



Item: _____

Quantity: _____

Project: _____

24" Gas Restaurant Range

24" Gas Restaurant Range

Models: RR-4 RR-2G12 RR-G24 RR-4SU RR-2GT12 RR-GT24



RR-4 with optional casters

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Standard Features

- Stainless steel drip tray/grease can
- Accommodates 18" x 26" full sheet pan
- Stainless steel front, sides, valve cover and kick plate including backguard and high shelf
- Stainless Steel oven "U" burner rated at 27,000 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 each
- 12" x 12" cast iron top grates with pilot shield
- 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
- 3/4" thick polished steel griddle plate
- GT Griddle Series - standard with one thermostat per two burners
- SU - step up rear burners

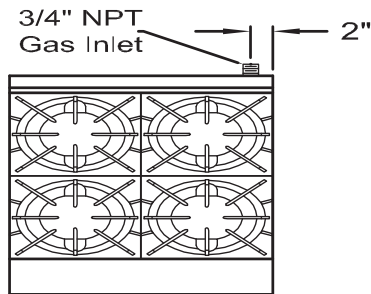
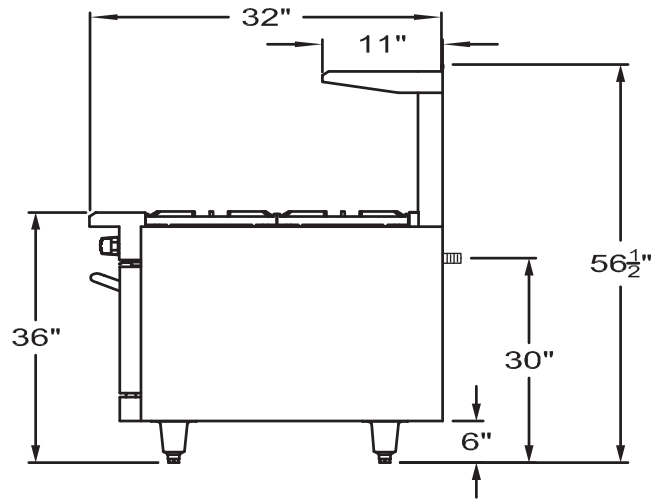
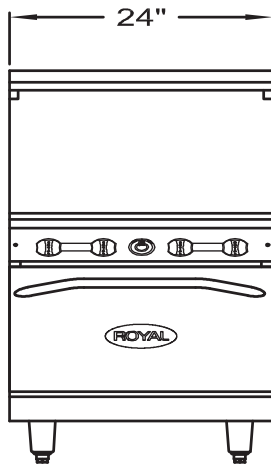
Options and Accessories

- 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)
- 12" hot top section - add suffix "-HT"
- 9" deep S/S 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 four - 2 locking)

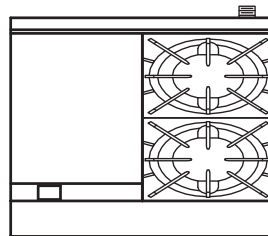


2 YEAR LIMITED, PARTS AND LABOR WARRANTY

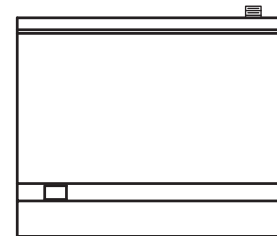
24" Gas Restaurant Range



RR-4



RR-2G12



RR-G24

Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RR-4	4	0	147,000	400 lbs.
RR-2G(T)12	2	1	107,000	420 lbs.
RR-G(T)24	0	2	67,000	440 lbs.
RR-4SU	4	0	147,000	410 lbs.

Notes:

- For no oven (storage base) add suffix "-XB" and deduct 27,000 BTUs.
- Open burners at 30,000 BTU/hr each.
- Griddle Burners: 1 per 12" at 20,000 BTU/hr each.
- Oven burners at 27,000 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:

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

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