

ROYAL

Range of California, Inc.



**MADE
IN USA**

PRICES EFFECTIVE JUNE 1, 2016

RESTAURANT RANGES

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STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kick plate.
- Heavy gauge welded front frame.
- 6" legs with adjustable feet.
- One year parts and labor warranty.

STANDARD OVEN:

- Porcelain finish on contact surfaces.
- Standing pilot with 100% safety shut down.
- "U" Burner rated at 35,000 BTU/hr. (26" oven), 27,000 BTU/hr. (20" oven).
- Insulated oven cavity has one chrome rack with 5 position chrome rack guides.

GRIDDLE:

- Highly polished 3/4" thick griddle plate with 3" wide grease trough.
- 20,000 BTU/hr. steel burner every 12".
- Manual controls standard, thermostatic control is optional.

RAISED GRIDDLE/BROILER:

- Available in 12", 24" and 36" widths.
- 20,000 BTU/hr. steel burner every 12".
- Heavy duty removable chrome rack with 2 position adjustment.
- Full width large removable drip tray.

OPEN BURNERS:

- 2 piece lift off cast iron burner rated at 30,000 BTU/hr.
- Protected standing pilot for each burner.
- 12" x 12" cast iron top grate with double angled slope for efficient heating.

CONVECTION OVEN:

- 2 speed (1725/1140 rpm) 1/2 HP motor. 120V, 50-60 Hz, single phase, 8 amps.
- 6 foot, 3 prong grounded power cord.
- 30,000 BTU/hr. "U" burner with automatic ignition.
- 3 heavy duty chrome racks with 5 position adjustment.
- Cook and Cool option on the switch.
- Thermostat adjustable from 150° to 500° F.
- High and low speed fan switch.

RADIANT BROILER:

- Stainless steel burners rated at 15,000 BTU/hr. located every 6".
- Heavy cast iron radiants.
- Reversible cast iron top grates.

GAS:

Manifold Pressure	5" W.C. for Natural Gas
	10" W.C. for Propane Gas
Manifold Inlet	3/4" NPT male connection.
Pressure regulator	supplied with the appliance to be installed in the field.

**INFORM FACTORY FOR INSTALLATION
ABOVE 2,000 FEET ELEVATION.**

24" RANGE SERIES

(with one 20" wide oven)



Accommodates Full Size Sheet Pan 18" x 26"

RR-4

Shown with optional casters
Crated dimensions: 42" D x 36" H x 26-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-4 (4) Open Burners	147,000	400 lbs.	\$4,095	
RR-2G12 (2) Open Burners 12" Wide Griddle	107,000	420 lbs.	\$5,180	
RR-G24 24" Wide Griddle	67,000	440 lbs.	\$5,275	
RR-4SU (4) Open Burners (2) in rear step up	147,000	410 lbs.	\$5,515	

OPTIONS

Open storage base and no oven (-XB) deduct **\$405**



12" x 12" TOP GRATE

Pilot shield protects Pilot from spills and grease. Easy to see and light the pilot.

Cast Iron Construction for heavy duty use.

Sloping design of cast iron bowl guides any spill away from the burner ports, not allowing clogs. Heat is radiated upward.

36" RANGE SERIES

(with one 26-1/2" wide oven)



RR-6

Shown with optional casters
Crated dimensions: 42" D x 36" H x 38-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-4-36 (4) Open Burners	155,000	580 lbs.	\$5,505	
RR-6 (6) Open Burners	215,000	600 lbs.	\$4,775	
RR-2G24 (2) Open Burners 24" Wide Griddle	135,000	630 lbs.	\$5,640	
RR-4G12 (4) Open Burners 12" Wide Griddle	175,000	620 lbs.	\$5,480	
RR-G36 36" Wide Griddle	95,000	650 lbs.	\$6,050	
RR-4RG12 (4) Open Burners 12" Wide Raised Griddle	175,000	655 lbs.	\$5,850	
RR-6SU (6) Open Burners (3) in rear step up	215,000	610 lbs.	\$6,500	

OPTIONS

Open storage base and no oven (-XB) deduct **\$625**

Convection Oven (-C) add \$3,175

OPEN BURNER

Easy to clean, cast Iron burner heads - removable.

Designed so flame stays under pan or pot and delivers heat where you need it.



For additional range options see page 6

48" RANGE SERIES

(with two 20" wide ovens)



MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-8 (8) Open Burners	294,000	800 lbs.	\$7,955	
RR-6G12 (6) Open Burners 12" Wide Griddle	254,000	820 lbs.	\$9,170	
RR-4G24 (4) Open Burners 24" Wide Griddle	214,000	830 lbs.	\$9,355	
RR-2G36 (2) Open Burners 36" Wide Griddle	174,000	850 lbs.	\$9,750	
RR-G48 48" Wide Griddle	134,000	870 lbs.	\$10,305	
RR-8SU (8) Open Burners (4) in rear step up	294,000	810 lbs.	\$10,265	

RR-4G24

Shown with optional casters
Crated dimensions: 42" D x 36" H x 50-1/2" W

OPTIONS

For single 26-1/2" wide oven (-126) deduct **\$160**
Specify open storage left or right side.

For 26-1/2" wide **convection oven** and open storage base (-126C) add **\$2,775**
Specify open storage left or right side

60" RANGE SERIES

(with two 26-1/2" wide ovens)



MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-10 (10) Open Burners	370,000	1005 lbs.	\$8,300	
RR-8G12 (8) Open Burners 12" Wide Griddle	330,000	1035 lbs.	\$9,915	
RR-6G24 (6) Open Burners 24" Wide Griddle	290,000	1085 lbs.	\$9,460	
RR-4G36 (4) Open Burners 36" Wide Griddle	250,000	1110 lbs.	\$10,080	
RR-2G48 (2) Open Burners 48" Wide Griddle	210,000	1120 lbs.	\$10,145	
RR-G60 60" Wide Griddle	170,000	1140 lbs.	\$11,850	
RR-6RG24 (6) Open Burners 24" Wide Raised Griddle	290,000	1135 lbs.	\$10,110	

RR-6G24

Shown with optional casters
Crated dimensions: 42" D x 36" H x 62-1/2" W

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$625**
Specify oven on the left or right side.

For open storage base and (1) **convection oven** (-126C-XB) add **\$2,775**
Specify **convection oven** on the left or right side.

For (2) 26-1/2" wide **convection ovens** (-CC) add **\$6,350**

For (1) 26-1/2" wide **convection oven** (-C) and (1) standard oven add **\$3,175**
Specify Convection oven on left or right side.

