



Item: _____

Quantity: _____

Project: _____

Radiant Broiler Range

Radiant Broiler Range

Models:	<input type="checkbox"/> RR-24RB-120	<input type="checkbox"/> RR-24RB-XB	<input type="checkbox"/> RR-36RB-126
	<input type="checkbox"/> RR-36RB-XB	<input type="checkbox"/> RR-48RB-126	



Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

RR-36RB-126 with optional casters

Standard Features

- Easily removable independent firebox assembly
- Full width, removable stainless steel crumb pan under the broiler for easy cleaning
- Stainless steel sides, front, valve cover and kick plate including backguard
- Stainless steel tubular burners rated at 15,000 BTU/hr each
- Individually adjustable burners provide powerful radiant heat
- Standing pilots for instant safe ignition
- Heavy duty cast iron top grates
- Stainless Steel Oven "U" shaped burner rated at 27,000 BTU/hr for 20" oven
- Stainless Steel Oven "U" shaped burner rated at 35,000 BTU/hr for 26" oven
- Solid welded heavy gauge metal frame
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- Stainless steel tubing for burners and pilots

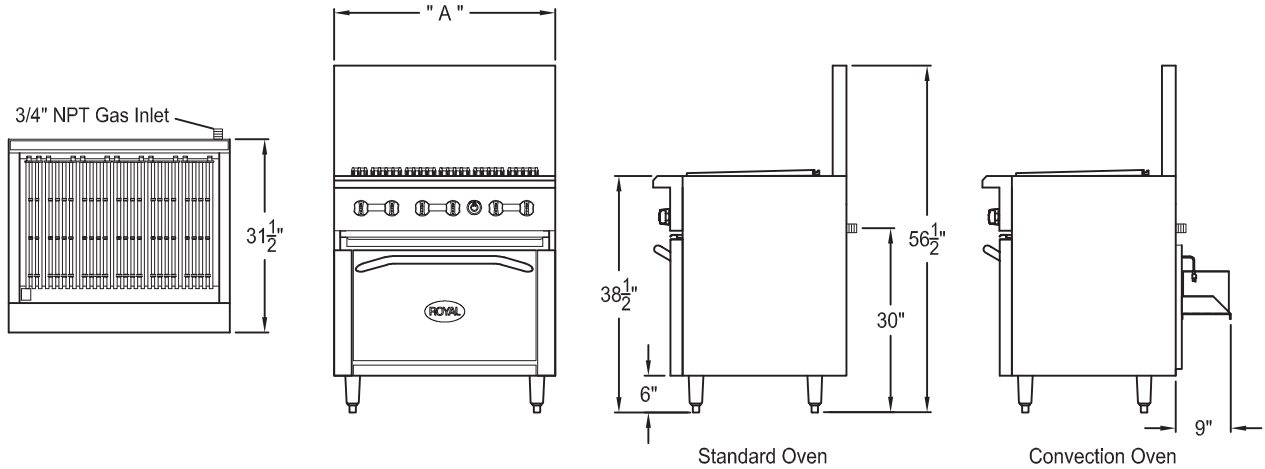
Options and Accessories

- Fish grate
- Diamond grate
- Stainless steel side splash guard, up to 12" high
- 9" deep S/S front landing ledge with or without cutouts
- Extra oven rack
- 6" high S/S stub back in lieu of high back riser
- Convection oven base - add suffix "C" (not available for 24" model)
- Door for open storage area ("-XB" models)
- Shelves for open storage area ("-XB" models)
- 5" swivel casters (set of four - 2 locking)



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

Radiant Broiler Range



Model Number	Width (A)	Radiant Burners	Oven Burners	Total BTU	Ship Weight
RR-24RB-120	24"	4	1 ¹	87,000	515 lbs.
RR-24RB-XB	24"	4	0	60,000	330 lbs.
RR-36RB-126	36"	6	1 ²	125,000	635 lbs.
RR-36RB-XB	36"	6	0	90,000	440 lbs.
RR-48RB-126	48"	8	1 ²	155,000	800 lbs.

Notes:

1. 20" wide oven with burner at 27,000 BTU/hr each ("-120")
2. 26½" wide oven with burner at 35,000 BTU/hr each ("-126")
 - Radiant burners at 15,000 BTU/hr
 - "-XB" is an open storage base
 - Convection Oven with burner at 30,000 BTU/hr - add suffix "C" and deduct 5,000 BTU/hr

Gas Connection:

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

Gas Pressure:

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

Clearances: For installation in non combustible locations only

	Combustible	Non-Combustible
Rear	N/A	0"
Sides	N/A	0"

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