"	260 lbs.
GT-30	5	60,000	28"	30"	315 lbs.
GT-36	6	72,000	28"	36"	372 lbs.
GT-48	8	96,000	28"	48"	489 lbs.
GT-60	10	120,000	28"	60"	614 lbs.
GT-72	12	144,000	28"	72"	706 lbs.

OPTIONS

- Chrome Griddle
- Grooved Griddle
- Welded S/S Guard to separate foods
- Rear Gutter is available for RD80 and GT
- ADD RG as suffix to the Model Number



STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- 24" griddle cooking surface depth
- S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDMG-36

Crated Dimensions:
34" D x 15" H x Width + 2-1/2"

HEAVY DUTY MANUAL GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDMG-24	2	60,000	32-1/2"	24"	255 lbs.
RDMG-36	3	90,000	32-1/2"	36"	365 lbs.
RDMG-48	4	120,000	32-1/2"	48"	480 lbs.
RDMG-60	5	150,000	32-1/2"	60"	595 lbs.
RDMG-72	6	180,000	32-1/2"	72"	715 lbs.

HEAVY DUTY 30" DEEP MANUAL GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.

Crated Dimensions: 40" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDMG-24-D	2	60,000	38-1/2"	24"	315 lbs.
RDMG-36-D	3	90,000	38-1/2"	36"	455 lbs.
RDMG-48-D	4	120,000	38-1/2"	48"	595 lbs.
RDMG-60-D	5	150,000	38-1/2"	60"	740 lbs.
RDMG-72-D	6	180,000	38-1/2"	72"	890 lbs.

OPTIONS

- Chrome Griddle
- Grooved Griddle
- Welded S/S Guard to separate foods



RDMG-36-D



STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- 24" griddle cooking surface depth
- S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDTG-36

Crated Dimensions:
34" D x 15" H x Width + 2-1/2"

HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDTG-24	2	60,000	32-1/2"	24"	255 lbs.
RDTG-36	3	90,000	32-1/2"	36"	365 lbs.
RDTG-48	4	120,000	32-1/2"	48"	480 lbs.
RDTG-60	5	150,000	32-1/2"	60"	595 lbs.
RDTG-72	6	180,000	32-1/2"	72"	715 lbs.

HEAVY DUTY 30" DEEP THERMOSTATIC GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.

Crated Dimensions: 40" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDTG-24-D	2	60,000	38-1/2"	24"	320 lbs.
RDTG-36-D	3	90,000	38-1/2"	36"	460 lbs.
RDTG-48-D	4	120,000	38-1/2"	48"	600 lbs.
RDTG-60-D	5	150,000	38-1/2"	60"	745 lbs.
RDTG-72-D	6	180,000	38-1/2"	72"	895 lbs.

OPTIONS

- Chrome Griddle
- Grooved Griddle
- Welded S/S Guard to separate foods

RDTG-36-D





STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- Solid state thermostat with embedded probe, 1/4" under the plate
- Pilot safety and electronic ignition
- 24" griddle cooking surface depth
- S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard

RDSAC-36

Crated Dimensions:

34" D x 15" H x Width + 2-1/2"

HEAVY DUTY SNAP ACTION GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDSAC-24	2	60,000	32-1/2"	24"	265 lbs.
RDSAC-36	3	90,000	32-1/2"	36"	375 lbs.
RDSAC-48	4	120,000	32-1/2"	48"	490 lbs.
RDSAC-60	5	150,000	32-1/2"	60"	605 lbs.
RDSAC-72	6	180,000	32-1/2"	72"	725 lbs.

HEAVY DUTY 30" DEEP SERIES SNAP ACTION GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.

Crated dimensions: 40" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDSAC-24-D	2	60,000	38-1/2"	24"	330 lbs.
RDSAC-36-D	3	90,000	38-1/2"	36"	470 lbs.
RDSAC-48-D	4	120,000	38-1/2"	48"	610 lbs.
RDSAC-60-D	5	150,000	38-1/2"	60"	760 lbs.
RDSAC-72-D	6	180,000	38-1/2"	72"	910 lbs.