72" RANGE SERIES

(with two 26-1/2" wide ovens)



RR-6G36

Shown with optional casters
Crated dimensions:
42" D x 36" H x 74-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE	TOP VIEW
RR-12 (12) Open Burners	430,000	1206 lbs.	\$10,040	
RR-10G12 (10) Open Burners 12" Wide Griddle	390,000	1030 lbs.	\$11,380	
RR-8G24 (8) Open Burners 24" Wide Griddle	350,000	1200 lbs.	\$11,635	
RR-6G36 (6) Open Burners 36" Wide Griddle	310,000	1230 lbs.	\$11,820	
RR-4G48 (4) Open Burners 48" Wide Griddle	270,000	1255 lbs.	\$12,860	
RR-2G60 (2) Open Burners 60" Wide Griddle	230,000	1280 lbs.	\$14,825	
RR-G72 72" Wide Griddle	190,000	1350 lbs.	\$16,105	

OPTIONS

For open storage base with (1) standard oven (-126-XB) deduct **\$625**. Specify oven on the left or right side.

For open storage base and (1) **Convection Oven** (-C-XB) add **\$2,775**. Specify **Convection Oven** on the left or right side.

For (2) 26-1/2" wide **Convection ovens** (-CC) add **\$6,350**.

For (1) 26-1/2" **Convection Oven** (-C) and (1) standard oven add **\$3,175**. Specify **Convection Oven** on the left or right side.



For additional range options see page 6

CUSTOM COMBINATION RANGES



PRICE CALCULATION:

Add the base price from the table on the left and the appropriate pricing or the selected options from table below. Base size must be equal to the sum of the option widths selected. Contact factory for shipping weight of unit with selected options.



BASE SIZES	BASE PRICE
Range 24"	\$3,150
Range 36"	\$3,615
Range 48"	\$6,345
Range 60"	\$6,875
Range 72"	\$8,185

RR-G24-4-24RB with RSB-48

Shown with optional casters and landing ledge with sauce pans.

BASE CONFIGURATION OPTIONS

For 24" Base, open storage base, no oven (-XB), deduct **\$400**

For 36" Base, open storage base, no oven (-XB), deduct **\$625**

For 36" Base, **Convection Oven** base (-C), add **\$3175**

For 48" Base, (2) 20" wide ovens (-220), is standard.

For 48" Base, (1) 20" oven (-120-XB), deduct **\$400**

For 48" Base, (1) 26-1/2" oven (-126), deduct **\$160**
Specify oven on the left or right side

For 48" Base, (1) 26-1/2" **Convection Oven** add **\$2,775**
Specify oven on the left or right side

For 60" / 72" Base (2) 26-1/2 wide Standard Ovens is standard

For 60" / 72" Base (1) Standard Oven (-126-XB), deduct **\$625**
Specify oven on the left or right side

For 60" / 72" Base (1) 26-1/2 wide Standard Oven, and (1) 26-1/2 wide **Convection Oven** (-C) add **\$3,175**
Specify Convection oven on the left or right side.

For 60" / 72" Base with (2) 26-1/2" wide **Convection Ovens** (-CC), add **\$6,350**

***Note: On 60" Wide Base, Convection cannot be placed under Radiant Broiler Top Section.**

SECTION OPTION	12"	24"	36"	48"
OPEN BURNER	\$1,200	\$1,830	\$2,485	\$3,335
GRIDDLE	\$1,760	\$2,380	\$3,175	\$4,135
CHROME GRIDDLE	\$2,970	\$4,825	\$6,850	\$9,045
RADIANT BROILER	\$2,635	\$3,550	\$4,810	\$6,045
HOT TOP	\$1,730	\$2,335	\$3,120	\$4,075

CUSTOM RANGE SECTION DESIGNATIONS FOR MODEL NUMBER

OPEN BURNERS		RADIANT BROILER	
12" (2 burners)	-2	12"	-12RB
24" (4 burners)	-4	24"	-24RB
36" (6 burners)	-6	36"	-36RB
48" (8 burners)	-8	48"	-48RB
GRIDDLE		HOT TOP	
12"	-G12	12"	-1HT
24"	-G24	24"	-2HT
36"	-G36	36"	-3HT
48"	-G48	48"	-4HT

RADIANT RANGE SERIES



RR-36RB-126

Shown with optional casters and 6" stub back
 Crated dimensions: 42" D x 42-1/2" H x Width + 2-1/2"

High shelf not recommended with broiler tops.
 18" riser without shelf is standard.
 Convection Oven 26 1/2" (-C) add \$3,175



MODEL	BTU	SHIP WT.	LIST PRICE
RR-24RB-120 Radiant Broiler, 24" Wide (1) 20" Wide Oven	87,000	515 lbs.	\$8,105
RR-24RB-XB Radiant Broiler, 24" Wide Storage Base	60,000	330 lbs.	\$7,700
RR-36RB-126 Radiant Broiler, 36" Wide (1) 26-1/2" Wide Oven	125,000	635 lbs.	\$8,910
RR-36RB-XB Radiant Broiler, 36" Wide Storage Base	90,000	440 lbs.	\$8,505
RR-48RB-126 Radiant Broiler, 48" Wide. (1) 26-1/2" Wide Oven	155,000	800 lbs.	\$12,295



RR-12SPR

Shown with optional casters
 Crated dimensions:
 42" D x 36" H x Width
 + 2-1/2"

RANGE MATCH SPREADER SERIES

MODEL	SHIP WT.	LIST PRICE
RR-12SPR 12" wide, Stainless Steel Work Surface Spreader	150 lbs.	\$940
RR-18SPR 18" wide, Stainless Steel Work Surface Spreader	160 lbs.	\$1,060
RR-24SPR 24" wide, Stainless Steel Work Surface Spreader	195 lbs.	\$1,365
RR-36SPR 36" wide, Stainless Steel Work Surface Spreader	210 lbs.	\$1,655

All Welded and Polished Edges



SINGLE DECK AND DOUBLE DECK OVENS



DOUBLE DECK OVENS

Crated dimensions: 39" D x 62" H x 38-1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE
RR-36-DS	70,000	373 lbs.	\$8,765
RR-36-DS-C	65,000	390 lbs.	\$11,925
RR-36-DS-CC	60,000	405 lbs.	\$15,090

SINGLE DECK OVENS

Crated dimensions : 39" D x 29" H x 38 1/2" W

MODEL	BTU	SHIP WT.	LIST PRICE
RR-36-LB	35,000	185 lbs.	\$4,390
RR-36-LB-C	30,000	205 lbs.	\$7,550



RANGE OPTIONS/ACCESSORIES

BURNER HEADS:

Saute **\$120**

Wok **\$120**

WOK RING:

Stainless Steel 10" dia **\$260**

SWIVEL CASTERS:

Set of 4 (2 locking) **\$260**

Set of 6 (3 locking) **\$390**

OVEN RACKS:

20" Oven **\$130**

26" Oven **\$130**

STORAGE CABINET:

Deduct for in lieu of 20" Oven **\$405**

Deduct for in lieu of 26" Oven **\$625**

Add for 12" or 18" Door (each) **\$290**

Add for 2 Doors (36" unit) **\$520**, (48" unit) **\$780**

Add for Stainless Steel Shelf (each 12" section) **\$290**

HOT TOP (replaces 12" section of griddle) N/C

6" Stainless Steel splash guard to separate open burners and griddle or radiant broiler sections **\$360**

THERMOSTATIC GRIDDLE CONTROL: (3/4" thick plate)

12" Griddle (1 Thermostat 1 Burner) **\$725**

24" Griddle (1 Thermostat 2 Burners) **\$725**

36" Griddle (2 Thermostats 3 Burners) **\$1075**

48" Griddle (2 Thermostats 4 Burners) **\$1075**

60" Griddle (3 Thermostats 5 Burners) **\$2225**

72" Griddle (3 Thermostats 6 Burners) **\$2225**

Additional thermostats (other than specified above) each **\$465**

1" Thick Griddle Plate

12" Griddle **\$340**

24" Griddle **\$400**

36" Griddle **\$465**

48" Griddle **\$560**

60" Griddle **\$605**

72" Griddle **\$650**

Griddle is standard on the left, please specify if to be on the right.

