



PRICES EFFECTIVE JUNE 1, 2018

MADE

IN USA

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STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kick plate.
- Heavy gauge welded front frame.
- 6" legs with adjustable feet.
- One year parts and labor warranty.

STANDARD OVEN:

- Porcelain finish on contact surfaces.
- Standing pilot with 100% safety shut down.
- "U" Burner rated at 35,000 BTU/hr. (26" oven), 27,000 BTU/hr. (20" oven).
- Insulated oven cavity has one chrome rack with 5 position chrome rack guides.

GRIDDLE:

- Highly polished 3/4" thick griddle plate with 3" wide grease trough.
- 20,000 BTU/hr. steel burner every 12".
- Manual controls standard, thermostatic control is optional.

RAISED GRIDDLE/BROILER:

- Available in 12", 24" and 36" widths.
- 20,000 BTU/hr. steel burner every 12".
- Heavy duty removable chrome rack with 2 position adjustment.
- Full width large removable drip tray.

OPEN BURNERS:

- 2 piece lift off cast iron burner rated at 30,000 BTU/hr.
- Protected standing pilot for each burner.
- 12" x 12" cast iron top grate with double angled slope for efficient heating.

CONVECTION OVEN:

- 2 speed (1725/1140 rpm) 1/2 HP motor. 120V, 50-60 Hz, single phase, 8 amps.
- 6 foot, 3 prong grounded power cord.
- 30,000 BTU/hr. "U" burner with automatic ignition.
- 3 heavy duty chrome racks with 5 position adjustment.
- Cook and Cool option on the switch.
- Thermostat adjustable from 150° to 500° F.
- High and low speed fan switch.

RADIANT BROILER:

- Stainless steel burners rated at 15,000 BTU/hr. located every 6".
- Heavy cast iron radiants.
- Reversible cast iron top grates.

GAS:

Manifold Pressure 5" W.C. for Natural Gas
 10" W.C. for Propane Gas
 Manifold Inlet 3/4" NPT male connection.
 Pressure regulator supplied with the appliance to be installed in the field.

INFORM FACTORY FOR INSTALLATION ABOVE 2,000 FEET ELEVATION.



Accommodates Full Size Sheet Pan 18" x 26"

RR-4

Shown with optional casters
Crated Dimensions: 42" D x 36" H x 26-1/2" W

24" RANGE SERIES

(with one 20" wide oven)

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-4 (4) Open Burners	147,000	400 lbs.	\$4,460	
RR-2G12 (2) Open Burners 12" Wide Griddle	107,000	420 lbs.	\$5,680	
RR-G24 24" Wide Griddle	67,000	440 lbs.	\$5,790	
RR-4SU (4) Open Burners (2) in rear step up	147,000	410 lbs.	\$5,995	

OPTIONS

Open storage base and no oven (-XB) deduct **\$450**



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

36" RANGE SERIES

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

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-4-36 (4) Open Burners	155,000	580 lbs.	\$5,985	
RR-6 (6) Open Burners	215,000	600 lbs.	\$5,195	
RR-2G24 (2) Open Burners 24" Wide Griddle	135,000	630 lbs.	\$6,190	
RR-4G12 (4) Open Burners 12" Wide Griddle	175,000	620 lbs.	\$6,010	
RR-G36 36" Wide Griddle	95,000	650 lbs.	\$6,640	
RR-4RG12 (4) Open Burners 12" Wide Raised Griddle	175,000	655 lbs.	\$6,420	
RR-6SU (6) Open Burners (3) in rear step up	215,000	610 lbs.	\$7,065	

OPTIONS

Open storage base and no oven (-XB) deduct **\$700**
Convection Oven (-C) add \$3,300

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.



For additional range options see page 6



48" RANGE SERIES

(with two 20" wide ovens)



RR-4G24

Shown with optional casters
Crated Dimensions:
42" D x 36" H x 50-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-8 (8) Open Burners	294,000	800 lbs.	\$8,690	
RR-6G12 (6) Open Burners 12" Wide Griddle	254,000	820 lbs.	\$10,110	
RR-4G24 (4) Open Burners 24" Wide Griddle	214,000	830 lbs.	\$10,315	
RR-2G36 (2) Open Burners 36" Wide Griddle	174,000	850 lbs.	\$10,750	
RR-G48 48" Wide Griddle	134,000	870 lbs.	\$11,365	
RR-8SU (8) Open Burners (4) in rear step up	294,000	810 lbs.	\$11,210	

OPTIONS

For single 26-1/2" wide oven (-126) deduct **\$300**
Specify open storage left or right side.

For 26-1/2" wide **Convection Oven** and open storage base (-126C) add **\$2,870**
Specify open storage left or right side.

60" RANGE SERIES

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



RR-6G24

Shown with optional casters
Crated dimensions:
42" D x 36" H x 62-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-10 (10) Open Burners	370,000	1005 lbs.	\$8,980	
RR-8G12 (8) Open Burners 12" Wide Griddle	330,000	1035 lbs.	\$10,625	
RR-6G24 (6) Open Burners 24" Wide Griddle	290,000	1085 lbs.	\$10,825	
RR-4G36 (4) Open Burners 36" Wide Griddle	250,000	1110 lbs.	\$11,000	
RR-2G48 (2) Open Burners 48" Wide Griddle	210,000	1120 lbs.	\$11,230	
RR-G60 60" Wide Griddle	170,000	1140 lbs.	\$12,560	
RR-6RG24 (6) Open Burners 24" Wide Raised Griddle	290,000	1135 lbs.	\$10,720	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$700**
Specify oven on the left or right side.

For (2) 26-1/2" wide **convection ovens** (-CC) add **\$6,600**

For open storage base and (1) **convection oven** (-126C-XB) add **\$2,870**
Specify **convection oven** on the left or right side.

For (1) 26-1/2" wide **convection oven** (-C) and (1) standard oven add **\$3,300**
Specify Convection oven on left or right side.



For additional range options see page 6

72" RANGE SERIES

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



RR-6G36

Shown with optional casters
Crated Dimensions:
42" D x 36" H x 74-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-12 (12) Open Burners	430,000	1206 lbs.	\$10,960	
RR-10G12 (10) Open Burners 12" Wide Griddle	390,000	1030 lbs.	\$12,545	
RR-8G24 (8) Open Burners 24" Wide Griddle	350,000	1200 lbs.	\$12,825	
RR-6G36 (6) Open Burners 36" Wide Griddle	310,000	1230 lbs.	\$13,030	
RR-4G48 (4) Open Burners 48" Wide Griddle	270,000	1255 lbs.	\$13,630	
RR-2G60 (2) Open Burners 60" Wide Griddle	230,000	1280 lbs.	\$15,715	
RR-G72 72" Wide Griddle	190,000	1350 lbs.	\$17,070	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$700**
Specify oven on the left or right side.

