



Item: _____

Quantity: _____

Project: _____

72" Gas Restaurant Range

Royal Series

Models: RR-12 RR-10G12 RR-8G24 RR-6G36 RR-4G48 RR-2G60
 RR-G72 RR-10GT12 RR-8GT24 RR-6GT36 RR-4GT48 RR-2GT60 RR-GT72



RR-6G36 with optional casters

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Options and Accessories

- 6" high S/S stub back in lieu of high shelf
- 1" thick griddle plate
- Griddle on right (Left hand side standard)
- Chrome griddle plate
- Grooved griddle (specify width: _____")
- One thermostat per burner (GT Griddle Series)
- One Standard 26½" W Oven - add suffix "-126"
Cabinet space: Left Right
- Two 26½" Convection Ovens - add suffix "-CC"
- One Convection Oven and one Standard Oven
Convection Oven: Left Right
- One 26½" Convection Oven - add suffix "-C"
Cabinet space: Left Right
- 12" hot top section - add suffix "-HT"
- 9" deep S/S front landing ledge, with or without
sauce pan cutouts
- Additional oven racks
- Open storage cabinet base - add suffix "-XB"
- Cabinet doors
- Intermediate shelf
- Wok burner head with 10" diameter S/S ring
- 48" quick disconnect and restraining cable
- 5" swivel casters (set of six - 3 locking)

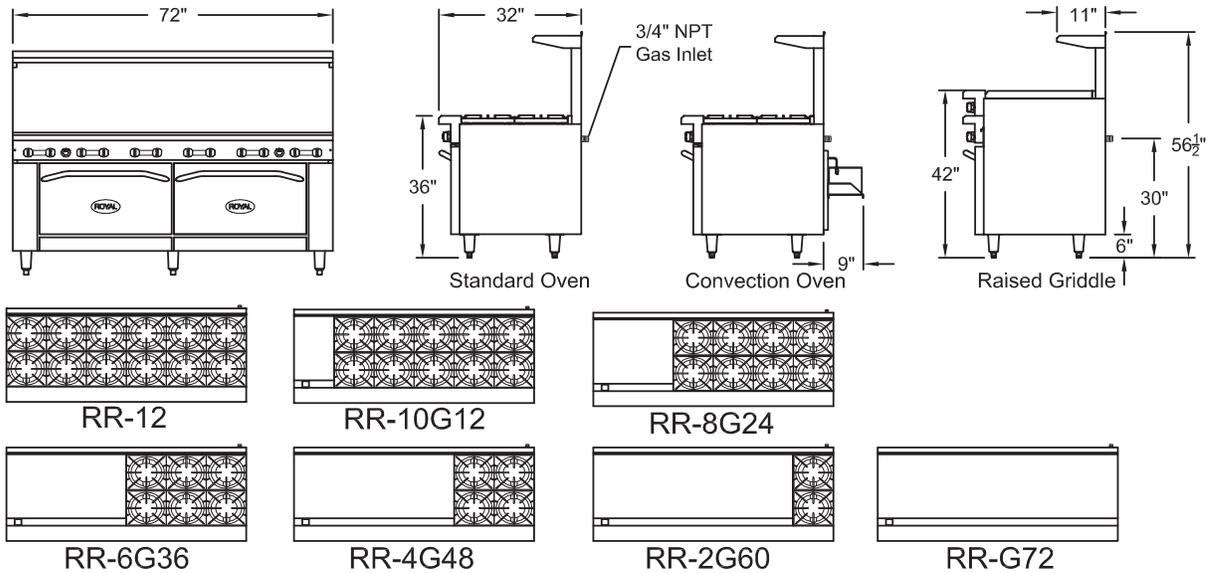
Standard Features

- Stainless steel drip tray/grease can
- Two 26½" wide ovens
- Stainless steel front, sides, valve cover, and
kick plate including backguard and high shelf
- Stainless Steel oven "U" burner rated at
35,000 BTU/hr
- Oven pilot with 100% safety shut down
- Two piece, heavy duty lift off cast iron
burner heads rated at 30,000 BTU/hr
- 12" x 12" cast iron top grates with pilot shield
- Five position heavy gauge chrome rack
guides
- One chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots
- 3/4" thick polished steel griddle plate
- GT Griddle Series - standard with one
thermostat per two burners



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

72" Gas Restaurant Range



| Model Number | Open Burners | Griddle Burners | Total BTU | Ship Weight |
|--------------|--------------|-----------------|-----------|-------------|
| RR-12 | 12 | 0 | 430,000 | 1,206 lbs. |
| RR-10G(T)12 | 10 | 1 | 390,000 | 1,030 lbs. |
| RR-8G(T)24 | 8 | 2 | 350,000 | 1,200 lbs. |
| RR-6G(T)36 | 6 | 3 | 310,000 | 1,230 lbs. |
| RR-4G(T)48 | 4 | 4 | 270,000 | 1,255 lbs. |
| RR-2G(T)60 | 2 | 5 | 230,000 | 1,280 lbs. |
| RR-G(T)72 | 0 | 6 | 190,000 | 1,350 lbs. |

Notes:

- For no oven (cabinet base) add suffix "-XB" and deduct 70,000 BTUs
- For single 26-1/2" Standard Oven and open storage add suffix "-126-XB", deduct 35,000 BTUs.
- For single 26-1/2" Convection Oven add suffix "-C" and deduct 5,000 BTUs per oven burner.
- For double Convection Ovens add suffix "-CC" and deduct 10,000 BTU/hr.
- Add 75# shipping wt. Per Convection Oven
- Open burners at 30,000 BTU/hr each.
- Griddle Burners: 1 per 12" at 20,000 BTU/hr each.
- Oven burners at 35,000 BTU/hr each.
- For Raised Griddle option, contact factory for specs.

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

Gas Connection:

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

Electrical Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps per convection oven

Two speed motor (1725/1140 RPM) 1/2 HP

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

Gas Pressure:

| | |
|----------|-------------|
| 5" W.C. | Natural Gas |
| 10" W.C. | Propane |

Clearances:

| | Combustible | Non-Combustible |
|-------|-------------|-----------------|
| Rear | 4" | 0" |
| Sides | 15" | 0" |

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

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