

RANKIN-DELUX

2018



Price List Effective February 15, 2018

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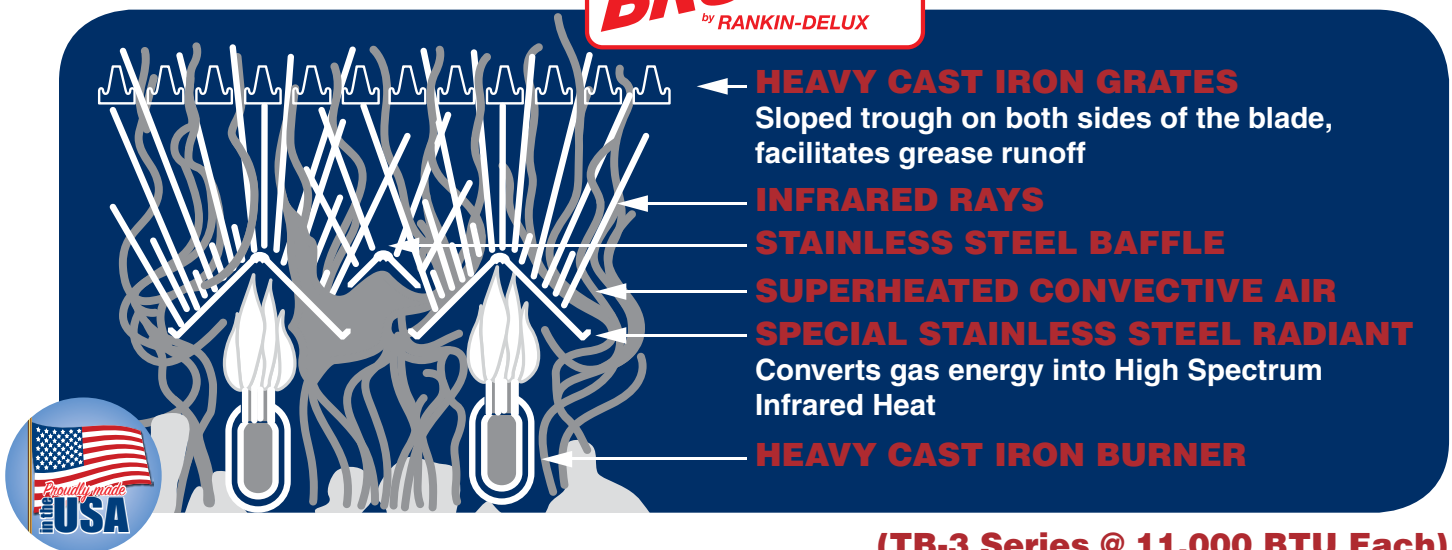
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THE PRINCIPLE



(TB-3 Series @ 11,000 BTU Each)
(TB-8 Series @ 14,500 BTU Each)

Gas flame heats the special stainless steel radiant to a cherry red glow.

The radiant emits high spectrum infrared rays that are transmitted in straight lines to cook the product and heat the cast iron grates. (Cast iron grates do a better job at marking the product than steel rods.)

A stainless steel baffle bridges each radiant to direct flue air over the hot radiants, effectively super-heating the air. This super-heating air combines with the infrared rays to further heat the baffles, the baffles also produce additional radiant heat.

Test has shown the TURBO BROILER® produces up to 150°F more heat than a conventional radiant broiler (with no increase in BTU's)



TB-336-C



TB-336-F-C

Casters are optional at an additional cost

INFRARED TYPE CHAR BROILER - TB-3 SERIES

COUNTER MODEL - Depth 23" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
TB-315-C	14-1/2"	2	22,000	114 lbs.	\$3,479	KCBS-2015
TB-321-C	21"	3	33,000	144 lbs.	\$4,022	KCBS-2022
TB-325-C	25"	4	44,000	184 lbs.	\$4,823	KCBS-2025
TB-330-C	30-3/8"	5	55,000	207 lbs.	\$5,531	KCBS-2032
TB-336-C	35-3/4"	6	66,000	248 lbs.	\$6,444	KCBS-2036

FLOOR MODEL - Depth 23" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
TB-325-F-C	25"	4	44,000	210 lbs.	\$6,142
TB-330-F-C	30-3/8"	5	55,000	250 lbs.	\$7,040
TB-336-F-C	35-3/4"	6	66,000	304 lbs.	\$8,039



TB-836-C



TB-836-F-C

Casters are optional at an additional cost

INFRARED TYPE CHAR BROILER - TB-8 SERIES

COUNTER MODEL - Depth 28-1/2" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
TB-815-C	14-1/2"	2	29,000	144 lbs.	\$3,927	KGBS-2415
TB-821-C	21"	3	43,500	181 lbs.	\$4,557	KGBS-2421
TB-825-C	25"	4	58,000	212 lbs.	\$5,181	KGBS-2425
TB-830-C	30-3/8"	5	72,500	250 lbs.	\$6,170	KGBS-2430
TB-836-C	35-3/4"	6	87,000	296 lbs.	\$7,145	KGBS-2436
TB-841-C	41-1/8"	7	101,500	322 lbs.	\$8,335	KGBS-2442
TB-846-C	46-1/2"	8	116,000	369 lbs.	\$9,173	KGBS-2448
TB-860-C	60"	10	145,000	460 lbs.	\$11,451	KGBS-2460
TB-872-C	71"	12	174,000	565 lbs.	\$14,606	KGBS-2472
TB-884-C	84"	15	217,500	671 lbs.	\$17,084	KGBS-2484

FLOOR MODEL - Depth 28-1/2" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
TB-825-F-C	25"	4	58,000	246 lbs.	\$6,746
TB-830-F-C	30-3/8"	5	72,500	290 lbs.	\$7,694
TB-836-F-C	35-3/4"	6	87,000	348 lbs.	\$8,780
TB-841-F-C	41-1/8"	7	101,500	406 lbs.	\$10,087
TB-846-F-C	46-1/2"	8	116,000	452 lbs.	\$11,100
TB-860-F-C	60"	10	145,000	538 lbs.	\$13,827
TB-872-F-C	71"	12	174,000	610 lbs.	\$17,424
TB-884-F-C	84"	15	217,500	814 lbs.	\$20,336

NOTE: The above models can be furnished with grates suitable for fish or other delicate foods where a closer spacing of grate blades is desirable (these grates are not self-draining). There is no extra charge for these grates if specified in lieu of standard grates with the original order.



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

Fish Grates & Steel Rod Grates are also available for this series.

SS front, ends & splash are standard on all TURBO BROILER®

SS legs are standard on the SS Base. For other options refer to page 22 & 23.

CONTACT THE FACTORY FOR LARGER SIZES



TB-846-SM-C



TB-836-SM-C

Shown with optional stand w/casters

INFRARED TYPE CHAR BROILER / SMOKER - TB-8 SM SERIES

This series combines the speed and efficiency of the **TURBO BROILER®**, with the flavor enhancement of a wood burning fire. Price includes heavy gauge stainless steel water pan (pans) and perforated stainless steel chunk pans. Fill the air surrounding your restaurant with the tantalizing aroma of hickory wood.

NOW AVAILABLE FOR EXISTING TURBO-BROILERS® CONTACT THE FACTORY

MODEL	WATER PANS	CHIP PANS	W	D	H	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
TB-836-SM-C	1	3	35-3/4"	28-1/2"	17-1/2"	6	87,000	372 lbs.	\$9,823	KTSM-2636
TB-841-SM-C	1	3	41-1/8"	28-1/2"	17-1/2"	7	101,500	442 lbs.	\$11,090	KTSM-2642
TB-846-SM-C	2	4	46-1/2"	28-1/2"	17-1/2"	8	116,000	484 lbs.	\$12,431	KTSM-2648
TB-860-SM-C	2	6	60"	28-1/2"	17-1/2"	10	145,000	566 lbs.	\$15,587	KTSM-2660
TB-872-SM-C	2	8	71"	28-1/2"	17-1/2"	12	174,000	628 lbs.	\$19,678	KTSM-2672
TB-884-SM-C	2	8	84"	28-1/2"	17-1/2"	15	217,500	852 lbs.	\$22,300	KTSM-2684

NOTE: Legs are not included with this series. Fish grates & steel rod grates are also available for this series.

KTSM STANDS - FOR TURBO-BROILER® SMOKERS - KTSM SERIES

MODEL	W	D	H	COMBO LIST PRICE	SHIP WT.	STAINLESS STEEL	
						MODEL	LIST PRICE
KTSM-2636	36-3/4"	26-1/4"	18-5/8"	\$812	65 lbs.	KTSM-2636-SS	\$1,339
KTSM-2642	41-3/4"	26-1/4"	18-5/8"	\$884	80 lbs.	KTSM-2642-SS	\$1,383
KTSM-2648	46-3/4"	26-1/4"	18-5/8"	\$968	86 lbs.	KTSM-2648-SS	\$1,568
KTSM-2660	60-3/4"	26-1/4"	18-5/8"	\$1,265	142 lbs.	KTSM-2660-SS	\$1,847
KTSM-2672	71-3/4"	26-1/4"	18-5/8"	\$1,442	178 lbs.	KTSM-2672-SS	\$2,120
KTSM-2684	84-3/4"	26-1/4"	18-5/8"	\$1,660	218 lbs.	KTSM-2684-SS	\$2,281

NOTE: The above models can be furnished with grates suitable for fish or other delicate foods where a closer spacing of grate blades is desirable (these grates are not self-draining). There is no extra charge for these grates if specified in lieu of standard grates with the original order.