For open storage base and (1) **Convection Oven** (-C-XB) add **\$2,870**
Specify **Convection Oven** on the left or right side.

For (2) 26-1/2" wide **Convection Ovens**
(-CC) add **\$6,600**.

For (1) 26-1/2" **Convection Oven** (-C)
and (1) standard oven add **\$3,300**.
Specify **Convection Oven** on the left
or right side.



For additional range options see page 6



CUSTOM COMBINATION RANGES



RR-G24-4-24RB

Shown with optional casters

PRICE CALCULATION:

Add the base price from the table on the left and the appropriate pricing or the selected options from table below. Base size must be equal to the sum of the option widths selected. Contact factory for shipping weight of unit with selected options.



BASE SIZES	BASE PRICE
Range 24"	\$3,310
Range 36"	\$3,795
Range 48"	\$6,665
Range 60"	\$7,220
Range 72"	\$8,595

BASE CONFIGURATION OPTIONS

- For 24" Base, open storage base, no oven (-XB), deduct **\$450**
- For 36" Base, open storage base, no oven (-XB), deduct **\$700**
- For 36" Base, **Convection Oven** base (-C), add **\$3,300**
- For 48" Base, (2) 20" wide ovens (-220), is standard.
- For 48" Base, (1) 20" oven (-120-XB), deduct **\$450**
- For 48" Base, (1) 26-1/2" oven (-126), deduct **\$300**
Specify oven on the left or right side
- For 48" Base, (1) 26-1/2" **Convection Oven** add **\$2,870**
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), deduct **\$700**
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) add **\$3,300**
Specify Convection oven on the left or right side.
- For 60" / 72" Base with (2) 26-1/2" wide **Convection Ovens** (-CC), add **\$6,600**

***NOTE:**

On 60" Wide Base, Convection cannot be placed under Radiant Broiler Top Section.

SECTION OPTION	12"	24"	36"	48"
OPEN BURNER	\$1,200	\$1,830	\$2,485	\$3,335
GRIDDLE	\$1,850	\$2,500	\$3,335	\$4,340
CHROME GRIDDLE	\$3,120	\$5,065	\$7,195	\$9,500
RADIANT BROILER	\$2,635	\$3,550	\$4,810	\$6,045
HOT TOP	\$1,730	\$2,335	\$3,120	\$4,075

CUSTOM RANGE SECTION DESIGNATIONS FOR MODEL NUMBER

OPEN BURNERS

- 12" (2 burners) -2
- 24" (4 burners) -4
- 36" (6 burners) -6
- 48" (8 burners) -8

RADIANT BROILER

- 12" -12RB
- 24" -24RB
- 36" -36RB
- 48" -48RB

GRIDDLE

- 12" -G12
- 24" -G24
- 36" -G36
- 48" -G48

HOT TOP

- 12" -1HT
- 24" -2HT
- 36" -3HT
- 48" -4HT





High shelf not recommended with broiler tops.

18" riser without shelf is standard.

Convection Oven 26 1/2" (-C) add **\$3,300**



RADIANT RANGE SERIES

RR-36RB-126

Shown with optional casters

Crated Dimensions: 42" D x 42-1/2" H x Width + 2-1/2"

MODEL	BTU	SHIP WT.	LIST PRICE
RR-24RB-120 Radiant Broiler, 24" Wide (1) 20" Wide Oven	87,000	515 lbs.	\$8,855
RR-24RB-XB Radiant Broiler, 24" Wide Storage Base	60,000	330 lbs.	\$8,410
RR-36RB-126 Radiant Broiler, 36" Wide (1) 26-1/2" Wide Oven	125,000	635 lbs.	\$9,730
RR-36RB-XB Radiant Broiler, 36" Wide Storage Base	90,000	440 lbs.	\$9,290
RR-48RB-126 Radiant Broiler, 48" Wide. (1) 26-1/2" Wide Oven	155,000	800 lbs.	\$12,910

RANGE MATCH SPREADER SERIES



RR-12SPR

Shown with optional casters

Crated Dimensions:

42" D x 36" H x Width + 2-1/2"

MODEL	SHIP WT.	LIST PRICE
RR-12SPR 12" wide, Stainless Steel Work Surface Spreader	150 lbs.	\$1,050
RR-18SPR 18" wide, Stainless Steel Work Surface Spreader	160 lbs.	\$1,200
RR-24SPR 24" wide, Stainless Steel Work Surface Spreader	195 lbs.	\$1,510
RR-36SPR 36" wide, Stainless Steel Work Surface Spreader	210 lbs.	\$1,800

All Welded and Polished Edges



SINGLE DECK AND DOUBLE DECK OVENS



RR-36-LB

Shown with optional casters

DOUBLE DECK OVENS

Crated Dimensions: 39" D x 62" H x 38-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE
RR-36-DS	70,000	373 lbs.	\$9,205
RR-36-DS-C	65,000	390 lbs.	\$12,520
RR-36-DS-CC	60,000	405 lbs.	\$15,845

SINGLE DECK OVENS

Crated Dimensions : 39" D x 29" H x 38 1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE
RR-36-LB	35,000	185 lbs.	\$4,610
RR-36-LB-C	30,000	205 lbs.	\$7,930



RR-36-DS-C

Shown with optional casters

RANGE OPTIONS/ACCESSORIES

BURNER HEADS:

Saute **\$120**

Wok **\$120**

WOK RING:

Stainless Steel 10" dia **\$260**

SWIVEL CASTERS:

Set of 4 (2 locking) **\$260**

Set of 6 (3 locking) **\$390**

OVEN RACKS:

20" Oven **\$130**

26" Oven **\$130**

STORAGE CABINET:

Deduct for in lieu of 20" Oven **\$450**

Deduct for in lieu of 26" Oven **\$700**

Add for 12" or 18" Door (each) **\$290**

Add for 2 Doors (36" unit) **\$520**, (48" unit) **\$780**

Add for Stainless Steel Shelf (each 12" section) **\$290**

HOT TOP (replaces 12" section of griddle) N/C

6" Stainless Steel splash guard to separate open burners and griddle or radiant broiler sections **\$360**

THERMOSTATIC GRIDDLE CONTROL: (3/4" thick plate)

12" Griddle (1 Thermostat 1 Burner) **\$725**

24" Griddle (1 Thermostat 2 Burners) **\$725**

36" Griddle (2 Thermostats 3 Burners) **\$1,075**

48" Griddle (2 Thermostats 4 Burners) **\$1,075**

60" Griddle (3 Thermostats 5 Burners) **\$2,225**

72" Griddle (3 Thermostats 6 Burners) **\$2,225**

Additional thermostats (other than specified above) each **\$465**

1" Thick Griddle Plate

12" Griddle **\$400**

24" Griddle **\$520**

36" Griddle **\$635**

48" Griddle **\$700**

60" Griddle **\$810**

72" Griddle **\$900**

Griddle is standard on the left, please specify if to be on the right.