Grooved Griddle **\$905** per 12" section.

Griddle in middle of range **\$625**

Shut-off Valve in manifold **\$485**

Piezo Ignitor Manual Spark Ignition **\$330 + \$130** for every 12" Section

QUICK DISCONNECT (Flex hose with restraining device), 3/4" x 48" long **\$610**

6" STUB BACK in lieu of high riser N/C

6" STUB BACK for Raised Griddle range, add **\$200** per 12" section.

CONVECTION OVEN Base (26" Oven) Add **\$3175** each.

Range Mount Kit (to mount RSB/RCM on Range) **\$235**

S/S work surface in lieu of 2OB, add **\$470** per 12" section.

8" deep S/S front landing ledge add **\$180** per 12" section.

Cut out for Sauce Pan add **\$75** each cut out

SALAMANDER BROILERS

STANDARD FEATURES

- Cool touch handle with easy vertical adjustment, multiple positions.
- Infrared Burners with dual controls and standing pilots for instant intense heat.
- Heavy duty racks on a smooth roller guide mechanism.
- Can be wall or range mounted.



RSB-36

Crated Dimensions: 25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSB-24	1	17,500	17-3/4"	24"	160 lbs.	\$3,055
RSB-36	2	35,000	17-3/4"	36"	210 lbs.	\$3,935
RSB-48	2	40,000	17-3/4"	48"	252 lbs.	\$5,225

OPTIONS

- Options: Range Mount Kit **\$235**
- 3/4" Gas Connection from range to RSB, **\$495**
- Wall Mount kit **\$235**



CHEESEMELTER BROILERS

STANDARD FEATURES

- Stainless Steel front and sides. Infrared Burner for instant intense heat.
- Standing pilot(s) for rapid and safe ignition.
- Can be wall or range mounted.



RCM-36

Crated Dimensions: 25" D x 23" High x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCM-24	1	20,000	17-3/4"	24"	105 lbs.	\$2,415
RCM-36	1	35,000	17-3/4"	36"	165 lbs.	\$3,295
RCM-48	2	40,000	17-3/4"	48"	210 lbs.	\$4,005
RCM-60	2	55,000	17-3/4"	60"	275 lbs.	\$5,020
RCM-72	2	70,000	17-3/4"	72"	335 lbs.	\$6,015

OPTIONS

- Range Mount kit **\$235**
- 3/4" Gas Connection from range to RCM, **\$475**
- Wall Mount kit **\$235**



ELECTRIC RANGES SPECIFICATIONS

STANDARD FEATURES:

- Stainless Steel front, sides, landing ledge, backguard, shelf, valve cover and kickplate
- Heavy gauge welded front frame
- 6" legs with adjustable feet
- One year parts and labor warranty

TOP ELEMENTS

- 2 KW solid 9" round element for even and faster heat up
- Sealed element for easy maintenance
- Heavy Stainless Steel mounting panels
- Crumb tray for easy cleanup of spills
- Infinite switch for variable heat control

GRIDDLE

- 3/4" highly polished griddle with 3" wide trough
- 3.4 KW element for even heat
- Thermostatic control every 12"
- Large capacity grease can

OVEN

- 26 1/2" oven with porcelain sides, back, bottom and door liner
- 4 KW bake element and 1 KW broiler element working in conjunction for fast and even bake
- 5 position chrome rack guide with one chrome rack standard
- Insulated oven cavity including bottom for max efficiency

Electrical: 208V or 240V, 1 ph or 3 ph

**For availability and pricing
on other sizes and models
please call the factory
1-800-769-2414**



RRE-6

Shown with optional casters
Crated dimensions: 42" D x 36" H x 38-1/2" W

480V - Addl. **\$700**

36" RANGE SERIES

(with one 26-1/2" wide oven)

MODEL	TOTAL KW	SHIP WT.	LIST PRICE	TOP VIEW
RRE-6 (6) Top Elements	17 KW	600 lbs.	\$8,340	
RRE-2GT24 (2) Top Elements 24" Wide Griddle	15.8 KW	630 lbs.	\$9,870	
RRE-4GT12 (4) Top Elements 12" Wide Griddle	16.2 KW	620 lbs.	\$9,765	
RRE-GT36 36" Wide Griddle	15.2 KW	650 lbs.	\$10,040	



RRE-6GT24

Shown with optional casters
Crated dimensions: 42" D x 36" H x 62-1/2" W

OPTIONS For open storage base with (1) standard oven (-126-XB) deduct **\$625**
Specify oven on the left or right side.

For additional range options see page 6

480V Addl. **\$1,400**

60" RANGE SERIES

(with two 26-1/2" wide ovens)

MODEL	TOTAL KW	SHIP WT.	LIST PRICE	TOP VIEW
RRE-10 (10) Top Elements	30 KW	1005 lbs.	\$13,800	
RRE-8GT12 (8) Top Elements 12" Wide Griddle	29.4 KW	1035 lbs.	\$14,250	
RRE-6GT24 (6) Top Elements 24" Wide Griddle	28.8 KW	1085 lbs.	\$13,600	
RRE-4GT36 (4) Top Elements 36" Wide Griddle	28.2 KW	1110 lbs.	\$14,720	



HEAVY DUTY HOT PLATES



RHPE-36-6



MODEL	ELEMENTS	KW	D	W	SHIP WT.	LIST PRICE
RHPE-12-1	1	2	16"	12"	60 lbs.	\$2,340
RHPE-12-2	2	4	30-1/2"	12"	95 lbs.	\$2,810
RHPE-24-4	4	8	30-1/2"	24"	155 lbs.	\$4,130
RHPE-36-6	6	12	30-1/2"	36"	215 lbs.	\$5,220



RTGE-36

STANDARD FEATURES

- 3/4" thick highly polished steel plate.
- Griddle cooking surface depth 21"
- S/S grease trough, 4" spatula width.
- 1-1/2 gallon capacity S/S grease can.
- 4" legs are standard.



HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	ELEMENTS	KW	D	W	SHIP WT.	LIST PRICE
RTGE-12	1	3.4	27-1/2"	12"	140 lbs.	\$3,150
RTGE-24	2	6.8	27-1/2"	24"	210 lbs.	\$4,100
RTGE-36	3	10.2	27-1/2"	36"	290 lbs.	\$5,540

HIGH EFFICIENCY DEEP FAT FRYERS

STANDARD FEATURES

- 45-50 lb capacity stainless steel tank assembly
- All stainless steel cabinet
- Innovative heat exchanger assembly transfers maximum heat to the oil
- 3 tube heat entry with easily removable diffusers reduces thermal stress
- Automatic pilot ignition with 100% safety
- High efficiency in-shot burners rated at 33,000 BTU/hr each
- Extremely low exhaust flue temperatures
- Twin fry baskets with plastic coated handles for ease of handling

- 1 1/4" full port drain valve
- 6" heavy duty adjustable legs
- EM - Electro mechanical thermostat (200 - 400° F)
- DM - Solid state control with temperature readout
- CM - 10 product computer control with individual programming capabilities for temperature and compensating time
- Five year limited (prorated) warranty on S/S tank
- One year limited warranty, parts and labor



RHEF-45-CM



RHEF-45-DM



RHEF-45-EM

All shown with optional casters

Crated Dimensions: 35-1/2" D x 42" H x Width + 2-1/2"

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
RHEF-45-CM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$11,650
RHEF-45-DM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$9,830
RHEF-45-EM	3	99,000	45 lbs.	33-1/2"	15"	240 lbs.	\$8,610

OPTIONS

- Stainless steel tank cover **\$300**
- Stainless steel side splash guard **\$290**
- Stainless steel joiner strip **\$130**

- 48" quick disconnect and restraining cable **\$610**
- 5" swivel casters (set of four - 2 locking) **\$260**



DEEP FAT FRYERS

STANDARD FEATURES

- High quality heavy gauge Stainless Steel Tank.
- Cast Iron burners (tube design) engineered for maximum efficiency.
- Flame stays within the tube to heat the oil instead of escaping out the flue, wasting energy.
- No additional flue assembly in the field, ready to install.
- Open base construction provides better airflow allowing gas to burn cleaner for better combustion.
- Designed so that baskets of food product sit lower in cooking oil. More product cooked equates to more profit!
- Tube fired design (RFT Models) has faster recovery for high volume cooking.



RFT-50



RFT-60



RFT-75

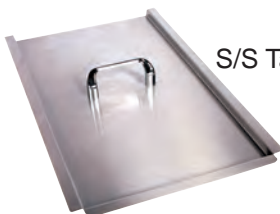
All shown with optional casters
 Crated Dimensions: D + 2 x 42" H x Width + 2-1/2"

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
RFT-50	(3) 38,000 BTU	114,000	50 lbs.	30-1/2"	15-1/2"	210 lbs.	\$4,830
RFT-60	(4) 38,000 BTU	152,000	60 lbs.	30-1/2"	19-1/2"	275 lbs.	\$5,260
RFT-75	(4) 38,000 BTU	152,000	75 lbs.	34-1/2"	19-1/2"	350 lbs.	\$5,575

OPTIONS

- S/S Casters, 2 locking, 2 non-locking **\$260**
- Stainless Steel Tank Cover **\$300**
- Joiner Strip **\$130**
- S/S Splash Guard, 8" High) **\$290**
- Quick Disconnect (Flex hose with restraining device), 3/4" x 4' long **\$610**

- Twin Fryer Basket for RCF-25, RFT-50, RFT-25, RFT-60 **\$140**
- Twin Fryer Basket for RFT-75 **\$210**
- Full Size Fryer Basket for RCF-25 & RFT-50 **\$235**



S/S Tank Cover



DEEP FAT FRYERS, DRAIN STATION

STANDARD FEATURES

- High quality heavy gauge Stainless Steel Tank.
- Flame stays within the tube to heat the oil instead of escaping out the flue, wasting energy.
- No additional flue assembly in the field, ready to install.
- Designed so that baskets of food product sit lower in cooking oil. More product cooked equates to more profit!



RFT-25



RFT-DS

Heat lamp optional



RCF-25

All shown with optional casters

Crated Dimensions: D + 2 x 42" H x Width + 2-1/2"

MODEL	BURNERS	BTU	OIL CAPACITY	D	W	SHIP WT.	LIST PRICE
RFT-25	Add-on-Fryer, 1/2 size S/S frypot (2) 38,000 BTU	76,000	25 lbs.	30-1/2"	7-7/8"	115 lbs.	\$3,410
RFT-2525	Add-on-Fryer, Split S/S frypot (4) 38,000 BTU	152,000	25/25 lbs.	30-1/2"	15-1/2"	230 lbs.	\$6,660

COUNTER MODEL	BURNERS	BTU	OIL CAPACITY	D	H	W	SHIP WT.	LIST PRICE
RCF-25	(3) 18,000 BTU	54,000	25 lbs.	29-3/4"	14"	15-1/2"	80 lbs.	\$3,740

DRAIN STATION	D	W	SHIP WT.	LIST PRICE
RFT-DS	30-1/2"	15-1/2"	130 lbs.	\$2,665

OPTIONS

- S/S Casters, 2 locking, 2 non-locking **\$260**
- Stainless Steel Tank Cover **\$300**
- Joiner Strip **\$130**
- S/S Splash Guard, 8" High **\$290**
- Optional Heat Lamp for Dump Station **\$825**

- Twin Fryer Basket for RCF-25, RFT-50, RFT-25 **\$140**
- Full Size Fryer Basket for RCF-25 & RFT-50 **\$235**



ELECTRIC CONVECTION OVENS

STANDARD FEATURES

Air deflectors strategically placed around the blower for efficient air circulation.

5 Chrome plated racks with 11 rack positions.

Can Stack two ovens.

Bakery depth accommodates full size sheet pans front to back, side to side.

Standard depth accommodates full size sheet pans side to side.

3 heating elements per oven

Standard depth - 9 KW

Bakery depth - 12 KW



RECO-2



RECO-1



Shown with optional casters
Crated dimensions:
D+2" x 72"H x 36" W

Shown with optional casters
Crated dimensions:
D+2" x 38" H x 36" W

MODEL STANDARD DEPTH	VOLTAGE	TOTAL KW	D	W	SHIP WT.	LIST PRICE
RECO-1 Single Deck	208 / 240	9	40-1/2"	34"	495 lbs.	\$7,340
RECO-2 Double Deck	208 / 240	18	40-1/2"	34"	940 lbs.	\$14,675
RECO-6K-1 Single Deck	208 / 240	6	40-1/2"	34"	495 lbs.	\$7,340
RECO-6K-2 Double Deck	208 / 240	12	40-1/2"	34"	940 lbs.	\$14,675

MODEL BAKERY DEPTH	VOLTAGE	TOTAL KW	D	W	SHIP WT.	LIST PRICE
RECOD-1 Single Deck	208 / 240	12	44-1/2"	34"	535 lbs.	\$9,960
RECOD-2 Double Deck	208 / 240	24	44-1/2"	34"	1,020 lbs.	\$19,920