Stainless steel front, ends & splash are standard on all TURBO-BROILER® Counter Models

ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

RADIANT TYPE CHAR BROILER - RB-8 SERIES

The RB-8 Series Radiant Broiler offers the ultimate in Char Broiling. Specially designed top grates have sloping grease troughs cast on both sides of each blade that provide fast run-off of grease even when used in the lower position. Each grate can be independently used in either the low or raised position. Infrared rays are generated by means of a heavy cast iron inverted radiant which is heated by **CAST IRON BURNERS**.



RB-836-C



RB-836-F-C

Casters are optional at additional cost

COUNTER MODEL - Depth 28-1/2" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
RB-815-C	14-1/2"	2	29,000	135 lbs.	\$2,515	KBGS-2415
RB-821-C	21"	3	43,500	178 lbs.	\$2,907	KBGS-2421
RB-825-C	25"	4	58,000	217 lbs.	\$3,405	KBGS-2425
RB-830-C	30-3/8"	5	72,500	251 lbs.	\$3,974	KBGS-2430
RB-836-C	35-3/4"	6	87,000	310 lbs.	\$4,772	KBGS-2436
RB-841-C	41-1/8"	7	101,500	358 lbs.	\$5,316	KBGS-2442
RB-846-C	46-1/2"	8	116,000	392 lbs.	\$5,870	KBGS-2448
RB-860-C	60"	10	145,500	494 lbs.	\$7,468	KBGS-2460
RB-872-C	71"	12	174,000	520 lbs.	\$9,251	KBGS-2472
RB-884-C	84"	15	217,500	682 lbs.	\$10,876	KBGS-2484

FLOOR MODEL - Depth 28-1/2" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
RB-825-F-C	25"	4	58,000	268 lbs.	\$4,717
RB-830-F-C	30-3/8"	5	72,000	318 lbs.	\$5,418
RB-836-F-C	35-3/4"	6	87,000	379 lbs.	\$6,310
RB-841-F-C	41-1/8"	7	101,500	443 lbs.	\$6,972
RB-846-F-C	46-1/2"	8	116,000	494 lbs.	\$7,692
RB-860-F-C	60"	10	145,000	588 lbs.	\$9,743
RB-872-F-C	71"	12	174,000	665 lbs.	\$11,861
RB-884-F-C	84"	15	217,500	883 lbs.	\$13,878

NOTE: The above models can be furnished with grates suitable for fish or other delicate foods where a closer spacing of grate blades is desirable (these grates are not self-draining). There is no extra charge for these grates if specified in lieu of standard grates with the original order.

RADIANT TYPE CHAR BROILER - DRB SERIES

This Radiant Type Broiler has all of the same quality features of the RB-8 series Char Broiler. It is designed for applications where space and usage may be limited.



DRB-36-C

COUNTER MODEL - Depth 23" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
DRB-15-C	14-1/2"	2	22,000	113 lbs.	\$2,078	KCBS-2015
DRB-21-C	21"	3	33,000	151 lbs.	\$2,380	KCBS-2022
DRB-25-C	25"	4	44,000	181 lbs.	\$2,785	KCBS-2025
DRB-30-C	30-3/8"	5	55,000	213 lbs.	\$3,316	KCBS-2032
DRB-36-C	35-3/4"	6	66,000	253 lbs.	\$3,805	KCBS-2036

NOTE: The above models can be furnished with grates suitable for fish or other delicate foods where a closer spacing of grate blades is desirable (these grates are not self-draining). There is no extra charge for these grates if specified in lieu of standard grates with the original order.



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

SS legs are standard on the SS Base.
See page 22 & 23 for other options.



DRB-36-F-C

Casters are optional at additional cost

NOTE: The above models can be furnished with grates suitable for fish or other delicate foods where a closer spacing of grate blades is desirable (these grates are not self-draining). There is no extra charge for these grates if specified in lieu of standard grates with the original order.

RADIANT TYPE CHAR BROILER - DRB SERIES

FLOOR MODEL - Depth 23" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
DRB-25-F-C	25"	4	44,000	228 lbs.	\$4,305
DRB-30-F-C	30-3/8"	5	55,000	272 lbs.	\$5,014
DRB-36-F-C	35-3/4"	6	66,000	330 lbs.	\$5,575

LAVA ROCK TYPE CHAR BROILER - 23 SERIES

Our most popular Char Broiler - Economically priced and built to last. This broiler features self-cleaning, long-lasting, natural volcanic rock radiants which provide the same flavorful results as charcoal, but without the high cost. The lava rock radiants are especially selected for their porosity in order to reduce flame flare-up and insure more even broiling temperature. Heats to full broiling in less than 10 minutes. Top quality, all welded steel construction, 12-1/2" cooking height, 23" deep. Furnished with necessary quantity of char rock. Each grate can be used in either flat or raised position. The cast iron burners are protected from grease dripping by a heavy stainless steel shield. The radiant pan is removable without tools for easy replacement when necessary.



3223-C

COUNTER MODEL - Depth 23" Height 12-1/2"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
1223-C	12"	1	30,000	87 lbs.	\$1,375	KCBS-2012
2123-C	21-1/2"	2	60,000	134 lbs.	\$1,843	KCBS-2022
3223-C	32"	3	90,000	206 lbs.	\$2,606	KCBS-2032
4223-C	42"	4	120,000	274 lbs.	\$3,306	KCBS-2042
5223-C	52"	5	150,000	342 lbs.	\$4,177	KCBS-2052
6223-C	62"	6	180,000	410 lbs.	\$4,694	KCBS-2062
7223-C	72"	7	210,000	520 lbs.	\$5,637	KCBS-2072



3223-F-C

Casters are optional at additional cost

FLOOR MODEL - Depth 23" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
2123-F-C	21-1/2"	2	60,000	189 lbs.	\$3,015
3223-F-C	32"	3	90,000	273 lbs.	\$3,955
4223-F-C	42"	4	120,000	369 lbs.	\$4,898
5223-F-C	52"	5	150,000	462 lbs.	\$5,979
6223-F-C	62"	6	180,000	556 lbs.	\$6,754
7223-F-C	72"	7	210,000	648 lbs.	\$8,131



SS legs are standard on the SS Base.
See page 22 & 23 for other options.

**ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET**

BROILER / THERMO GRIDDLE COMBO - BG SERIES

Versatility at its finest - this Radiant Broiler - Thermo Controlled Fry Top unit combines all of the outstanding features of our radiant broiler and thermo griddle into a single, conveniently styled unit. Its wide range of sizes include 11 standard combinations to meet the needs of each installation. Rankin-Delux quality and dependability throughout.



BG-24 12-C
 Broiler ↑ Griddle



BG-2412-F-C

COUNTER MODEL - Depth 28" Height 14"

MODEL	W	BTU	SHIP WT.	LIST PRICE	USE STAND
BG-1512-C	26-1/2"	53,000	325 lbs.	\$4,941	KBGS-2427
BG-1524-C	38-1/2"	77,000	385 lbs.	\$5,770	KBGS-2439
BG-1536-C	50-1/2"	101,000	470 lbs.	\$6,843	KBGS-2452
BG-2412-C	36"	82,000	353 lbs.	\$5,841	KBGS-2436
BG-2424-C	48"	106,000	460 lbs.	\$6,660	KBGS-2448
BG-2436-C	60"	130,000	557 lbs.	\$7,729	KBGS-2460
BG-3612-C	48"	111,000	448 lbs.	\$6,958	KBGS-2448
BG-3624-C	60"	135,000	540 lbs.	\$7,568	KBGS-2460
BG-4812-C	60"	140,000	570 lbs.	\$8,060	KBGS-2460
BG-4824-C	72"	164,000	645 lbs.	\$8,867	KBGS-2472
BG-6012-C	72"	169,000	616 lbs.	\$9,598	KBGS-2472

FLOOR MODEL - Depth 28" Height 36" with SS Base

MODEL	W	BTU	SHIP WT.	LIST PRICE
BG-2412-F-C	36"	82,000	472 lbs.	\$7,063
BG-2424-F-C	48"	106,000	555 lbs.	\$8,630
BG-3612-F-C	48"	111,000	575 lbs.	\$8,541
BG-3624-F-C	60"	135,000	653 lbs.	\$9,540
BG-4812-F-C	60"	140,000	683 lbs.	\$10,040
BG-4824-F-C	72"	164,000	776 lbs.	\$11,292
BG-6012-F-C	72"	169,000	766 lbs.	\$11,998

NOTE: OTHER COMBINATIONS ARE PRICED UPON REQUEST

BROILER / MANUAL GRIDDLE COMBO - DRBG SERIES

This Broiler-Griddle combination combines the excellent features of the DRB-Radiant Char Broiler and the RDGM 1800 Series Manually controlled Griddle. Six different standard combinations to meet the need of each installation.



DRBG-24 12-C
 Broiler ↑ Griddle

COUNTER MODEL - Depth 25" Height 14"

MODEL	W	BTU	SHIP WT.	LIST PRICE	USE STAND
DRBG-2412-C	36"	60,000	278 lbs.	\$4,122	KCBS-2036
DRBG-2424-C	48"	76,000	342 lbs.	\$4,524	KCBS-2048
DRBG-2436-C	60"	92,000	390 lbs.	\$5,052	KCBS-2060
DRBG-3612-C	48"	82,000	365 lbs.	\$5,158	KCBS-2048
DRBG-3624-C	60"	98,000	415 lbs.	\$5,556	KCBS-2060
DRBG-3636-C	72"	114,000	475 lbs.	\$6,096	KCBS-2072



**ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET**

Griddle on the right side is standard. For griddle on left add: \$84.00 list.
 Broiler Griddle Combinations are subject to a 50% cancellation charge.
 SS legs are standard on the SS Base.
 See page 22 & 23 for other options.