Grooved Griddle **\$905** per 12" section.

Griddle in middle of range **\$625**

Shut-off Valve in manifold **\$485**

Piezo Ignitor Manual Spark Ignition **\$330 + \$130** for every 12" Section

QUICK DISCONNECT (Flex hose with restraining device), 3/4" x 48" long **\$610**

6" STUB BACK in lieu of high riser N/C

6" STUB BACK for Raised Griddle range, add **\$200** per 12" section.

CONVECTION OVEN Base (26" Oven) Add **\$3,300** each.

Range Mount Kit (to mount RSB/RCM on Range) **\$235**

S/S work surface in lieu of 2OB, add **\$470** per 12" section.

8" deep S/S front landing ledge add **\$180** per 12" section.

Cut out for Sauce Pan add **\$75** each cut out



SALAMANDER BROILERS

STANDARD FEATURES

- Cool touch handle with easy vertical adjustment, multiple positions.
- Infrared Burners with dual controls and standing pilots for instant intense heat.
- Heavy duty racks on a smooth roller guide mechanism.
- Can be wall or range mounted.



RSB-36

Crated Dimensions:
25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSB-24	1	17,500	17-3/4"	24"	160 lbs.	\$3,335
RSB-36	2	35,000	17-3/4"	36"	210 lbs.	\$4,295
RSB-48	2	40,000	17-3/4"	48"	252 lbs.	\$5,710

OPTIONS

Options: Range Mount Kit **\$235**

3/4" Gas Connection from range to RSB, **\$495**

Wall Mount kit **\$235**



CHEESEMELTER BROILERS

STANDARD FEATURES

- Stainless Steel front and sides.
- Infrared burner for instant intense heat.
- Standing pilot(s) for rapid and safe ignition.
- Can be wall or range mounted.



RCM-36

Crated Dimensions:
25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCM-24	1	20,000	17-3/4"	24"	105 lbs.	\$2,625
RCM-36	1	35,000	17-3/4"	36"	165 lbs.	\$3,580
RCM-48	2	40,000	17-3/4"	48"	210 lbs.	\$4,355
RCM-60	2	55,000	17-3/4"	60"	275 lbs.	\$5,455
RCM-72	2	70,000	17-3/4"	72"	335 lbs.	\$6,540

OPTIONS

Range Mount kit **\$235**

3/4" Gas Connection from range to RCM, **\$495**

Wall Mount kit **\$235**



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
- One 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
- Crumb tray for easy cleanup of spills
- Infinite switch for variable heat control

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

MODEL	TOTAL KW	SHIP WT.	LIST PRICE	TOP VIEW
RRE-4 (4) Top Elements	12 KW	400 lbs.	\$7,715	
RRE-2GT12 (2) Top Elements 12" Wide Griddle	11.4 KW	420 lbs.	\$9,755	
RRE-GT24 (4) Top Elements 24" Wide Griddle	10.8 KW	440 lbs.	\$9,945	

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

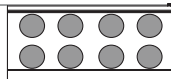
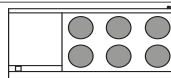


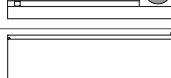
36" RANGE SERIES (with one 26-1/2" wide oven)

RRE-6 (6) Top Elements	17 KW	600 lbs.	\$9,020	
RRE-4GT12 (4) Top Elements 12" Wide Griddle	16.2 KW	620 lbs.	\$10,665	
RRE-2GT24 (2) Top Elements 24" Wide Griddle	15.8 KW	630 lbs.	\$10,770	
RRE-GT36 36" Wide Griddle	15.2 KW	650 lbs.	\$10,960	

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



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

MODEL	TOTAL KW	SHIP WT.	LIST PRICE	TOP VIEW
RRE-8 (8) Top Elements	24 KW	800 lbs.	\$13,240	
RRE-6GT12 (6) Top Elements 12" Wide Griddle	23.4 KW	820 lbs.	\$15,260	
RRE-4GT24 (4) Top Elements 24" Wide Griddle	22.8 KW	830 lbs.	\$15,630	
RRE-2GT36 (2) Top Elements 36" Wide Griddle	22.2 KW	850 lbs.	\$16,320	
RRE-GT48 48" Wide Griddle	21.6 KW	870 lbs.	\$17,470	

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

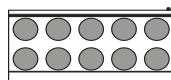
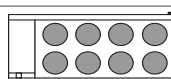


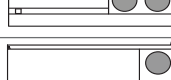

GRIDDLE

- 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

OVEN

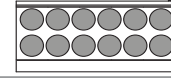
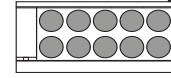
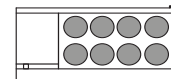
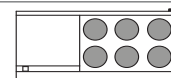
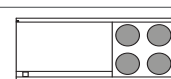


- Oven with porcelain sides, back, bottom and door liner
- 4 KW bake element and 1 KW broiler (26 1/2" oven only) element working in conjunction for fast and even bake
- 5 position chrome rack guide with one chrome rack standard
- Insulated oven cavity including bottom for max efficiency

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

RRE-10 (10) Top Elements	30 KW	1005 lbs.	\$14,925	
RRE-8GT12 (8) Top Elements 12" Wide Griddle	29.4 KW	1035 lbs.	\$15,410	
RRE-6GT24 (6) Top Elements 24" Wide Griddle	28.8 KW	1085 lbs.	\$14,710	
RRE-4GT36 (4) Top Elements 36" Wide Griddle	28.2 KW	1110 lbs.	\$15,920	
RRE-2GT48 (2) Top Elements 48" Wide Griddle	27.6 KW	1120 lbs.	\$17,640	
RRE-GT60 60" Wide Griddle	27 KW	1160 lbs.	\$19,460	

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

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

RRE-12 (12) Top Elements	34 KW	1206 lbs.	\$15,030	
RRE-10GT12 (10) Top Elements 12" Wide Griddle	33.4 KW	1030 lbs.	\$17,140	
RRE-8GT24 (8) Top Elements 24" Wide Griddle	32.8 KW	1200 lbs.	\$17,825	
RRE-6GT36 (6) Top Elements 36" Wide Griddle	32.2 KW	1230 lbs.	\$18,400	
RRE-4GT48 (4) Top Elements 48" Wide Griddle	31.6 KW	1255 lbs.	\$19,150	
RRE-2GT60 (2) Top Elements 60" Wide Griddle	31 KW	1280 lbs.	\$21,380	
RRE-GT72 72" Wide Griddle	30.4 KW	1350 lbs.	\$25,340	

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

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$900** Specify oven on the left or right side.

