

# SINGLE DECK AND DOUBLE DECK OVENS



**RR-36-LB**  
Shown with optional casters

## 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

## 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.

# 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**

# 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.
<b>RECO-1 Single Deck</b>	208 / 240	9	40-1/2"	34"	495 lbs.
<b>RECO-2 Double Deck</b>	208 / 240	18	40-1/2"	34"	940 lbs.
<b>RECO-6K-1 Single Deck</b>	208 / 240	6	40-1/2"	34"	495 lbs.
<b>RECO-6K-2 Double Deck</b>	208 / 240	12	40-1/2"	34"	940 lbs.

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



- Air deflectors strategically placed around the blower for efficient air circulation.
- 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

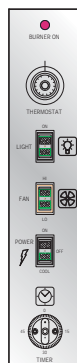
MODEL STANDARD	BURNERS	BTU	D	W	SHIP WT.
<b>RCOS-1 Single Deck</b>	2	70,000	40-1/2"	38"	520 lbs.
<b>RCOS-2 Double Deck</b>	4	140,000	40-1/2"	38"	1,005 lbs.

MODEL BAKERY DEPTH	BURNERS	BTU	D	W	SHIP WT.
<b>RCOD-1 Single Deck</b>	2	80,000	44-1/2"	38"	600 lbs.
<b>RCOD-2 Double Deck</b>	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 RC
- 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