BROILER / MANUAL GRIDDLE COMBO - DRBG SERIES



DRBG-2412-F-C

Casters are optional at additional cost

FLOOR MODEL - Depth 25" Height 36" with SS Base

MODEL	W	BTU	SHIP WT.	LIST PRICE SS BASE
DRBG-2412-F-C	36"	60,000	347 lbs.	\$5,697
DRBG-2424-F-C	48"	76,000	398 lbs.	\$6,443
DRBG-2436-F-C	60"	92,000	484 lbs.	\$7,414
DRBG-3612-F-C	48"	82,000	443 lbs.	\$7,073
DRBG-3624-F-C	60"	98,000	494 lbs.	\$7,909
DRBG-3636-F-C	72"	114,000	585 lbs.	\$8,882

MANUAL GRIDDLE COMBO / OVER - FIRED BROILER - GB SERIES



GB-36-C

A highly versatile, economical to use unit. Cast iron bar burners heat high temperature stainless steel mesh generating infrared rays for over-fired broiling, cheese melting, Texas toast, etc. Over-low energy from the broiler heats griddle plate.

COUNTER MODEL - Depth 21" Height 20"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
GB-24-C	28"	3	30,000	200 lbs.	\$2,632	Use
GB-36-C	40"	5	50,000	280 lbs.	\$3,269	Cabinet
GB-48-C	52"	7	70,000	394 lbs.	\$4,265	Base



GB-36-F-C

Casters are optional at additional cost

FLOOR MODEL - Depth 21" Height 35" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
GB-24-F-C	28"	3	30,000	245 lbs.	\$4,297
GB-36-F-C	40"	5	50,000	339 lbs.	\$5,110
GB-48-F-C	52"	7	70,000	443 lbs.	\$6,384

CHICKEN BROILER - CERAMIC ROCK TYPE - CB SERIES



CB-2848-F

Collection bucket is not included

This Broiler was especially designed for Mexican Style Barbecued Chicken but produces excellent results with ribs and other barbecued specialties. The burner box is lower than our other broilers and special ceramic briquettes are used to reduce flare-up. The top grate is constructed of 1/2" round steel rods which are free-floating for heat expansion. The broiler is shown with a round bucket, for the collection of excess drippings. Collection bucket is not furnished.

FLOOR MODEL with SS Base

MODEL	W	D	H	BTU	SHIP WT.	LIST PRICE
CB-2848-F*	48"	28-1/4"	36"	180,000	520 lbs.	\$5,884

*Not CSA Design Certified

Griddle on the right side is standard. For griddle on left add: \$84.00
List Broiler Griddle Combinations are subject to a 50% cancellation charge.
SS legs are standard on the SS Base.
See page 22 & 23 for other options.



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

How to pick the right griddle.

- The thicker plates are more suitable for heavy loads, because they store more heat for peak periods.
- Manual Griddles and Thermostatic Griddles that incorporate the bypass type thermostat (GT & RD80) can be used for two temperature cooking, but you have to turn off 1 or 2 valves at one end. While this is not completely accurate it will allow the customer to cook at lower temperature on one end. Griddles shorter than 48" in length should not be purchased for two temperature cooking. It's always better to use two separate griddles if you know the customer intends to use two-temperature cooking.
- All manual griddles and thermostatic griddles that incorporate the bypass type thermostat (GT & RD80 Series) require that some of the valves be turned off during slow periods.
- For more accurate temperature control, choose the RD85 or RD100, these griddles incorporate solid-state controls and the sensor is embedded into the plate for more responsive action. For heavy frozen loads you can't kill the RD100.

This space saving series will handle a heavy load such as frozen hamburger or a simple breakfast menu. 17" Deep Plate.



RDGM-1824-2-C

GRIDDLE - MANUAL CONTROLS - 1800 SERIES COUNTER MODEL - Depth 23-1/2" Height 10"

1/2" THICK	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
	RDGM-1812-1-C	12"	1	16,000	105 lbs.	\$1,178	KGS-2012
	RDGM-1824-1-C	24"	2	32,000	126 lbs.	\$1,550	KGS-2024
	RDGM-1830-1-C	30"	2	32,000	160 lbs.	\$1,745	KGS-2030
	RDGM-1836-1-C	36"	3	48,000	180 lbs.	\$2,036	KGS-2036

3/4" THICK	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
	RDGM-1812-2-C	12"	1	16,000	122 lbs.	\$1,294	KGS-2012
	RDGM-1824-2-C	24"	2	32,000	156 lbs.	\$1,684	KGS-2024
	RDGM-1830-2-C	30"	2	32,000	190 lbs.	\$1,911	KGS-2030
	RDGM-1836-2-C	36"	3	48,000	225 lbs.	\$2,200	KGS-2036
	RDGM-1848-2-C	48"	4	64,000	303 lbs.	\$2,971	KGS-2048

The workhorse of manual griddles designed to meet the highest commercial standards and durability at affordable pricing. This series is available in 1/2" thick plate for breakfast menus and lighter loads. 3/4" thick for medium loads and 1" thick for the heaviest of loads. All tops are blanchard ground and polished. 21.5" Deep Plate. Stainless steel front nosing and trough are standard.



RDGM-24-A-C

GRIDDLE - MANUAL CONTROLS - STANDARD - RDGM SERIES COUNTER MODEL - Depth 28" Height 10"

1/2" THICK	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
	RDGM-12-1-C	12"	1	24,000	125 lbs.	\$1,339	KGS-2412
	RDGM-24-1-C	24"	2	48,000	166 lbs.	\$1,827	KGS-2424
	RDGM-36-1-C	36"	3	72,000	228 lbs.	\$2,602	KGS-2436

3/4" THICK	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
	RDGM-12-A-C	12"	1	24,000	145 lbs.	\$1,432	KGS-2412
	RDGM-24-A-C	24"	2	48,000	193 lbs.	\$1,962	KGS-2424
	RDGM-36-A-C	36"	3	72,000	275 lbs.	\$2,759	KGS-2436
	RDGM-48-A-C	48"	4	96,000	358 lbs.	\$3,445	KGS-2448

1" THICK	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
	RDGM-24-B-C	24"	2	48,000	232 lbs.	\$2,276	KGS-2424
	RDGM-36-B-C	36"	3	72,000	339 lbs.	\$3,067	KGS-2436
	RDGM-48-B-C	48"	4	96,000	429 lbs.	\$3,824	KGS-2448
	RDGM-60-B-C	60"	5	120,000	550 lbs.	\$4,689	KGS-2460
	RDGM-72-B-C	72"	6	144,000	621 lbs.	\$5,779	KGS-2472



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

GRIDDLE - MANUAL CONTROLS - STANDARD - RDGM SERIES



RDGM-24-B-F-C
Casters are optional at additional cost

FLOOR MODEL

Depth 28" Height 36"

THICKNESS	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
						SS BASE
3/4" THICK	RDGM-24-A-F-C	24"	2	48,000	259 lbs.	\$3,624
	RDGM-36-A-F-C	36"	3	72,000	348 lbs.	\$4,604
	RDGM-48-A-F-C	48"	4	96,000	446 lbs.	\$5,330
1" THICK	RDGM-24-B-F-C	24"	2	48,000	298 lbs.	\$3,944
	RDGM-36-B-F-C	36"	3	72,000	423 lbs.	\$4,906
	RDGM-48-B-F-C	48"	4	96,000	521 lbs.	\$6,020
	RDGM-60-B-F-C	60"	5	120,000	647 lbs.	\$7,208
	RDGM-72-B-F-C	72"	6	144,000	759 lbs.	\$8,275

GRIDDLE - MANUAL CONTROLS - RDGM-D SERIES

COUNTER MODEL Depth 31-1/4" Height 10"

Full 24" deep cooking surface with extra wide grease trough.



RDGM-D-2424-3-C

THICKNESS	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
1/2" THK	RDGM-D-2424-1-C	24"	2	48,000	165 lbs.	\$2,074	KMG-2824
	RDGM-D-2436-1-C	36"	3	72,000	245 lbs.	\$2,823	KMG-2836
3/4" THICK	RDGM-D-2424-2-C	24"	2	48,000	215 lbs.	\$2,110	KMG-2824
	RDGM-D-2436-2-C	36"	3	72,000	306 lbs.	\$2,967	KMG-2836
	RDGM-D-2448-2-C	48"	4	96,000	410 lbs.	\$3,702	KMG-2848
	RDGM-D-2460-2-C	60"	5	120,000	515 lbs.	\$4,620	KMG-2860
1" THICK	RDGM-D-2424-3-C	24"	2	48,000	245 lbs.	\$2,378	KMG-2824
	RDGM-D-2436-3-C	36"	3	72,000	365 lbs.	\$3,165	KMG-2836
	RDGM-D-2448-3-C	48"	4	96,000	485 lbs.	\$3,912	KMG-2848
	RDGM-D-2460-3-C	60"	5	120,000	605 lbs.	\$4,858	KMG-2860
	RDGM-D-2472-3-C	72"	6	144,000	725 lbs.	\$6,024	KMG-2872



RDGM-D-2424-3-F-C

Casters are optional at additional cost

THICKNESS	MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
						SS BASE
1/2" THK	RDGM-D-2424-1-F-C	24"	2	48,000	235 lbs.	\$3,611
	RDGM-D-2436-1-F-C	36"	3	72,000	325 lbs.	\$4,582
3/4" THICK	RDGM-D-2424-2-F-C	24"	2	48,000	275 lbs.	\$3,784
	RDGM-D-2436-2-F-C	36"	3	72,000	388 lbs.	\$4,866
	RDGM-D-2448-2-F-C	48"	4	96,000	500 lbs.	\$5,755
	RDGM-D-2460-2-F-C	60"	5	120,000	655 lbs.	\$7,087
1" THICK	RDGM-D-2424-3-F-C	24"	2	48,000	315 lbs.	\$3,912
	RDGM-D-2436-3-F-C	36"	3	72,000	445 lbs.	\$4,928
	RDGM-D-2448-3-F-C	48"	4	96,000	575 lbs.	\$5,969
	RDGM-D-2460-3-F-C	60"	5	120,000	750 lbs.	\$7,111
	RDGM-D-2472-3-F-C	72"	6	144,000	905 lbs.	\$8,784

FLOOR MODEL Depth 31-1/4" Height 36"



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

THERMO GRIDDLE - GT SERIES

Designed for energy-efficient high performance with maximum capacity, this thermostat-controlled griddle is the perfect food cooking center. Each 6" of its 1" thick polished steel plate is heated by one tubular burner and every two burners are controlled by a heavy duty by pass type thermostat providing even, consistent heat during peak loads. Dimensionally compatible with TB-8 & RB-8 Broilers for matching line-up height. 21-1/2" Deep Plate.