OPTIONS

- Chrome Griddle
- Grooved Griddle
- Welded S/S Guard to separate foods

RDSAC-36-D





STANDARD FEATURES

- All welded frame
- 1,200°F Mineral wool insulation
- 11" overall height
- 1" thick highly polished steel plate
- "U" shaped burners rated at 30,000 BTU evenly spaced every 12"
- Solid state thermostat with embedded probe, 1/4" under the plate
- 24" griddle cooking surface depth
- S/S grease trough. 4" spatula width
- 1-1/2 gallon capacity S/S grease can
- 4" legs are standard
- Standing pilot for each burner

RDSA-36

Crated Dimensions:

34" D x 15" H x Width + 2-1/2"

HEAVY DUTY SNAP ACTION GRIDDLES

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDSA-24	2	60,000	32-1/2"	24"	260 lbs.
RDSA-36	3	90,000	32-1/2"	36"	370 lbs.
RDSA-48	4	120,000	32-1/2"	48"	485 lbs.
RDSA-60	5	150,000	32-1/2"	60"	600 lbs.
RDSA-72	6	180,000	32-1/2"	72"	720 lbs.

HEAVY DUTY 30" DEEP SERIES SNAP ACTION GRIDDLES

30" cooking depth design gives greater volume cooking in your kitchen. 1" thick plate.

Crated dimensions: 40" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDSA-24-D	2	60,000	38-1/2"	24"	325 lbs.
RDSA-36-D	3	90,000	38-1/2"	36"	465 lbs.
RDSA-48-D	4	120,000	38-1/2"	48"	605 lbs.
RDSA-60-D	5	150,000	38-1/2"	60"	750 lbs.
RDSA-72-D	6	180,000	38-1/2"	72"	900 lbs.

OPTIONS

- Chrome Griddle
- Grooved Griddle
- Welded S/S Guard to separate foods
- Piezo Ignitor Manual Spark Ignition for every 12" Section



RDSA-36-D

HEAVY DUTY HOT PLATES / STEP UP HOT PLATES



RDHP-36-6

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDHP-12-2	2	60,000	30-1/2"	12"	95 lbs.
RDHP-24-4	4	120,000	30-1/2"	24"	155 lbs.
RDHP-36-6	6	180,000	30-1/2"	36"	215 lbs.
RDHP-48-8	8	240,000	30-1/2"	48"	275 lbs.



RDHP-24-4SU

Crated Dimensions:
32" D x 19" H x W+ 2-1/2"

*Step up models with rear burners 4" higher than the front

MODEL	BURNERS	BTU	D	W	SHIP WT.
RDHP-12-2SU	2	60,000	30-1/2"	12"	105 lbs.
RDHP-24-4SU	4	120,000	30-1/2"	24"	165 lbs.
RDHP-36-6SU	6	180,000	30-1/2"	36"	230 lbs.
RDHP-48-8SU	8	240,000	30-1/2"	48"	295 lbs.

STANDARD FEATURES

- All welded frame
- 30,000 BTU cast iron non-clogging lift-off removable burner heads
- Burns even flame pattern for exceptional heat distribution
- 12" x 12" heavy duty cast iron top grates with unique bowl design
- Heavy Duty Stainless Steel front, sides and plate ledges
- Each burner has a standing pilot for immediate ignition
- 4" legs are standard

OPTIONS

- Sauté or Wok Burner Head
- S/S Wok Ring

ORIGINAL FLEX SYSTEM

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Heavy 3/8" plate with 9 3/4" S/S wok ring
- Mix and match wok rings and grates
- 10" height
- 4" legs



ORHP-336

Crated Dimensions:

19" D x 15" H x Width + 2-1/2"

- Extra top grates
- Extra wok ring top
- Substitute top grate for wok ring top

MODEL	BURNERS	BTU	D	W	SHIP WT.
ORHP-112	1	30,000	15"	12"	45 lbs.
ORHP-224	2	60,000	15"	24"	78 lbs.
ORHP-336	3	90,000	15"	36"	108 lbs.

ORIGINAL FLEX SYSTEM STEP-UP

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Heavy 3/8" plate with 9 3/4" S/S wok ring
- Mix and match wok rings and grates
- 4" legs



ORSU-636

Crated Dimensions:

34" D x 15" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.
ORSU-212	2	60,000	31-1/2"	12"	96 lbs.
ORSU-424	4	120,000	31-1/2"	24"	154 lbs.
ORSU-636	6	180,000	31-1/2"	36"	220 lbs.
ORSU-848	8	240,000	31-1/2"	48"	312 lbs.



SPR STOCK POT RANGE

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Outer ring rated at 35,000 btu, inner ring 15,000 btu
- Stainless steel drip pan
- 6" legs

SPR-180

Crated Dimensions:
24" D x 27" H x Width + 2-1/2"

MODEL	BTU	H	D	W	SHIP WT.
SPR-180	50,000	25"	21"	18"	110 lbs.
SPR-360	100,000	25"	21"	36"	255 lbs.
SPR-540	150,000	25"	21"	54"	320 lbs.