Convection Oven add **\$3,300**



HEAVY DUTY HOT PLATES



RHPE-36-6

Crated Dimensions:
D + 3" x 15" H x Width + 2-1/2"



MODEL	ELEMENTS	KW	D	W	SHIP WT.	LIST PRICE
RHPE-12-1	1	2	16"	12"	60 lbs.	\$2,530
RHPE-12-2	2	4	30-1/2"	12"	95 lbs.	\$3,040
RHPE-24-4	4	8	30-1/2"	24"	155 lbs.	\$4,470
RHPE-36-6	6	12	30-1/2"	36"	215 lbs.	\$5,645
RHPE-48-8	8	16	30-1/2"	48"	275 lbs.	\$7,315



RTGE-36

Crated Dimensions:
31" D x 14" H x Width + 2-1/2"



STANDARD FEATURES

- 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.	LIST PRICE
RTGE-12	1	3.4	27-1/2"	12"	140 lbs.	\$3,460
RTGE-24	2	6.8	27-1/2"	24"	210 lbs.	\$4,480
RTGE-36	3	10.2	27-1/2"	36"	290 lbs.	\$6,050
RTGE-48	4	13.6	27-1/2"	48"	370 lbs.	\$7,760
RTGE-60	5	17.0	27-1/2"	60"	460 lbs.	\$9,510
RTGE-72	6	20.4	27-1/2"	72"	540 lbs.	\$11,575



HIGH EFFICIENCY DEEP FAT FRYERS

STANDARD FEATURES

- Stainless steel tank assembly.
- All stainless steel cabinet.
- Innovative heat exchanger assembly transfers maximum heat to the oil.
- Round tube heat entry with easily removable diffusers reduces thermal stress.
- Automatic pilot ignition with 100% safety.
- High efficiency in-shot burners rated at 33,000 BTU/hr each.
- Extremely low exhaust flue temperatures.
- Baskets with plastic coated handles for ease of handling.
- 1 1/4" full port drain valve.
- 6" heavy duty adjustable legs.
- EM - Electro mechanical thermostat (200 - 400° F).
- DM - 2 Product Solid state control with temperature readout.
- CM - 8 product computer control with individual programming capabilities for temperature and compensating time.
- Five year limited (prorated) warranty on S/S tank.
- One year limited warranty, parts and labor.



RHEF-45-CM



RHEF-45-DM



RHEF-45-EM

All shown with optional casters

45 lb CAPACITY

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
RHEF-45-CM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$11,650
RHEF-45-DM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$9,830
RHEF-45-EM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$8,610

75 lb CAPACITY

RHEF-75-CM	4	132,000	75-80 lbs.	37-1/2"	19"	380 lbs.	\$13,980
RHEF-75-DM	4	132,000	75-80 lbs.	37-1/2"	19"	380 lbs.	\$11,790
RHEF-75-EM	4	132,000	75-80 lbs.	37-1/2"	19"	380 lbs.	\$10,330

OPTIONS

Stainless steel tank cover **\$300**

Stainless steel side splash guard **\$290**

Stainless steel joiner strip **\$130**

48" quick disconnect and restraining cable **\$610**

5" swivel casters (set of four - 2 locking) **\$260**

Crated Dimensions RHEF-45: 35-1/2" D x 42" H x Width + 2-1/2" RHEF-75: 39-1/2" D x 42" H x Width + 2-1/2"



DEEP FAT FRYERS

STANDARD FEATURES

- High quality heavy gauge Stainless Steel Tank.
- Cast Iron burners (tube design) engineered for maximum efficiency.
- Flame stays within the tube to heat the oil instead of escaping out the flue, wasting energy.
- No additional flue assembly in the field, ready to install.
- Open base construction provides better airflow allowing gas to burn cleaner for better combustion.
- Designed so that baskets of food product sit lower in cooking oil. More product cooked equates to more profit!
- Tube fired design has faster recovery for high volume cooking.



REEF-35

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	
REEF-35	3	72,000	35 lbs.	30-1/2"	15-1/2"	220 lbs.	\$5,050



RFT-50

RFT-50	3	114,000	50 lbs.	30-1/2"	15-1/2"	210 lbs.	\$4,830
RFT-60	4	152,000	60 lbs.	30-1/2"	19-1/2"	275 lbs.	\$5,260
RFT-75	4	152,000	75 lbs.	34-1/2"	19-1/2"	350 lbs.	\$5,575

RFT-25	Add-on-Fryer, 1/2 size S/S frypot (2)	76,000	25 lbs.	30-1/2"	7-7/8"	115 lbs.	\$3,410
RFT-2525	Split S/S frypot (4)	152,000	25/25 lbs.	30-1/2"	15-1/2"	230 lbs.	\$6,660



RFT-75

COUNTERMODEL	BURNERS	BTU	OIL CAPACITY	D	H	W	SHIP WT.	LIST PRICE
RCF-25	3	54,000	25 lbs.	29-3/4"	14"	15-1/2"	80 lbs.	\$3,740

DRAIN STATION	D	W	SHIP WT.	LIST PRICE
RFT-DS	30-1/2"	15-1/2"	130 lbs.	\$2,665



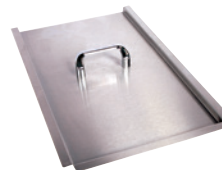
RFT-25

RCF-25



RFT-DS

Heat lamp optional



S/S Tank Cover

OPTIONS

- S/S Casters, 2 locking, 2 non-locking **\$260**
- Stainless Steel Tank Cover **\$300**
- Joiner Strip **\$130**
- S/S Splash Guard, 8" High **\$290**
- Quick Disconnect (Flex hose with restraining device), 3/4" x 4' long **\$610**

- Twin Fryer Basket for RCF-25, REEF-35, RFT-50, RFT-25, RFT-60 **\$140**
- Twin Fryer Basket for RFT-75 **\$210**
- Full Size Fryer Basket for RCF-25 & RFT-50 **\$235**

All shown with optional casters.
Crated Dimensions: D + 2 x 42" H x Width + 2-1/2"