OPTIONS	PRICE	DESCRIPTION	PRICE
Stainless Steel Bottom Shelf, Standard Depth	\$465	Oven Rack, Standard Depth (5 are included as standard) each	\$160
Stainless Steel Bottom Shelf, Bakery Depth	\$560	Oven Rack, Bakery Depth (5 are included as standard) each	\$170
Pan Rack, Standard Depth	\$420	Glass View Door for Left Side (Right side is standard)	\$1,260
Pan Rack, Bakery Depth	\$500	Water Injection Upcharge	\$1,690
Stacking Kit for (2) ovens, Includes 6" Legs or Casters	\$365	480V Upcharge	\$1,250
Heavy Duty Casters, set of 4 (2 locking, 2 non locking) specify for single or double deck oven	\$290		

Two Speed Motor (1725/1140 RPM) 1/2 HP Rating - Voltage and Line AMPS

208V,	1 ph,	9KW (12KW)	45 (60) AMPS
208V,	3 ph,	9KW (12KW)	26, 25, 25 (35, 34, 34) AMPS
240V,	1 ph,	9KW (12KW)	39 (50) AMPS
240V,	3 ph,	9KW (12KW)	23, 22, 22 (30, 29, 29) AMPS
480V,	3 ph,	9KW (12KW)	12, 11, 11 (16, 15, 15) AMPS



GAS CONVECTION OVENS

STANDARD FEATURES



RCOS-2

Shown with optional casters
Crated dimensions:
D+2" x 72"H x 40" W

Air deflectors strategically placed around the blower for efficient air circulation.

5 Chrome plated racks with 11 rack positions.

Can Stack two ovens. Unique design requires NO additional flue extensions, easy installation.

Bakery depth accommodates full size sheet pans front to back, side to side.

Standard depth accommodates full size sheet pans side to side.

70,000 BTU in the standard depth oven and 80,000 BTU in the bakery depth oven, designed for rapid heat up and recovery.



RCOS-1

Shown with optional casters, pan racks and pans
Crated dimensions: D+2" x 38" H x 40" W

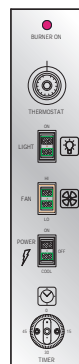
MODEL STANDARD DEPTH	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCOS-1 Single Deck	2	70,000	40-1/2"	38"	520 lbs.	\$7,570
RCOS-2 Double Deck	4	140,000	40-1/2"	38"	1,005 lbs.	\$15,135

MODEL BAKERY DEPTH	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCOD-1 Single Deck	2	80,000	44-1/2"	38"	600 lbs.	\$10,310
RCOD-2 Double Deck	4	160,000	44-1/2"	38"	1,185 lbs.	\$20,615

OPTIONS

Stainless Steel Bottom Shelf, Standard Depth	\$465
Stainless Steel Bottom Shelf, Bakery Depth	\$560
Pan Rack, Standard Depth	\$420
Pan Rack, Bakery Depth	\$500
Stacking Kit for (2) ovens, Includes 6" Legs or Casters	\$365
Direct Connect Vent (1) oven	\$385
Direct Connect Vent (2) ovens	\$735
Heavy Duty Casters, set of 4 (2 locking, 2 non locking) specify for single or double deck oven	\$290
Oven Rack, Standard Depth (5 are included as standard) each	\$160
Oven Rack, Bakery Depth (5 are included as standard) each	\$170
Glass View Door for Left Side (Right side is standard)	\$1,260

Single Point Gas Connection for Stacked RCO	\$465
208/240 Volt Conversion, Upcharge (Gas Oven)	\$625
Water Injection Upcharge	\$1,690



- Temperature Control 150°F to 500°F
- On/Off Light Switch
- 2 Speed Fan Switch
- Oven On/Off, Cool Down Control
- Manual Timer, 1 hour buzzer



Intertek



Intertek



**RMG-36****STANDARD FEATURES**

- 3/4" thick highly polished steel plate.
- "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12".
- 20,000 BTU for the snack series evenly spaced every 12".
- Griddle cooking surface depth 24" for the heavy duty series, 18" for the snack series.
- S/S grease trough, 4" spatula width.
- 1-1/2 gallon capacity S/S grease can.
- 4" legs are standard.

**HEAVY DUTY MANUAL GRIDDLES**

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RMG-12	1	30,000	32-1/2"	12"	140 lbs.	\$1,605
RMG-18	1	30,000	32-1/2"	18"	165 lbs.	\$1,940
RMG-24	2	60,000	32-1/2"	24"	210 lbs.	\$2,205
RMG-36	3	90,000	32-1/2"	36"	290 lbs.	\$2,895
RMG-48	4	120,000	32-1/2"	48"	370 lbs.	\$3,865
RMG-60	5	150,000	32-1/2"	60"	460 lbs.	\$4,755
RMG-72	6	180,000	32-1/2"	72"	540 lbs.	\$5,735

Crated dimensions: 34" D x 14" H x Width + 2-1/2"

HEAVY DUTY SNACK MANUAL GRIDDLES

Compact (26-1/4") depth design gives greater versatility for tight kitchen spaces. 3/4" thick plate.

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSMG-12	1	20,000	26-1/2"	12"	120 lbs.	\$1,345
RSMG-18	1	20,000	26-1/2"	18"	142 lbs.	\$1,615
RSMG-24	2	40,000	26-1/2"	24"	175 lbs.	\$1,945
RSMG-36	3	60,000	26-1/2"	36"	240 lbs.	\$2,375
RSMG-48	4	80,000	26-1/2"	48"	305 lbs.	\$3,210
RSMG-60	5	100,000	26-1/2"	60"	380 lbs.	\$3,995

Crated Dimensions: 28" D x 14" H x Width + 2-1/2"

OPTIONS

- For 1" plate add **10%** AND "-1" to model number
- For grooved griddle add **\$905** per 12" w section
- For S/S Splash to separate foods, add **\$575**
- For Chrome Griddle add **\$1,245** per 12" w section



STANDARD FEATURES

1" thick, highly polished steel plate. (RTG)
 One thermostat per burner is standard.
 "U" shaped burners rated at 30,000 BTU for the Heavy Duty line, evenly spaced every 12"
 20,000 BTU for the snack series, evenly spaced every 12".
 Griddle cooking surface depth 24" for Heavy Duty Series 18" for Snack Series.
 S/S grease trough, 4" spatula width.
 1-1/2 gallon capacity S/S grease can. 72" wide model, 2 S/S grease cans are standard.
 4" legs are standard.



