



Item: _____
 Quantity: _____
 Project: _____

60" Gas Restaurant Range

Royal Series

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)

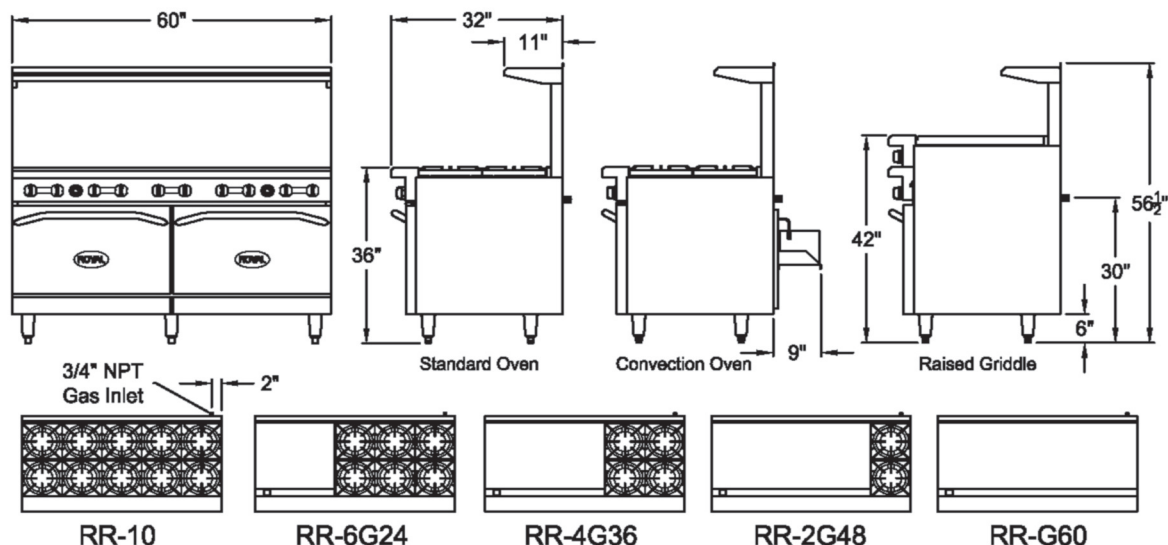
Standard Features

- 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.

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

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