SSPR HIGH BTU STOCK POT RANGE

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Outer ring rated at 50,000 btu, inter ring 50,000 btu
- Stainless steel drip pan
- 6" legs

SSPR-110

Crated Dimensions:
24" D x 27" H x Width + 2-1/2"

MODEL	BTU	H	D	W	SHIP WT.
SSPR-110	100,000	25"	21"	18"	125 lbs.
SSPR-220	200,000	25"	21"	36"	255 lbs.



ORIGINAL WOK RANGE

STANDARD FEATURES

- All welded frame
- Stainless steel front and sides
- Heavy 3/8" plate with 16" stainless steel wok ring
- Stainless steel drip pan
- 6" legs

OR-18-W

Crated Dimensions:
27" D x 25" H x Width + 2-1/2"

MODEL	BTU	H	D	W	SHIP WT.
OR-18-W	90,000	30 3/8"	20 1/4"	18"	100 lbs.



LIFT-OFF GRIDDLE FOR BROILER

STANDARD FEATURES

- All welded 1/2" highly polished steel plate with handles for use on selected broilers
- Does not cover the entire broiler top for venting

MODEL	SIZE	FOR USE WITH	W	SHIP WT.
LOG-1019	10" X 19 1/2"	23 SERIES BROILER (REPLACES 2 GRATES)	10"	33 lbs.
LOG-1519	15" X 19 1/2"	23 SERIES BROILER (REPLACES 3 GRATES)	15"	48 lbs.
LOG-1017	10" X 17 1/2"	TB3/DRB SERIES BROILER (REPLACES 2 GRATES)	10"	29 lbs.
LOG-1517	15" X 17 1/2"	TB3/DRB SERIES BROILER (REPLACES 3 GRATES)	15"	42 lbs.
LOG-1022	10" X 22 1/2"	TB/RB-8 SERIES BROILER (REPLACES 2 GRATES)	10"	38 lbs.
LOG-1522	15" X 22 1/2"	TB3/DRB SERIES BROILER (REPLACES 3 GRATES)	15"	56 lbs.

REMOVABLE STAINLESS STEEL SPLASH GUARDS FOR DRB & RB-8



16 GA - 6" High
Stainless Steel
removable
splash guard

MODEL	FOR USE WITH	MODEL	FOR USE WITH
RB8-RS21	RB-821	DRB-RS21	DRB-21
RB8-RS25	RB-825	DRB-RS25	DRB-25
RB8-RS30	RB-830	DRB-RS30	DRB-30
RB8-RS36	RB-836	DRB-RS36	DRB-36
RB8-RS41	RB-841		
RB8-RS46	RB-846		
RB8-RS60	RB-860		
RB8-RS72	RB-872		

STAINLESS STEEL PLATE SHELF FOR GRIDDLE AND BROILERS



MODEL	MODEL
PS-12	PS-48
PS-24	PS-60
PS-30	PS-72
PS-36	PS-84
PS-46	

Cut out for Sauce Pan

SNAP ON BOARD



MODEL	W	L	THICK
SB-24	6"	23 3/4"	1/2"
SB-36	6"	35 3/4"	1/2"
SB-48	6"	47 3/4"	1/2"
SB-60	6"	59 3/4"	1/2"
SB-72	6"	71 3/4"	1/2"

THESE GRATES ARE AVAILABLE FOR THE TB (TURBO BROILER) & RB (RADIANT) SERIES BROILERS



Grease runner cast iron grates with adjustable height. Best for steaks & hamburgers, these are the standard grates on the TB and RB broilers.



Cast iron fish grates - Good for fish, chicken, vegetables and meat. Non adjustable height. No additional charge when ordered with the broiler.



Cast iron 23 series grates. General all purpose grate. Non adjustable height. No additional charge when ordered with the broiler.



3/8" Round Steel Rod Grates. Rods are on 3/4" centers. Best for fish, chicken and vegetables. Makes a brown mark on the product. Each grate replaces two cast iron grates. Non adjustable height. Other spacing is available on special order.



3/8" Square Steel Rod Grates. (Rods pictured are on an angle) Flat Rods are also available. Rods are on 3/4" centers. Good for all uses. Makes a brown mark on the product. Each grate replaces two cast iron grates. Non adjustable height. Other spacing is available on special order.



