

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.	
Open storage	base and	d no oven (-XB)	
OPTION	P E C	2" x 12" TOP GRATE Ilot shield protects Pilot from asy to see and light the pilot ast Iron Construction for head	vy duty use



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

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

36" RANGE SERIES

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

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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 (655 lbs.	RG
RR-6SU (6) Open Burners (3) in rear step up	215,000	610 lbs.	+ + +

For additional range options see page 6

RR-4G24 Shown with optional casters

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

48" RANGE SERIES

(with two 20" wide ovens)

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.	

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)



290,000 1135 lbs. RR-6RG24

(6) Open Burners

24" Wide Raised Griddle For (2) 26-1/2" wide Convection Ovens (-CC)



Crated Dimensions:



RR-6G24

Shown with optional casters Crated dimensions:

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

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 (1) 26-1/2" wide Convection Oven (-C) and (1) standard

Specify Convection oven on left or right side

72" RANGE SERIES

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



RR-6G36Shown with optional casters *Crated Dimensions:*42" D x 36" H x 74-½" 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

CUSTOM COMBINATION RANGES



RR-G24-4-24RB

Shown with optional casters

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

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 RADIANT BROILER

48"

12" (2 burners) -2 12" -12RB 24" (4 burners) -4 24" -24RB 36" (6 burners) -6 36" -36RB

48" (8 burners) -8 48" -48RB

48"

-G48

GRIDDLE HOT TOP BROILER 12" -G12 12" -1HT 12" -RG12 24" -G24 24" -2HT 24" -RG24 36" -G36 36" -3HT 36" -RG36

-4HT

RAISED GRIDDLE/

Δ



High shelf not recommended with broiler tops

18" riser without shelf is standard **Convection Oven** 26 $\frac{1}{2}$ " (-C)

RADIANT RANGE SERIES

RR-36RB-126

Shown with optional casters **Crated Dimensions:** 42" D x 42-½" H x Width + 2-½"

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.



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





ELECTRIC RANGES



RRE-6
Shown with optional casters

RRE-6GT24
Shown with optional casters

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

STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kickplate
- Heavy gauge 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

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

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

Crated Dimensions: 42" D x 36" H x 26-½" 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.	000
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

GRIDDLE

- 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 side

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

MODEL TO	OTAL 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.	П
Crated	Dimensio	ns: 42" D x 3	6" H x 50-1⁄2" W

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

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

OVEN OVER A

- 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

RRE-10 (10) Top Elements		1005 lbs.	00000
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 34 KW 1206 lbs. 00000 (12) Top Elements 00000 33.4 KW 1030 lbs. RRE-10GT12 (10) Top Elements 12" Wide Griddle RRE-8GT24 32.8 KW 1200 lbs. (8) Top Elements 24" Wide Griddle RRE-6GT36 32.2 KW 1230 lbs. (6) Top Elements 36" Wide Griddle RRE-4GT48 31.6 KW 1255 lbs. (4) Top Elements 48" Wide Griddle RRE-2GT60 31 KW 1280 lbs. (2) Top Elements 60" Wide Griddle RRE-GT72 30.4 KW 1350 lbs. 72" Wide Griddle

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

SNOILL

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

Convection Oven
For 48" unit with 1 oven, open
storage base (-120-XB)