FRYER/FILTER SYSTEMS

HIGH EFFICIENCY FRYER



MODEL	LIST PRICE		
	CM	DM	EM
RHEF-45-XX-1F	\$18,010	\$16,190	\$14,970
RHEF-45-XX-2F	\$31,620	\$27,980	\$25,540
RHEF-45-XX-3F	\$44,030	\$38,570	\$34,910
RHEF-75-XX-1F	\$21,540	\$19,350	\$17,890
RHEF-75-XX-2F	\$36,280	\$31,900	\$28,980
RHEF-75-XX-3F	\$51,020	\$44,450	\$40,070

CM: Computer Control • DM: Digital Control • EM: Electromechanical Control
 Ex: RHEF-45-CM-1F - Computer Control, Single Fryer

RHEF-75-CM-1F

MULTIVAT CONSTRUCTION



MODEL	LIST PRICE	MILLIVOLT CONTROLS
RFT-50-2F	\$17,980	2 Fryers, 50 lbs. ea
RFT-50-3F	\$23,570	3 Fryers, 50 lbs. ea
RFT-75-2F	\$20,470	2 Fryers, 75 lbs. ea
RFT-75-3F	\$26,805	3 Fryers, 75 lbs. ea

RFT-50-2F

Shown with optional wand

OPTIONS: Wash Down Wand **\$1,800**



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.	LIST PRICE
RECO-1 Single Deck	208 / 240	9	40-1/2"	34"	495 lbs.	\$7,340
RECO-2 Double Deck	208 / 240	18	40-1/2"	34"	940 lbs.	\$14,675
RECO-6K-1 Single Deck	208 / 240	6	40-1/2"	34"	495 lbs.	\$7,340
RECO-6K-2 Double Deck	208 / 240	12	40-1/2"	34"	940 lbs.	\$14,675

MODEL BAKERY DEPTH	VOLTAGE	TOTAL KW	D	W	SHIP WT.	LIST PRICE
RECOD-1 Single Deck	208 / 240	12	44-1/2"	34"	535 lbs.	\$9,960
RECOD-2 Double Deck	208 / 240	24	44-1/2"	34"	1,020 lbs.	\$19,920

OPTIONS

Stainless Steel Bottom Shelf, Standard Depth	\$465
Stainless Steel Bottom Shelf, Bakery Depth	\$560
Pan Rack, Standard Depth	\$420
Pan Rack, Bakery Depth	\$500
Stacking Kit for (2) ovens, Includes 6" Legs or Casters	\$365
Heavy Duty Casters, set of 4 (2 locking, 2 nonlocking) specify for single or double deck oven	\$290

Oven Rack, Standard Depth (5 are included as standard) each	\$160
Oven Rack, Bakery Depth (5 are included as standard) each	\$170
Glass View Door for Left Side (Right side is standard)	\$1,260
Water Injection Upcharge	\$1,690
480V Upcharge	\$1,260

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 (50) AMPS
240V	3 ph	9KW (12KW)	23, 22, 22 (30, 29, 29) 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

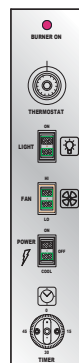
Shown with optional casters, pan racks and pans
Crated Dimensions:
D + 2" x 38" H x 40" W

MODEL STANDARD	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCOS-1 Single Deck	2	70,000	40-1/2"	38"	520 lbs.	\$7,570
RCOS-2 Double Deck	4	140,000	40-1/2"	38"	1,005 lbs.	\$15,135

MODEL BAKERY DEPTH	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCOD-1 Single Deck	2	80,000	44-1/2"	38"	600 lbs.	\$10,310
RCOD-2 Double Deck	4	160,000	44-1/2"	38"	1,185 lbs.	\$20,615

OPTIONS		
	Stainless Steel Bottom Shelf, Standard Depth	\$465
	Stainless Steel Bottom Shelf, Bakery Depth	\$560
	Pan Rack, Standard Depth	\$420
	Pan Rack, Bakery Depth	\$500
	Stacking Kit for (2) ovens, Includes 6" Legs or Casters	\$365
	Direct Connect Vent (1) oven	\$385
	Direct Connect Vent (2) ovens	\$735
	Heavy Duty Casters, set of 4 (2 locking, 2 non locking) specify for single or double deck oven	\$290
	Oven Rack, Standard Depth (5 are included as standard) each	\$160
	Oven Rack, Bakery Depth (5 are included as standard) each	\$170
	Glass View Door for Left Side (Right side is standard)	\$1,260

Single Point Gas Connection for Stacked RC	\$465
208/240 Volt Conversion, Upcharge (Gas Oven)	\$625
Water Injection Upcharge	\$1,690



- 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





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.	LIST PRICE
RMG-12	1	30,000	32-1/2"	12"	140 lbs.	\$1,765
RMG-18	1	30,000	32-1/2"	18"	165 lbs.	\$2,125
RMG-24	2	60,000	32-1/2"	24"	210 lbs.	\$2,410
RMG-36	3	90,000	32-1/2"	36"	290 lbs.	\$3,160
RMG-48	4	120,000	32-1/2"	48"	370 lbs.	\$4,220
RMG-60	5	150,000	32-1/2"	60"	460 lbs.	\$5,190
RMG-72	6	180,000	32-1/2"	72"	540 lbs.	\$6,265

HEAVY DUTY SNACK MANUAL GRIDDLES

Compact (26-1/4") 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.	LIST PRICE
RSMG-12	1	20,000	26-1/2"	12"	120 lbs.	\$1470
RSMG-18	1	20,000	26-1/2"	18"	142 lbs.	\$1,765
RSMG-24	2	40,000	26-1/2"	24"	175 lbs.	\$2,130
RSMG-36	3	60,000	26-1/2"	36"	240 lbs.	\$2,590
RSMG-48	4	80,000	26-1/2"	48"	305 lbs.	\$3,505
RSMG-60	5	100,000	26-1/2"	60"	380 lbs.	\$4,365

OPTIONS

- For 1" plate add **10%** AND "-1" to model number
- For grooved griddle add **\$905** per 12" w section
- For S/S Splash to separate foods, add **\$575**
- For Chrome Griddle add **\$1,245** 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:
36" D x 14" H x Width + 2-½"

**HEAVY DUTY THERMOSTATIC GRIDDLES**

MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RTG-12	1	1	30,000	32-1/2"	12"	145 lbs.	\$2,675
RTG-18	1	1	30,000	32-1/2"	18"	170 lbs.	\$3,490
RTG-24	2	2	60,000	32-1/2"	24"	215 lbs.	\$3,865
RTG-36	3	3	90,000	32-1/2"	36"	300 lbs.	\$4,995
RTG-48	4	4	120,000	32-1/2"	48"	350 lbs.	\$6,365
RTG-60	5	5	150,000	32-1/2"	60"	640 lbs.	\$8,580
RTG-72	6	6	180,000	32-1/2"	72"	745 lbs.	\$10,570

OPTIONS

For grooved griddle, add **\$905** for each 12" w section.