Heavy Duty Griddle for Heavy Duty Loads



GT-36-C



GT-36-F-C

Casters are optional at additional cost

COUNTER MODEL - Depth 28" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
GT-12-C	12"	2	24,000	200 lbs.	\$2,515	KBGS-2412
GT-18-C*	18"	3	36,000	240 lbs.	\$3,172	KBGS-2418
GT-24-C	24"	4	48,000	260 lbs.	\$3,352	KBGS-2424
GT-30-C*	30"	5	60,000	315 lbs.	\$4,287	KBGS-2430
GT-36-C	36"	6	72,000	372 lbs.	\$4,440	KBGS-2436
GT-48-C	48"	8	96,000	489 lbs.	\$5,558	KBGS-2448
GT-60-C	60"	10	120,000	614 lbs.	\$6,868	KBGS-2460
GT-72-C	72"	12	144,000	706 lbs.	\$7,855	KBGS-2472

Note: If safety pilots are required, ADD \$210 for each thermostat.

Rear Gutter is available: ADD \$390 and ADD RG as suffix to the Model Number.

* Rear Gutter is not available on these models.

FLOOR MODEL - Depth 28" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
GT-24-F-C	24"	4	48,000	321 lbs.	\$4,827
GT-30-F-C	30"	5	60,000	359 lbs.	\$5,946
GT-36-F-C	36"	6	72,000	434 lbs.	\$6,098
GT-48-F-C	48"	8	96,000	584 lbs.	\$7,249
GT-60-F-C	60"	10	120,000	705 lbs.	\$9,238
GT-72-F-C	72"	12	144,000	837 lbs.	\$10,344

THERMO GRIDDLE - RD80 SERIES

FULL 24" COOKING DEPTH COMBINED WITH HEAVY DUTY FEATURES



RD80-36-C

This rugged, heavy-duty griddle is standard with the following features:

- 1" highly polished full 24" deep plate
- 3" Wide spatula width SS Gutter
- Extra large drain hole
- Extra large capacity grease drawer
- SS back and side splash guards
- Heavy duty SS adjustable legs
- By pass type thermostat
- SS front, noising and front rail

Also available, additional thermostat for each burner, add \$235 List for each additional thermostat.

COUNTER MODEL - Depth 33-1/8" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
RD80-24	24"	2	64,000	285 lbs.	\$3,447	KRD-2824
RD80-36	36"	3	96,000	395 lbs.	\$4,552	KRD-2836
RD80-48	48"	4	128,000	539 lbs.	\$5,691	KRD-2848
RD80-60	60"	5	160,000	657 lbs.	\$7,068	KRD-2860
RD80-72	72"	6	192,000	786 lbs.	\$8,269	KRD-2872



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

SS legs are standard on the SS Base.

See page 22 & 23 for other options.

Rear Gutter is available: ADD \$390 and ADD RG as suffix to the Model Number.

**RD80-36-F-C**

Casters are optional at additional cost

THERMO GRIDDLE - RD80 SERIES

FLOOR MODEL - Depth 33-5/8" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
RD80-24-F-C	24"	2	64,000	414 lbs.	\$4,985
RD80-36-F-C	36"	3	96,000	577 lbs.	\$6,282
RD80-48-F-C	48"	4	128,000	774 lbs.	\$7,749
RD80-60-F-C	60"	5	160,000	881 lbs.	\$9,293
RD80-72-F-C	72"	6	192,000	1039 lbs.	\$10,664

SOLID STATE SNAP ACTION THERMO GRIDDLE - RD85 SERIES

FULL 24" COOKING DEPTH COMBINED WITH HEAVY DUTY FEATURES

- Electric solid state thermostats every 12"
- Burner cycling indicator lights
- 1" highly polished full 24" deep plate
- Large capacity grease drawer
- SS front & ends
- SS back & side splash guards
- SS nosing & front rail
- Wide SS gutter
- SS heavy duty adjustable legs

The solid state thermo griddle is perfect for heavy duty cooking or maintaining low temperature for light cooking loads. The sensor is embedded in the plate for fast reaction time.

**RD85-36-C**

COUNTER MODEL - Depth 33-5/8" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
RD85-24-C	24"	2	64,000	285 lbs.	\$4,586	KRD-2824
RD85-36-C	36"	3	96,000	435 lbs.	\$6,153	KRD-2836
RD85-48-C	48"	4	128,000	550 lbs.	\$7,554	KRD-2848
RD85-60-C	60"	5	160,000	705 lbs.	\$9,280	KRD-2860
RD85-72-C	72"	6	192,000	786 lbs.	\$10,263	KRD-2872

RD85-SAE SERIES
Solid State Controls
Safety Pilots & Electric Ignition

MODEL	LIST PRICE
RD85-24-SAE-C	\$5,596
RD85-36-SAE-C	\$7,512
RD85-48-SAE-C	\$9,364
RD85-60-SAE-C	\$11,207
RD85-72-SAE-C	\$12,898

FLOOR MODEL - Depth 33-5/8" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
RD85-24-F-C	24"	2	64,000	414 lbs.	\$6,551
RD85-36-F-C	36"	3	96,000	577 lbs.	\$8,019
RD85-48-F-C	48"	4	128,000	774 lbs.	\$9,783
RD85-60-F-C	60"	5	160,000	881 lbs.	\$11,647
RD85-72-F-C	72"	6	192,000	1039 lbs.	\$13,114

New Higher BTU rating for faster recovery
For rear gutter in lieu of a front gutter
Add \$395 list to the price and
ADD RG as a suffix to the model number.
(Example: RD-85-36-RG-C)

MODEL	LIST PRICE
RD85-24-SAE-F-C	\$7,434
RD85-36-SAE-F-C	\$9,414
RD85-48-SAE-F-C	\$11,539
RD85-60-SAE-F-C	\$13,845
RD85-72-SAE-F-C	\$15,752

**RD85-36-F-C**

Casters are optional at additional cost



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

SOLID STATE INFRARED TURBO GRIDDLE™ - RD100 SERIES

FULL 24" COOKING DEPTH COMBINED WITH SOLID STATE CONTROLS AND INFRARED BURNERS

- Solid state thermostats
- Burner cycling indicator lights
- 1" highly polished full 24" deep plate
- Safeties & electronic ignition
- Large capacity grease drawer
- SS front & ends
- SS back & side splash guards
- One thermostat for each 20,000 BTU infrared burner
- SS nosing & front rail
- 3" Wide SS gutter
- SS heavy duty adjustable legs
- Sensor embedded in the plate

**TURBO
GRIDDLE**
™ RANKIN-DELUX



RD100-36-C



RD100-36-F-C

Casters are optional at additional cost

COUNTER MODEL - Depth 33-5/8" Height 17"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
RD100-24-C	24"	2	40,000	285 lbs.	\$8,301	KRD-2824
RD100-36-C	36"	3	60,000	395 lbs.	\$9,562	KRD-2836
RD100-48-C	48"	4	80,000	593 lbs.	\$11,608	KRD-2848
RD100-60-C	60"	5	100,000	657 lbs.	\$14,116	KRD-2860
RD100-72-C	72"	6	120,000	786 lbs.	\$16,400	KRD-2872
RD100-84-C	84"	7	140,000	905 lbs.	\$18,660	KRD-2884

FLOOR MODEL - Depth 33-5/8" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
RD100-24-F-C	24"	2	40,000	414 lbs.	\$9,763
RD100-36-F-C	36"	3	60,000	577 lbs.	\$11,253
RD100-48-F-C	48"	4	80,000	774 lbs.	\$13,550
RD100-60-F-C	60"	5	100,000	881 lbs.	\$16,490
RD100-72-F-C	72"	6	120,000	1039 lbs.	\$18,972
RD100-84-F-C	84"	7	140,000	1189 lbs.	\$21,618

30% Less Energy • Cleaner Burning • Faster Recovery

GROOVED THERMO GRIDDLE - TGG SERIES

This new style easy to use griddle, combines radiant and conducted heat to provide appetizing grid marks while conserving energy and reducing smoke emissions. Smoke emissions are kept within limits of most Air Pollution Standards. Contact the factory for availability and pricing on partially grooved griddles (grooved and partially grooved griddles are subject to a 50% cancellation charge)

Partially grooved griddles are available on special order.



