



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

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

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

## 60" Gas Restaurant Range

Models:  RR-10    RR-8G12    RR-6G24    RR-4G36    RR-2G48    RR-G60  
 RR-6RG24    RR-8GT12    RR-6GT24    RR-4GT36    RR-2GT48    RR-GT60



RR-6G24 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 right (Left hand side standard)
- Chrome griddle plate
- Grooved griddle (specify width: \_\_\_\_\_")
- One thermostat per burner (GT Griddle Series)
- One standard 26½" W Oven - add suffix "-126"  
Cabinet space:  Left    Right
- Two 26½" Convection Ovens - add suffix "-CC"
- One Convection Oven and one Standard Oven  
Convection oven:  Left    Right
- One 26½" Convection Oven - add suffix "-126C"  
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 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 six - 3 locking)

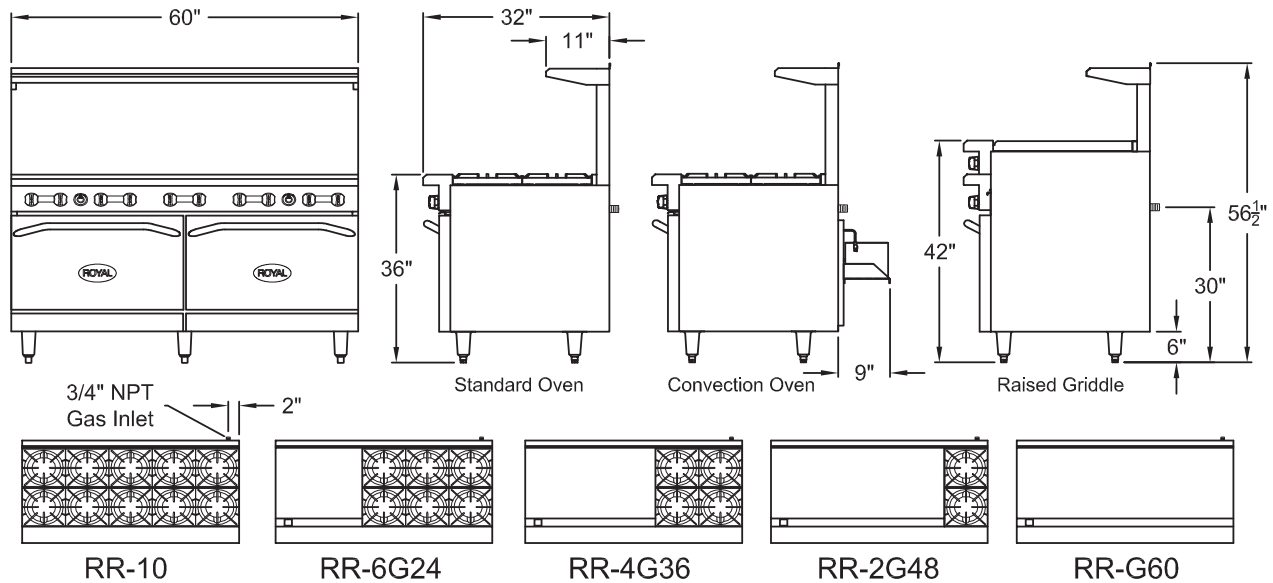
### Standard Features

- Stainless steel drip tray/grease can
- Two 26½" wide ovens
- Stainless steel front, sides, valve cover, and kick plate including backguard and high shelf
- Stainless Steel oven "U" burner rated at 35,000 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
- 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
- RG - raised griddle/broiler



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

# 60" Gas Restaurant Range



Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RR-10	10	0	370,000	1,005 lbs.
RR-8G(T)12	8	1	330,000	1,035 lbs.
RR-6G(T)24	6	2	290,000	1,085 lbs.
RR-4G(T)36	4	3	250,000	1,110 lbs.
RR-2G(T)48	2	4	210,000	1,120 lbs.
RR-G(T)60	0	5	170,000	1,140 lbs.
RR-6RG24	6	2	290,000	1,135 lbs.

## Notes:

- For no oven (storage base) add suffix "-XB" and deduct 70,000 BTUs.
- For single 26-1/2" standard oven and open storage add suffix "-126-XB", deduct 35,000 BTUs.
- For single 26-1/2" Convection Oven and single 26-1/2" standard oven add suffix "-C" and deduct 5,000 BTUs.
- For single 26-1/2" Convection Oven and open storage add suffix "-126C-XB", deduct 35,000 BTUs.
- For double Convection Ovens add suffix "-CC" and deduct 10,000 BTUs.
- Open burners at 30,000 BTU/hr each.
- Griddle Burners: 1 per 12" at 20,000 BTU/hr each.
- Oven burners at 35,000 BTU/hr each.
- For Raised Griddle option, contact factory for specs.

## 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.