



Accommodates  
Full Size Sheet  
Pan 18" x 26"

## 24" RANGE SERIES

(with one 20" wide oven)

| MODEL   | BTU     | SHIP WT. | TOP VIEW |
|---|---------|----------|----------|
| <b>RDR-4</b><br>(4) Open Burners                        | 147,000 | 400 lbs. |          |
| <b>RDR-2G12</b><br>(2) Open Burners<br>12" Wide Griddle | 107,000 | 420 lbs. |          |
| <b>RDR-G24</b><br>24" Wide Griddle                      | 67,000  | 440 lbs. |          |
| <b>RDR-4SU</b><br>(4) Open Burners<br>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-2G12

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



## 36" RANGE SERIES

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

| MODEL   | BTU     | SHIP WT. | TOP VIEW |
|---|---------|----------|----------|
| <b>RDR-4-36</b><br>(4) Open Burners                             | 155,000 | 580 lbs. |          |
| <b>RDR-6</b><br>(6) Open Burners                                | 215,000 | 600 lbs. |          |
| <b>RDR-4G12</b><br>(4) Open Burners<br>12" Wide Griddle         | 175,000 | 620 lbs. |          |
| <b>RDR-2G24</b><br>(2) Open Burners<br>24" Wide Griddle         | 135,000 | 630 lbs. |          |
| <b>RDR-G36</b><br>36" Wide Griddle                              | 95,000  | 650 lbs. |          |
| <b>RDR-4RG12</b><br>(4) Open Burners<br>12" Wide Raised Griddle | 175,000 | 655 lbs. |          |
| <b>RDR-6SU</b><br>(6) Open Burners<br>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 30

### RDR-2G24

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



All stainless steel burner box



### RDR-4G24

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

## 48" RANGE SERIES

(with two 20" wide ovens)

| MODEL   | BTU     | SHIP WT. | TOP VIEW |
|---|---------|----------|----------|
| <b>RDR-8</b><br>(8) Open Burners                        | 294,000 | 800 lbs. |          |
| <b>RDR-6G12</b><br>(6) Open Burners<br>12" Wide Griddle | 254,000 | 820 lbs. |          |
| <b>RDR-4G24</b><br>(4) Open Burners<br>24" Wide Griddle | 214,000 | 830 lbs. |          |
| <b>RDR-2G36</b><br>(2) Open Burners<br>36" Wide Griddle | 174,000 | 850 lbs. |          |
| <b>RDR-G48</b><br>48" Wide Griddle                      | 134,000 | 870 lbs. |          |
| <b>RDR-8SU</b><br>(8) Open Burners<br>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



### RDR-4G36

Shown with optional casters

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

## 60" RANGE SERIES

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

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

# 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 |
|---|---------|-----------|----------|
| <b>RDR-12</b><br>(12) Open Burners                        | 430,000 | 1206 lbs. |          |
| <b>RDR-10G12</b><br>(10) Open Burners<br>12" Wide Griddle | 390,000 | 1030 lbs. |          |
| <b>RDR-8G24</b><br>(8) Open Burners<br>24" Wide Griddle   | 350,000 | 1200 lbs. |          |
| <b>RDR-6G36</b><br>(6) Open Burners<br>36" Wide Griddle   | 310,000 | 1230 lbs. |          |
| <b>RDR-4G48</b><br>(4) Open Burners<br>48" Wide Griddle   | 270,000 | 1255 lbs. |          |
| <b>RDR-2G60</b><br>(2) Open Burners<br>60" Wide Griddle   | 230,000 | 1280 lbs. |          |
| <b>RDR-G72</b><br>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"

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

# 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
- Removable belly bar
- 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 18" H x Width + 2-½"

| 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
- Removable belly bar
- 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 18" H x Width + 2-½"

| 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   | SHIP 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
- Removable belly bar
- 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 14" H x Width + 2-1/2"

**HEAVY DUTY MANUAL GRIDDLES**

| MODEL          | BURNERS | BTU     | D       | W   | SHIP WT. |
|----------------|---------|---------|---------|-----|----------|
| <b>RDMG-24</b> | 2       | 60,000  | 32-1/2" | 24" | 255 lbs. |
| <b>RDMG-36</b> | 3       | 90,000  | 32-1/2" | 36" | 365 lbs. |
| <b>RDMG-48</b> | 4       | 120,000 | 32-1/2" | 48" | 480 lbs. |
| <b>RDMG-60</b> | 5       | 150,000 | 32-1/2" | 60" | 595 lbs. |
| <b>RDMG-72</b> | 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 14" H x Width + 2-1/2"

| MODEL            | BURNERS | BTU     | D       | W   | SHIP WT. |
|------------------|---------|---------|---------|-----|----------|
| <b>RDMG-24-D</b> | 2       | 60,000  | 38-1/2" | 24" | 315 lbs. |
| <b>RDMG-36-D</b> | 3       | 90,000  | 38-1/2" | 36" | 455 lbs. |
| <b>RDMG-48-D</b> | 4       | 120,000 | 38-1/2" | 48" | 595 lbs. |
| <b>RDMG-60-D</b> | 5       | 150,000 | 38-1/2" | 60" | 740 lbs. |
| <b>RDMG-72-D</b> | 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"
- 150°-450° thermostat 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 14" H x Width + 2-1/2"

