



Item: _____
 Quantity: _____
 Project: _____

72" Gas Restaurant Range

Royal Series

Models: ☐ RR-12 ☐ RR-10G12 ☐ RR-8G24 ☐ RR-6G36 ☐ RR-4G48 ☐ RR-2G60
☐ RR-G72 ☐ RR-10GT12 ☐ RR-8GT24 ☐ RR-6GT36 ☐ RR-4GT48 ☐ RR-2GT60 ☐ RR-GT72



RR-6G36 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 "-C"
Cabinet space: ☐ Left ☐ Right
- ☐ 12" hot top section - add suffix "-HT"
- ☐ 9" deep S/S front 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)

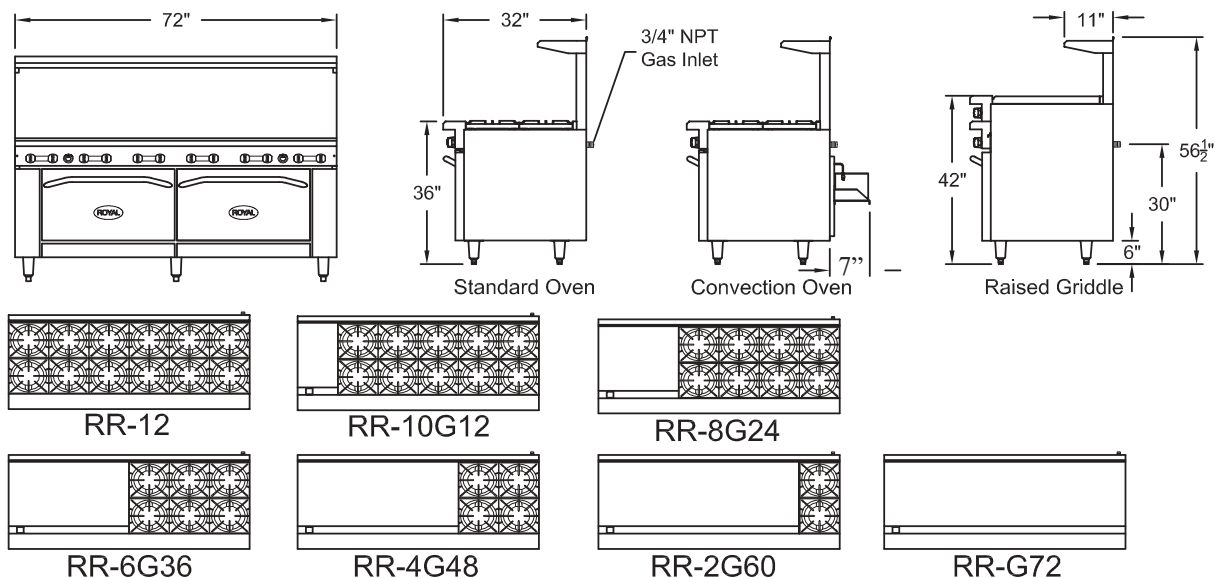
Standard Features

- 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



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

72" Gas Restaurant Range



Model Number	Open Burners	Griddle Burners	Total BTU	Ship Weight
RR-12	12	0	430,000	1,206 lbs.
RR-10G(T)12	10	1	390,000	1,030 lbs.
RR-8G(T)24	8	2	350,000	1,200 lbs.
RR-6G(T)36	6	3	310,000	1,230 lbs.
RR-4G(T)48	4	4	270,000	1,255 lbs.
RR-2G(T)60	2	5	230,000	1,280 lbs.
RR-G(T)72	0	6	190,000	1,350 lbs.

Notes:

- For no oven (cabinet 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 add suffix "-C" and deduct 5,000 BTUs per oven burner.
- For double Convection Ovens add suffix "-CC" and deduct 10,000 BTU/hr.
- Add 75# shipping wt. Per Convection Oven
- 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.

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.

Gas Connection:

3/4" NPT on the right hand rear of the appliance. The pressure regulator (supplied) is to be connected here by the installer.

Electrical Requirements:

Convection Oven: 120 V, 50/60hz, 1 Ph., 8 amps per convection oven

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"

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