TGG-36-C



TGG-36-F-C

Casters are optional at additional cost

COUNTER MODEL - Depth 28" Height 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
TGG-24-C	24"	4	48,000	260 lbs.	\$5,112	KBGS-2424
TGG-36-C	36"	6	72,000	357 lbs.	\$6,736	KBGS-2436
TGG-48-C	48"	8	96,000	499 lbs.	\$8,345	KBGS-2448
TGG-60-C	60"	10	120,000	592 lbs.	\$9,360	KBGS-2460

FLOOR MODEL - Depth 28" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
TGG-24-F-C	24"	4	48,000	321 lbs.	\$7,096
TGG-36-F-C	36"	6	72,000	434 lbs.	\$9,052
TGG-48-F-C	48"	8	96,000	584 lbs.	\$11,062
TGG-60-F-C	60"	10	120,000	705 lbs.	\$13,452



**ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET**

SS legs are standard on the SS Base. See page 22 & 23 for other options.

GROOVED MANUAL GRIDDLE - MGG SERIES

This grooved griddle incorporates a smooth action manual valve for perfect heat control at both slow and peak periods of the day. Grooved and partially grooved griddles are made to order and are subject to a 50% cancellation charge.



MGG-36-C



MGG-24-F-C

Casters are optional at additional cost

COUNTER MODEL - Depth 28" Height 10"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
MGG-24-C	24"	2	48,000	232 lbs.	\$3,805	KGS-2424
MGG-36-C	36"	3	72,000	339 lbs.	\$4,924	KGS-2436
MGG-48-C	48"	4	96,000	419 lbs.	\$6,295	KGS-2448
MGG-60-C	60"	5	120,000	527 lbs.	\$7,971	KGS-2460

FLOOR MODEL - Depth 28" Height 36" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
MGG-24-F-C	24"	2	48,000	298 lbs.	\$5,224
MGG-36-F-C	36"	3	72,000	423 lbs.	\$6,535
MGG-48-F-C	48"	4	96,000	521 lbs.	\$8,109
MGG-60-F-C	60"	5	120,000	647 lbs.	\$10,285

MANUAL GRIDDLE / OPEN BURNER COMBO - RDGM OB SERIES

Gives Your Kitchen a Combination Punch!

Now do your meat and eggs on the same appliance. This space saving unit offers extensive menu versatility in a single, long lasting cooking station.



RDGM-24-20B-C



RDGM-24-20B-F-C

Casters are optional at additional cost

Add \$750 for each additional 2 burners.
For burners on the left Add \$80 List to price.

COUNTER MODEL - Depth 28" Height 10"

3/4" THICK	MODEL		BTU	SHIP WT.	LIST PRICE	USE STAND
	RDGM-12-A-20B-C	24"	84,000	220 lbs.	\$2,302	KGS-2424
	RDGM-24-A-20B-C	36"	108,000	268 lbs.	\$2,901	KGS-2436
	RDGM-36-A-20B-C	48"	132,000	352 lbs.	\$3,709	KGS-2448
	RDGM-48-A-20B-C	60"	156,000	405 lbs.	\$4,359	KGS-2460

1" THICK	MODEL		SHIP WT.	LIST PRICE	USE STAND	
	RDGM-12-B-20B-C	24"	84,000	270 lbs.	\$2,621	KGS-2424
	RDGM-24-B-20B-C	36"	108,000	307 lbs.	\$3,228	KGS-2436
	RDGM-36-B-20B-C	48"	132,000	400 lbs.	\$5,674	KGS-2448
	RDGM-48-B-20B-C	60"	156,000	515 lbs.	\$4,779	KGS-2460
	RDGM-60-B-20B-C	72"	180,000	619 lbs.	\$5,496	KGS-2472
	RDGM-72-B-20B-C	84"	204,000	675 lbs.	\$6,552	KGS-2484

FLOOR MODEL - Depth 28" Height 36" with SS Base

3/4" THICK	MODEL	W	BTU	SHIP WT.	LIST PRICE SS BASE
	RDGM-12-A-20B-F-C	24"	84,000	285 lbs.	\$3,969
	RDGM-24-A-20B-F-C	36"	108,000	350 lbs.	\$4,671
	RDGM-36-A-20B-F-C	48"	132,000	451 lbs.	\$5,667
RDGM-48-A-20B-F-C	60"	156,000	530 lbs.	\$6,593	

1" THICK	MODEL	W	BTU	SHIP WT.	LIST PRICE SS BASE
	RDGM-12-B-20B-F-C	24"	84,000	335 lbs.	\$4,255
	RDGM-24-B-20B-F-C	36"	108,000	389 lbs.	\$5,021
	RDGM-36-B-20B-F-C	48"	132,000	499 lbs.	\$6,001
	RDGM-48-B-20B-F-C	60"	156,000	640 lbs.	\$7,208
	RDGM-60-B-20B-F-C	72"	180,000	735 lbs.	\$8,308
	RDGM-72-B-20B-F-C	84"	204,000	840 lbs.	\$9,581



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

THERMO GRIDDLE / OPEN BURNER COMBO - GT OB SERIES



GT-24-20B-C



GT-24-20B-F-C

Casters are optional at additional cost

COUNTER MODEL - Depth 28" Height 14"

MODEL	W	BTU	SHIP WT.	LIST PRICE	USE STAND
GT-12-20B-C	24"	84,000	275 lbs.	\$3,365	KBGS-2424
GT-24-20B-C	36"	108,000	333 lbs.	\$4,041	KBGS-2436
GT-36-20B-C	48"	132,000	440 lbs.	\$5,162	KBGS-2448
GT-48-20B-C	60"	156,000	525 lbs.	\$6,030	KBGS-2460
GT-60-20B-C	72"	180,000	650 lbs.	\$7,222	KBGS-2472
GT-72-20B-C	84"	204,000	760 lbs.	\$8,338	KBGS-2484

FLOOR MODEL - Depth 28" Height 36" with SS Base

MODEL	W	BTU	SHIP WT.	LIST PRICE
GT-12-20B-F-C	24"	84,000	336 lbs.	\$5,100
GT-24-20B-F-C	36"	108,000	398 lbs.	\$5,961
GT-36-20B-F-C	48"	132,000	535 lbs.	\$7,274
GT-48-20B-F-C	60"	156,000	645 lbs.	\$8,563
GT-60-20B-F-C	72"	180,000	795 lbs.	\$9,976
GT-72-20B-F-C	84"	204,000	930 lbs.	\$11,371



RDHP-212-C



RDHP-424-F-C

Casters and back splash are optional at additional cost

OPEN BURNER HOT PLATES - RDHP SERIES

A smartly styled open burner unit that meets a need in every kitchen. High-speed cast iron 30,000 BTU burners offer a full range of temperature settings for a variety of cooking operations. The standard RDHP is 10" high to match the RDGM Griddle.

COUNTER MODEL

MODEL	W	D	H	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
RDHP-112-C	12"	15"	10"	1	30,000	43 lbs.	\$839	N/A
RDHP-212-C	12"	27"	10"	2	60,000	74 lbs.	\$1,112	KGS-2412
RDHP-224-C	24"	15"	10"	2	60,000	74 lbs.	\$1,178	N/A
RDHP-336-C	36"	15"	10"	3	90,000	105 lbs.	\$1,635	N/A
RDHP-424-C	24"	27"	10"	4	120,000	130 lbs.	\$1,783	KGS-2424
RDHP-636-C	36"	27"	10"	6	180,000	207 lbs.	\$2,501	KGS-2436
RDHP-848-C	48"	27"	10"	8	240,000	265 lbs.	\$3,142	KGS-2448

NOTE: To match the 14" height of other appliances, please specify, and ADD \$80 to the price of the Hot Plate.

FLOOR MODEL with SS Base

MODEL	W	D	H	BURNERS	BTU	SHIP WT.	LIST PRICE
RDHP-424-F-C	24"	27"	36"	4	120,000	160 lbs.	\$3,448
RDHP-636-F-C	36"	27"	36"	6	180,000	250 lbs.	\$4,342
RDHP-848-F-C	48"	27"	36"	8	240,000	350 lbs.	\$5,181



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

SS legs are standard on the SS Base. See page 22 & 23 for other options.
 For Open Burners on the left - ADD \$80 list to price.
 For additional open burners, ADD \$750 LIST for each additional 2 burners.

THE BEST RANGE MADE FOR SAUTÉING



SUHP-424-C



SUHP-424-F-C

Casters are optional at additional cost

STEP UP HOT PLATE - SUHP SERIES

COUNTER MODEL - Depth 28" Height 10 1/4"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE	USE STAND
SUHP-212-C	12"	2	60,000	84 lbs.	\$1,911	KGS-2412
SUHP-424-C	24"	4	120,000	140 lbs.	\$2,817	KGS-2424
SUHP-636-C	36"	6	180,000	224 lbs.	\$3,652	KGS-2436
SUHP-848-C	48"	8	240,000	320 lbs.	\$4,507	KGS-2448

This Step Up Hot plate solves the old problem of fry pan handles interfering with adjacent pans.

This rugged appliance is a natural for fried dishes, with easy access to fry pan handles, using front and back burners are a breeze. High speed cast iron burners, each rated at 30,000 BTU per hour, with smooth action valves for a full range of temperature settings.

FLOOR MODEL - Depth 28" Height 36 1/4" with SS Base

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
SUHP-424-F-C	24"	4	120,000	210 lbs.	\$4,225
SUHP-636-F-C	36"	6	180,000	250 lbs.	\$5,192
SUHP-848-F-C	48"	8	240,000	394 lbs.	\$6,229

HIGH SPEED COOKING AT ITS BEST



SSPR-110-C

SUPER STOCK POT RANGE - SSPR SERIES

MODEL	W	D	H	BTU	SHIP WT.	LIST PRICE
SSPR-110-C	18"	21"	25"	100,000	125 lbs.	\$1,629
SSPR-220-C	36"	21"	25"	200,000	255 lbs.	\$3,049

This high-speed stock pot range incorporates a heavy-duty three-ring cast iron burner with two smooth action valves. The two inner rings are rated at a combined total of 50,000 BTU's and the outer ring is rated at 50,000 BTU's



**ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET**

SS front, ends & splash are standard on all Step Up Counter Models.
SS legs are standard on the SS Base. See page 22 & 23 for other options.

