



Item # _____

Radiant Broiler Ranges

STANDARD FEATURES:

- ◆ Frame constructed of heavy gauge metal solidly welded.
- ◆ All stainless steel front, sides, valve cover and kick plate.
- ◆ Heavy gauge stainless steel plate ledge.
- ◆ Heavy Cast iron grates can be positioned for optimum control for specific cooking needs.
- ◆ Steel tube burners rated at 15,000 BTU/hr. each.
- ◆ Standing pilot on each burner for instant safe ignition.
- ◆ Oven contact surfaces have porcelain finish for easy maintenance.
- ◆ Oven door constructed for heavy use, easily removable for cleaning.
- ◆ Oven safety valve provides 100% shut down if pilot flame goes out.
- ◆ Piezo type, push button (matchless) ignition to light the standing pilot on the oven.
- ◆ "U" shape Oven Burner provides 35,000 BTU/hr for consistent heating. Oven design enhances airflow.
- ◆ Full width removable crumb/drip trays under burners.



RR-36BR-126 Shown with
Optional 6" Stub Back

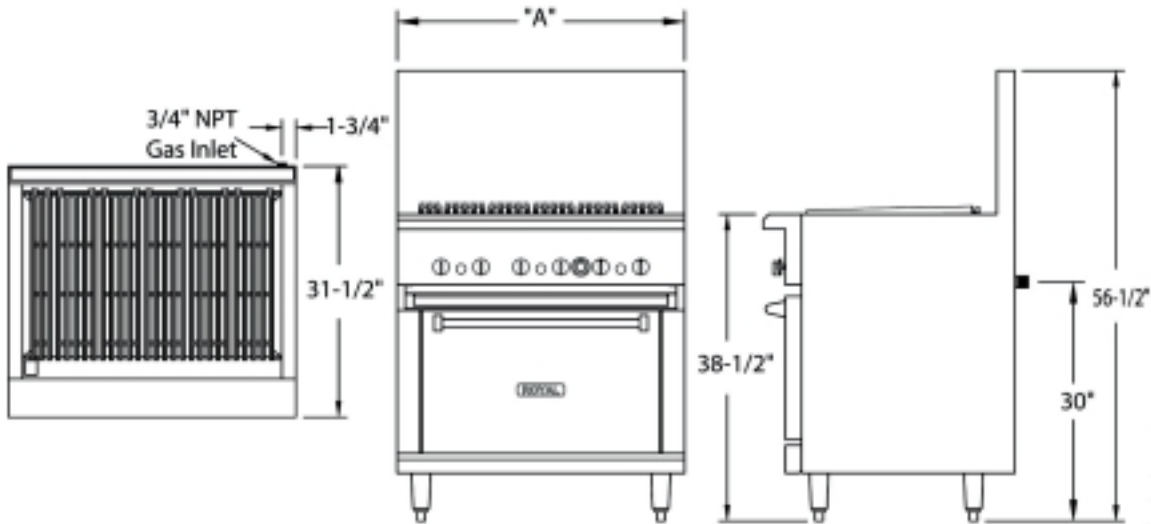
OPTIONS:

- ◆ Extra oven rack (One per oven is standard).
- ◆ 6" High Casters (2 locking, 2 swivel).
- ◆ 6" High stainless steel stub back in lieu of the high back assembly.

Royal Restaurant ranges have been designed to give the most useful features at an affordable cost. All stainless steel sides, and front panels, including the oven doors and kick plate are easily cleaned and rugged enough to withstand the constant heavy usage of a busy kitchen. Oven interiors are porcelain coated on all contact surfaces for fast and easy cleanup. The ovens are thermostatically controlled with 100% safety on the pilots to shut off the oven gas flow if the flame should go out. There is a push button ignitor for easy lighting of the oven pilot.



Radiant Broiler Range Series



RR-36BR-126 Shown

MODEL NUMBER	WIDTH (A)	RADIANT BURNERS*	OVEN BURNERS	TOTAL BTU's	SHIP WEIGHT
RR-24BR-120	24	4	1 ¹	87,000	515 Lbs.
RR-24BR-XB	24	4	0	60,000	330 Lbs.
RR-36BR-126	36	6	1 ²	125,000	635 Lbs.
RR-36BR-XB	36	6	0	90,000	440 Lbs.
RR-48BR-126	48	8	1 ²	174,000	800 Lbs.

Notes:

* Radiant burners @ 15,000 BTU / hr. each.

1. 20" Oven Burner @ 27,000 BTU/ hr. each.

2. 26-1/2" Oven Burner @ 35,000 BTU / hr. each.

Units without oven have an open cabinet base without door or inner shelves, which are available options at additional cost.

These are available only with a back riser with no shelf, or a 6" high stub back

Gas Connection: 3/4" NPT on the right hand rear of the appliance
The pressure regulator (supplied) is to be connected here by the installer.

Gas pressure: 5" W.C. - Natural Gas
10" W.C. - Propane

Combustible Clearances:
For use only in
non combustible locations

Non-combustible Clearances:
0 inches sides
0 inches rear

Specify type of gas and altitude,
if over 2,000 feet, when ordering.

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification