

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 14" 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.



RMG-36

Crated Dimensions:

34" D x 14" 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 14" 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 14" 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 for each 12" w section.

2 Open Burners (-2OB)

Chrome Griddle top per 12" w section

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 14" High x Width + 2-½"

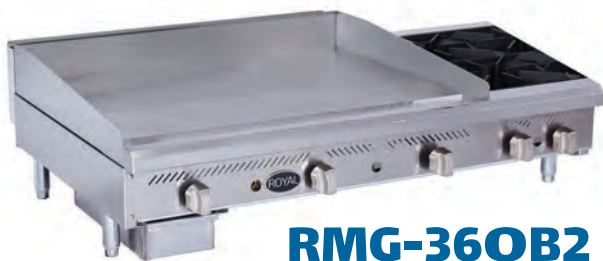
MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.
RSTG-12	1	1	20,000	26-1/2"	12"	125 lbs.
RSTG-18	1	1	20,000	26-1/2"	18"	148 lbs.
RSTG-24	2	2	40,000	26-1/2"	24"	180 lbs.
RSTG-36	3	3	60,000	26-1/2"	36"	250 lbs.
RSTG-48	4	4	80,000	26-1/2"	48"	315 lbs.

OPTIONS

Grooved Griddle,

1" plate add -1 to model number.

COMBINATION MANUAL GRIDDLE / OPEN BURNERS



RMG-36OB2

Crated Dimensions:
34" D x 14" 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 13" 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 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.
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

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