STOCK POT RANGE - DUAL RING BURNER - CABINET BASE - SPR SERIES



SPR-180-C

A marine lobster pot - A Midwest candy stove - A high speed pasta cooker, or just a plain heavy duty stock pot range.

This ruggedly built stock pot range features a dual ring burner. The center ring is 15,000 BTU, and the outer ring is 35,000 BTU. Each section individually controlled for high temperature fast heating, or low simmering heat, Heavy-Duty cast iron top grate with "center-slope" design for "spill-over" control and full rib coverage for ease of handling all sizes of utensils. The cabinet is made of heavy gauge SS.

MODEL	W	D	H	BTU	SHIP WT.	LIST PRICE
SPR-180-C	18"	22"	25"	50,000	110 lbs.	\$1,503
SPR-360-C	36"	22"	25"	100,000	255 lbs.	\$4,287
SPR-540-C	54"	22"	25"	150,000	320 lbs.	\$3,904

ORIENTAL WOK RANGE - JET RING BURNER - 90,000 BTU - OR SERIES



OR-18-W-C
Casters are optional

EXPAND YOUR MENU AND YOUR PROFITS!

Designed to allow the addition of oriental dishes to your menu. This compact Chinese Range packs a lot of power. Great for Wok-style display cooking. Turns inexpensive meats, chicken, fish and vegetables into nutritional "Oriental Cooked" foods - FAST!

This durable unit features an all-welded steel cabinet with 3/8" steel top plate, stainless steel ring and powerful 90,000 BTU, "Jet-Ring Burner." Designed to expand your menu without the high cost of a full size Chinese range. 16" stainless steel ring accommodates an assortment of wok sizes. Wok not included with range.

MODEL	W	D	H	BTU	SHIP WT.	LIST PRICE
OR-18-W-C	18"	20-1/4"	30-3/8"	90,000	100 lbs.	\$1,688

NOTE: A 14" ring is available on special order.

CHEESE MELTER - INFRARED BURNERS - RDCM SERIES

STAINLESS STEEL SIDE, FRONT & TOP - ALUMINIZED STEEL INTERIOR

This versatile cheese melter/broiler is ideal for Mexican and Italian dishes. Plus, it's great for au gratin dishes, garlic toast, casseroles, Texas toast, French onion soup, reconstituting frozen foods, and more! It's a natural auxiliary broiler for fish, steaks and lobster. Energy efficient infrared gas burners provide instant heat . . . it's ready to use in less than 30 seconds!

This versatile unit can be mounted on a special hi-shelf, wall mounted with brackets, or used on a counter top when purchased with 4" legs.

Stainless Steel front panel, top, sides and vertical side caps are standard.



RDCM-36-C
Shown with optional legs

MODEL	W	D	H	BURNERS	BTU	SHIP WT.	STD FINISH LIST PRICE	SS INT/EXT LIST PRICE
RDCM-24-C	24"	17-1/2"	21"	1	20,000	115 lbs.	\$2,703	\$3,343
RDCM-30-C	30"	17-1/2"	21"	1	25,000	135 lbs.	\$3,326	\$3,983
RDCM-36-C	36"	17-1/2"	21"	1	35,000	155 lbs.	\$3,741	\$4,726
RDCM-48-C	48"	17-1/2"	21"	2	40,000	190 lbs.	\$4,574	\$5,706
RDCM-60-C	60"	17-1/2"	21"	2	55,000	265 lbs.	\$5,719	\$7,005
RDCM-72-C	72"	17-1/2"	21"	2	70,000	305 lbs.	\$6,849	\$8,207



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

See page 23 for pricing on legs, SS drip trays, racks & wall brackets. Rated for 0" clearance to both combustible & non-combustible surfaces on back SS INT/EXT includes complete interior & exterior bottom.

ORIENTAL FLEX-SYSTEM™ - ORHP SERIES

ALL FLEX-SYSTEM™ UNITS ARE FURNISHED WITH STANDARD WITH WOK RINGS FOR 11" WOKS.
 Mix or match Wok Rings or Grates. When substituting a cast iron grate for a Wok Ring, Deduct \$81 list per grate.



ORHP-336-C

MODEL	W	D	H	BURNERS	BTU	SHIP WT.	LIST PRICE
ORHP-112-C	12"	15"	10"	1	30,000	45 lbs.	\$1,299
ORHP-224-C	24"	15"	10"	2	60,000	78 lbs.	\$1,814
ORHP-336-C	36"	15"	10"	3	90,000	108 lbs.	\$2,434

FURNISHED WITH PRESSURE REGULATOR
NOTE: 11" Wok with wood handle \$65
 Extra Wok Ring Top: \$187
 Extra Grate Top: \$106
 Specifications are subject to change without notice.

ORIENTAL FLEX-SYSTEM™ - ORSU SERIES



ORSU-424-C
 Shown with 4 Wok Rings

COUNTER MODEL - Depth 31-1/2" Height 10" / 14"

MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
ORSU-212-C	12"	2	60,000	96 lbs.	\$2,285
ORSU-424-C	24"	4	120,000	154 lbs.	\$3,725
ORSU-636-C	36"	6	180,000	220 lbs.	\$5,177
ORSU-848-C	48"	8	240,000	312 lbs.	\$6,631

ALL FLEX-SYSTEM™ UNITS ARE FURNISHED STANDARD WITH WOK RINGS FOR 11" WOKS.
 Mix or match Wok Rings or Grates. When substituting a cast iron grate for a Wok Ring, Deduct \$81 list per grate.



ORSU-424-F-C
 Shown with 2 Wok Rings, 2 Grate Tops,
 Casters are optional at additional cost.
WOKS NOT INCLUDED IN PRICE.

FLOOR MODEL - Depth 31-1/2" Height 36/40" with SS Base

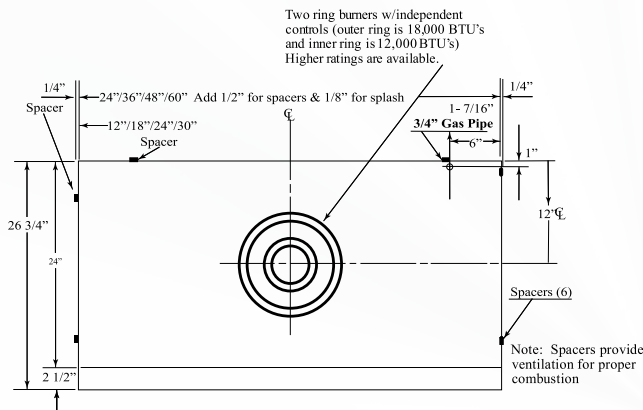
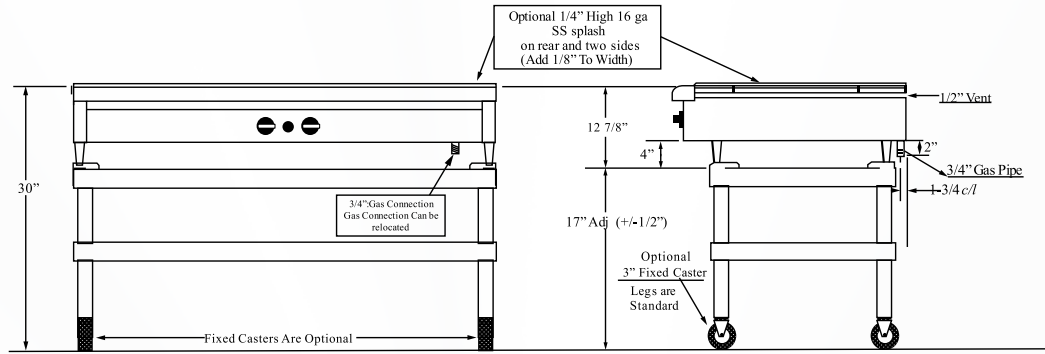
MODEL	W	BURNERS	BTU	SHIP WT.	LIST PRICE
ORSU-424-F-C	24"	4	120,000	220 lbs.	\$5,137
ORSU-636-F-C	36"	6	180,000	342 lbs.	\$6,805
ORSU-848-F-C	48"	8	240,000	454 lbs.	\$8,457

FURNISHED WITH PRESSURE REGULATOR
NOTE: 11" Wok with wood handle Call Factory
 Extra Wok Ring Top: \$187
 Extra Grate Top: \$106
 Specifications are subject to change without notice.



**ALWAYS SPECIFY TYPE OF GAS, BTU
 AND ALTITUDE OVER 2,000 FEET**

TEPPAN - YAKI GRIDDLE - RTYG SERIES



RANKIN-DELUX TEPPAN-YAKI GRIDDLE DESIGNED FOR THE JAPANESE CHEF

The Rankin-Delux Teppan-Yaki griddle incorporates the traditional Rankin-Delux quality and engineering with features not found in other makes.

The high polished cooking surface is made from steel alloys to insure consistent results over years of hard use. The optional 1/4" high stainless steel splash on the sides and rear, confines the oil to the cooking surface assuring the user of a clean and sanitary preparation area.

A 3/4" thick griddle plate is furnished as standard.

The Rankin-Delux dual ring burner affords the chef complete temperature control throughout the cooking period. Both rings may be turn on to bring the cooking surface up to temperature in the shortest possible time, then the inner ring of the burner can be shut down, providing optimum performance during the cooking period. Constant pilots are standard for automatic lighting.