Diamond Grates. Makes a diamond mark without turning product. Non adjustable height. Contact factory for additional cost.



RESTAURANT RANGES

RRE-24..... 48
 RRE-36..... 48
 RRE-48..... 49
 RRE-60..... 49
 RRE-72..... 49

FRYERS

REF-1417 51
 REF-1421 51

FRYER FILTER SYSTEMS

REF-1417 51
 REF-1421 51

HOT TOPS

RHPE..... 52

GRIDDLES

RTGE..... 52

STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kickplate
- Stainless Steel welded front frame
- 6” legs with adjustable feet
- Two year parts and labor warranty

TOP ELEMENTS:

- 2 KW solid 9” round element for even and faster heat up
- Sealed element for easy maintenance
- Heavy Stainless Steel mounting panels
- Stainless Steel Crumb tray for easy cleanup of spills
- Infinite switch for variable heat control

GRIDDLES:

- 3/4” highly polished griddle with 3” wide trough
- 3.4 KW element for even heat, every 12”
- Thermostatic control every 12”
- Large capacity grease Can
- Griddle standard on left



OVENS:

- Oven with porcelain sides, back, bottom and door liner
- 4 KW bake element and 1 KW broiler (26 1/2” oven only) element working in conjunction for fast and even bake
- 5 position chrome rack guide with one chrome rack standard
- Insulated oven cavity including bottom for max efficiency

ELECTRIC RANGES



RRE-6

Shown with optional casters

Electrical: 208V or 240V, 1 ph or 3 ph



RRE-6GT24

Shown with optional casters



24" RANGE SERIES (with one 20" wide oven)

MODEL	TOTAL KW	SHIP WT.	TOP VIEW
RRE-4 (4) Top Elements	12 KW	400 lbs.	
RRE-2GT12 (2) Top Elements 12" Wide Griddle	11.4 KW	420 lbs.	
RRE-GT24 (4) Top Elements 24" Wide Griddle	10.8 KW	440 lbs.	

Crated Dimensions: 42" D x 36" H x 26-1/2" W
Open storage base no oven - XB

36" RANGE SERIES (with one 26-1/2" wide oven)

RRE-6 (6) Top Elements	17 KW	600 lbs.	
RRE-4GT12 (4) Top Elements 12" Wide Griddle	16.2 KW	620 lbs.	
RRE-2GT24 (2) Top Elements 24" Wide Griddle	15.8 KW	630 lbs.	
RRE-GT36 36" Wide Griddle	15.2 KW	650 lbs.	

Crated Dimensions: 42" D x 36" H x 38-1/2" W

OPTIONS

For open storage base with (1) standard oven (-126-XB)

Specify oven on the left or right side.

Convection Oven

48" RANGE SERIES (with two 20" wide ovens)

MODEL	TOTAL KW	SHIP WT.	TOP VIEW
RRE-8 (8) Top Elements	24 KW	800 lbs.	
RRE-6GT12 (6) Top Elements 12" Wide Griddle	23.4 KW	820 lbs.	
RRE-4GT24 (4) Top Elements 24" Wide Griddle	22.8 KW	830 lbs.	
RRE-2GT36 (2) Top Elements 36" Wide Griddle	22.2 KW	850 lbs.	
RRE-GT48 48" Wide Griddle	21.6 KW	870 lbs.	

Crated Dimensions: 42" D x 36" H x 50-1/2" W

60" RANGE SERIES (with two 26-1/2" wide ovens)

RRE-10 (10) Top Elements	30 KW	1005 lbs.	
RRE-8GT12 (8) Top Elements 12" Wide Griddle	29.4 KW	1035 lbs.	
RRE-6GT24 (6) Top Elements 24" Wide Griddle	28.8 KW	1085 lbs.	
RRE-4GT36 (4) Top Elements 36" Wide Griddle	28.2 KW	1110 lbs.	
RRE-2GT48 (2) Top Elements 48" Wide Griddle	27.6 KW	1120 lbs.	
RRE-GT60 60" Wide Griddle	27 KW	1160 lbs.	