For 2 Open Burners (-2OB) add **\$1,260**

For Chrome Griddle top add **\$1,245** 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: 31" D x 14" High x Width + 2-½"

MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSTG-12	1	1	20,000	26-1/2"	12"	125 lbs.	\$2,010
RSTG-18	1	1	20,000	26-1/2"	18"	148 lbs.	\$2,640
RSTG-24	2	2	40,000	26-1/2"	24"	180 lbs.	\$3,075
RSTG-36	3	3	60,000	26-1/2"	36"	250 lbs.	\$3,960
RSTG-48	4	4	80,000	26-1/2"	48"	315 lbs.	\$4,925

OPTIONS

For grooved griddle, add **\$905** for each 12" w section.

For 1" plate add **10%** and -1 to model number.



HEAVY DUTY SNAP ACTION GRIDDLES



STANDARD FEATURES

- 1" thick highly polished cooking surface.
- "U" shaped burners every 12" rated at 30,000 BTU / hr each.
- Solid State control with sensor embedded in the plate.
- Safety pilot with electronic ignition.
- Aeration panels for added efficiency.

RSAC-36

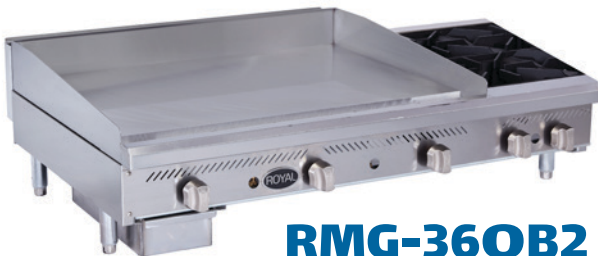
Crated Dimensions:
34" D x 17" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSAC-24	2	60,000	32-1/4"	24"	215 lbs.	\$5,070
RSAC-36	3	90,000	32-1/4"	36"	300 lbs.	\$6,810
RSAC-48	4	120,000	32-1/4"	48"	350 lbs.	\$8,590
RSAC-60	5	150,000	32-1/4"	60"	640 lbs.	\$10,305
RSAC-72	6	180,000	32-1/4"	72"	745 lbs.	\$11,900

OPTIONS For Chrome Griddle add **\$1,245** per 12" w section



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.	LIST PRICE
RMG-12OB2	(2) OB / (1) G	90,000	32-1/2"	24"	295 lbs.	\$2,515
RMG-24OB2	(2) OB / (2) G	120,000	32-1/2"	36"	405 lbs.	\$3,260
RMG-24OB4	(4) OB / (2) G	180,000	32-1/2"	48"	465 lbs.	\$3,930
RMG-36OB2	(2) OB / (3) G	150,000	32-1/2"	48"	535 lbs.	\$3,820
RMG-36OB4	(4) OB / (3) G	210,000	32-1/2"	60"	595 lbs.	\$4,590
RMG-48OB2	(2) OB / (4) G	180,000	32-1/2"	60"	695 lbs.	\$4,865
RMG-48OB4	(4) OB / (4) G	240,000	32-1/2"	72"	864 lbs.	\$5,680

OPTIONS For grooved griddle, add **\$905** for each 12" w section.

For 1" plate add **10%** and -1 to model number.

Sauté or Wok Burner Head **\$120**.

S/S Wok Ring **\$260**.



HEAVY DUTY HOT PLATES / STEP UP HOT PLATES



RHP-36-6

Crated Dimensions:
3" D x 15" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RHP-12-1	1	30,000	16"	12"	60 lbs.	\$990
RHP-12-2	2	60,000	30-1/2"	12"	95 lbs.	\$1,240
RHP-24-2	2	60,000	16"	24"	95 lbs.	\$1,380
RHP-24-4	4	120,000	30-1/2"	24"	155 lbs.	\$1,730
RHP-36-6	6	180,000	30-1/2"	36"	215 lbs.	\$2,405
RHP-48-8	8	240,000	30-1/2"	48"	275 lbs.	\$3,150



RHP-24-4SU

Crated Dimensions:
D +3" x 15" H x W+ 2-1/2"
Add 4" to Height for Step Up.

*Step up models with rear burners 4" higher than the front

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RHP-12-2SU	2	60,000	30-1/2"	12"	95 lbs.	\$1,735
RHP-24-4SU	4	120,000	30-1/2"	24"	155 lbs.	\$2,480
RHP-36-6SU	6	180,000	30-1/2"	36"	215 lbs.	\$3,445
RHP-48-8SU	8	240,000	30-1/2"	48"	280 lbs.	\$4,505

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 **\$120**
- S/S Wok Ring **\$260**



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



RMJ-15

Crated Dimensions:
D + 3" x H + 4" x W + 2-1/2"



Jet Burner



3-Ring Burner

MODEL	BURNERS	BTU	D	H	W	SHIP WT.	LIST PRICE
RSP-18-18	(1) 3 Ring	90,000	21"	18"	18"	105 lbs.	\$1,540
RSP-18	(1) 3 Ring	90,000	21"	24"	18"	110 lbs.	\$1,540
RSP-18-36	(1) 3 Ring	90,000	21"	36"	18"	110 lbs.	\$1,610
RSP-18D-24	(2) 3 Ring	180,000	42"	24"	18"	220 lbs.	\$3,840
RSP-18D-36	(2) 3 Ring	180,000	42"	36"	18"	220 lbs.	\$3,840
RSP-24	(1) 3 Ring	90,000	24"	24"	24"	160 lbs.	\$2,330
RSP-18T	(1) 3 Ring	90,000	21"	24"	18"	135 lbs.	\$1,940
RSPJ-18	(1) 18 Tip Jet	125,000	21"	24"	18"	140 lbs.	\$1,750
RSPJ-18D	(2) 18 Tip Jet	250,000	42"	24"	18"	260 lbs.	\$5,060
RMJ-13	(1) 18 Tip Jet	125,000	21"	30"	18"	130 lbs.	\$1,735
RMJ-15	(1) 18 Tip Jet	125,000	21"	30"	18"	135 lbs.	\$1,790

OPTIONS

- Casters, set of 4 (2 locking) **\$260**
- Casters, set of 6 (3 locking) **\$390**
- Additional black stock pot top grate **\$290**
- Upgrade 13" or 15" black Wok Top to stainless steel **\$405**

Additional stainless steel 13" or 15" Wok Top **\$635**

Upgrade to 32 tip Jet Burner, add **\$250**



STANDARD FEATURES

- Heavy duty Stainless Steel front and sides.
- Stainless Steel burners, 15,000 BTUs each, heavy duty series.
- 12,000 BTUs, snack series, spaced for even high heat cooking.
- Top grate design flows grease to front gutter.
- 4" legs are standard.



