

CUSTOM COMBINATION RANGES



Range Base Sizes  
24" • 36" • 48" • 60" • 72"

Create your own model number from  
left to right across the range.

Section Options  
Available in 12" - 48" sections.

|                 |
|-----------------|
| Open Burner     |
| Griddle         |
| Chrome Griddle  |
| Radiant Broiler |
| Hot Top         |

RR-G24-4-24RB w/ RSB-48  
Shown with optional landing ledge with sauce  
pans and 48" range mount salamander.

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)

**\*Note:** 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

**GRIDDLE**  
12" -G12  
24" -G24  
36" -G36  
48" -G48

**RADIANT  
BROILER**  
12" -12RB  
24" -24RB  
36" -36RB  
48" -48RB

**HOT TOP**  
12" -1HT  
24" -2HT  
36" -3HT  
48" -4HT



LIMITED WARRANTY

One Year Parts and Labor

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

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 (1) year from the date of original installation or 18 months from date of manufacture.

Parts wear 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: One (1) year parts and labor. Limited warranty on the stainless steel fry tank: five (5) years, prorated. One (1) year limited warranty on mild steel fry tank.

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 lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

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

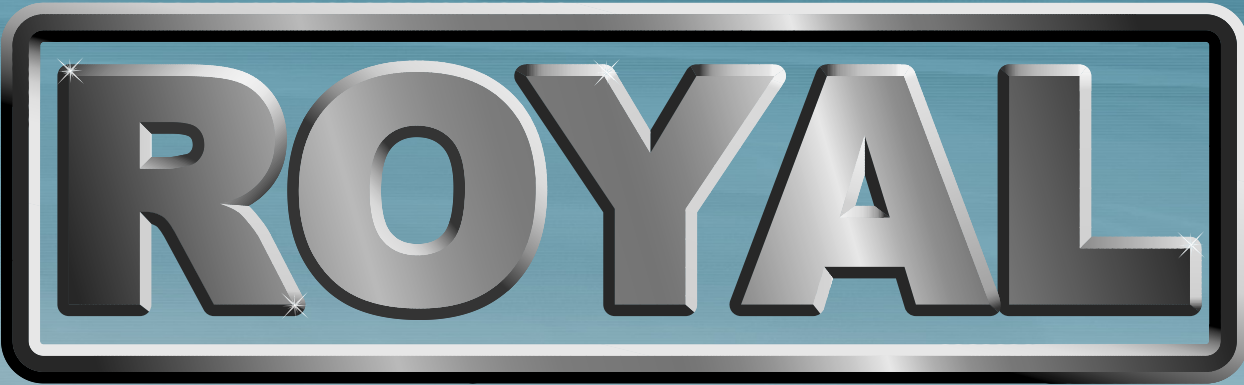
SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is give to Royal within 30 days after the shipping date.

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 buyers specifications may not be returned or canceled.

3245 Corridor Drive • Eastvale, CA 91752 • (800) 769-2414 • (951) 360-1600 • Fax (951) 360-7500  
www.royalranges.com • sales@royalranges.com



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Engineered for Excellence

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# Royal Ranges

As the design engineer and owner of Royal Range for the past 12 years, it has been my passion to design and build the best cooking equipment possible. With over 32 years of designing products for the industry, I know Royal products are the best value and quality in the industry today.

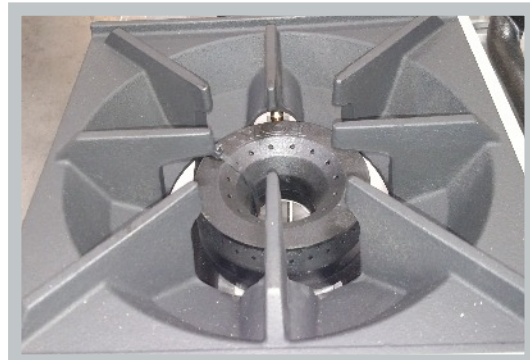
-Vasan L.



Fully welded and polished edges.