**HEAVY DUTY THERMOSTATIC GRIDDLES**

| MODEL          | BURNERS | BTU     | D       | W   | SHIP WT. |
|----------------|---------|---------|---------|-----|----------|
| <b>RDTG-24</b> | 2       | 60,000  | 32-1/2" | 24" | 255 lbs. |
| <b>RDTG-36</b> | 3       | 90,000  | 32-1/2" | 36" | 365 lbs. |
| <b>RDTG-48</b> | 4       | 120,000 | 32-1/2" | 48" | 480 lbs. |
| <b>RDTG-60</b> | 5       | 150,000 | 32-1/2" | 60" | 595 lbs. |
| <b>RDTG-72</b> | 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 14" H x Width + 2-1/2"

| MODEL            | BURNERS | BTU     | D       | W   | SHIP WT. |
|------------------|---------|---------|---------|-----|----------|
| <b>RDTG-24-D</b> | 2       | 60,000  | 38-1/2" | 24" | 320 lbs. |
| <b>RDTG-36-D</b> | 3       | 90,000  | 38-1/2" | 36" | 460 lbs. |
| <b>RDTG-48-D</b> | 4       | 120,000 | 38-1/2" | 48" | 600 lbs. |
| <b>RDTG-60-D</b> | 5       | 150,000 | 38-1/2" | 60" | 745 lbs. |
| <b>RDTG-72-D</b> | 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
- 14" 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 17" 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 17" 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
- Free standing pilot
- 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

**RDSA-36**

*Crated Dimensions:*

34" D x 14" H x Width + 2-1/2"

**HEAVY DUTY SNAP ACTION GRIDDLES**

| MODEL          | BURNERS | BTU     | D       | W   | SHIP WT. |
|----------------|---------|---------|---------|-----|----------|
| <b>RDSA-24</b> | 2       | 60,000  | 32-1/2" | 24" | 260 lbs. |
| <b>RDSA-36</b> | 3       | 90,000  | 32-1/2" | 36" | 370 lbs. |
| <b>RDSA-48</b> | 4       | 120,000 | 32-1/2" | 48" | 485 lbs. |
| <b>RDSA-60</b> | 5       | 150,000 | 32-1/2" | 60" | 600 lbs. |
| <b>RDSA-72</b> | 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 14" H x Width + 2-1/2"

| MODEL            | BURNERS | BTU     | D       | W   | SHIP WT. |
|------------------|---------|---------|---------|-----|----------|
| <b>RDSA-24-D</b> | 2       | 60,000  | 38-1/2" | 24" | 325 lbs. |
| <b>RDSA-36-D</b> | 3       | 90,000  | 38-1/2" | 36" | 465 lbs. |
| <b>RDSA-48-D</b> | 4       | 120,000 | 38-1/2" | 48" | 605 lbs. |
| <b>RDSA-60-D</b> | 5       | 150,000 | 38-1/2" | 60" | 750 lbs. |
| <b>RDSA-72-D</b> | 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 13" 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 16" 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. |

## COUNTER TOP CONVECTION OVEN

**STANDARD FEATURES**

- All welded frame
- 1,200°F mineral wool insulation
- 150°-500°F thermostat
- Stainless steel front, sides, top, interior.
- 120V/60/1PH 2.5 amps
- Gas safety valve
- 18 3/8" height
- 4" legs

### RDCO-32

*Crated Dimensions:*  
37" D x 20" H x 35" W



| MODEL   | BURNERS | BTU    | D       | W       | SHIP WT. |
|---------|---------|--------|---------|---------|----------|
| RDCO-32 | 1       | 16,000 | 34 5/8" | 32 1/2" | 190 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 + 2-½"

| 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 18" H x Width + 2-½"

| 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 + 2-½"

| 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. |
|-----------------|---------------|--|-----|----------|
| <b>LOG-1019</b> | 10" X 19 1/2" | 23 SERIES BROILER (REPLACES 2 GRATES)      | 10" | 33 lbs.  |
| <b>LOG-1519</b> | 15" X 19 1/2" | 23 SERIES BROILER (REPLACES 3 GRATES)      | 15" | 48 lbs.  |
| <b>LOG-1017</b> | 10" X 17 1/2" | TB3/DRB SERIES BROILER (REPLACES 2 GRATES) | 10" | 29 lbs.  |
| <b>LOG-1517</b> | 15" X 17 1/2" | TB3/DRB SERIES BROILER (REPLACES 3 GRATES) | 15" | 42 lbs.  |
| <b>LOG-1022</b> | 10" X 22 1/2" | TB/RB-8 SERIES BROILER (REPLACES 2 GRATES) | 10" | 38 lbs.  |
| <b>LOG-1522</b> | 15" X 22 1/2" | TB3/DRB SERIES BROILER (REPLACES 3 GRATES) | 15" | 56 lbs.  |

## REMOVABLE STAINLESS STEEL SPLASH GUARDS FOR DRB & RB-8



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

## STAINLESS STEEL PLATE SHELF FOR GRIDDLE AND BROILERS



| MODEL        | MODEL        |
|--------------|--------------|
| <b>PS-12</b> | <b>PS-48</b> |
| <b>PS-24</b> | <b>PS-60</b> |
| <b>PS-30</b> | <b>PS-72</b> |
| <b>PS-36</b> | <b>PS-84</b> |
| <b>PS-46</b> |              |

Cut out for Sauce Pan add for each

## SNAP ON BOARD



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