RRB-36

Crated Dimensions:
32" D x 15" H x Width + 2-1/2"

HEAVY DUTY RADIANT BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RRB-12	1	15,000	30-1/2"	12"	170 lbs.	\$1,792
RRB-18	3	45,000	30-1/2"	18"	235 lbs.	\$2,680
RRB-24	4	60,000	30-1/2"	24"	300 lbs.	\$3,535
RRB-30	5	75,000	30-1/2"	30"	340 lbs.	\$4,585
RRB-36	6	90,000	30-1/2"	36"	383 lbs.	\$4,750
RRB-48	8	120,000	30-1/2"	48"	450 lbs.	\$6,170
RRB-60	10	150,000	30-1/2"	60"	510 lbs.	\$7,750
RRB-72	12	180,000	30-1/2"	72"	570 lbs.	\$10,050

HEAVY DUTY SNACK RADIANT BROILERS



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSRB-12	1	12,500	25-1/2"	12"	113 lbs.	\$1,435
RSRB-18	3	37,500	25-1/2"	18"	150 lbs.	\$2,140
RSRB-24	4	50,000	25-1/2"	24"	197 lbs.	\$2,845
RSRB-30	5	62,500	25-1/2"	30"	260 lbs.	\$3,680
RSRB-36	6	75,000	25-1/2"	36"	311 lbs.	\$3,810
RSRB-48	8	100,000	25-1/2"	48"	365 lbs.	\$4,944

Crated Dimensions: 27" D x 15" H x Width + 2-1/2"

STEAK HOUSE BROILERS

STANDARD FEATURES

- 20,000 BTU's each, Stainless Steel burners.
- Stainless Steel front and sides.
- 5 position incline adjustment for grates.



RARB-36

Crated Dimensions:
32" D x 19" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RARB-24	4	80,000	31-1/2"	24"	275 lbs.	\$4,630
RARB-36	6	120,000	31-1/2"	36"	375 lbs.	\$6,225
RARB-48	8	160,000	31-1/2"	48"	410 lbs.	\$8,390
RARB-60	10	200,000	31-1/2"	60"	525 lbs.	\$10,180
RARB-72	12	240,000	31-1/2"	72"	600 lbs.	\$13,190

OPTIONS Diamond Grate **\$180** Each



INFRARED RADIANT BROILERS

STANDARD FEATURES

- High heat broiler, perfect for high volume cooking.
- Infrared Burners rated at 35,000 BTUs each.
- Unique S/S baffle design protects infrared burner, no flareups.
- 4" legs are standard.



RIB-36

Crated Dimensions:
33" D x 19" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RIB-24	2	70,000	31"	24"	160 lbs.	\$4,310
RIB-36	3	105,000	31"	36"	204 lbs.	\$5,410
RIB-48	4	140,000	31"	48"	260 lbs.	\$7,030
RIB-60	5	175,000	31"	60"	325 lbs.	\$8,710

OPTIONS

4 Bar Fish Grates 3" wide x 21" long **\$150** per foot

S/S Shrimp Grates 5" wide x 21" long **\$220** each

S/S Round Rod Top Grate **\$210** per foot

OPTIONAL

S/S Splash Guard (up to 12") high sides tapered 4" to front.

12" - 18" wide	\$535	60" wide	\$825
48" wide	\$735	36" wide	\$650
24" - 30"	\$625	72" wide	\$900

STANDARD FEATURES

- Infrared burner every 12" rated at 35,000 BTUs.
- Stainless steel front, sides and hood.
- Individual manual control for each burner.
- Thermostat control for entire unit.
- Fully welded fire box.
- Heavy gauge fully welded stainless steel radiants.
- 4" legs.



RIBT-36

Crated Dimensions:
33-1/4" D x 30-1/4" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RIBT-24	2	70,000	31"	24"	240 lbs.	\$5,425
RIBT-36	3	105,000	31"	36"	325 lbs.	\$6,760
RIBT-48	4	140,000	31"	48"	420 lbs.	\$8,485

OPTIONS

4 Bar Fish Grates 3" wide x 21" long **\$150** per foot

S/S Shrimp Grates 5" wide x 21" long **\$220** each

S/S Round Rod Top Grate **\$210** per foot



STANDARD FEATURES

- Stainless steel front and sides.
- “H” Style cast iron burners rated at 40,000 BTU/hr, heavy duty series; 35,000 BTU/hr, snack series, for intense heat.
- Heavy cast iron top and bottom grates.



HEAVY DUTY CHAR ROCK BROILERS

RCB-36

Crated Dimensions
31” D x 15” H x Width + 2-½”

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCB-18	1	40,000	28”	18”	240 lbs.	\$2,195
RCB-24	2	80,000	28”	24”	262 lbs.	\$2,855
RCB-30	3	120,000	28”	30”	309 lbs.	\$3,575
RCB-36	3	120,000	28”	36”	383 lbs.	\$4,275
RCB-48	4	160,000	28”	48”	441 lbs.	\$5,095
RCB-60	5	200,000	28”	60”	498 lbs.	\$5,715

HEAVY DUTY SNACK CHAR ROCK BROILERS



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSCB-12	1	35,000	24”	12”	113 lbs.	\$1,410
RSCB-18	1	35,000	24”	18”	135 lbs.	\$1,840
RSCB-24	2	70,000	24”	24”	160 lbs.	\$2,250
RSCB-36	3	105,000	24”	36”	268 lbs.	\$3,125
RSCB-48	4	140,000	24”	48”	395 lbs.	\$4,345

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-360B2

Crated Dimensions:
32” D x 18” H x Width + 2-½”

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RRB-12OB2	(2) OB / (1) RB	75,000	30-1/2”	24”	255 lbs.	\$2,510
RRB-18OB2	(2) OB / (3) RB	105,000	30-1/2”	30”	330 lbs.	\$3,180
RRB-24OB2	(2) OB / (4) RB	120,000	30-1/2”	36”	395 lbs.	\$4,015
RRB-24OB4	(4) OB / (4) RB	180,000	30-1/2”	48”	455 lbs.	\$4,725
RRB-30OB2	(2) OB / (5) RB	135,000	30-1/2”	42”	435 lbs.	\$4,975
RRB-30OB4	(4) OB / (5) RB	195,000	30-1/2”	54”	495 lbs.	\$5,645
RRB-36OB2	(2) OB / (6) RB	150,000	30-1/2”	48”	480 lbs.	\$5,150



TEPPAN-YAKI GRIDDLES - Japanese Style Cooking

STANDARD FEATURES

- 33,000 BTU round burner in the center creates hot zone for Teppan-Yaki style cooking.
- 3/4" thick griddle plate.
- S/S grease trough.
- Large removable grease can.

