



Item: _____

Quantity: _____

Project: _____

Royal Series

Models: RRE-12 RRE-10GT12 RRE-8GT24 RRE-6GT36
 RRE-4GT48 RRE-2GT60 RRE-GT72



RRE-12

Voltage: 208V 240V
Phase: 1 Phase 3 Phase

Standard Features

- Stainless steel front, sides, control panel and kick plate including backguard and high shelf
- Stainless steel full width drip tray
- Oven - total 5 KW with low wattage "broiler" element
- Oven thermostat controls, 200°-500°F
- Five position heavy gauge chrome rack guides
- One chrome rack per oven
- Five surface porcelain oven interior
- 9" solid hot plate elements, 2KW each
- 3/4 thick polished steel griddle plate
- Standard with thermostat every 12"

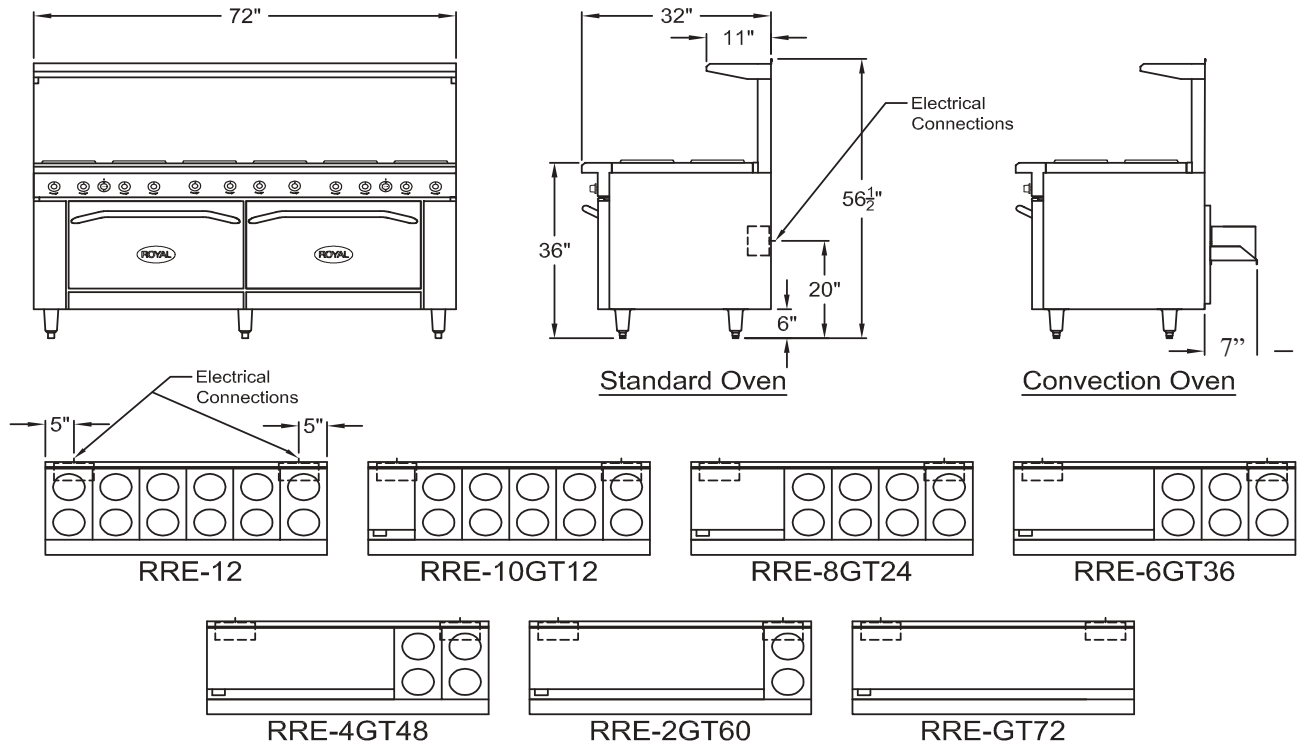
Options and Accessories

- 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: _____")
- 9" deep S/S front landing ledge, with or without sauce pan cutouts
- One Convection Oven and one Standard Oven
Convection oven: Left Right add suffix "-C"
- Two 26½" Convection Ovens - add suffix "-CC"
- One 26½" Convection Oven - add suffix "-126C"
Cabinet space: Left Right
- Additional oven racks
- Open storage cabinet base - add suffix "-XB"
- Cabinet doors
- Intermediate shelf
- 5" swivel casters (set of four - 2 locking)



2 YEAR LIMITED, PARTS AND LABOR WARRANTY

72" Electric Restaurant Range



Model	Total KW	Voltage	MAX AMPS				Ship Wt.
			1 Phase		3 Phase		
			Inlet 1	Inlet 2	Inlet 1	Inlet 2	
RRE-12	34	208	82	82	48	48	1106
		240	71	71	41	41	
RRE-10GT12	33.4	208	82	79	48	46	1130
		240	71	69	41	40	
RRE-8GT24	32.8	208	82	76	48	44	1200
		240	71	66	41	38	
RRE-6GT36	32.2	208	82	73	48	43	1230
		240	71	64	41	37	
RRE-4GT48	31.6	208	79	73	46	43	1255
		240	69	64	40	37	
RRE-2GT60	31	208	76	73	44	43	1280
		240	66	64	38	37	
RRE-GT72	30.4	208	73	73	43	43	1350
		240	64	64	37	37	

72" Electric Range units have two electrical connections

For convection ovens: add 4 amps plus 75# shipping weight per convection oven

To be installed only in noncombustible surroundings. See installation instructions.

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

Lafayette, Louisiana- 337-235-5813



Baker Distributing Company®

www.southernice.com

New Orleans, Louisiana- 504-734-5024

Little Rock, Arkansas- 501-569-9318

Jackson, Mississippi- 601-923-3332

Phoenix, Arizona- 602-470 2366

Albuquerque, New Mexico- 505-247-0330 Houston, Texas- 713-742-9010