RTG-36



HEAVY DUTY THERMOSTATIC GRIDDLES

MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RTG-12	1	1	30,000	32-1/2"	12"	145 lbs.	\$2,450
RTG-18	1	1	30,000	32-1/2"	18"	170 lbs.	\$3,195
RTG-24	2	2	60,000	32-1/2"	24"	215 lbs.	\$3,540
RTG-36	3	3	90,000	32-1/2"	36"	300 lbs.	\$4,570
RTG-48	4	4	120,000	32-1/2"	48"	350 lbs.	\$5,830
RTG-60	5	5	150,000	32-1/2"	60"	640 lbs.	\$7,860
RTG-72	6	6	180,000	32-1/2"	72"	745 lbs.	\$9,680

OPTIONS

For grooved griddle, add **\$905** for each 12" w section.
 For 2 Open Burners (-2OB) add **\$1,260**.
 For Chrome Griddle top add **\$1,245** per 12" w section

Crated dimensions: 36" D x 14" H x Width + 2-1/2"

HEAVY DUTY SNACK THERMOSTATIC GRIDDLES

Compact (26-1/2") depth design gives greater versatility for tight kitchen space. 3/4" thick plate.

MODEL	THERMOSTATS	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSTG-12	1	1	20,000	26-1/2"	12"	125 lbs.	\$1,840
RSTG-18	1	1	20,000	26-1/2"	18"	148 lbs.	\$2,415
RSTG-24	2	2	40,000	26-1/2"	24"	180 lbs.	\$2,815
RSTG-36	3	3	60,000	26-1/2"	36"	250 lbs.	\$3,625
RSTG-48	4	4	80,000	26-1/2"	48"	315 lbs.	\$4,510

OPTIONS

For grooved griddle, add **\$905** for each 12" w section.
 For 1" plate add **10%** and -1 to model number.

Crated Dimensions: 31" D x 14" High x Width + 2-1/2"



HEAVY DUTY SNAP ACTION GRIDDLES



RSAC-36

STANDARD FEATURES

- 1" thick highly polished cooking Surface.
- "U" shaped burners every 12" rated at 30,000 BTU / hr each.
- Solid State control with sensor embedded in the plate.
- Safety pilot with electronic ignition.
- Aeration panels for added efficiency.

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSAC-24	2	60,000	32-1/4"	24"	215 lbs.	\$4,830
RSAC-36	3	90,000	32-1/4"	36"	300 lbs.	\$6,480
RSAC-48	4	120,000	32-1/4"	48"	350 lbs.	\$8,180
RSAC-60	5	150,000	32-1/4"	60"	640 lbs.	\$9,815
RSAC-72	6	180,000	32-1/4"	72"	745 lbs.	\$11,335

OPTIONS

For Chrome Griddle
add **\$1,245** per 12" w section

Crated Dimensions: 34" D x 17" H x Width + 2-1/2"



COMBINATION MANUAL GRIDDLE / OPEN BURNERS



STANDARD FEATURES

- Combination unit combines griddle with open burners.
- Manual Griddle has 3/4" thick, highly polished steel plate.
- "U" shaped burners evenly spaced every 12" for even heat distribution.
- Burners are 30,000 BTU each
- S/S grease trough 4" spatula width.
- 1-1/2 gallon capacity S/S grease can is standard.
- Griddle cooking surface depth 24"

RMG-240B2



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RMG-120B2	(2) OB / (1) G	90,000	32-1/2"	24"	295 lbs.	\$2,370
RMG-240B2	(2) OB / (2) G	120,000	32-1/2"	36"	405 lbs.	\$3,075
RMG-240B4	(4) OB / (2) G	180,000	32-1/2"	48"	465 lbs.	\$3,705
RMG-360B2	(2) OB / (3) G	150,000	32-1/2"	48"	535 lbs.	\$3,600
RMG-360B4	(4) OB / (3) G	210,000	32-1/2"	60"	595 lbs.	\$4,330
RMG-480B2	(2) OB / (4) G	180,000	32-1/2"	60"	695 lbs.	\$4,590
RMG-480B4	(4) OB / (4) G	240,000	32-1/2"	72"	864 lbs.	\$5,360

OPTIONS

For grooved griddle, add **\$905** for each 12" w section.
For 1" plate add **10%** and -1 to model number.

Sauté or Wok Burner Head **\$120.**
S/S Wok Ring **\$260.**

Crated dimensions: 34" D x 14" H x Width + 2-1/2"

HEAVY DUTY HOT PLATES / STEP UP HOT PLATES



RHP-36-6



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RHP-12-1	1	30,000	16"	12"	60 lbs.	\$910
RHP-12-2	2	60,000	30-1/2"	12"	95 lbs.	\$1,145
RHP-24-2	2	60,000	16"	24"	95 lbs.	\$1,275
RHP-24-4	4	120,000	30-1/2"	24"	155 lbs.	\$1,595
RHP-36-6	6	180,000	30-1/2"	36"	215 lbs.	\$2,225
RHP-48-8	8	240,000	30-1/2"	48"	275 lbs.	\$2,910



RHP-24-4SU

*Step up models with rear burners 4" higher than the front

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RHP-12-2SU	2	60,000	30-1/2"	12"	95 lbs.	\$1,600
RHP-24-4SU	4	120,000	30-1/2"	24"	155 lbs.	\$2,290
RHP-36-6SU	6	180,000	30-1/2"	36"	215 lbs.	\$3,185
RHP-48-8SU	8	240,000	30-1/2"	48"	280 lbs.	\$4,165

STANDARD FEATURES

30,000 BTU cast iron non-clogging lift-off removable burner heads
Burns even flame pattern for exceptional heat distribution
12" x 12" heavy duty cast iron top grates with unique bowl design

Heavy Duty Stainless Steel front, sides and plate ledges
Each burner has a standing pilot for immediate ignition
4" legs are standard.

OPTIONS Sauté or Wok Burner Head **\$120** S/S Wok Ring **\$260** Crated dimensions: D +3" x 15" H x W+ 2-1/2"
Add 4" to Height for Step Up.

STOCK POT AND WOK RANGES

STANDARD FEATURES

- S/S Front and Sides
- Heavy Duty 3 Ring Burners rated at 90,000 BTU/hr. total (RSP series)
- Powerful Jet Burners rated at 125,000 BTU/hr (RMJ / RSPJ series)
- Heavy duty cast iron top grates (RSP series)
- Heavy gauge steel tops and cylinders (RMJ series)



RSP-18



RMJ-15

Crated dimensions:
D + 3" x H + 4" x W + 2-1/2"



Jet Burner



3-Ring Burner

MODEL	BURNERS	BTU	D	H	W	SHIP WT.	LIST PRICE
RSP-18-18	(1) 3 Ring	90,000	21"	18"	18"	105 lbs.	\$1,540
RSP-18	(1) 3 Ring	90,000	21"	24"	18"	110 lbs.	\$1,540
RSP-18-36	(1) 3 Ring	90,000	21"	36"	18"	110 lbs.	\$1,610
RSP-18D-24	(2) 3 Ring	180,000	42"	24"	18"	220 lbs.	\$3,840
RSP-18D-36	(2) 3 Ring	180,000	42"	36"	18"	220 lbs.	\$3,840
RSP-24	(1) 3 Ring	90,000	24"	24"	24"	160 lbs.	\$2,330
RSP-18T	(1) 3 Ring	90,000	21"	24"	18"	135 lbs.	\$1,940
RSPJ-18	(1) 18 Tip Jet	125,000	21"	24"	18"	140 lbs.	\$1,750
RSPJ-18D	(2) 18 Tip Jet	250,000	42"	24"	18"	260 lbs.	\$5,060
RMJ-13	(1) 18 Tip Jet	125,000	21"	30"	18"	130 lbs.	\$1,735
RMJ-15	(1) 18 Tip Jet	125,000	21"	30"	18"	135 lbs.	\$1,790