Crated Dimensions: 42" D x 36" H x 62-1/2" W

72" RANGE SERIES (with two 26-1/2" wide ovens)

RRE-12 (12) Top Elements	34 KW	1206 lbs.	
RRE-10GT12 (10) Top Elements 12" Wide Griddle	33.4 KW	1030 lbs.	
RRE-8GT24 (8) Top Elements 24" Wide Griddle	32.8 KW	1200 lbs.	
RRE-6GT36 (6) Top Elements 36" Wide Griddle	32.2 KW	1230 lbs.	
RRE-4GT48 (4) Top Elements 48" Wide Griddle	31.6 KW	1255 lbs.	
RRE-2GT60 (2) Top Elements 60" Wide Griddle	31 KW	1280 lbs.	
RRE-GT72 72" Wide Griddle	30.4 KW	1350 lbs.	

Crated Dimensions: 42" D x 36" H x 74-1/2" W

ROYAL FILTER SOLUTIONS



STANDARD FEATURES

ROYAL BUILT-IN FILTRATION SYSTEM

- Fast and convenient
- Shortening return through the wash down hose
- Small, lightweight and easy to handle filter pan
- Crumb catcher, and non-woven filter envelope
- All welded stainless-steel construction



STANDARD FEATURES

ROYAL PLUS BUILT-IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank
- Small, lightweight and easy to handle filter pan
- Crumb catcher, and non-woven filter envelope
- All welded stainless-steel construction



STANDARD FEATURES

ROYAL ULTRA-PLUS BUILT IN FILTRATION SYSTEM

- Fast, safe and convenient
- Shortening returns to the fryer tank or through the wash down hose for easy cleaning
- Laser cut identification labels
- Small, lightweight and easy to handle filter pan
- Crumb catcher, and non-woven filter envelope
- All welded stainless-steel construction

OPTIONAL FEATURES

- Rear shortening disposal valve
- Triple filtration for heavily breaded applications
- Permafil filter screen in lieu of envelope filter
- Filter tub cover
- Fine mesh screen with handles

REF CONTROLLER OPTIONS

DM Solid state control with temperature readout

DM-2 2 Product solid state control with temperature readout

CM-10 10 Product computer control with individual programming capabilities for temperature and time compensation

ELECTRIC DEEP FAT FRYERS



STANDARD FEATURES

- High quality heavy duty stainless steel tank
- Heavy duty flat bar electric heating element
- Manual tilt-up electric element for easy cleaning
- DM solid state temperature control
- Fine mesh crumb screen
- Available in 208V or 240V
- 1 1/4" full port drain valve

MODEL	CONTROL OPTION	ELEMENTS	KW	D	W	H	SHIP WT.
REF-1417	DM,DM2,CM	2	17	32"	15.5"	46"	210 lbs.
REF-1421	DM,DM2,CM	2	21	32"	15.5"	46"	210 lbs.

OPTIONAL FEATURES

- Spring assisted counter
- Stainless steel side splashes
- Casters
- balance tilt up elements
- Dump station with heat lamp

ELECTRIC DEEP FAT FRYERS FILTER SYSTEMS

STANDARD FEATURES

- Fully welded frame with life time warranty
- Heavy duty flat bar electric heating element
- Manual tilt-up electric element for easy cleaning
- DM solid state temperature control
- Fine mesh crumb screen with handle
- Oil returns through the wash down hose
- 8 GPM filter pump with 6' power cord
- Casters
- 25 sheets of non-woven filter envelopes
- 1 1/4" full port drain valve



MODEL	CONTROL OPTION	# OF TANKS	KW/HOUR	D	W	H	SHIP WT.
REF-1417-1	DM,DM2,CM	1	17	37.5"	15.5"	45.5"	350 lbs.
REF-1417-2	DM,DM2,CM	2	17	37.5"	31"	45.5"	520 lbs.
REF-1417-3	DM,DM2,CM	3	17	37.5"	46.5"	45.5"	710 lbs.
REF-1417-4	DM,DM2,CM	4	17	37.5"	61"	45.5"	910 lbs.
REF-1417-5	DM,DM2,CM	5	17	37.5"	76.5"	45.5"	1110 lbs.

MODEL	CONTROL OPTION	# OF TANKS	KW/HOUR	D	W	H	SHIP WT.
REF-1421-1	DM,DM2,CM	1	21	37.5"	15.5"	45.5"	350 lbs.
REF-1421-2	DM,DM2,CM	2	21	37.5"	31"	45.5"	520 lbs.
REF-1421-3	DM,DM2,CM	3	21	37.5"	46.5"	45.5"	710 lbs.
REF-1421-4	DM,DM2,CM	4	21	37.5"	61"	45.5"	910 lbs.
REF-1421-5	DM,DM2,CM	5	21	37.5"	76.5"	45.5"	1110 lbs.

