



Item: _____
 Quantity: _____
 Project: _____

48" Electric Restaurant Range

Models: RRE-8 RRE-6GT12 RRE-4GT24 RRE-2GT36 RRE-GT48



RRE-8 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 with 4 KW heating element
- 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
- 3/4 thick polished steel griddle plate
- GT Griddle Series - standard with thermostat every 12"

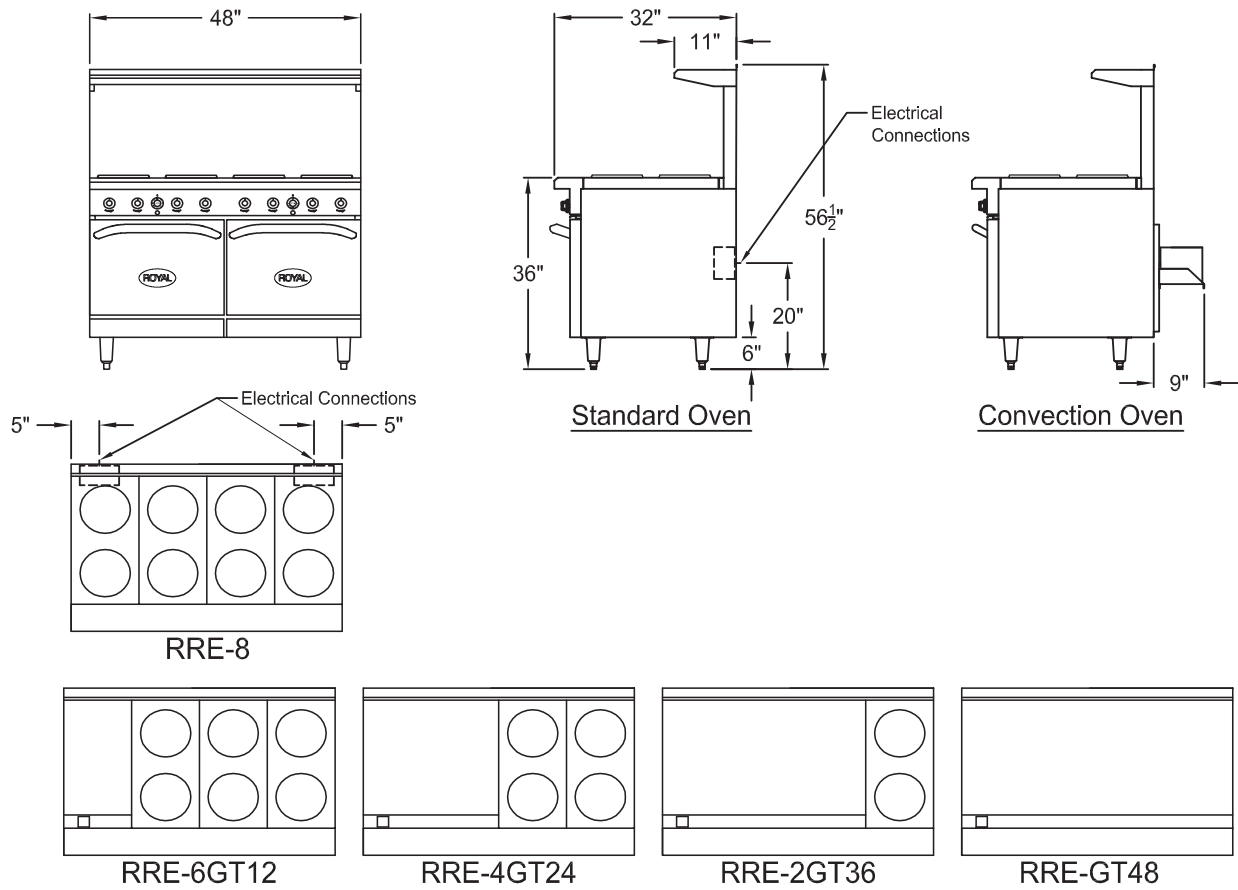
Options and Accessories

- 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

48" Electric Restaurant Range



Model Number	Total KW	Voltage	A M P S				
			1 Phase		3 Phase		
			L1	L3	L1	L2	L3
RRE-8	24	208	120	120	92	76	92
		240	104	104	80	64	80
RRE-6GT12	23.4	208	115	115	88	76	84
		240	100	100	80	68	74
RRE-4GT24	22.8	208	112	112	80	68	80
		240	97	97	72	60	72
RRE-2GT36	22.2	208	109	109	76	68	72
		240	95	95	72	64	66
RRE-GT48	21.6	208	106	106	68	60	68
		240	92	92	64	56	64

48" Electric Range units have two electrical connections.

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