OPTIONS

- Casters, set of 4 (2 locking) **\$260**
- Casters, set of 6 (3 locking) **\$390**
- Additional black stock pot top grate **\$290**
- Upgrade 13" or 15" black Wok Top to stainless steel **\$405**

- Additional stainless steel 13" or 15" Wok Top **\$635**
- Upgrade to 32 tip Jet Burner, add **\$250**



STANDARD FEATURES

- Heavy Duty Stainless Steel front and sides.
- Stainless Steel burners, 15,000 BTU's each, heavy duty series
- 12,000 BTU's, snack series, spaced for even high heat cooking.
- Top grate design flows grease to front gutter.
- 4" legs are standard.



RRB-36

Crated dimensions:
32" D x 15" H x Width + 2-1/2"

HEAVY DUTY RADIANT BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RRB-12	1	15,000	30-1/2"	12"	170 lbs.	\$1,740
RRB-18	3	45,000	30-1/2"	18"	235 lbs.	\$2,600
RRB-24	4	60,000	30-1/2"	24"	300 lbs.	\$3,430
RRB-30	5	75,000	30-1/2"	30"	340 lbs.	\$4,450
RRB-36	6	90,000	30-1/2"	36"	383 lbs.	\$4,610
RRB-48	8	120,000	30-1/2"	48"	450 lbs.	\$5,990
RRB-60	10	150,000	30-1/2"	60"	510 lbs.	\$7,525
RRB-72	12	180,000	30-1/2"	72"	570 lbs.	\$9,755

HEAVY DUTY SNACK RADIANT BROILERS



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSRB-12	1	12,500	25-1/2"	12"	113 lbs.	\$1,395
RSRB-18	3	37,500	25-1/2"	18"	150 lbs.	\$2,080
RSRB-24	4	50,000	25-1/2"	24"	197 lbs.	\$2,760
RSRB-30	5	62,500	25-1/2"	30"	260 lbs.	\$3,570
RSRB-36	6	75,000	25-1/2"	36"	311 lbs.	\$3,700
RSRB-48	8	100,000	25-1/2"	48"	365 lbs.	\$4,800

Crated dimensions: 27" D x 15" H x Width + 2-1/2"

STEAK HOUSE BROILERS

STANDARD FEATURES

- 20,000 BTU's each, Stainless Steel burners
- Stainless Steel front and sides
- 5 position incline adjustment for grates



RARB-36

Crated dimensions: 32" D x 19" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RARB-24	4	80,000	31-1/2"	24"	275 lbs.	\$4,630
RARB-36	6	120,000	31-1/2"	36"	375 lbs.	\$6,225
RARB-48	8	160,000	31-1/2"	48"	410 lbs.	\$8,390
RARB-60	10	200,000	31-1/2"	60"	525 lbs.	\$10,180
RARB-72	12	240,000	31-1/2"	72"	600 lbs.	\$13,190

OPTIONS Diamond Grate \$180 Each

INFRARED RADIANT BROILERS

STANDARD FEATURES

- High heat broiler, perfect for high volume cooking.
- Infrared Burners rated at 35,000 BTU's each.
- Unique S/S baffle design protects infrared burner, no flareups.
- 4" legs are standard.



RIB-36

Crated dimensions: 33" D x 19" H x Width + 2-1/2"



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RIB-24	2	70,000	31"	24"	160 lbs.	\$4,310
RIB-36	3	105,000	31"	36"	204 lbs.	\$5,410
RIB-48	4	140,000	31"	48"	260 lbs.	\$7,030
RIB-60	5	175,000	31"	60"	325 lbs.	\$8,710

OPTIONS

- 4 Bar Fish Grates 3" wide x 21" long **\$150 per foot**
- S/S Shrimp Grates 5" wide x 21" long **\$220 each**
- S/S Round Rod Top Grate **\$210 per foot**

OPTIONAL

S/S Splash Guard (up to 12") high sides tapered 4" to front.

12" - 18" wide	\$535	60" wide	\$825
48" wide	\$735	36" wide	\$650
24" - 30"	\$625	72" wide	\$900

STANDARD FEATURES

- Infrared burner every 12" rated at 35,000 BTU's
- Stainless Steel Front, Sides and Hood
- Individual manual control for each burner
- Thermostat control for entire unit
- Fully welded fire box
- Heavy gauge fully welded Stainless Steel radiants
- 4" legs



RIBT-36

Crated dimensions: 33-1/4" D x 30-1/4" H x Width + 2-1/2"

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RIBT-24	2	70,000	31"	24"	240 lbs.	\$5,425
RIBT-36	3	105,000	31"	36"	325 lbs.	\$6,760
RIBT-48	4	140,000	31"	48"	420 lbs.	\$8,485

OPTIONS

- 4 Bar Fish Grates 3" wide x 21" long **\$150 per foot**
- S/S Shrimp Grates 5" wide x 21" long **\$220 each**
- S/S Round Rod Top Grate **\$210 per foot**



STANDARD FEATURES

Stainless Steel front and sides.

"H" Style Cast Iron Burners rated at 40,000 BTU/hr., heavy duty series; 35,000 BTU/hr, snack series, for intense heat.

Heavy Cast Iron Top and Bottom grates.



RCB-36

Crated Dimensions

31" D x 15" H x Width + 2-1/2

HEAVY DUTY CHAR ROCK BROILERS

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RCB-18	1	40,000	28"	18"	240 lbs.	\$2,130
RCB-24	2	80,000	28"	24"	262 lbs.	\$2,770
RCB-30	3	120,000	28"	30"	309 lbs.	\$3,470
RCB-36	3	120,000	28"	36"	383 lbs.	\$4,150
RCB-48	4	160,000	28"	48"	441 lbs.	\$4,945
RCB-60	5	200,000	28"	60"	498 lbs.	\$5,550

HEAVY DUTY SNACK CHAR ROCK BROILERS

Crated Dimensions 27" D x 15" H x Width + 2-1/2



MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RSCB-12	1	35,000	24"	12"	113 lbs.	\$1,370
RSCB-18	1	35,000	24"	18"	135 lbs.	\$1,785
RSCB-24	2	70,000	24"	24"	160 lbs.	\$2,185
RSCB-36	3	105,000	24"	36"	268 lbs.	\$3,035
RSCB-48	4	140,000	24"	48"	395 lbs.	\$4,220

COMBINATION RADIANT BROILER / OPEN BURNERS



STANDARD FEATURES

Combination unit combines Radiant Broiler with Open Burners.

