



Item: \_\_\_\_\_

Quantity: \_\_\_\_\_

Project: \_\_\_\_\_

## 48" Gas Restaurant Range

Models:	<input type="checkbox"/> RR-8	<input type="checkbox"/> RR-6G12	<input type="checkbox"/> RR-4G24	<input type="checkbox"/> RR-2G36	<input type="checkbox"/> RR-G48	
	<input type="checkbox"/> RR-4RG24	<input type="checkbox"/> RR-8SU	<input type="checkbox"/> RR-6GT12	<input type="checkbox"/> RR-4GT24	<input type="checkbox"/> RR-2GT36	<input type="checkbox"/> RR-GT48



RR-4G24 with optional casters

Gas Type:  Natural  LP

Elevation (if above 2000 ft.): \_\_\_\_\_

### Options and Accessories

- 6" high S/S stub back in lieu of high shelf
- 1" thick griddle plate
- Griddle on the right (Left hand side standard)
- Chrome griddle plate
- Grooved griddle (specify width: \_\_\_\_\_")
- One thermostat per burner (GT Griddle Series)
- One 26½" Convection Oven - add suffix "-126C"  
Cabinet space:  Left  Right
- One standard 20" W Oven - add suffix "-120"  
Cabinet space:  Left  Right
- One standard 26½" W Oven - add suffix "-126"  
Cabinet space:  Left  Right
- 12" hot top section - add suffix "-HT"
- 9" deep S/S landing ledge, with or without sauce pan cutouts
- Additional oven racks
- Open 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)

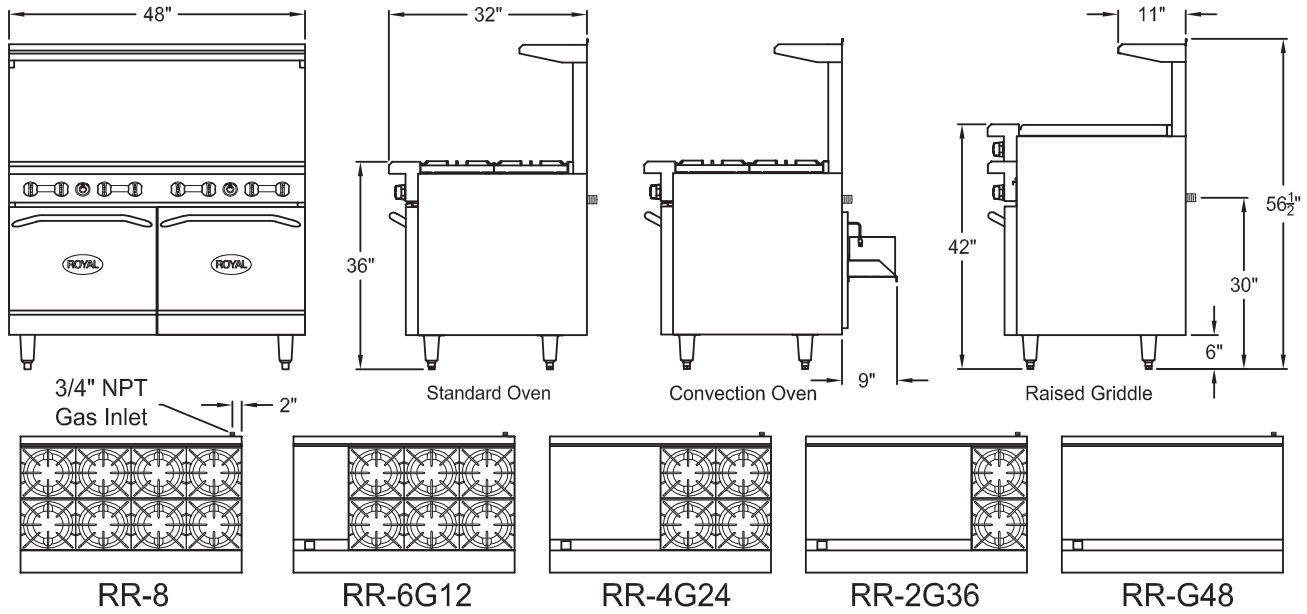
### Standard Features

- Stainless steel drip tray/grease can
- Two 20" wide ovens
- Accommodates 18" x 26" full size 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
- 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
- RG - raised griddle/broiler



**2 YEAR LIMITED, PARTS AND LABOR WARRANTY**

# 48" Gas Restaurant Range



Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RR-8	8	0	294,000	800 lbs.
RR-6G(T)12	6	1	254,000	820 lbs.
RR-4G(T)24	4	2	214,000	830 lbs.
RR-2G(T)36	2	3	174,000	850 lbs.
RR-G(T)48	0	4	134,000	870 lbs.
RR-4RG24	4	2	214,000	910 lbs.
RR-8SU	8	0	294,000	810 lbs.

## Notes:

- For no oven (storage base) add suffix “-XB” and deduct 54,000 BTUs.
- For one 20” oven and open storage add suffix “-120” and deduct 27,000 BTUs.
- For single 26-1/2” standard oven and open storage add suffix “-126” and deduct 19,000 BTUs
- For single 26-1/2” Convection Oven add suffix “-126C” and deduct 24,000 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 each.

## Gas Connection:

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

## Electrical Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps  
Two speed motor (1725/1140 RPM) 1/2 HP.  
Provided with 6’ power cord fitted with a standard three prong grounded plug.

## 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.