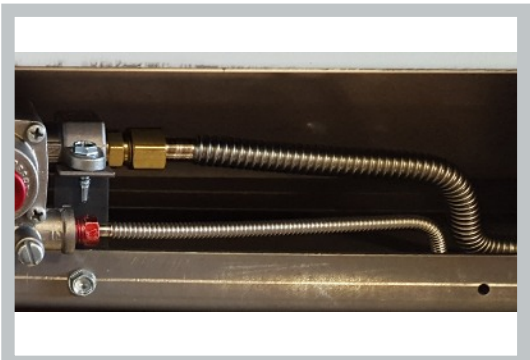
Nickel plated knobs and stainless steel crumb tray.



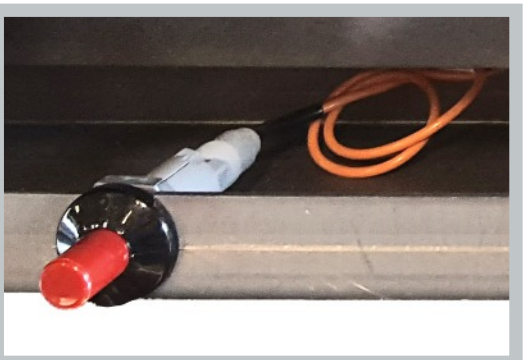
Slope design guides spills away from burner ports with integrated pilot protector.



Optional extended front rail with pan cutouts available.



Stainless steel gas flex tubing used, not aluminum tubing.



Piezo pilot ignitor standard on all ovens.

# Engineered for Excellence

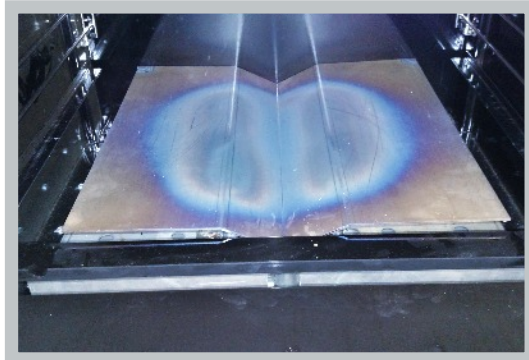
- Door Frame**  
Uses two 1" square tubing fully welded to the hinge bracket with heavy duty springs and hinges.
- Deflector Plate**  
Has a center "V" design and full cavity width to help promote even oven baking.
- U-Burner**  
Helps ensure even heat to both sides of the oven cavity, which a single straight burner cannot.
- Air Baffling System**  
Allows controlled cooler air to replace the rising hot air evenly throughout the oven cavity.



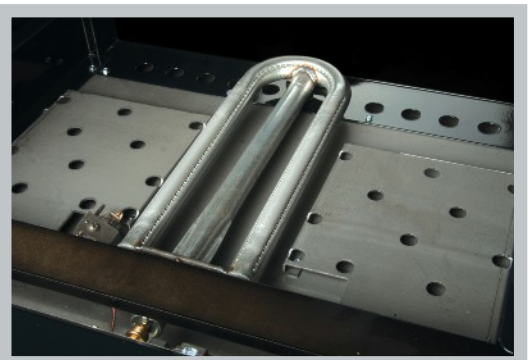
Every unit is tested for oven calibration.



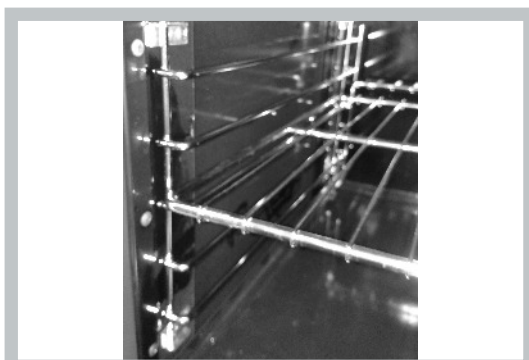
Heavy Duty Removable Door



Deflector Plate



U-Burner and Baffling System



Five Position Chrome Rack  
One Rack Standard

ADDITIONAL PRODUCTS



High Efficiency and Economy Fryers



Gas & Electric Convection Ovens



Countertop



Specialty Equipment