S/S burners, 15,000 BTU's each, spaced for even high heat cooking on Radiant Broiler Section.

30,000 BTU non-clogging burners on Open Burner section.



RRB-360B2

Crated Dimensions 32" D x 18" H x Width + 2-1/2

MODEL	BURNERS	BTU	D	W	SHIP WT.	LIST PRICE
RRB-120B2	(2) OB / (1) RB	75,000	30-1/2"	24"	255 lbs.	\$2,510
RRB-180B2	(2) OB / (3) RB	105,000	30-1/2"	30"	330 lbs.	\$3,180
RRB-240B2	(2) OB / (4) RB	120,000	30-1/2"	36"	395 lbs.	\$4,015
RRB-240B4	(4) OB / (4) RB	180,000	30-1/2"	48"	455 lbs.	\$4,725
RRB-300B2	(2) OB / (5) RB	135,000	30-1/2"	42"	435 lbs.	\$4,975
RRB-300B4	(4) OB / (5) RB	195,000	30-1/2"	54"	495 lbs.	\$5,645
RRB-360B2	(2) OB / (6) RB	150,000	30-1/2"	48"	480 lbs.	\$5,150

TEPPAN-YAKI GRIDDLES – Japanese Style Cooking

STANDARD FEATURES

- 33,000 BTU Round burner in the center creates hot zone for Teppan-Yaki style cooking.
- 3/4" Thick griddle plate.
- S/S Grease trough.
- Large removable grease can.

RTY-36



Shown with optional frame and splash
Crated dimensions: 34" D x 16" H + 2-1/2" W

MODEL	BURNERS	BTU	D	H	W	SHIP WT.	LIST PRICE
RTY-24	1	33,000	28-3/4"	10-1/8"	24"	235 lbs.	\$2,030
RTY-36	1	33,000	28-3/4"	10-1/8"	36"	315 lbs.	\$3,030
RTY-48	1	33,000	28-3/4"	10-1/8"	48"	395 lbs.	\$4,050
RTY-60	1	33,000	28-3/4"	10-1/8"	60"	475 lbs.	\$5,045

OPTIONS

- Plate splash on three sides, add **8%**.
- Body side frame on three sides, add **10%**.

- Safety pilot, add **\$365** per burner.
- Extra Burner(s) add **\$695** per burner.



SNACK LINE

STANDARD FEATURES

- Heavy Duty Stainless Steel construction.
- Knock down design for easier shipping and field assembly.
- Stainless Steel Undershef.

HEAVY DUTY LINE

MODEL	D	H	W	SHIP WT.	LIST PRICE
RSS-12SN	24"	22"	12-1/2"	32 lbs.	\$530
RSS-18SN	24"	22"	18-1/2"	42 lbs.	\$595
RSS-24SN	24"	22"	24-1/2"	52 lbs.	\$665
RSS-30SN	24"	22"	30-1/2"	62 lbs.	\$730
RSS-36SN	24"	22"	36-1/2"	72 lbs.	\$860
RSS-48SN	24"	22"	48-1/2"	82 lbs.	\$1,050
RSS-60SN	24"	22"	60-1/2"	95 lbs.	\$1,280

MODEL	D	H	W	SHIP WT.	LIST PRICE
RSS-12HD	30"	22"	12-1/2"	40 lbs.	\$560
RSS-18HD	30"	22"	18-1/2"	50 lbs.	\$625
RSS-24HD	30"	22"	24-1/2"	60 lbs.	\$695
RSS-30HD	30"	22"	30-1/2"	70 lbs.	\$770
RSS-36HD	30"	22"	36-1/2"	80 lbs.	\$900
RSS-48HD	30"	22"	48-1/2"	90 lbs.	\$1,080
RSS-60HD	30"	22"	60-1/2"	105 lbs.	\$1,310
RSS-72HD	30"	22"	72-1/2"	122 lbs.	\$1,520

OPTIONS

- Casters, Set of 4 (2 locking) **\$290**
- Casters, Set of 6, for 60" and 72" stands (3 locking) **\$390**
- For All Welded Construction **add 35%**

FISH GRATE



DIAMOND GRATE



REVERSIBLE GRATE WITH TROUGH



REMOVABLE PLATE SHELF FOR GRIDDLES OR BROILERS



WITH OPTIONAL SAUCE PANS

For Deeper Plate Shelf (6", 8", 10", 12")
Add **\$180** per 12" w section.
Cut out for Sauce Pan - **\$75** each cut out

LIMITED WARRANTY

One Year Parts and Labor

Royal Range of California, Inc. (hereafter referred to as Royal) warranty applies to all equipment that has been unaltered, properly installed and maintained in accordance with national and local codes and in accordance with the Royal installation manuals.

Royal products are warranted to the original purchaser to be free from defects in material and workmanship under normal use and service for a period of (1) year from the date of original installation or 18 months from date of manufacture.

Parts wear is not considered a defect. Cast iron parts are warranted for 90 days.

This warranty does not apply to equipment damaged, altered or abused, accidentally or intentionally modified by unqualified service personnel or with missing or altered serial nameplates.

Fryers: One (1) year parts and labor. Limited warranty on the stainless steel fry tank: five (5) years, prorated. One (1) year limited warranty on mild steel fry tank.

Royal agrees to repair or replace defective parts (with normal ground shipping) due to flaws in material or workmanship during the warranty period. Labor to repair or replace defective parts shall be warranted when performed by an authorized Royal service agency.

Travel over 50 miles, holiday or overtime labor charges are not covered.

Proper installation, initial check out, air shutter adjustments, or normal maintenance such as lubrication, adjustment or calibration of controls is the responsibility of the dealer, owner-user or installing contractor and is not covered by this warranty.

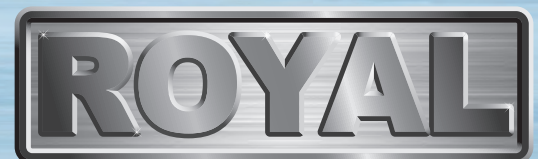
PRICES: All prices are subject to change without notice. Prices do not include sales or any other local state tax.

SHIPMENTS: Shipments must be inspected promptly upon receipt. No claims for damaged merchandise or missing parts or other errors will be recognized unless written notice thereof is give to Royal within 30 days after the shipping date.

NOTE: Royal Range reserves the right without prior notice to make changes and revisions in product specifications, design and materials, which in the opinion of the company will provide greater efficiency, performance, and durability.

RETURNED GOODS: Returned goods are subject to a 20% re-stocking charge and the cost of reconditioning. Prior authorization by Royal must be granted, and returned goods must be shipped freight pre-paid.

Custom units built to buyers specifications may not be returned or cancelled.



Range of California, Inc.



3245 Corridor Drive • Eastvale, CA 91752
800.769.2414 • 951.360.1600 • Fax 951.360.7500
www.RoyalRanges.com • Email: sales@royalranges.com