The Rankin-Delux Teppan-Yaki griddle is furnished with a stainless steel front.

Adjustable legs are provided to enable the user to adjust the body of the griddle for a level top surface.

TEPPAN-YAKI GRIDDLE						ADD FOR	ADD FOR 2-1/2"	SS TOP	3/4"	1"
MODEL	W	D	H	3/4" PLATE	1" PLATE	SS SPLASH	SS TROUGH	FRAME	SHIP WT.	SHIP WT.
RTYG-24	24-1/2"	26-3/4"	12-7/8"	\$2,116	\$2,283	\$235	\$443	\$288	195 lbs.	236 lbs.
RTYG-36	36-1/2"	26-3/4"	12-7/8"	\$2,818	\$3,085	\$293	\$521	\$350	300 lbs.	361 lbs.
RTYG-42	42-1/2"	26-3/4"	12-7/8"	\$3,610	N/A					
RTYG-48	48-1/2"	26-3/4"	12-7/8"	\$3,551	\$3,910	\$356	\$612	\$412	412 lbs.	457 lbs.
RTYG-52	52-1/2"	26-3/4"	12-7/8"	\$4,913	N/A					
RTYG-60	60-1/2"	26-3/4"	12-7/8"	N/A	\$4,723	\$410	\$653	\$474	N/A	592 lbs.
RTYG-72	72-1/2"	26-3/4"	12-7/8"	\$6,432	N/A					

TEPPAN-YAKI GRIDDLE STANDS					
MODEL	W	D	H	SHIP WT.	LIST PRICE
TYGS-2124	24"	21"	17" ADJ	53 lbs.	\$575
TYGS-2124-SS	24"	21"	17" ADJ	52 lbs.	\$812
TYGS-2136	36"	21"	17" ADJ	64 lbs.	\$721
TYGS-2136-SS	36"	21"	17" ADJ	64 lbs.	\$1,036
TYGS-2148	48"	21"	17" ADJ	79 lbs.	\$865
TYGS-2148-SS	48"	21"	17" ADJ	79 lbs.	\$1,234
TYGS-2160	60"	21"	17" ADJ	112 lbs.	\$1,110
TYGS-2160-SS	60"	21"	17" ADJ	112 lbs.	\$1,580

SIGNED APPROVED DRAWINGS
ARE REQUIRED WITH ORDER



Extra Burners \$650
Safety Pilot \$210



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

NOTE: Add for (4) 3" Casters \$308 on 24"/36"/48" Prices are fixed (non swivel) casters
Add for (6) 3" Casters \$466 on 60"

Note: Continuous improvement of products is a Rankin-Delux policy. The company reserves the right, without notice, to make change and revisions in product specifications, materials & design, which, in the opinion of the company, will provide better performance, durability and efficiency.

THE **ULTRA™** PATIO HEATER

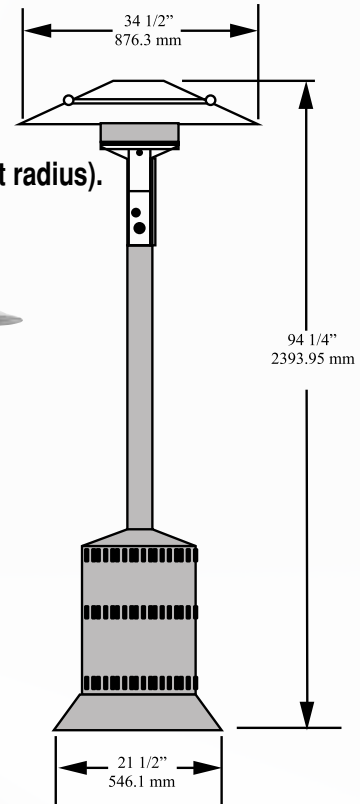
Perfect for use in restaurants, country clubs, homes, catered parties and many other occasions.

Material that last. To insure a rust free product that stands up in the most severe weather, our heaters are fabricated with stainless steel and aluminum. The tough, durable color finish is electrostatically applied over an aluminum base metal. This means rust-free longevity. Other brand heaters are common mild steel base and paint. When it chips or scuffs, rusting begins.

Rankin-Delux uses solid stainless steel bolts for assembly - insuring a strong, rust-free product in even the smallest parts!

The Ultra Patio heater comes with a lifetime guarantee* against rust on the body, stainless steel panels and the base. Your choice of four standard colors and black. Custom colors are available at minimal cost.

The ULTRA™ Patio Heater radiates a circle of 20 feet (6.1 meters) of soft heat (10 foot radius).



Available for use with Natural or LP Gas



ULTRA™ PATIO HEATER

MODEL	BTU	FINISH	TYPE	SHIP WT.	LIST PRICE
RDSH-1SS	40,000	Stainless Steel	Free Standing	100 lbs.	\$1,946
RDSH-1GR	40,000	Hunter Green	Free Standing	100 lbs.	\$1,349
RDSH-1BR	40,000	Bronzestone	Free Standing	100 lbs.	\$1,349
RDSH-1BL	40,000	Royal Blue	Free Standing	100 lbs.	\$1,349
RDSH-1WF	40,000	White Fleck	Free Standing	100 lbs.	\$1,349
RDSH-1BK	40,000	Black	Free Standing	100 lbs.	\$1,349
RDSH-2SS	40,000	Stainless Steel	Built-In	100 lbs.	\$1,746

Also available as a Built in, Model NO. RDSH-2 and Deduct \$200 List.

TANK IS NOT FURNISHED WITH THE PATIO HEATER

BASE ACCOMMODATES A 20lb. TANK

BURN TIME AT HIGH SETTING IS APPROXIMATELY 10 Hrs.

***Guarantee to original purchaser, some limitations may apply**



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

CONVECTION OVEN - RDCO SERIES

The Rankin-Delux RDCO-32 thermostatically controlled convection oven is designed to do the job of a full-sized convection oven. It quickly and evenly cooks breads, pastries, croissants, cookies, fish, lobster, steak and much more. This compact oven is designed to be installed on either a countertop, optional stand or bottom shelf.

Built for versatility, it easily accommodates a full-size sheet pan with two rack positions. An optional kit allows two RDCO-32 ovens to be stacked. And, like all Rankin-Delux gas-cooking equipment the oven incorporates a tradition of quality, engineering and value.



RDCO-32

- Stainless steel oven interior - For durability and ease in cleaning
- Electric Thermostat - Adjustable from 150°F to 500°F
- Fast heat up and recovery
- 1 Hour Manual Timer

ELECTRICAL REQUIREMENTS:

120 VAC, 60Hz, 1Ph, 2.5 A

Provided with 6' power cord fitted with a standard three prong plug

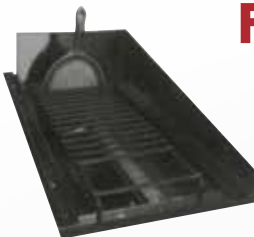
MODEL	W	D	H	BURNERS	BTU	SHIP WT.	LIST PRICE
RDCO-32	32-1/2"	34-5/8"	18-3/8"	1	16,000	190 lbs.	\$2,889



RD STANDS

For Available Stand Models and Pricing
Call Rankin-Delux® 951.685.0081

All stands are shipped KD



FAJITA STYLE TOP GRID FOR FAJITA PLATTERS

The Fajita Style Top Grid replaces two top grates on the TB or RB series broilers. A sample of the platter is required when order is places.

When ordered with the broiler	\$248
When ordered for a existing broiler	\$352

LIFT-OFF GRIDDLE FOR BROILERS

This handy broiler accessory provides a removable griddle for all of the RANKIN-DELUX broilers. Made of 1/2" thick, highly polished steel plate. These griddles replace 2 or 3 top grates and drain into the front grease trough of the broiler.



**DO NOT COVER THE
ENTIRE BROILER TOP**

MODEL	SIZE	FOR USE WITH	SHIP WT.	LIST PRICE
LOG-1019	10" X 19-1/2"	23 Series Broiler (Replaces 2 Grates)	33 lbs.	\$400
LOG-1519	15" X 19-1/2"	23 Series Broiler (Replaces 3 Grates)	48 lbs.	\$509
LOG-1017	10" X 17-1/2"	TB3/DRB Series Broiler (Replaces 2 Grates)	29 lbs.	\$361
LOG-1517	15" X 17-1/2"	TB3/DRB Series Broiler (Replaces 3 Grates)	42 lbs.	\$470
LOG-1022	10" X 22-1/2"	TB/RB-8 Series Broiler (Replaces 2 Grates)	38 lbs.	\$460
LOG-1522	15" X 22-1/2"	TB/RB-8 Series Broiler (Replaces 3 Grates)	56 lbs.	\$592



**ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET**

REMOVABLE STAINLESS STEEL SPLASH GUARDS FOR DRB & RB-8

Stainless steel splash guard is designed to fit both the DRB & RB-8 Series Broilers.



16 GA - 6" High
Stainless Steel
removable
splash guard

MODEL	USE WITH	LIST PRICE	MODEL	USE WITH	LIST PRICE
DRB-RS21	DRB-21-C	\$557	RB8-RS30	RB-830-C	\$831
DRB-RS25	DRB-25-C	\$668	RB8-RS36	RB-836-C	\$884
DRB-RS30	DRB-30-C	\$747	RB8-RS41	RB-841-C	\$958
DRB-RS36	DRB-36-C	\$841	RB8-RS46	RB-846-C	\$1,072
RB8-RS21	RB-821-C	\$651	RB8-RS60	RB-860-C	\$1,173
RB8-RS25	RB-825-C	\$726	RB8-RS72	RB-872-C	\$1,249

SNAP ON BOARD



The SNAP-ON-BOARD simply snaps on the front nosing of Griddles, Broiler & Hot Plates. Not available on the 23 series Broiler (no tools required). Made of tan composition board with stainless steel "U" brackets.

