



Item: _____

Quantity: _____

Project: _____

Delux Series

Models: RDCO-32



RDCO-32

Gas Type: Natural LP

Elevation (if above 2000 ft.): _____

Standard Features

- Fully welded frame with lifetime warranty
- 1,200°F mineral wool insulation
- Accommodates a full size sheet pan
- Stainless steel front, sides, and top
- Stainless steel oven interior
- Steel "U" burners rated at 15,000 BTU/hr each
- Energy saving thermostat is adjustable from 150°-500° F
- Safety pilot with electronic ignition
- Burner "ON" indicator light
- Two position heavy gauge rack guides
- One chrome rack per oven
- Stainless steel tubing for pilots
- One hour manual timer
- 4" high adjustable heavy duty legs included

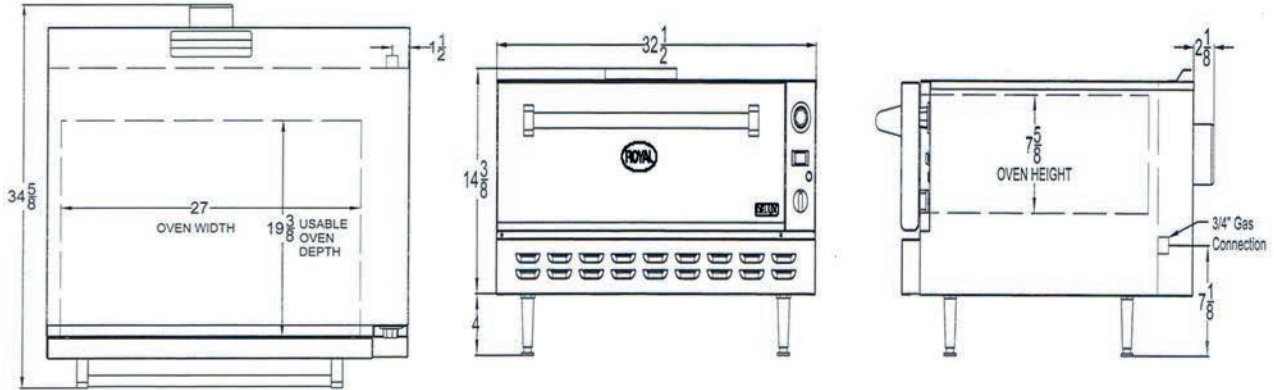
Options and Accessories

- Stainless Steel Equipment Stand
 - Knock Down All Welded
- Size
 - 12" 24" 36" 48" 60" 72"
 - 5" swivel casters (set of four - 2 locking)
 - 5" swivel casters (set of six - 3 locking) (60" and 72" models)



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

Gas Counter Convection Oven



Model Number	Width (A)	Depth	Number of Burners	Total BTU	Ship Weight
RDCO-32	32 1/2"	34 5/8"	1	15,000	190 lbs.

Notes:

- Single burner is rated at 15,000 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.

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

Electrical:

120V, 60Hz, 1 phase, 1 amp

Provided with 6' power cord fitted with standard 3 prong grounded plug.

Gas Pressure:

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

Clearances:

	Combustible	Non-Combustible
Rear	6"	0"
Sides	6"	0"

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification.

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