



Item: _____
Quantity: _____
Project: _____

36" Electric Restaurant Range

36" Electric Restaurant Range

Models: ☐ RRE-6 ☐ RRE-4GT12 ☐ RRE-2GT24 ☐ RRE-GT36



RRE-6 Shown with optional casters

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 - total 5 KW dual element system 4KW on oven bottom and 1 KW on oven top for better bake pattern and heat disbursement
- "Always Operational" with three internal circuit breakers to help prevent the unit from never being completely down
- 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"

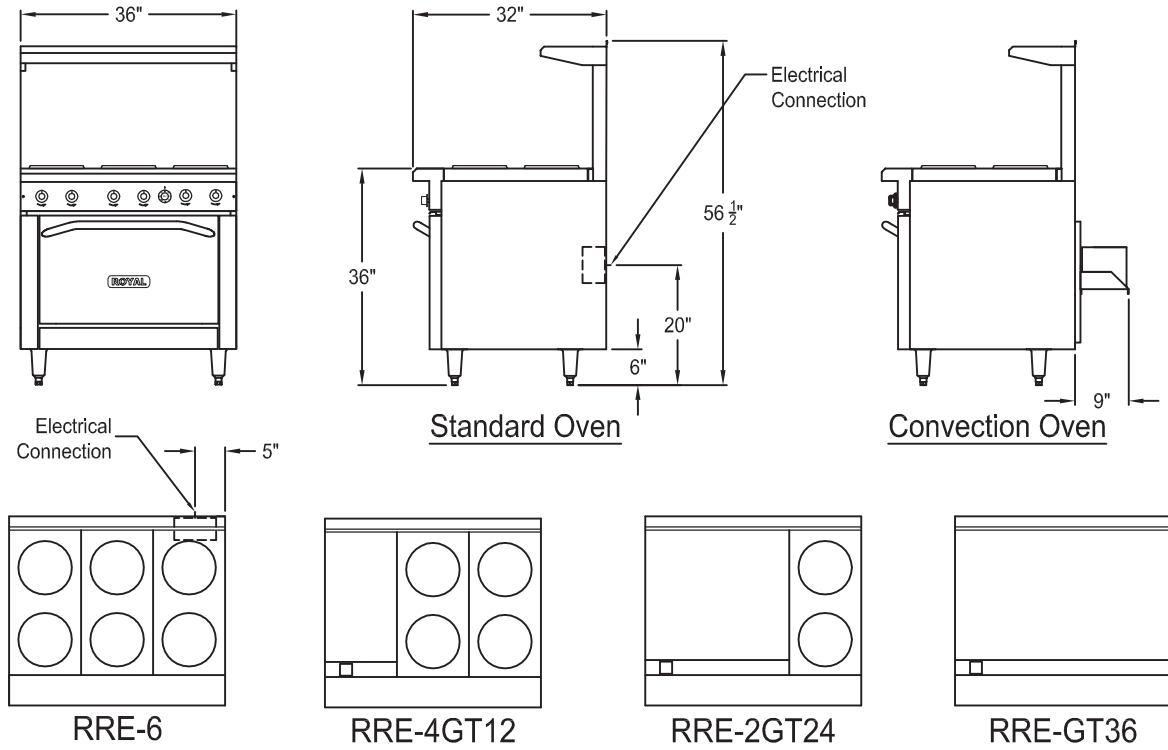
Options and Accessories

- ☐ 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

36" Electric Restaurant Range



Model Number	Total KW	Voltage	A M P S				
			1 Phase		3 Phase		
			L1	L3	L1	L2	L3
RRE-6	17	208	82	82	48	52	48
		240	72	72	41	46	41
RRE-4GT12	16.4	208	79	79	46	46	46
		240	69	69	40	40	40
RRE-2GT24	15.8	208	76	76	44	44	44
		240	66	66	38	38	38
RRE-GT36	15.2	208	73	73	43	43	43
		240	64	64	37	37	37

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