MODEL	WIDTH	LENGTH	THICK	LIST PRICE
SB-24	6"	23-3/4"	1/2"	\$211
SB-36	6"	35-3/4"	1/2"	\$307
SB-48	6"	47-3/4"	1/2"	\$402
SB-60	6"	59-3/4"	1/2"	\$497
SB-72	6"	71-3/4"	1/2"	\$588



STAINLESS STEEL PLATE SHELF

The stainless steel plate shelf is 8" wide and mounts to the front of the griddle or broiler. If the size you wish is not shown, simply use the price of the next larger size. Plate shelves for broilers & griddles are lift off type.

Round & Square cutouts are available upon request at an additional cost of \$70 list for each cutout.

MODEL	WIDE	LIST PRICE	MODEL	WIDE	LIST PRICE	MODEL	WIDE	LIST PRICE
PS-12	12"	\$425	PS-36	36"	\$654	PS-60	60"	\$934
PS-24	24"	\$602	PS-46	46"	\$853	PS-72	72"	\$1,070
PS-30	30"	\$643	PS-48	48"	\$874	PS-84	84"	\$1,311

ACCESSORIES

Casters for stands: (Swivel expansion stem for 1-5/8" tubing)

Set of 4-W/2 Locking: 4ST-3" Wheel\$310 4ST-5" Wheel.....\$330
Set of 6-W/2 Locking: 6ST-3" Wheel\$460 6ST-5" Wheel.....\$500

Specify size when ordering: Six (6) casters are required on all stands 60" or larger

Note: For 3" casters add 3-1/4" to height of stand Note: Legs can be cut to size at the factory for a charge of \$10 per leg.
For 5" casters add 6" to height of stand

Casters for FLOOR MODELS: (Swivel threaded stem)

Set of 4-W/2 Locking: 4FL-5" Wheel\$330 Note: Height remains the same when 5" casters are used on the cabinet base.
Set of 6-W/2 Locking: 6FL-5" Wheel\$500

Specify size when ordering: Six (6) casters are required on all models 60" or larger

FOR GAS EQUIPMENT:

QUICK DISCONNECT GAS CONNECTIONS:

QDC-1675-36 3/4" Quick disconnect with 36" flexible hose\$415
QDC-1675-48 3/4" Quick disconnect with 48" flexible hose\$490
QDC-1675-60 3/4" Quick disconnect with 60" flexible hose\$525

RESTRAINING DEVICE: (Steel cable & fittings to restrain movement of appliance mounted on casters)

(Required for compliance with ANSI standard Z21.69)

XRD-36 Adjusts to 4 ft\$55
XRD-37 Adjusts to 6 ft\$60



ALWAYS SPECIFY TYPE OF GAS, BTU
AND ALTITUDE OVER 2,000 FEET

ACCESSORIES

CHEESE MELTERS

MODEL	Extra Racks	SS Drip Pan	SS Outside Bottom	SS Interior	Wall Brackets	Legs
RDCM-24-C	\$130	\$185	\$155	\$262	\$138	\$72
RDCM-36-C	\$154	\$236	\$198	\$306	\$180	\$72
RDCM-48-C	\$180	\$276	\$230	\$380	\$244	\$72
RDCM-60-C	\$238	\$462	\$274	\$438	\$284	\$108
RDCM-72-C	\$278	\$550	\$306	\$508	\$360	\$108

***Wall brackets include a SS heat deflector.**

HOT PLATES & FLOOR MODEL RANGE

Description	SS Riser 6" High	SS Riser For Mounting RDCM
21" Wide Back Splash	\$192	\$780
36" Wide Back Splash	\$265	\$855
48" Wide Back Splash	\$332	\$995

Contact the factory for other heights. 14" clearance between range top and RDCM

OPTIONS FOR FLOOR MODEL BASES

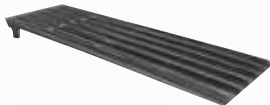
STAINLESS STEEL DOORS AND TRIM ON PAINTED BASES

Description	DOORS	PRICE	Description	DOORS	PRICE
21" to 30" Wide	2	\$462	53" to 62" Wide	3	\$1,075
31" to 42" Wide	2	\$580	63" to 72" Wide	3	\$1,266
43" to 52" Wide	2	\$780	73" to 84" Wide	3	\$1,455

STAINLESS STEEL DOORS AND STAINLESS STEEL BASES

Description	DOORS	PRICE	SS SHELF FIXED	Description	DOORS	PRICE	SS SHELF FIXED
24" to 30" Wide	2	\$388	\$322	53" to 62" Wide	3	\$1,008	\$556
31" to 42" Wide	2	\$510	\$384	63" to 72" Wide	3	\$1,244	\$634
43" to 52" Wide	2	\$706	\$438	73" to 84" Wide	3	\$1,436	\$710

THESE GRATES ARE AVAILABLE FOR THE TB (TURBO BROILER®) & RB (RADIANT) SERIES BROILERS

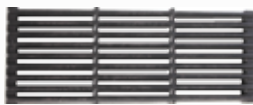


Grease runner cast iron grates with adjustable height. Best for steaks & hamburgers. These are the standard grates on the TB and RB broilers.



3/8" Round Steel Rod Grates. Rods are on 3/4" centers. Best for fish, chicken and vegetables. Makes a brown mark on the product. Each grate replaces two cast iron grates. Non adjustable height. Other spacing is available on special order.

List: Steel \$291 List: SS \$400



Cast iron fish grates - Good for fish, chicken, vegetables and meat. Non adjustable height. No additional charge when ordered with the broiler.



3/8" Square Steel Rod Grates. (Rods pictured are on an angle) Flat Rods are also available. Rods are on 3/4" centers. Good for all uses. Makes a brown mark on the product. Each grate replaces two cast iron grates. Non adjustable height. Other spacing is available on special order.

List: Steel \$291 List: SS \$400



Cast iron 23 Series grates General all purpose grate. Non adjustable height. No additional charge when ordered with the broiler.



Cast iron Criss Cross grates. Makes a diamond mark without turning product. Non adjustable height. Contact factory for additional cost.

List: \$172



ALWAYS SPECIFY TYPE OF GAS, BTU AND ALTITUDE OVER 2,000 FEET

TERMS & CONDITIONS

Terms: Net 30 days subject to credit department approval. All amounts past due more than thirty (30) days are subject to 1-1/2% per month service charge. Returned checks are subject to a \$25.00 service charge.

FOB: Prices are FOB: Factory-CA

RETURNED GOODS: Prior authorization must be received to return merchandise. Authorized returns must be returned to the RANKIN-DELUX, INC. Factory, CA freight prepaid and are subject to a 20% restocking charge **plus cost of reconditioning. Shipments returned without an authorization number or freight collect will be refused.**

SHIPMENTS: The Company's responsibility ceases with delivery of goods to the transportation company after receiving a receipt from them in "Good Order." In case of freight damage, do not refuse shipment, but call agent's attention to its condition and make a careful note of details on freight bill before charges are paid.

In case of **concealed damages**, immediately notify freight agent in writing (retaining a duplicate copy) notifying him/her of your intention to file claim, so that he/she may inspect shipment and provide necessary forms for filing claim. Retain all packaging and do not remove from delivery site.

PRICES: Prices are subject to change without notice. Possession of this price list does not constitute an agreement or an offer to sell.

CUSTOM EQUIPMENT: A 50% deposit is required on all custom equipment. These are non-cancelable orders and once the equipment is in production, a cancellation charge of 50% will be charged. If the equipment is completed, the customer will be charged for the full amount.

NOTE: Continuous improvement of it's product is a RANKIN-DELUX policy. The company reserves the right, without notice, to make changes and revisions in product specifications, materials and design.

12 Months Parts and Labor LIMITED WARRANTY

Rankin-Delux, Inc. (the manufacturer) warrants to the original use for a period of one year from date of installation not to exceed 18 months from date of shipment by the manufacturer, that the product(s) manufactured by Rankin-Delux, Inc. are free from defects in material and workmanship. This warranty does not apply to or cover damages to equipment damaged, altered or abused accidentally or intentionally, modified by unqualified service personnel, damaged by acts of God or which has had serial number removed or altered.

This warranty does not extend to normal maintenance items, including, but not limited to, thermostat calibrations, air and gas adjustments, clogs and adjustments to pilot flames. Parts wear (which includes valve grease, broiler top grates and bottom grates on a 23 series broiler) is not considered a defect. **Proper installation, adjustments, calibration, and initial check-out/start-up is the responsibility of the dealer, the owner-user or installer and not of the manufacturer.**

The liability of the manufacturer for breach of such warranty is exclusively limited to repair or replacement, at its option, any part which proved defective due to defects in material or workmanship during the warranty period, provided the equipment has been properly installed, maintained, and operated in accordance with installation instructions included with the equipment. Further, labor required to repair or replaced such defective parts will be paid by the manufacturer during the 12 months from the date equipment was placed in service, provided that the labor is performed by a **Service Agency authorized by Rankin-Delux, Inc. Travel over 60 miles (round trip), overtime and holiday charges are not covered.** The labor portion of this warranty shall not apply to products installed outside the United States.

This warranty is in lieu of all other agreements, expressed or implied, and we neither assume, nor authorize any other person to assume for us, any other obligation or liability in connection with this equipment. Rankin-Delux, Inc, shall not be liable directly or indirectly under any circumstances for consequential or incidental damages however occasioned, including loss of use or profits.

FREIGHT CLASSIFICATION COMMERCIAL STOVES OR RANGES CLASS 85



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