OPTIONAL FEATURES

- Royal Plus Filtration
- Royal Ultra Plus Filtration
- SDS-Rear oil disposal port
- Dump station with heat lamp
- Stainless steel tank covers
- Triple filtration for heavy breading
- Spring assisted tilt up elements
- Stainless steel side splashes
- Permafил stainless steel reuseable screen in lieu of non-woven filter enve-

HEAVY DUTY HOT PLATES



RHPE-36-6

Crated Dimensions:

D + 3" x 15" H x Width + 2-1/2"

STANDARD FEATURES

- 2 KW solid 9" round sealed element
- Stainless Steel Crumb tray for easy cleanup of spills.
- Infinite switch for variable heat control

MODEL	ELEMENTS	KW	D	W	SHIP WT.
RHPE-12-1	1	2	16"	12"	60 lbs.
RHPE-12-2	2	4	30-1/2"	12"	95 lbs.
RHPE-24-4	4	8	30-1/2"	24"	155 lbs.
RHPE-36-6	6	12	30-1/2"	36"	215 lbs.
RHPE-48-8	8	16	30-1/2"	48"	275 lbs.



RTGE-36

Crated Dimensions:

31" D x 15" H x Width + 2-1/2"

STANDARD FEATURES

- 3/4" thick highly polished steel plate.
- Griddle cooking surface depth 21".
- S/S grease trough, 4" spatula width.
- 1-1/2 gallon capacity S/S grease can.
- 4" legs are standard.

HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	ELEMENTS	KW	D	W	SHIP WT.
RTGE-12	1	3.4	27-1/2"	12"	140 lbs.
RTGE-24	2	6.8	27-1/2"	24"	210 lbs.
RTGE-36	3	10.2	27-1/2"	36"	290 lbs.
RTGE-48	4	13.6	27-1/2"	48"	370 lbs.
RTGE-60	5	17.0	27-1/2"	60"	460 lbs.
RTGE-72	6	20.4	27-1/2"	72"	540 lbs.

LIMITED WARRANTY - Two Year Parts and Labor**

Royal Range of California (hereafter referred to as Royal) warranty applies to all equipment that has been unaltered, improperly installed, and maintained in accordance with national and local codes and in accordance with the Royal installation manuals.

NOTE: 2-year limited warranty is defined by parts and labor for the first year and parts only for the second year on legitimate warranty issues.

Royal products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of two (2) years**, not to exceed a total of 30 months (2 1/2 years) from the date of manufacture

The normal wearing of parts is not considered a defect. Cast iron parts are warranted for 90 days.

This warranty does not apply to equipment damaged, altered, or abused, accidentally or intentionally modified by unqualified service personnel or with missing or altered serial nameplates.

Fryers: Two (2) year parts and labor on all fryer filter systems and the RHEF and REEF SERIES fryers. **All RFT SERIES and RCF-25 fryers will have one (1) year parts and labor, not to exceed a total of 18 months from the date of manufacture.

Limited warranty on the stainless-steel fry tank: five (5) years, prorated. The RHEF series fryers stainless steel fry tank: Ten (10) years, prorated.

Screens and oil return hose are considered wearing parts. The fryer diffuser assembly warranty is 1 year.

Royal agrees to repair or replace defective parts (with normal ground shipping) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Royal service agency. Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as cleaning, adjustment or calibration of controls the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

Loss of the use of this appliance.

In the event of a warranty or other claim, the sole obligation of Royal will be the repair or replacement, at the Company's option, of the appliance or the component part. This repair or replacement will be at the expense of Royal except as limited by this warranty statement. Any repair or replacement under this warranty does not constitute an extension in time to the original warranty. Parts covered under this warranty will be repaired or replaced, at the Company's option with new or functionally operative parts. The liability of Royal on any claim of any kind including claims based on warranty, express or implied contract, negligence, strict liability, or any other legal theories will be exclusively the repair or replacement of the appliance. This liability will not include, and the purchaser specifically renounces any right to recover special, incidental, consequential, or other damages of any kind, including, but not limited to, injuries to persons, damage to property, loss of profits or anticipated.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax.

SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Royal within 30 days after the shipping date.

NOTE: Royal Range reserves the right without prior notice to make changes and revisions in product specifications, design, and materials, which in the opinion of the company will provide greater efficiency, performance, and durability.

RETURNED GOODS: Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Prior authorization by Royal must be granted, and returned goods must be shipped freight pre-paid.

Custom units built to buyer's specifications may not be returned or canceled.



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