



Item: _____

Quantity: _____

Project: _____

24" Electric Restaurant Range

Models: ☐ RRE-4 ☐ RRE-2GT12 ☐ RRE-GT24



RRE-24

Voltage: ☐ 208V ☐ 240V
Phase: ☐ 1 Phase ☐ 3 Phase

Standard Features

- Stainless steel front, sides, control panel and kick plate including backguard and high shelf
- Stainless steel full width drip tray
- Oven with 4 KW heating element which is completely covered to protect against damage
- Oven thermostat controls, 200°-500°F
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- 9" solid hot plate elements, 2KW each
- GT Series- 3/4 thick polished steel griddle plate
- GT Series - standard with thermostat every 12"
- "Always Operational" with two internal circuit breakers to help prevent the unit from never being completely down

Options and Accessories

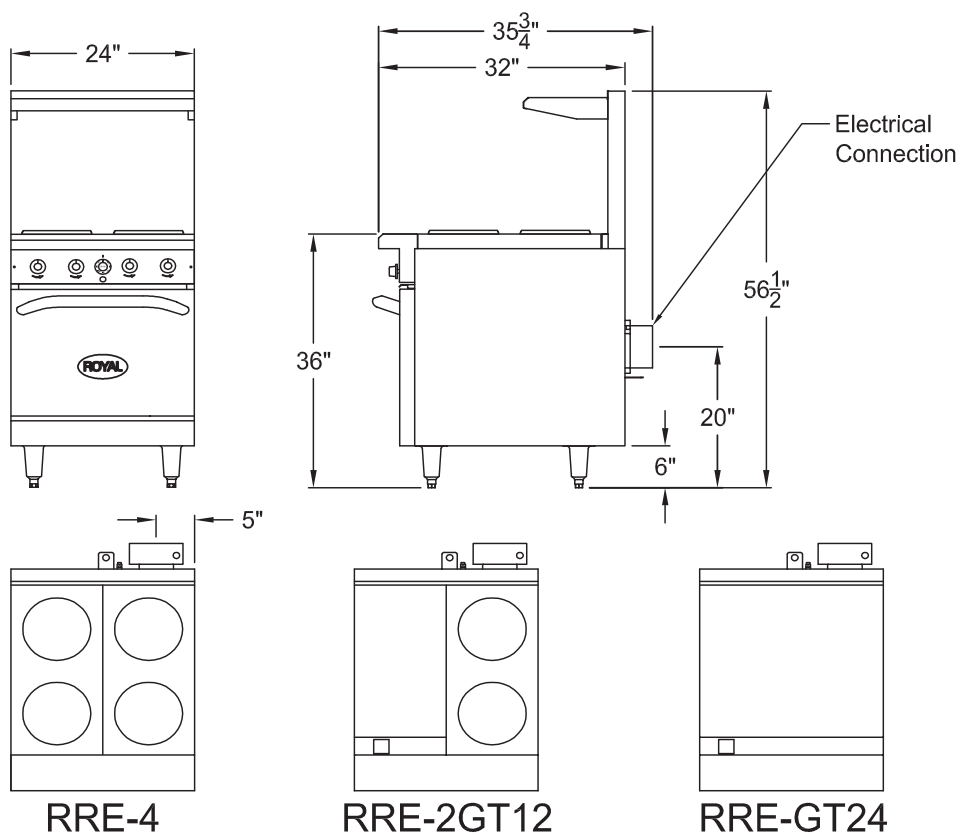
- ☐ 6" high S/S stub back in lieu of high shelf
- ☐ 1" thick griddle plate
- ☐ Griddle on right (Left hand side standard)
- ☐ Chrome griddle plate
- ☐ Grooved griddle (specify width: _____")
- ☐ 9" deep S/S front landing ledge, with or without sauce pan cutouts
- ☐ Additional oven racks
- ☐ Open storage cabinet base - add suffix "-XB"
- ☐ Cabinet doors
- ☐ Intermediate shelf
- ☐ 5" swivel casters (set of four - 2 locking)



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

24" Electric Restaurant Range

24" Electric Restaurant Range



Model Number	Total KW	Voltage	A M P S				
			1 Phase		3 Phase		
			L1	L3	L1	L2	L3
RRE-4	12	208	60	60	46	38	46
		240	52	52	40	32	40
RRE-2GT12	11.4	208	56	56	42	38	38
		240	49	49	40	36	34
RRE-GT24	10.8	208	53	53	34	30	34
		240	46	46	32	28	32

To be installed only in noncombustible surroundings. See installation instructions.