RTY-36

Shown with optional frame and splash
Crated Dimensions:
34"D x 16"H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	H	W	SHIP WT.	LIST PRICE
RTY-24	1	33,000	28-3/4"	10-1/8"	24"	235 lbs.	\$2,215
RTY-36	1	33,000	28-3/4"	10-1/8"	36"	315 lbs.	\$3,310
RTY-48	1	33,000	28-3/4"	10-1/8"	48"	395 lbs.	\$4,420
RTY-60	1	33,000	28-3/4"	10-1/8"	60"	475 lbs.	\$5,510

OPTIONS Plate splash on three sides, add **8%**.
Body side frame on three sides, add **10%**.

Safety pilot, add **\$365** per burner.
Extra Burner(s) add **\$695** per burner.



KABOB TURBO BROILER - 18" Skewers



RKTB-36

Crated Dimensions:
26" D x 13" H x Width + 2-1/2"

STANDARD FEATURES

- Stainless Steel front and sides.
- All welded, insulated chassis.
- Heavy gauge isolated fire box.
- Special S/S radiants and baffles.

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RKTB-24	4	72,000	24-1/4"	25-1/2"	260 lbs.	\$6,200
RKTB-30	5	90,000	24-1/4"	31"	305 lbs.	\$7,100
RKTB-36	6	108,000	24-1/4"	36"	350 lbs.	\$8,300
RKTB-48	8	144,000	24-1/4"	48"	405 lbs.	\$10,440
RKTB-60	10	180,000	24-1/4"	60"	455 lbs.	\$12,496
RKTB-72	12	216,000	24-1/4"	72"	510 lbs.	\$14,600
RKTB-84	14	252,000	24-1/4"	84"	570 lbs.	\$18,800

KABOB TURBO BROILER - 15" Skewers

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSKTB-24	4	56,000	22-3/4"	25-1/2"	230 lbs.	\$5,640
RSKTB-30	5	70,000	22-3/4"	31"	272 lbs.	\$6,400
RSKTB-36	6	84,000	22-3/4"	36"	308 lbs.	\$7,540
RSKTB-48	8	112,000	22-3/4"	48"	360 lbs.	\$9,520
RSKTB-60	10	140,000	22-3/4"	60"	410 lbs.	\$11,475
RSKTB-72	12	168,000	22-3/4"	72"	460 lbs.	\$13,330





SNACK LINE

MODEL	D	H	W	SHIP WT.	LIST PRICE
RSS-12SN	24"	25"	12-1/2"	32 lbs.	\$530
RSS-18SN	24"	25"	18-1/2"	42 lbs.	\$595
RSS-24SN	24"	25"	24-1/2"	52 lbs.	\$665
RSS-30SN	24"	25"	30-1/2"	62 lbs.	\$730
RSS-36SN	24"	25"	36-1/2"	72 lbs.	\$860
RSS-48SN	24"	25"	48-1/2"	82 lbs.	\$1,050
RSS-60SN	24"	25"	60-1/2"	95 lbs.	\$1,280

OPTIONS		
Casters, Set of 4 (2 locking)		\$290
Casters, Set of 6, for 60" and 72" stands (3 locking)		\$390
For All Welded Construction		add 35%

STAINLESS STEEL EQUIPMENT STANDS

STANDARD FEATURES

- Heavy duty Stainless Steel construction.
- Knock down design for easier shipping and field assembly.
- Stainless Steel undershelf.

HEAVY DUTY LINE

MODEL	D	H	W	SHIP WT.	LIST PRICE
RSS-12HD	30"	25"	12-1/2"	40 lbs.	\$560
RSS-18HD	30"	25"	18-1/2"	50 lbs.	\$625
RSS-24HD	30"	25"	24-1/2"	60 lbs.	\$695
RSS-30HD	30"	25"	30-1/2"	70 lbs.	\$770
RSS-36HD	30"	25"	36-1/2"	80 lbs.	\$900
RSS-48HD	30"	25"	48-1/2"	90 lbs.	\$1,080
RSS-60HD	30"	25"	60-1/2"	105 lbs.	\$1,310
RSS-72HD	30"	25"	72-1/2"	122 lbs.	\$1,520

FISH GRATE



DIAMOND

REVERSIBLE
GRATE WITH
TROUGH

REMOVABLE PLATE SHELF FOR GRIDDLES OR BROILERS

WITH OPTIONAL
SAUCE PANS

For Deeper Plate Shelf (6", 8", 10", 12")
Add **\$180** per 12" w section.
Cut out for Sauce Pan - **\$75** each cut out

LIMITED WARRANTY - One Year Parts and Labor

Royal Range of California, Inc. (hereafter referred to as Royal) warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the Royal installation manuals.

Royal products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (1) year from the date of original installation or 18 months from date of manufacture.

Parts wear is not considered a defect. Cast iron parts are warranted for 90 days.

This warranty does not apply to equipment damaged, altered or abused, accidentally or intentionally modified by unqualified service personnel or with missing or altered serial nameplates.

Fryers: One (1) year parts and labor. Limited warranty on the stainless steel fry tank: five (5) years, prorated. One (1) year limited warranty on mild steel fry tank.

Royal agrees to repair or replace defective parts (with normal ground shipping) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Royal service agency.

Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax.

SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is given to Royal within 30 days after the shipping date.

NOTE: Royal Range reserves the right without prior notice to make changes and revisions in product specifications, design and materials, which in the opinion of the company will provide greater efficiency, performance, and durability.

RETURNED GOODS: Returned goods are subject to a 20% restocking charge and the cost of reconditioning. Prior authorization by Royal must be granted, and returned goods must be shipped freight pre-paid.

Custom units built to buyers specifications may not be returned or cancelled.





3245 Corridor Drive • Eastvale, CA 91752
800.769.2414 • 951.360.1600 • Fax 951.360.7500
www.RoyalRanges.com • Email: sales@royalranges.com



