

Discover the Royal DIFFERENCE.



When it comes to Royal's commercial restaurant Gas Ranges, superior engineering and performance are the standard!



The Royal **Standard RR range** has the same features as the premium line. When you choose the RR series range, it delivers top performance as designed.

The Royal top-of-the-line **RDR Delux Range** features a stainless-steel burner box, an all-welded frame with a lifetime warranty, and extra 1200°F mineral wool insulation — making it one of the best values in cooking equipment. Go Delux... and take your kitchen to an entirely new level of excellence!



Scan the QR codes for YouTube videos!



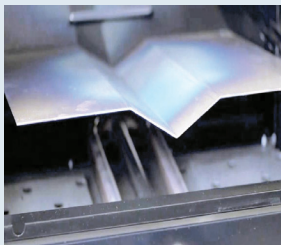
STANDARD FEATURES:

- Oven heat retention system maintains heat after thermostat has reached its cooking temperature
- Unique air baffle system allows better heat distribution throughout the oven cavity
- Five-position removable chrome rack guide enables food to be consistently placed in cavity center for better cooking results
- Piezo spark ignitor for easy lighting
- Stainless steel drip pans
- All-welded front frame
- 5½" landing ledge and high shelf come standard with welded and polished edges

Delux ranges uniquely feature all stainless steel burner box, burner hangers, and top grate supports.



SUPERIOR ENGINEERING AND PERFORMANCE "STANDARD" FEATURES:



Heat Retention/Air Baffle System



Stainless Steel Welded Frame



5-position Rack Guide



Stainless Steel Drip Pan



Piezo Spark Ignitor for Oven



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